

PRIVATE BARN HIRE

Food & Drink





CANAPÉS

Canapé selection

Two canapés per person **£4.50** Three canapés per person **£5.50** Four canapés per person **£6.50**

Yorkshire ham and cheddar cheese toasties

Local rare breed mini sausages

Chunky belly pork fritters

Farmhouse pâté and onion chutney on toast

Glazed chicken lollipops (gf)

Mozzarella, cherry tomato and basil sticks (v)

Mushroom pâté on toast (ve)

Chargrilled vegetable satay skewers (ve)

Chargrilled vegetable and halloumi skewers (v)(gf)

Please note: Canapés are only accepted as addition to main course package, we cannot accept this as the only food option.



THE MAIN EVENT

Menu options

| Menu | Price per head | Min. guests | Days available |
|-----------------------|----------------|-------------|----------------------------------|
| Hog Roast Banquet | £25 | 70 | Any day* |
| BBQ | £27.50 | 70 | Any day* |
| Hand Carved Buffet | £25 | 70 | Any day* |
| Supper Bowls | £19.50 | 70 | Any day* |
| 3 course Sunday lunch | £26.50 | 70 | Sundays from 1pm |
| Pizza/parmo buffet | £19.50 | 70 | Any day* |
| | | | *Must be after 5pm on Sundays |

Please pick one menu option for your event, we can't mix and match menus. However, we can cater for special dietary requirements.

THE MAIN EVENT

Hog Roast Banquet

Traditional hog roast, hand carved by our chef served with:

Soft rolls Apple compote Crackling Stuffing Classic green salad Homemade coleslaw Cajun slaw Roasted new potatoes

Vegetarian option Vegan burger (must be pre ordered)

BBQ

Local pork sausages Beef burgers BBQ marinated chicken King prawn skewers Lamb kofta kebab Homemade coleslaw Cajun slaw Classic green salad Roasted new potatoes Selection of relishes and sauces.

Vegetarian option

Vegan burger & sausages (must be pre ordered)

Hand Carved Buffet

Roast sirloin of beef Honey roast ham Whole dressed salmon (Choose two of the above)

Chicken skewers Local rare breed sausages Peri peri prawns (Choose two of the above)

Roasted new potatoes Green garden salad Caeser salad Warm roasted root vegetable salad Homemade coleslaw A selection of breads, pickles & sauces

Vegetarian option Vegan burger (must be pre ordered)

Supper Bowls

Choose **one** option from below:

Southern fried chicken, fries, BBQ beans Steak pie, mash, peas, gravy Thai green chicken curry, rice Beef bourguignon, parmentier potatoes Bacon cheeseburger, fries, coleslaw Fish, chips, mushy peas, tartare sauce

Vegan option Spicy chickpea & vegetable tagine, rice

3 course Sunday lunch

Enjoy a traditional Sunday lunch

Choice of: Roast beef Roast pork Roast lamb

Served with all the trimmings

There will also be a fish and vegetarian option available.

Pizza / Parmo buffet

Selection of stonebaked pizzas Chicken Parmesans Hand cut chips Salad

Dips

We can cater for vegetarian and gluten free diets but unfortunately we can not provide a vegan/ dairy free/nut allergy option for afternoon tea.



Drinks

Welcome drinks

| Drink | Price per head |
|----------------------------------------------------------|----------------|
| Glass of Prosecco | £5 |
| Bottled beer | £5 |
| Wray's Rum Punch | £5 |
| Classic Pimms | £6 |
| Bellini Sparkling wine, peach puree | £6 |
| Chambord Royal Prosecco, Chambord, raspberry | £6 |
| Bramble London Dry Gin, fresh lemon, Créme De Mure | £7 |
| Cosmopolitan Vodka, triple sec, cranberry, lime juice | £7 |
| Glass of Champagne | £8 |
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For all enquiries please email events@whinstoneview.com