



Summer 2010 All Inclusive Summer Ball Catering Package (3 course hot)

Menu

Please choose one of the following starters:

- Parmesan biscuit, oven dried plum tomatoes, rocket & a balsamic dressing.
- Kiln roast "hot" smoked salmon salad on a bed of mixed baby leaves
 - Pea & watercress soup with crispy pancetta

Served with home baked bread & butter

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Please choose one of the following main courses:

- Roast breast of chicken stuffed with a watercress mousse & served with a Marsala sauce
 - Roast lamb, puree of flageolet beans & caramelised garlic & a port & redcurrant jus
 - Tomato, goats cheese & basil tart. (V)

All of the above main course dishes include either a panache of fresh seasonal mixed vegetables or a crisp mixed leaf salad & a potato dish of choice

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Please choose one of the following desserts:

- Lavender summer pudding
- Classic crème brulee with raspberries
 - Lemon tart
- Trio of chocolate mousse

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Freshly percolated coffee or tea &
Hand made chocolate truffles

£*38.50+VAT per head

**For numbers of over 300 guests a 20% discount will be applied*

The package price also includes:

- *White table linen, linen slip cloths & linen napkins
- White crockery hire, which will include all items of crockery & cutlery for your event, including a full wash up service.
- All catering equipment which needs to be brought in on site including ovens, hot cupboards & passes, refrigeration, boilers & percolators
- **All staff including chefs, kitchen porters & waiting staff for up to six hours.
- Including for a pre-dinner table laying service (ready for your flowers or table decorations to placed on the tables where you would like them).

** Please note that coloured linen will attract an additional charge & special order delivery fee.*

***Please note that extra costs will be included to your package for travel if your venue is located outside a 35 mile radius of our base unit. Please note that if staff are required to remain at the venue over the hours stated in your package, you will be charged for extra staffing hours.*

Additional items may be added to your package at an extra cost, please contact us for details & prices for:

Glass hire

Outside bars

Wine lists

Chair cover hire

Table number stands

Pin board & easel for your table plan

Additional staffing requirements