



FUNCTION CATERING

CANAPES

Sweet dill King prawn lettuce cups

Mini roast beef Yorkshire puddings

Sweetcorn fritters with tomato and avocado salsa

Cashel blue arancini balls

£6.95 per head

A LA CARTE MENU

STARTERS

Pan Fried King Prawns

nduja and tomato sauce with garlic bread and salad

Szechuan Pepper Baby Squid

served with Asian dip

Chicken Satay

served with cucumber salad

Sweetcorn Fritters

served with cherry tomato, onion salsa and avocado puree

DESSERTS

Sticky Toffee Pudding

served with Custard

Triple Chocolate Brownie

served with Toffee Crunch Ice cream

Salted Caramelised Biscuit Cheesecake

served with Vanilla Ice Cream

Selection of Three Scoops of Ice Cream

Cheeseboard

Selection of Three Cheeses, Mixed Biscuits, Celery, Grapes and Red Onion Chutney

MAIN COURSES

Katsu Curry

chicken or tofu served with coconut jasmine rice and Asian slaw

Fish Pie

cod, smoked haddock and king prawns served with buttered green beans

Chicken Caesar Salad

with anchovies and grana Padano cheese

Vegetable Stir Fry

tossed in a miso chilli sauce. Add chicken, beef or king prawn
£4 supplement

Chicken Schnitzel

with garlic butter, fries and salad

Hutchings Sausages

with mash, peas & gravy

Beer Battered Cod

with chunky chips, peas & tartare sauce

Beef Lasagne

with garlic bread & salad

Wild Mushroom, Spinach & Ricotta Lasagne

with garlic bread & salad

10oz Rump Steak

with chunky chips, flat mushrooms, grilled tomato & peppercorn sauce
£4 supplement

2 courses £20 per head

3 courses £26 per head

BUFFET OPTIONS

FINGER BUFFET ONE

Selection of sandwiches on locally sourced white & granary bread, homemade sausage rolls, homemade chicken goujons, crudités & humous, and a mixed leaf salad

£11.95 per head

FINGER BUFFET TWO

Selection of sandwiches on locally sourced white & granary bread, homemade sausage rolls, homemade chicken goujons, quiche Lorraine, crudités & humous, cold meat platter with crusty baguettes, mixed leaf salad, profiteroles & chocolate sauce and a fresh fruit platter

£18.95 per head

FORK BUFFET

Selection of sandwiches on locally sourced white & granary bread, homemade sausage rolls, homemade chicken goujons, quiche Lorraine, crudités & humous, selection of cheeses, celery, grapes & caramelised red onion chutney, cold meat platter with crusty baguettes, mixed leaf salad, profiteroles & chocolate sauce and a fresh fruit platter

£22.95 per head

EXTRAS

We can also add additional items including pizza slices, Salt & Pepper Pork, Korean Chicken Wings, Halloumi Fries, Loaded Fries (Smoked Bacon & Cheese), Skinny Fries/Chunky Chips, Sweet Potato Fries, Garlic Bread, Onion Rings, Olive Oil & Balsamic with Bread, Mixed Olives, Selection of Seasonal Vegetables

We can cater to your requirements. Should you wish to discuss an individually tailored package, please contact Georgina on 07517 137086 or email kitchen@windmilllittleworth.com