

## **EVENTS MENU**

Buffets

# BUFFET A (COLD) £20PP

MIXED SANDWICHES

SELECTION OF HANDMADE SCOTCH EGG, PORK PIE & SAUSAGE ROLLS

SALT & PEPPER CHICKEN STRIPS

SPINACH & PARMESAN PESTO PASTA SALAD

GREEK STYLE SALAD

BUFFET B (HOT)

1 MAIN + 1 DESSERT £20PP

2 MAINS + 2 DESSERTS £25PP

CLASSIC FISH PIE, GARDEN PEAS

LASAGNE, GARLIC BREAD

VEGGIE LASAGNE, GARLIC BREAD

COTTAGE PIE, SPRING BUTTERED GREENS

THAI GREEN CHICKEN OR TOFU CURRY, STICKY RICE

DOUBLE CHOCOLATE BROWNIE BITES, CHANTILLY CREAM
HOMEMADE TIRAMISU
LEMON TART, BERRY COMPOTE

Grazing Boards

# GRAZING BOARD A

CHEDDAR, GOATS & SMOKED APPLEWOOD CHEESES
HANDMADE PORK PIE & SAUSAGE ROLL SELECTION
FRESHLY BAKED SOURDOUGH AND CIABATTA BREADS
HONEY AND CRACKERS
OLIVES
HUMMUS AND CRUDITIES

### GRAZING BOARD B £25PP

CHEDDAR, GOATS, SMOKED APPLEWOOD, STILTON & BRIE CHEESES

SELECTION OF DELI MEATS

MAPLE GLAZED CHIPOLATAS

HANDMADE PORK PIE & SAUSAGE ROLL SELECTION

FRESHLY BAKED SOURDOUGH AND CIABATTA BREADS

HONEY, JAMS AND CRACKERS

OLIVES & FRESH FRUIT

HUMMUS AND CRUDITIES

Add a sweet treat...

DOUBLE CHOCOLATE BROWNIE BITES - £2PP FRESHLY BAKED WHITE CHOCOLATE CHIP COOKIES - £2PP GOLDEN SYRUP FLAPJACK BITES - £2PP 2/3 Course Set Menu

2 COURSES £30 3 COURSES £35

STICKY SALT AND PEPPER BELLY PORK BITES, CELERIAC SLAW (GF)
PULLED BEEF ARANCINI, HORSERADISH AND PARMESAN CREAM
GARLIC & CHILLI BRUSCHETTA, FRESH TIGER PRAWNS (GFA)
STOVETOP LEEK AND POTATO SOUP, WARM BREAD (VE, GFA)

LAMB RUMP, CARROT PURÉE, PARMENTIER POTATOES,

TENDERSTEM BROCCOLI (GF)

RED WINE AND ROSEMARY BRAISED BRISKET, HORSERADISH

MASH, GREEN BEANS, CRISPY CARROTS (GF)

CHICKEN SUPREME, CELERIAC FONDANT, GARLIC MUSHROOMS,

CREAMED SPINACH (GF)

PAN FRIED SEA BASS, CRUSHED NEW POTATOES WITH KALE PESTO,
CITRUS HOLLANDAISE (GF)

BUTTERNUT SQUASH BRAISED IN SWEET AND SOUR TOMATOES, CRISPY POTATO GNOCCHI, SPRING VEGETABLES AND HERBS (VE)

LEMON POSSET, FRESH RASPBERRIES, HOMEMADE SHORTBREAD (GFA)

CHOCOLATE BROWNIE, CHANTILLY CREAM (GF)
ETON MESS, SUMMER FRUIT COULIS (GF)
CHEESE AND BISCUITS FOR 1. A SELECTION OF ARTISANAL
CHEESES, CRACKERS, WAFERS, OUR PUB CHUTNEY, APPLE AND
GRAPES

Tea and Coffee available for adult guests for an additional £1.50 per head events@thechurchilltree.co.uk

Canapés

4 CANAPÉS & A GLASS OF PROSECCO -£22 6 CANAPÉS & A GLASS OF PROSECCO - £27

WHIPPED GOATS CHEESE & RED ONION JAM (V)

BLUE CHEESE & CRANBERRY ENDIVES (V)

CHESTNUT MUSHROOM VOL AU VENTS (V)

CHICKEN LIVER PARFAIT, BACON JAM, BRIOCHE

DEVILLED EGGS (V)

SWEET POTATO FALAFEL, RED PEPPER HUMMUS, ROYAL FATTOUSH &
TAHINI DRESSING (VE)

CRAYFISH COCKTAIL STUFFED BABY GEM
CRAB SALAD, BROWN TOAST, SMASHED AVOCADO

SALMON GRAVLAX, HORSERADISH CREAM, DILL CROUTES

ITALIAN SAUSAGE STUFFED TOMATOES

HOT BEEF & ONION SOURDOUGH BITES

SWEET PANCAKE ROLLS, MELON & PARMA HAM

IRISH ROCK OYSTERS ON ICE

MINI CORONATION CHICKEN PAPADUMS

ROOT VEGETABLE CAKES, PEAR CHUTNEY (VE)

Upgrade to house Champagne for £4 surcharge Other drinks are available. Please speak with a member of the team for more options



## £30 PER HEAD MINIMUM OF 20 GUESTS

### CHOOSE 4 OPTIONS FROM THE FOLLOWING:

BEEF BURGERS
PEPPERED MINUTE STEAK
HOT DOGS
LAMB KOFTA
FLAVOURED SAUSAGES (BLACK
PUDDING, LEEK OR TOMATO)

MARINATED CHICKEN KEBABS

JERK CHICKEN THIGHS

MARINATED FRESH MACKREL

GRILLED HALLOUMI SKEWERS (V)

JACKFRUIT SLIDERS (VE)

#### SIDES

FRESHLY BAKED BREAD

CAESAR SALAD

POTATO SALAD (GF)

SPINACH & PARMESAN PESTO
SALAD
ASIAN SLAW (GF)

Add a sweet treat...

## CHOOSE 3 FROM THE FOLLOWING: (ADDITIONAL £5 PER HEAD)

SCONES, FRESH CREAM AND JAMS

DOUBLE CHOCOLATE BROWNIE

BITES (GF) ARTIS

LEMON TART (GF)
HOMEMADE TIRAMISU
ARTISANAL CHEESE AND BISCUITS



IF YOU HAVE ANY SPECIAL
PREFERENCES, PLEASE SPEAK WITH
A MEMBER OF OUR TEAM.
WE'LL BE DELIGHTED TO DESIGN A
BESPOKE MENU JUST FOR YOU.