

REMEMBRANCE PACKAGES



THE OCCASION

Our first floor function room is perfectly positioned for you to celebrate and remember the lives of your loved one.

Our staff will ensure that your Remembrance Event is treated with the compassion, respect and sensitivity it deserves. Our staff have many years experience in sympathetically dealing with family requirements at this time.

Extensive Drinks and Catering Options are available in our reasonably priced “Remembrance packages” or bespoke packages can be created for your own specific needs.

Speak to a member of our team today and be assured that our staff will handle any enquires in a courteous and professional manner, fitting to the occasion.

Please speak to the Duty Manager if you require any further information.

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THE DETAIL

We offer a wide range of choices from Soup & Sandwiches to 2 or 3 course plated meals. All packages include exclusive use of our first floor function room for 4 hours, and background music if required

Package 1 - £9.95pp

SOUP & SANDWICHES, TEA & FRESHLY BREWED COFFEE

Choose from the following homemade soups served with a selection of filled sandwiches

Homemade Vegetable Soup

Potato & Leek Soup

Carrot & Coriander Soup

Package 2 - £11.95pp

FINGER BUFFET, TEA & FRESHLY BREWED COFFEE

A selection of filled sandwiches

Homemade Sausage Rolls

Cocktail Sausages

Southern Fried Chicken Goujons

Package 3 - £13.95pp

HOT FORK BUFFET, TEA & FRESHLY BREWED COFFEE

Choose from the following homemade dishes served with baby boiled potatoes, rice and salad*

Homemade Chicken Curry

Beef Stroganoff

Slow roasted chicken thighs with chorizo, peppers & tomatoes

Spiced roasted courgettes with bulgur wheat and sour cream (V)

Pork and thyme meat balls with a rich tomato sauce (GF, DF)

Mexican spiced chicken breast with coriander and sour cream (GF)

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SAMPLE MENU*

2 Course - £18.95 - 3 Course £22.95

Starters

- SOUP OF THE DAY**, served with homemade wheaten bread
CLASSIC CHICKEN CAESAR SALAD, Chicken, Bacon, Baby Gem,
Croutons and Parmesan
HAM HOCK TERRINE, served with pickled vegetables
and sourdough toast
SUN-DRIED TOMATO HUMMUS (V, VO), served with
crisp vegetable sticks and crispy croutons

Main Course

- SLOW BRAISED SILVERSIDE OF BEEF**,
served with Yorkshire Pudding and Gravy
HERB STUFFED CHICKEN SUPREME, with rich gravy
TURKEY, HAM AND STUFFING, with rich gravy
PAN FRIED SALMON, with a white wine cream sauce
all above served with chefs selection of potato & vegetables
VEGAN HOT POT, Cannellini Beans, Chickpeas & Spinach
with Roasted Butternut Squash, Red Peppers & Fresh Herbs in a spicy
Tomato Broth served with Toasted Sourdough Bread

Desserts

- PASSION FRUIT TART**, Chantilly Cream & Fresh Raspberries
STICKY TOFFEE PUDDING, with Toffee sauce and Vanilla ice-cream
CHOCOLATE BROWNIE, with Vanilla ice cream and Chocolate Sauce