

CROWN & TREATY



FUNCTION MENUS

Autumn/Winter 2019

BREAKFAST

Served until 11:30am

WARM CROISSANT (v) 1.50
butter and jam

MINI GRANOLA POT (v) 2.25
Homemade granola, berries, yoghurt

MINI PASTRIES (v) 1.20
2 per serving

CROWN & TREATY FULL ENGLISH 7.95
fried eggs, Old Spot sausage, bacon, mushrooms, tomato,
Heinz beans, breakfast potatoes

VEGGIE BREAKFAST (v) 7.95
fried eggs, grilled halloumi, smashed avocado,
mushrooms, tomato, Heinz beans, breakfast potatoes

BREAKFAST BURRITO (v) 3.75
A smaller version of our delicious breakfast burrito with
spiced scrambled eggs, flour tortilla, cheese and avocado

SMASHED AVOCADO TOAST (vg) 2.50
Smashed avocado, sourdough toast

BACON SANDWICH 1.70
Streaky bacon sandwich

SAUSAGE SANDWICH 1.70
Old spot sausage sandwich

BREAKFAST BEVEREAGES

FRESHLY SQUEEZED ORANGE JUICE 3

SMOOTHIE SHOTS PER 10 SERVINGS 10
KALE AID vg kale, cucumber, lemon, apple, ginger,
celery

PURPLE BERRY raspberries, blueberries, strawberries,
almond milk, Greek yoghurt

STRAWBERRY & BANANA vg strawberry, banana,
almond milk

HOT DRINKS

Tea & coffee servings 1.25
Per serving - you will be charged for exact amount used
on the day, please indicate how many servings you
would like available

MID MORNING / AFTERNOON

Cake (serves 12) 29
Choose from Victoria sponge / coffee & walnut / gluten
free carrot cake

Homemade cookies (v) 1
2 per serving

Selection of whole fruit (per piece) 0.60

Afternoon Tea (min 10) 12.50
Crustless finger sandwiches, scone, jam, clotted cream
and a selection of cakes served with your choice of
coffee and speciality tea. *Regular, Vegetarian, Vegan
and Gluten Free options available - please add a
comment indicating how many of each you would like.*

DAY DELEGATE RATES

(min order 10)

HOUSE DAY DELEGATE RATE 12
ON ARRIVAL Tea, coffee & Biscuits
LUNCH Sandwich selection, triple cooked chips, fruit
Coke, Diet coke, Coke zero, Lemonade
AFTERNOON Tea, Coffee, Cake

PREMIUM DAY DELEGATE RATE 17
ON ARRIVAL Tea, coffee & mini pastries
MID MORNING Tea, coffee & Biscuits
LUNCH Sandwich selection, margherita pizza,
capricciosa, triple cooked chips, fruit Coke, Diet coke,
Coke zero, Lemonade
AFTERNOON Tea, Coffee, Cake

SIGNATURE DAY DELEGATE RATE 20
ON ARRIVAL Tea, coffee & mini pastries
MID MORNING Tea, coffee & Biscuits
LUNCH Two mains and two sides from our fork buffet
selection, fruit Coke, Diet coke, Coke zero, Lemonade
AFTERNOON Tea, Coffee, Cake

SANDWICHES

Sandwich Selection serves 10 (vgo) 40
Egg Mayonnaise v, cheese & pickle, tuna
mayonnaise, chicken & avocado, grated carrot &
houmous

FINGER FOOD HOT ITEMS

per 10 portions

*We suggest a minimum of six pieces per person for
canapes and nine or more per person for a more
substantial finger food buffet*

SAUSAGE ROLLS	16
SALT AND PEPPER SQUID	16
HONEY AND SOY GLAZED CHICKEN WINGS	15
HALLOUMI AND PEPPER SKEWER (v)	14
BUTTERMILK CHICKEN POPCORN	14
CRISPY FISH GOUJONS	14
HOMEMADE RAREBIT BITES (v)	14

FINGER FOOD COLD ITEMS

per 10 portions

HOUMOUS, SOUR DOUGH BREAD (v)	11
SMOKED SALMON BLINI 2 EACH	16
ARTICHOKE AND ROASTED PEPPER CROSTINI (vg)	15
SMASHED AVOCADO AND TORTILLA	12
CHIPS (vg)	12
HOUMOUS & CRUDITES	11

