

Canapes Menu - From £3pp

Finger Buffet - £14.50pp

Buffet Menu - £17pp

BBQ Buffet Menu - £23pp

Hog Roast Menu - £23pp

We can provide arrival drinks of your preference upon guests' arrival to the club. Pricing is based on the options decided.

We can also arrange a Bar Tab if you would like to put a set limit on a tab. We will discreetly let you know once this amount has been met.

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. Please ensure you inform us of any allergens or dietary requirements prior to your function. We are unable to cater for any special requirements on the day of the function.

All prices include VAT at 20%

A non-refundable deposit of £150.00 is required to confirm a date.

Final payment, confirmed food orders and numbers are required 2 weeks prior.

Canape Menu

£9.00 for 3 canapes per person

£3.00 for an additional canape per person

Cold

- Pressed Smoked Salmon with wasabi Mayonnaise on Granary Slow
- Cooked Pork Belly, Apple and Beetroot on taco cup
- Cherry Tomato, pesto and Mozzarella on Crostini (VEG)
- Aged Feta, Cucumber, Tomato and Red Onion Cups (VEG)
- Smoked Salmon and Creamed Horseradish

Hot

- Garlic Mushroom Croustades (VEG)
- Salt and Pepper Squid
- Tempura King Prawn with Sweet Chilli Sauce
- Mini Chicken Satay Skewers
- Mini Hamburger with Tomato Sauce

Finger buffet

£14.50 Per Person

- Selection of mini wraps and sandwiches (including vegetarian choice)
- Pork pie with chutney
- Homemade Sausage Rolls
- Scotch egg
- Matured cheddar and onion quiche (VEG)
- Crisps and Tortilla chips with dips

Buffet Menu

£17.00 Per Person for 5 Items

- Selection of Mini Wraps and Sandwiches (including Vegetarian Options)
- Mini Vegetable Spring Rolls with Sweet Chilli Dip (VEG)
- Southern Fried Crispy Chicken with Kansas BBQ Dip
- Mini Burgers with Tomato Ketchup
- Selection of Mini quiche (VEG)
- Homemade Sausage rolls
- Deep Fried Brie with Cranberry Sauce (VEG)
- Chive and Spring Onion Potato Salad (VEG)
- Greek Pasta Salad (VEG)

All items dressed with mixed leaves

(Gluten free options available upon request)

BBQ Buffet Menu

£23.00 Per Person

From the Chargill:

- Lemon and Garlic Chicken Breast
- Texas BBQ Pork
- frinton Sausage
- Club Burger

Sides:

- Roast Shallot and Sage New Potatoes
- Clubslaw Salad
- Spicy Moroccan Couscous
- Mixed Leaves
- Tomatoes, cucumber and onion salad
- Crusty french garlic bread

Hog Roast Menu

£23.00 Per Person

Minimum 80 Guests

Slow Roast Local Pig, marinated in Cider and Maldon Sea Salt. Served with Crispy Crackling, Bramley Apple Sauce and Homemade Stuffing

Sides:

- Roast Shallot and Sage New Potatoes
- Clubslaw Salad
- Spicy Moroccan Couscous
- Mixed Leaves
- Tomatoes, cucumber and onion salad
- Crusty french garlic bread

Why not add a Dessert?

Authentic Ice-Cream Bike

£9.00 Per Person (2 Scoops on a cone or in a cup)

A Selection of 4 Ice creams from Kelly's of Cornwall

Bubblegum	Salted caramel
Rum n raisin	Strawberry
Mint chocolate chip	Vegan Vanilla
Lemon crunch	Mango
Candyfloss	White choc and raspberry
Honeycomb and caramel swirl	Toffee Fudge
Chocolate	Blueberry
Cornish vanilla	Caffe Latte
Cookies and cream	Banana Split
Eton mess	Rocky Road Millionaires Shortbread