

SANDWICH BUFFET (£5 PP)

IDEAS FOR FILLINGS:

ROAST BEEF, HORSE RADISH & ROCKET
HONEY GLAZED GAMMON & CHEDDAR
CORONATION CHICKEN
PESTO CHICKEN
CHEDDAR & CARAMELISED RED ONION (V)
PRAWN MAYONNAISE
EGG MAYONNAISE (V)

PARTY FINGER FOOD BUFFET (£7.50 PP)

SELECT 5 FROM:

BREADED BRIE BITES WITH CRANBERRY SAUCE (V)
HOMEMADE BREADED CHICKEN GOUJONS WITH AIOLI
HOMEMADE BREADED FISH FINGERS WITH HOMEMADE TARTAR SAUCE.
SWEET CHILLI CHICKEN SKEWERS
HOMEMADE SAUSAGE ROLLS
HOMEMADE CHEESE & ONION PASTRIES (V)
SPINACH PESTO & PINE NUT TARTLETS (V) (N)
WILD MUSHROOM & THYME ARANCINI RISOTTO BALLS (V)

ACCOMPANIMENTS:

HAND CUT CHIPS SERVED IN ADDITION TO YOUR SELECTION OF ABOVE ITEMS.

HOT BUFFET (£12 PP)

BEEF BOURGINON
SIDE OF SALMON (WITH HOLLANDAISE SAUCE OR HONEY SOY GLAZE)
HERB NEW POTATOES OR SPRING ONION MASH
PARMESAN GREEN BEANS
DRESSED MIXED SALAD LEAVES
WARM CIABATTA BREAD

ADD DESSERT FOR £3.50

CHOCOLATE & RASPBERRY TORT WITH CHANTILLY CREAM
LEMON POSSET WITH STRAWBERRY COMPOTE & SHORTBREAD

3 COURSE SET MENU (£20 PP)

SUGGESTED STARTERS:

BROCCOLI & STILTON SOUP
SALT & CHILI CALAMARI WITH SOUR CREAM & LEMON DIP
CHICKEN LIVER PATE WITH WARM CIABATTA & RED ONION CHUTNEY

SUGGESTED MAIN COURSE:

CHICKEN SUPREME WRAPPED IN PANCETTA, WITH POTATO DAUPHINOISE, SAVOY CABBAGE & A CREAMY PEPPERCORN SAUCE
SALMON FILLET, NEW POTATOES, HOLLANDAISE SAUCE & PARMESAN GREEN BEANS.
STEAK & GUINNESS PIE WITH PUFF PASTRY LID, SPRING ONION MASH & PETIT POIS.

SUGGESTED DESSERTS:

STICKY TOFFEE PUDDING WITH HOT CARAMEL SAUCE & VANILLA ICE CREAM
RICH CHOCOLATE TORT WITH RASPBERRY SORBET & CHOCOLATE SAUCE

THE
SCHOONER
SOUTHWICK

PRIVATE FUNCTIONS

