



## GOLD MENU

*Please choose 1 dish from each of the following courses\**

### Starters

Seasonal Soup  
*With crusty bread*

Chicken Liver Parfait  
*Served on toasted shards with dressed leaves & balsamic onion chutney*

Feta, Beetroot and Caramelised Walnut Salad (v)

### Mains

*Roasted Pork Loin*  
*With caramelised apple and wholegrain mustard sauce*

*Sautéed Chicken Breast*  
*With creamy mushroom, onion & parsley sauce*

Oven Baked Cod Loin  
*With garlic & herb crusted with roasted red pepper coulis*

*All served with a selection of seasonal vegetables and potatoes*

### Desserts

Zingy Double Cream Citrus Sponge Fool  
*Topped with crystallised orange*

Chocolate Brownie  
*Served with clotted cream & chocolate sauce*

Baked Vanilla Cheesecake  
*An oatly biscuit base, topped with golden brown baked vanilla cheesecake,  
with blueberry compote and clotted cream*

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Coffee & Mints

**£20.95**  
per head

*\*For your entire party*



## EMERALD MENU

*Please choose 1 dish from each course\**

### Starters

Seasonal Soup  
*With crusty bread*

Chicken Liver & Forest Mushroom Parfait  
*Served on toasted shards with balsamic onion chutney*

Prawn, Mango, Chilli & Coriander Salad  
*With balsamic dressing*

Baked Halloumi & Balsamic Onion Confit Tart (v)  
*Wheat berry, apricot, apple & cranberry salad with red wine dressing*

### Mains

Roast Topside of Beef  
*Served with Yorkshire pudding and red wine gravy*

Roasted Pork Belly  
*With caramelised apple & wholegrain mustard sauce*

Oven Roasted Chicken Breast  
*Stuffed with mozzarella & basil wrapped in bacon and served with roasted red pepper coulis*

Pan Seared Cod Loin  
*Served with crayfish & dill butter cream sauce*  
*All served with a selection of seasonal vegetables and potato*

### Desserts

Chocolate Brownie  
*With sweet black cherry compote, clotted cream & chocolate flake*

Coconut & Lime Posset  
*With mango and passion fruit compote & shortbread biscuits*

Blackberry & Apple Eton Mess  
*With crushed meringue, whipped cream & raspberry coulis*

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Coffee & Mints

**£24.95**  
per head

*\*For your entire party*



## DIAMOND MENU

*Please choose 1 dish from each course\**

### Starters

Seasonal Soup  
*With crusty bread*

Pressed Ham Hock Terrine  
*With spring onion & leek purée*

Stilton, Chicory & Radicchio Salad (v)  
*With figs and caramelised walnuts*

Crab, Coconut & Salmon Fishcake  
*With seasonal leaves & mint, lime, coriander & chilli sauce*

### Mains

Roast Leg of Lamb  
*With lemon stuffing, red wine & mint jus*

Striploin of Beef  
*With Yorkshire pudding, horseradish & mustard jus*

Roasted Chicken Breast  
*Stuffed with mushroom mousse & wrapped in pancetta with a tarragon cream sauce*

Pan Fried Sea Bream Fillet  
*With roasted fennel, orange & citrus butter sauce*  
*All served with a selection of seasonal vegetables and potato*

### Desserts

Vanilla Cheesecake  
*With pecan brittle and salted caramel sauce*

Warm Honey Poached Pear  
*With vanilla crème brûlée & toffee sauce*

Lemon Posset  
*With berry compote and shortbread fingers*

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Coffee with mints

**£30.95**  
Per Head

*\*For your entire party*



## VEGETARIAN & VEGAN OPTIONS

The following main course dishes have been designed specifically for your vegetarian & Vegan guests. Please select one of the following dishes in place of your chosen main course.

