

Yum!

*The
OLD BELL*

Private Events & Wedding Menus

Sample Three Course Menu

(We only use fresh, seasonal produce, please get in touch for our latest menu)

Starters

Pressing of Ham Hock

Pickled apple, celeriac remoulade, truffle oil.

Pork Paté

Artisan bread and apple chutney.

Sweet Potato & Butternut Squash Soup

Fresh homemade soup served with a chunk of crusty bread.

Main Courses

Roasted Breast of Corn-fed Chicken

With dauphinoise potatoes, wild mushroom and tarragon sauce and seasonal vegetables.

Braised Lamb Shank

With carrot mash, minted jus and seasonal vegetables.

Sage Pearl Barley

With butternut squash, feta cheese and truffle honey.

Desserts

Chocolate Delice

Chocolate dessert with salted caramel ice cream.

Passion Fruit Meringue Pie

Served with a mint and lime sorbet and raspberries.

Champagne Sorbet

Served with fresh seasonal berries.

Buffet Menu

Premium Cold Buffet

Chicken goujons, coleslaw, potato salad, pork pie, quiche Lorraine, sausage rolls, cheese & tomato quiche, cheese straws, crudites, dips, assortment of crisps.

A selection of 3 of the following freshly cut sandwiches:

- Egg mayonnaise, watercress
- Honey roasted ham, whole grain mustard
- Tuna mayonnaise, cucumber, black pepper
- Cheddar cheese, chutney
- Beef, horseradish

Tasty Buffet

Platter of cold meats, sausages with honey & mustard dressing, Cheese tomato quiche, Quiche Lorraine, Sausage rolls, vegetable rolls, Asian platter, dips, watercress & rocket salad, French dressing, tomato, red onion & pesto salad, coleslaw, assortment of crisps

A selection of 3 of the following freshly cut sandwiches:

- Egg mayonnaise, watercress
- Honey roasted ham, whole grain mustard
- Tuna mayonnaise, cucumber, black pepper
- Cheddar cheese, chutney
- Beef, horseradish

Gala Buffet

Dressed platter of roast meats & relishes, cheese tomato quiche, quiche Lorraine, Cajun chicken skewers, Indian platter, dips, new potato salad, olives, breads & oils, watercress & rockets salad, French dressing, tomato, mozzarella & basil salad, coleslaw, chocolate brownie, fresh fruit platter

A selection of 3 of the following freshly cut sandwiches:

- Egg mayonnaise, watercress
- Honey roasted ham, whole grain mustard
- Tuna mayonnaise, cucumber, black pepper
- Cheddar cheese, chutney
- Beef, horseradish

Lighter Bites & Snacks

Canapes

Onion cake, bitter orange chutney, smoked duck breast fillet.

Tomato financier cake, cream of goat's cheese, marinated tomato, chives.

Rye bread, chicken rillettes with mustard, pepper tapenade, white bread.

Walnut biscuit, Roquefort-walnut cream, cube of Roquefort.

Soft crab Nordic bread, avocado mousse, lemon zest.

Blini, horseradish-lemon cream, marinated anchovy, pink peppercorns, dill.

Caramel biscuit, creamy foie gras, fig jelly.

Pepper cake, shellfish-flavoured cream, marinated crayfish.

Blini, lemon cream, smoked salmon, spice mix.

Hot Snacks

Hog roast cobs, apple sauce, stuffing balls, crackling.

Homemade burgers, red onion, pickle.

Lamb kofta kebab spheres, mint yoghurt.

'Butties'

Bacon, lettuce & tomatoe

Homemade chip butties

Pulled Pork

Fish finger and tartar sauce

Field mushroom and stilton

Sharing Boards

Antipasti Board

- Chorizo, salami & parma ham
- Sun dried tomatoes & roast vegetables
- Artisan breads, emmental cheese
- Olive oil & balsamic vinegar

Cheese Board

- Selection of four local cheeses,
- Selection of crackers, butter, chutney's,
- Celery & grapes

Meze Board

- Lamb kofta skewers
- Sliced pitas with hummus, tzatziki & salsa
- Stuffed vine leaves & olives
- Mediterranean vegetables

Traditional Board

- Pork pies, sausage rolls, chicken bites
- Cheese & onion skewers, cheese straws
- Cheese & tomato quiche

Desserts

Chocolate fudge brownie

Lemon drizzle cake

Sticky toffee pudding

English jam scones, fresh cream and strawberries

Vanilla cheesecake

Eton mess