

Let us do the hard work for you, we can accommodate all your needs, nothing is too much trouble.

Finger Buffet Option

Selection of Freshly Made Sandwiches on White and Wholemeal Bread

Hand Made Sausage Rolls in a Light Puff Pastry

Tandoori Style Chicken with Coriander and Onion Salad and Mint Yogurt Dip

> Home Made Cheddar Cheese, Tomato and Onion Quiche

Hot Chips with Heinz Tomato Ketchup

Onion Pakora with Mint Yogurt Dip

£8.25 per person (minimum of 15)

Finger Buffet Option 2

Selection of Freshly Made Sandwiches on White and Wholemeal Bread

Open sandwiches on French Style Bread

Hand Made Sausage Rolls in a Light Puff Pastry

Chinese style Hoi Sin Chicken Skewers with a Plum Dipping Sauce and Fine Vegetables

Home Made Cheddar Cheese, Mushroom and Chive Quiche

Thai Fish Cakes flavoured with Lime and served with Fragrant Sweet Chilli Dip

Twice Baked Cheese and Smoked Bacon Jacket Potatoes

Mini Beef and Ale Pies with a light Puff Pastry Crust

Hot Chips with Heinz Tomato Ketchup

£9.95 per person (minimum of 15)

Fork Buffet

Home Made Beef Lasagne Glazed with Parmesan Cheese served with Warm Garlic Bread

Sweet Chicken and Mango Curry lightly Spiced and Creamed, Yoghurt with Savoury Rice and Poppadoms

Dressed Seasonal Salad of mixed Leaves, Tomatoes, Celery, Red Onion and Cucumber

Nicoise Salad a Combination of Fresh Beans, Black Olives and Tuna in a Lemon Dressing

Home Made Traditional Coleslaw

Potato, Bacon and Parsley Salad in a Sweet and Sour Dressing

Freshly baked half baguettes

Freshly Made Sweet Cup Cakes

£13.95 per person

All our food is prepared fresh on the day, where possible we use local suppliers and fresh ingredients.

Choice Menu

Baked Goats Cheese Tart served warm with a Fig Compote

Roasted Tomato and Red Pepper Soup served with a Freshly Baked Baguette

Traditional Smoked Salmon served with Brown Bread and Butter (£1.00 Supplement)

Duo of Sweet Melon Laced with Dry Gin Finished with Fresh Strawberries

> Smoked Chicken and Duck Terrine with Blackberry and Apple Compote Salad Garnish and Warm Toast

Roast Loin of Pork with a Honey Dijon Mustard Sauce served with Mixed Seasonal Vegetables Apple Stuffing and Goose Fat Roast Potatoes

Braised Beef in a Classic Hunters Sauce with Wild Mushrooms Tomato Concasse and Crispy Bacon served on a bed of Crushed Parsley Potatoes

Supreme of Chicken Filled with Asparagus Wrapped in Prosciutto Served with Creamed Chive Sauce with Sautéed New Potatoes

Fillet of Beef Wellington a Timeless Classic Served Seasonal Vegetables and Potatoes $(\pounds, 5 \text{ Supplement})$

Tuscan Salmon served with a Creamed White Wine Sauce with Sun Dried Tomatoes and Spinach Presented on a bed of Pasta

Vegan Butternut Squash and Lentil Wellington, Broccoli Florets and Crushed Potatoes with a rich Veggie Gravy

Baked Strawberry and Vanilla Cheesecake served with Vanilla Ice Cream

Chocolate Oreo Stack, double layers of Brownie, White Chocolate Mousse and hand cut chucks of Oreo served with Ice Cream

French Style Apple Flan with Calvados infused Cream and Toffee Sauce

Chocolate Baileys' Trifle Layered with Baileys' Soaked Sponge Sweetened Cream and Chocolate

> Two course £16.95 Three Course £18.95

Afternoon Tea

Selection of Freshly Made sandwiches on White and Wholemeal Bread Fruit Scones Clotted Cream Fruit Preserve Chocolate Fudge Brownie Carrot Cake Tea and Coffee $\pounds 9.95$ (Minimum of 12)

Hot drinks package

Freshly brewed English Tea

Rich roasted Coffee

Specialised and decaffeinated Tea and Coffee available on request

£1.50 pp

Drinks package

£12.95 per bottle House White Pinot, House Red Merlot House Rose Zinfandel, House Prosecco

> Buy 5 Bottles and Get One Free £3.00 a Glass

Dessert package

Oreo Stack £2.50 pp

Chocolate Peanut Butter Stack £2.50 pp

Mini Doughnuts £1.95 pp

Tiramisu £2.85 pp

Individual Chocolate Brownie \pounds 1.95 pp

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