### VEGAN STARTERS

Beetroot, Samphire & Courgette Fritters  
*With seasonal leaves and basil pesto*

Tandoori Spiced Cauliflower, Broccoli & Onion Fritters  
*Served with mango chutney & seasonal leaves*

Tempura Vegetables  
*With sweet chilli dipping sauce, toasted sesame seeds, red chilli & spring onions*

### VEGAN & VEGETARIAN MAINS

Persian Red Quinoa, Squash & Pistachio Nut Roast  
*With sumac roasted Brussels sprouts, fennel & broccoli with red pepper & tomato sauce.*

Porcini Mushroom & Truffle Mezzaluna Parcels  
*With rocket, feta, roasted pine nuts and a herb & red wine vinegar oil.*

Asparagus, Pea & Cheese Ravioli  
*With soya & green beans and a herb pesto*

Courgette, Pistachio & Mushroom Nut Loaf  
*With creamy peppercorn sauce & seasonal vegetables*

Fig, Cashew Nut & Carrot Rosti (vg)  
*With roasted forest mushrooms & herb pesto*

Blue Cheese, Spinach & Cranberry Risotto

Wild Mushroom & Thyme Risotto

Butternut Squash & Sweet Potato Gnocchi (vg)  
*With roasted pepper coulis*

Lemon & Asparagus Gnocchi (vg)  
*With mint pesto*

Tofu & Vegetable Rendang Malaysian Curry  
*Served with basmati rice, toasted almonds & warm chapati bread*



## YOUNG GUESTS

Here at Ye Olde Beverlie we want to ensure that everyone has a fabulous day to remember. With them in mind we have created a special 'Young Guests' menu for those 12 years of age and under.

*Please choose 1 dish from each course*

### Arrival Drink

Apple or Orange juice

### Starters

Seasonal Soup  
*With crusty bread*

Italian Spianata Bread  
*With garlic butter*

Vegetable Sticks  
*With red pepper houmous*

### Mains

Roast Beef & Yorkshire Pudding

Roast Chicken Breast

Tomato & Herb Pasta  
*With dressed leaves*

*All served with a selection of seasonal vegetables and potato*

### Desserts

Meringue Nest  
*Filled with raspberry ripple ice cream & raspberry coulis*

Triple Chocolate Cookie  
*Topped with clotted cream ice cream and drizzled with warm chocolate sauce*

**£14.00**  
Per Head



## FINGER BUFFETS

### CRYSTAL

*Selection of sandwiches served on white or granary bread*

Maple Roasted Ham & Tomato  
Prawn Marie Rose  
Cheddar Cheese &  
Balsamic Onion Marmalade

Fried Spiced Tortilla Chips  
*With houmous, salsa  
& guacamole for dipping*

Salt & Vinegar Chicken Wings  
*With blue cheese dip*

Seasoned Rock Salted Chips  
*With smoky tomato mayonnaise*

Hot Beef & Chilli Sausage Rolls

**£10.95**  
Per head

### CHINA

*Selection of sandwiches served on white or granary bread*

Pulled Salt Beef & BBQ Mustard  
Maple Roasted Ham & Tomato  
Prawn Marie Rose  
Cheddar Cheese & Balsamic Onion Marmalade

Mini Yorkshire Puddings  
*Filled with roasted chicken, lemon stuffing  
& cranberry mayonnaise*

Braised Leek Welsh Rarebit Toasts

Seasoned Rock Salted Chips  
*With smoky tomato mayonnaise*

Cocktail Sausages  
*With Bombay curry glaze*

**£12.95**  
Per head

## BUFFET ADD ONS

*In addition to all our finger  
and fork buffets you can enhance  
your meal with the following dishes*

Dressed Salmon  
£6.95 per head

Kentish Cheese Board  
£7.95 per head



## CANAPÉS

*Homemade canapés make an ideal accompaniment to your reception drinks.*

- Fresh Fig, Walnut & Stilton Bon-Bon Sticks (v)
- Smoked Salmon & Dill Blini's
- Roasted Mediterranean Vegetable & Goats Cheese Canapé Cups (v)
- Fried Sesame Feta & Watermelon Sticks
- Baby Plum Tomatoes, Basil, Olive & Mozzarella Skewers (v)
- Crispy Bacon & Braised Leek Welsh Rarebit
- Aromatic Seared Salmon Phaenang on Rye Bread
- Confit Chicken Parfait & Roasted Mushroom Blini's
- Balsamic Mushroom, Herb & Tapenade Canapé Cups (v)
- Chicken, Caramelised Shallot & Asparagus Canapé Cups

*Please select 3 of the above to be served with your reception drinks*

**£7.95**  
**per head**

*Additional choices will be charged at £2.95 per person, per item*

### Sweet Canapés

*Ideal for finger buffets @ £2.95 each per person (please choose 1 option)*

- Mini Chocolate Churro Shots
- Lemon Curd & Ginger Cheesecake Lollipops
- Chocolate Brownie, Raspberry & Marshmallow