



DINNERS & COCKTAILS MENU

Canapés, Buffets and Fine Dining

Canapés	2
Bowl Food	3
Lunch and Dinner Fork Buffets	4 - 5
Formal Dining	6 - 8



Canapés

Small, innovative bites presented in a simple, quirky style

£13.75 per person (minimum of 15 guests)

Please choose 5 items

Add additional canapés - £2.50 per person

Hot

Meat

Yorkshire pudding, rare roast beef and horseradish cream

Honey and mustard-glazed cumberland sausages, mash and caramelised onions

Teriyaki chicken skewer with sweet mango dip

Fish

Thai seafood dim sum with sweet chilli jam

Smoked haddock tartlet, poached quail's egg and hollandaise sauce

Chilli and lemongrass-marinated king prawns

Cured salmon skewer, lime gremolata and dill crème fraiche

Meat free

Char-grilled asparagus spears with béarnaise sauce

Wild mushroom and goats' cheese risotto cake, grilled artichoke and pea purée

Vegetable spring rolls with sweet chilli sauce

Cold

Meat

Pink-roast English lamb fillet, coriander and aubergine purée and spiced couscous

Smoked duck breast, caramelised onion and orange marmalade

Dry-cured Wiltshire ham, asparagus and roast fig wrap

Smoked chicken, grain mustard mayonnaise and red pepper blini

Fish

Gravadlax with rocket mousse and caviar on pumpernickel bread

King prawn, avocado, basil and sun-blushed tomato skewer

Game fish, chilli, mint and mango skewer

Seared tuna, roasted sesame seeds, spring onions and wasabi

Meat free

Fig and goats' cheese on caraway and rye toast

Wild mushroom mousse tartlet, parmesan crisp and chives

Plum tomato, mozzarella and pesto bruschetta

Sweet

Lemon tartlets

Fruit skewers with dark chocolate dip

Warm chocolate and marshmallow shot

Meze platters - £6.25 per person

or may be added to canapé selection at £2.25 per person

Hummus, pitta bread, crunchy vegetables, artichokes and olives



Bowl Food

£16.00 per person (minimum of 20 guests)

Choose a selection of 5 items

Add additional dishes - £3.00 per person

Meat

Chicken green curry, lime leaves and coconut rice
Spiced lamb korma, lemon coriander rice and naan bread
Chicken caesar salad, crispy bacon and parmesan dressing
Traditional cottage pie
Cafe 171 burgers, pepper chutney and mustard mayonnaise
Pork and leek sausages, mustard mash and caramelised onion gravy

Fish

Fish and chips with mushy peas
King prawn satay, peanut sauce and steamed rice
Breaded fish cake, thai spices and oriental salad
Fish pie
Seafood dim sum with chilli jam
Roast sweet-cured salmon with lemon, dill and wild rocket risotto

Meat free

Wild mushroom and butternut casserole, rice and lemon-soured cream
Cafe 171 mini veggie burgers, mango chutney and tzatziki
Spinach and ricotta tortellini, creamy pesto sauce, pine nuts and parmesan
Niçoise salad
Beetroot risotto, grilled goats' cheese and balsamic syrup

Dessert

Cocktail lemon tarts
Fruit skewers with dark chocolate dip
Mini cheesecake selection
Chocolate brownies

Meze platters - £6.25 per person

or may be added to canapé selection at £2.25 per person

Hummus, pitta bread, crunchy vegetables, artichokes and olives



Lunch and Dinner Fork Buffets

Please choose 1 meat or fish dish, 1 vegetarian dish, 1 vegetable, 1 salad and 1 dessert
Lunch £22.00 / Dinner £27.00 (minimum of 10 guests)

OR

2 meat or fish dishes, 1 vegetarian dish, 2 vegetables, 2 salads and 2 desserts
Lunch £28.00 / Dinner £33.00 (minimum of 10 guests)

Meat and Fish Dishes

Poultry

Fricassée of chicken breast, wild mushrooms and tarragon in a white wine and cream sauce
Stir-fried chicken with finely cut vegetables and coriander in a hot and sour sauce
Cajun-spiced chicken breast, roast sweet potatoes, lime, tomatoes and red pepper sauce

Beef

Steak and ale pie with root vegetables, thyme and real ale, crusted with all-butter puff pastry
Classic cottage pie with rich gravy, green peas and a cheddar-mash topping
Bourguignon Cafe 171 - with red wine, baby onions, button mushrooms and smoked bacon
Beef lasagne with plum tomato and fresh oregano sauce, green pasta and cheddar topping
Slow-cooked brisket with balsamic-roasted onions, thyme and carrots

Lamb

Pot roast of citrus-marinated lamb with red onions, rosemary and grilled potato
Braised leg of lamb with asparagus, broad beans and wild herbs (seasonal)
Slow-roasted lamb shoulder, cooked in moroccan spices with apricots and toasted almonds
Traditional shepherd's pie with green peas and cheddar-gratinéed mash crust

