

# 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 £18.95 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 rolls

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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

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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 Brûlée  
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**