FORK BUFFET

Min order 10

FORK BUFFET

12

Choose two mains and two sides
from the lists below

MAINS

- Feta & Squash lasagne, garlic bread
- Smoked haddock fishcakes, chips
- Vegan chilie, rice v
- Buttermilk chicken, chips
- Cottage pie, broccoli
- Poached salmon, potato salad (cold)
- Mozzarella, roquette and cherry tomato quiche
(cold)
- Smoked chicken and ham hock terrine (cold)

SIDES

- Coleslaw
- House Salad
- Triple cooked chips
- Garlic Flatbread
- Potato Salad

FINE DINING

BRONZE THREE COURSE SET MENU 28.50

Includes freshly baked breads, tea and coffee

Choose up to three starters, mains and desserts from the bronze list below

SILVER THREE COURSE SET MENU 35.50

Includes freshly baked breads, tea and coffee

Choose from up to three bronze or silver starters, mains desserts from the lists below

GOLD THREE COURSE SET MENU 42.50

Includes freshly baked breads, tea and coffee, homemade truffles

Choose from up to three starters, mains and desserts from the bronze, silver or gold lists.

STARTERS

Bronze

CHICKEN LIVER PATE

sourdough, balsamic red onion chutney

SALTED BEEF CROQUETTES

lemon mayo

GOATS CHEESE TERRINE

crusty bread, mixed leaves (v)

BEETROOT ON MINTED PEA ARANCINI

roasted red pepper salsa, basil mascarpone (v)

HOMEMADE HAM HOCK TERRINE

pickles, rye bread toast, piccalilli

ASPARAGUS

hollandaise sauce, quails egg (v)

DUCK SPRING ROLL

Nam Jim dipping sauce

SALT ROASTED BEETROOT TARTLET (VG)

SILVER

LIME CRAB CAKE

chilli, avocado crème fraiche

SMOKED DUCK BREAST

curried parsnip puree, madeira, marinated plums

SLOW BRAISED PIG CHEEKS ON A BED OF CELERIAC

REMOULADE

granny smith apple dressing

GOLD

SCOTTISH SCALLOPS

cauliflower puree, pomegranate molasses, crisp serrano ham

MAIN COURSES

BRONZE

CONFIT DUCK LEG
curried parsnip puree, bok choy, plums

MONKFISH
lemon and pea risotto

SLOW BRAISED LAMB SHOULDER
red cabbage, parsley, mash, black olive jus

COD SUPREME WITH GARDEN HERB CRUST
crème leek, jersey royals

LEMON & THYME SMOKED HADDOCK
pearl barley risotto, poached egg

CORNFED CHICKEN BREAST STUFFED WITH
MANCHEGO CHEESE WRAPPED IN JAMON SERRANO
crushed Mediterranean baby potatoes, chargrilled
broccoli and tarragon cream sauce

PAN FRIED SALMON
wholegrain mustard crust, Niçoise salad, lemon wedge

GRILLED PORK CHOP
chestnut mushroom ragout, Parmantier potatoes,
sautéed almond green beans

ROASTED BUTTERNUT SQUASH RISOTTO
parmesan cheese, crusty garlic bread (v)

Courgette PARMIGIANA
tomato and red onion salad, focaccia (v)

SILVER

HONEY GLAZED DUCK BREAST
braised red cabbage fondant potatoes, cherry jus

HERB CRUSTED RACK OF LAMB
potato fondant, minted grilled courgette and peppers,
red wine jus

SLOW BRAISED BLADE OF BEEF
bacon mashed potatoes, vegetable bundle, cherry
tomatoes and redcurrant jus

GOLD

HALIBUT AND SAMPHIRE
raspberry virgin lemon oil

TURBOT AND SAFFRON BROTH
broad beans, minted baby new potatoes

BEEF WELLINGTON
season veg pancahe, duck fat roast potatoes, jus

DESSERTS

BRONZE

WHITE CHOCOLATE CHEESECAKE (v)

SELECTION OF ICE CREAM AND SORBET (v)

CHOCOLATE FONDANT (v)
vanilla ice cream, blueberry sauce

PROFITEROLES
nougat ganache (v)

AVOCADO CHOCOLATE MOUSSE (vg)

BANOFFEE PIE (vg)

COCONUT RICE PUDDING (vg)
blueberry compote

SILVER

CHEESE BOARD (v)
with crackers, pear and star anise chutney, red apple,
celery, grapes

GOLD

BLOOD ORANGE-CHAMPAGNE CRÈME BRÛLÉE

CHAMPAGNE JELLY WITH SYLLBUB