Fish

Salmon, haddock and cod pie with capers and leeks in a creamy white wine sauce, chopped egg and mash
Orkney salmon and asparagus fishcake with homemade tartare sauce
Cafe 171 paella - mixed seafood, peas and peppers, and arborio rice in a white wine and saffron stock

Pork

Toulouse sausage, three bean and tomato sauce casserole with a herbed-breadcrumb crust

Meat Free Dishes

Pumpkin, leek and cheddar pie with white wine and herbed cream sauce
Baby spinach, blue stilton, red cabbage and walnut strudel
Lasagne – aubergines and courgettes in tomato sauce with green pasta sheets and rennet-free cheese sauce
Chilli - five bean and roasted vegetable stew with mixed spice and red pepper sauce
Mushroom risotto with wild rocket leaves and parmesan cheese shavings



Lunch and Dinner Fork Buffets (continued)

Please choose 1 meat or fish dish, 1 vegetarian dish, 1 vegetable, 1 salad and 1 dessert

Lunch £22.00 / Dinner £27.00 (minimum of 10 guests)

OR

2 meat or fish dishes, 1 vegetarian dish, 2 vegetables, 2 salads and 2 desserts

Lunch £28.00 / Dinner £33.00 (minimum of 10 guests)

Hot Vegetables

Carbos

Minted new potatoes with butter

Basmati rice, cooked in vegetable stock with bay leaves and herbs

Long grain white rice with mixed wild rices, sea salt and cracked pepper

Diced potatoes roasted with sea salt, cracked black pepper and olive oil

Crushed Maris Piper potatoes with torn mint and lemon

Al dente pasta shells with virgin oil and torn basil leaves

Mixed roots and greens

Green beans, toasted almonds and chervil butter

Char-grilled courgettes with virgin oil, garlic and thyme

Roasted vegetables - a seasonal selection, roasted in olive oil and cracked pepper

Peas, red onion and torn mint with lemon juice and olive oil dressing

Roasted carrots with flaked almonds

Steamed mixed vegetables – chef's choice of 3 seasonal vegetables

Honey-roasted beetroot

Steamed broccoli spears with garlic butter

Season vegetables available on request, e.g. roasted parsnips, grilled asparagus, etc.

Salads

Meat free salads

Broccoli, cracked wheat and roasted almonds

Potatoes, chives and crème fraiche

Chinese-style vegetables, bean sprouts and soy dressing

5-bean-salad with red onions, celery batons and red pepper dressing

Wild rocket, sun-blushed tomato and parmesan shavings

Pasta shells, roasted peppers and pesto dressing

Mixed greens with virgin oil and balsamic vinegar

Classics

Waldorf, Niçoise, Caesar

Desserts

Exotic fruit salad with natural yoghurt, crème fraiche or cream

Sherry trifle with whipped cream and dark chocolate shavings

Lemon tart with mixed berry coulis

Carrot cake with butterscotch sauce and cream

Cafe 171 brownie with vanilla cream

A selection of herbal, fruit and black teas, filter coffee and mineral waters are included with the meal



Formal Dining

From £28.00 per person, minimum of 5 guests

	<i>Lunch</i>	<i>Lunch</i>	<i>Dinner</i>	<i>Dinner</i>
	<i>Guests</i>	<i>Guests</i>	<i>Guests</i>	<i>Guests</i>
	<i>5 - 24</i>	<i>25 +</i>	<i>5 - 24</i>	<i>25 +</i>
<i>Three course meal</i>	£32.00	£28.00	£39.00	£36.00
<i>Four course meal</i>	£40.50	£34.50	£49.50	£44.50
<i>Five course meal</i>	£48.00	£40.00	£58.50	£51.50

Aperitifs, Starters and Mid Courses

Soups

Spicy tomato with royal basil and parmesan crouton (V)

Broccoli and stilton with toasted almonds and crème fraiche (V)(N)

Green pea and ham hock

... or just let us know about your favourite soup

Meat free

Green asparagus spears, mature farmhouse cheddar and chicory salad with garlic chive cream

Char-grilled artichokes with balsamic-roasted beetroot and rocket salad tossed in herbed virgin oil

Roasted vegetable and English goats' cheese tartlet, Cafe 171 relish and tossed salad leaves

Mozzarella, beef tomato and wild rocket salad with pesto dressing and toasted pine nuts (N)

Fish

Native crab, haddock and dill pot with lemon and onion jam, malted bread and sun-blushed tomato butter*

Black tiger prawns, spicy tomato remoulade and baby gem lettuce salad**

Scottish smoked salmon with red onions, capers, lemon juice and buttered brown bread*

