

*FUNCTION MENU`S*  
*PROVIDED BY-*

DAVID TAYLOR-TAYLOR CATERING  
WHITEHILL GOLF CENTRE  
DANE END  
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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 PASTRY SWIRLS*
  - *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 crudités with dipping sauce.*

**The buffets cost £10.95 per person**

*There is a minimum spend of £450.*

## 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*

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*Selection of desserts*

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*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 £29.00 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*

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