

FUNCTION MENU'S
PROVIDED BY-

DAVID TAYLOR-TAYLOR CATERING
WHITEHILL GOLF CENTRE
DANE END
NR, WARE
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Cash or cheque only please
Cheques are payable a minimum of 7 days in advance
(Made payable to: D. Taylor)

CASH IS PAYABLE A MINIMUM OF 3 DAYS IN
ADVANCE.

FINGER BUFFET: MENU 1

- *STICKY COCKTAIL SAUSAGES WITH SESAME SEED*
 - *SELECTION OF FILLED SANDWICHES*
 - *SELECTION OF QUICHE*
 - *FILLED TORTILLA WRAPS*
 - *BAKED SAUSAGE & ONION PLAIT*
 - *SPICY CHICKEN GOUJONS*
 - *VEGETABLE SAMOSAS WITH MINT YOGHURT*
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FINGER BUFFET MENU 2

- *YORKSHIRE PUDDINGS FILLED WITH BEEF & HORSERADISH*
 - *SELECTION OF FILLED SANDWICHES*
 - *DEEP FRIED TEMPURA PRAWNS*
 - *COCKTAIL SAUSAGES WITH HONEY & MUSTARD*
 - *GALA PIE*
 - *CUMBERLAND SAUSAGE ROLLS*
 - *BREADED CHICKEN WITH DIPPING SAUCE*
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Both buffets come with a selection of crisps, peanuts & a tray of crudité's with dipping sauce.

The buffets cost £9.95 per person

There is a minimum spend of £400.

Lunch/dinner Function buffet menu

*Baked Wiltshire ham
Topside of beef
Turkey breast
Salmon en crouete
Smoked salmon & prawn parcels*

Accompaniments

*Selection of potatoes
Red cabbage, apple & celeriac coleslaw
Tomato, feta, olive & red onion salad
Tuna, cannellini & butter bean salad
Spiced couscous
Mixed salad
Pasta & vegetable salad*

Selection of desserts

*Served with a selection of breads, rolls with dressings
& sauces*

*choice of two meats with one fish course served with five
accompaniments with two desserts or one dessert & cheese
selection £28.00 per person

Unlimited Tea/coffee with treats £2.50 per person

Lunch/dinner menu

Starter

*Smoked chicken & ham hock terrine served with fruit
chutney*

Seasonal soup with bread selection

Goat's cheese, beetroot & pomegranate seed salad

White crab, smoked salmon & spinach stack

Main course

*Chicken supreme with creamed leek & wild mushroom
sauce*

Scotch sirloin with baked shallots & Yorkshire pudding

Duo of pork with sage & apple stuffing and a cider jus

Herb crusted cod loin with pea, baby onion & bacon broth

Dessert

Panna cotta with fresh fruit & coulis

Chocolate mousse tart

Baked lemon tart with lemon terrine

Summer fruit mille feuille

Menu selections from £29.50
Unlimited tea/coffee & treats £2.50