Grilled line-caught tuna with classic niçoise salad

Smoked eel and pea mousse, baby cress and rhubarb chutney *

Smoked fillet of native trout, horseradish cream, new potato salad and pickled red cabbage

Meat

Chicken liver parfait with kumquat marmalade, baby gem lettuce and granary fingers

Smoked breast of native chicken with rock-salted potato, roasted pepper and chorizo salad, paprika oil

Smoked duck and mango in rice paper with cucumber salad and crushed plums*

Ham hock terrine, red onion jam, soused baby cucumbers and toasted brown bread

Dry-cured ham, roasted fig and asparagus wrap with wild rocket leaves and balsamic oil*

Beef carpaccio with truffle oil, black pepper, rocket and parmesan*

Rabbit rillettes with celery and grape salad, hazelnut vinaigrette (N)

Pasta

Goat's cheese and roast pepper tortellini with pesto cream sauce, pine nuts and parmesan (V)(N)

Scottish beef ravioli with wilted spinach and saffron cream sauce

Spinach and ricotta cannelloni, wild mushroom cream (V)

Traditional lasagne verdi

Refreshers (V) £4.50 per person

Watermelon and ginger granita

Champagne sorbet

Elderflower water ice

Formal Dining (continued)

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Main Courses

Seasonal vegetables will be served with all main courses

Meat free

Cropwell Bishop blue stilton, pecan nut and leek tart, balsamic-roasted beetroot, watercress and pear chutney (N)
 English goats' cheese puff on wilted mace-spinach with sun-blushed tomato and marjoram sauce
 Stir-fry of thai-spiced vegetables, chillies, root ginger and rice noodles with toasted coconut and coriander leaves
 Roasted vegetables with lemon and rocket leaf risotto and warm balsamic syrup
 Casserole of mixed seasonal mushrooms, basmati and wild rices, toasted halloumi cheese croutons
 Butternut, sweet potato and spinach stroganoff with crunchy apple, smoked paprika and spelt

Fish

Pan-fried sea trout with sprouting broccoli, minted new potatoes and butter sauce
 Pesto-coated North Atlantic cod fillet with roast Mediterranean-style vegetables and sun-blushed tomato sauce*
 Roasted fillet of Scottish salmon with garlic scented vegetables, dill and crème fraiche sauce
 Poached fillet of native halibut on wilted spinach with brown shrimps and lobster bisque**
 Grilled sea bass with courgette ribbons, herbed potatoes, capers and white wine sauce*
 Char-grilled, spiced red snapper, savoy cabbage with mustard seeds, sweet potato purée and minted yoghurt

Meat

Five-spiced leg of Gressingham duck with sautéed potatoes, roasted figs and plum jus
 Pan-fried chicken breast with basil-buttered asparagus, mustard mash and sun-blushed tomato vinaigrette
 Slow-braised pork belly with fondant potato, wine and cinnamon-braised red cabbage, cider sauce
 Roast cannon of lamb with smoked garlic, wilted watercress, buttered new potatoes and sorrel sauce*
 Herb-crust West Country lamb rump, thyme and cheddar-layered potatoes, redcurrant sauce*
 Grilled rib-eye of Angus beef with red wine sauce, crushed new potatoes and wild mushrooms**
 Tournedos of pasture-raised beef fillet with foie gras and truffle terrine, garlic crouton and red wine jus**
 Venison and chestnut wellington with roasted butternut, parsnip mash and rich juniper-scented gravy**
 Roast loin of wild boar with apple and sage stuffing, sautéed root vegetables and calvados cream sauce*

* **£3.50 supplement per person**

** **£5.50 supplement per person**

Formal Dining (continued)

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	<i>Guests</i>	<i>Guests</i>	<i>Guests</i>	<i>Guests</i>
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Desserts

Chocolate truffle cake with mascarpone, white and dark chocolate sauce

Raspberry and ground hazelnut meringue with vanilla cream

Passion fruit mousse with crème fraiche and raspberry sauce

Poached peaches with toasted almonds and lemon sorbet

Warm chocolate brownie with vanilla ice cream

Five fruit summer pudding with clotted cream

Spiced red wine-poached pear with crème fraiche and homemade shortbread

Cheeses and Savouries

British and farmhouse cheese plate with biscuits, grapes and homemade fruit chutney

Cropwell Bishop organic blue stilton cheese with grapes and celery

Somerset brie with crusty breads, seedless grapes and sun dried apricots

Smoked Applewood cheddar with Grandma Singleton's tasty Lancashire, sweet meal biscuits and spiced chutney

Grilled Welsh rarebit and smoked trout crostini with baby leaf spinach and beetroot crisps*

'Croque monsieur'

Savoury of your choice

A selection of herbal, fruit and black teas or filter coffee is included in the price of the meal

Petits fours or sweetmeats £1.50 per person

Wines from £17.90 per bottle, see our extensive wine list

Please let us know in advance if you have any special dietary requirements