

SUMMER HOUSE HIRE

Exclusive to just you and your party
£50.00 charge
Seats up to 34 guests maximum

HOT DRINKS PACKAGE

Freshly brewed English tea and
rich roasted coffee
Decaffeinated tea
and coffee available on request
£2.95 per person add on

WINE AND BUBBLES

From £18.65 a bottle

SUNDAY SET MENU

Please ask a member of staff and
we can give you more information



01527 892603
www.thenevillarms.co.uk



nevill_arms



nevill arms



Find us on Deliveroo



Open 7 days a week
12pm - 9pm



154 The Ridgeway,
Astwood Bank



Local cask ales



01527 892603

nevillarms@hotmail.co.uk



Available Monday to Saturday - Minimum of 15 guests
£50.00 non-refundable deposit required upon booking

*Veggie and Gluten Free options are available

Set Menu 1 - £18.95

Entrée

Classic French Onion Soup (V)
with parmesan crouton and half a baguette and butter.

Choice of Main course:

Option 1

Roasted Breast of Chicken
served with sautéed potatoes, fresh seasonal
vegetables and a meaty jus.

Or option 2

Fillet of Cod Florentine
on a bed of creamy spinach in a pastry shell with new
potatoes.

Or option 3

Vegetarian Feta Cheese and Spinach Baklava (V)
with a crisp salad and sautéed potatoes.

Dessert

Warm Apple Strudel
with sweet custard.

Finger Buffet £12.95 pp

Handmade sausage and vegetarian rolls

Selection of fresh cut sandwiches including;
smoked salmon, egg mayonnaise, prawn and Marie Rose
sauce, ham and tomato, cheese and onion, tuna crunch and
salad with lemon mayonnaise

Tandoori chicken with coriander salad

Bacon and cheese quiche

Chips

Onion pakoras with a minted yogurt dip

Why not add?

Mini beef and ale pies
extra £1.00 per person

Thai style fish cakes
extra £1.00 per person

Double baked cheese and chive potatoes
extra £1.00 per person

Salt and pepper squid with chilli sauce
extra £1.00 per person

Japanese tempura prawns with dipping sauce
extra £1.25 per person

Set Menu 2 - £21.50

Entrée

Scottish Smoked Salmon
with crab mousse Marie Rose sauce.

Choice of Main Course:

Option 1

Cauliflower and Leek Pithivier (V)
served with crushed new potatoes and seasonal
vegetables.

Or option 2

Fillet of Seabass
Lightly grilled with fresh asparagus, cherry tomatoes
and a rich prawn chowder.
Served with a fondant potato.

Or option 3

Guinness Braised Tender Rump of Lamb
served with crushed potatoes and root vegetables.

Dessert

Vanilla Baked Crème Brulee
with a Rossini wafer curl.

Fork Buffet £17.95 pp

Homemade Beef Lasagne
Glazed with parmesan and served with
garlic bread.

Chicken and Mango Curry
Lightly spiced and served with yoghurt mint
dip, poppadoms and savoury rice.

Dressed Seasonal Salad

Chips