



Function Menus 2019

Start your visit with....

Morning tea or coffee with home-made biscuits **V**

£1.90pp

Morning tea or coffee with local smoked bacon or sausage served in an English muffin

£4.50pp

Morning tea or coffee with mini pastries **V**

£3.10pp

For Lunch....choose one menu from below

Menu A

Homemade soup with a bread roll

£4.75pp

Menu B

Sandwich selection served with salad and coleslaw

£6.60pp

Choose three fillings from the below:

- *Egg mayonnaise and cress*
- *Home-cooked ham with mustard & salad leaf*
- *Mature cheddar and homemade chutney*
- *Tuna mayo and red onions*
- *Chargrilled vegetables, hummus*

Menu C

Soft tortilla wrap selection served with corn chips and salsa

Choose three fillings from the below:

- *Cajun spiced chicken, sweet pepper & red onion*
- *Smoked salmon, cucumber and cream cheese*
- *Pulled pork and crunchy slaw*
- *Roast butternut squash coronation with minted yoghurt*
- *Hoy – sin vegetables with spring onions and cucumber*

Menu D

Homemade quiche selection with salad and coleslaw

£8.40pp

Menu E

Jacket potato with homemade beef or vegetarian chilli served with salad & coleslaw

£6.00pp

V – Vegetarian, Gluten Free, Vegan and other dietary requirements may be available, please ask on booking.

Menu F

Two Course Buffet Menu - £17.50pp

Choose one option from the mains and one option from the desserts for the whole group (choosing another for dietary requirements when needed).

Add a cup of tea or coffee with your two course meal for an extra £1.00 per person.

Mains:

Herb crusted chicken supreme, served with slow roasted tomato, seasonal greens and crushed new potatoes

Roasted filet of salmon with lemon & tarragon served on braised puy lentils with seasonal greens.

Beef steak braised in red wine with bacon lardons, onions and mushrooms served with mashed potato and roasted root vegetables

Butternut squash and chickpea tagine served with a mint infused couscous topped with cucumber yoghurt. **V**

Mushroom, spinach and sweet potato ragout served with pilau rice **GF Vegan**

Dessert:

Chocolate brownie served with raspberry coulis and honeycomb shard **GF**

Homemade vanilla cheesecake with berry compote

Pear & Almond Tart served with soft whip cinnamon cream

Sticky toffee pudding served with vanilla custard

Baked pineapple with a lime & mint syrup, topped with a cardamom crème fraiche **GF**

Afternoon Treats...

Renishaw Afternoon Tea

£13.95pp

A pot of tea or coffee with a selection of freshly made, egg mayonnaise, ham & mustard and cheese & chutney finger sandwiches, a freshly baked fruit scone served with jam and clotted cream, served with a selection of mini cakes.

Renishaw Cream Tea

£4.50pp

A pot of tea or coffee with a freshly baked fruit scone, served with jam and clotted cream.

Party Buffet Menu £10.50pp

Selection of sandwiches or wraps from menus **B** or **C**

Homemade sausage rolls, satay chicken & peanut dip, smoked haddock & spinach tartlet, cherry tomato, mozzarella & basil pesto skewers and mini cake selection.

V – Vegetarian, Gluten Free, Vegan and other dietary requirements may be available, please ask on booking.