# THE Waterfront
### PUB & DINING

# Function Pack 2022

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# Classic English Afternoon Tea

### £16.95 per head

## Your choice of 3 sandwiches

1. Egg mayonnaise
2. Honey roasted ham with Dijon mustard
3. Beef with horseradish cream
4. Smoked salmon, cream cheese and dill
5. Tuna mayonnaise with roasted red pepper
6. Mozzarella, basil and tomato

## Quiche

Lorraine
Red onion and gruyere

## Sweet Treats

Fruit scones, jam and clotted cream
A selection of tray bakes

## Unlimited tea and coffee included

# THE Waterfront
### PUB & DINING

## Classic Buffet
### £15.95 per head

## Cold Selection
### Your choice of 3 sandwiches on white and granary

1. Egg mayonnaise
2. Honey roasted ham with Dijon mustard
3. Beef with horseradish cream
4. Smoked salmon, cream cheese and dill
5. Tuna mayonnaise with roasted red pepper
6. Mozzorella, basil and tomato

## Mixed leaf salad
Tomatoes, red onion, cucumber and house dressing

## Hot Selection

Home made sausage rolls
Falafels with beetroot hummus
Battered cod goujons
Chips

## Sweet Treats

A selection of tray bakes

## Extras (per head)

- Quiche (Lorraine & red onion and gruyere) £1
- Seafood selection £2
- Ploughman's selection £2
- Meze selection £2
- Cheese board £2

## On Arrival Nibbles (per head)

- Hummus with pitta £1
- Olives with feta £1
- Bread and oils £1

# THE Waterfront
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# Luxury Buffet
## £20.95 per head

## Cold Selection

### Your choice of 3 sandwiches on white and granary

1. Smoked salmon with herb cream cheese and avocado
2. Roast sirloin with caramelised onions
3. Hummus, cherry tomatoes, rocket and avocado
4. Pork loin with roasted red pepper, emmental cheese and tomato relish
5. Beetroot and gin cured salmon with horseradish

## Mixed leaf salad
Tomatoes, red onion, cucumber and house dressing

## Hot Selection
Calamari rings with roasted garlic mayonnaise
Honey and soy belly pork with spring onion
Lamb skewers with tzatziki
Sweet potato with feta and caramelised onions

## Sweet Treats
Fruit scones, jam and clotted cream
A selection of tray bakes

## Extras (per head)

- Quiche (Lorraine & red onion and gruyere) £1
- Seafood selection £2
- Ploughman's selection £2
- Meze selection £2
- Cheese board £2

## On Arrival Nibbles (per head)

- Hummus with pitta £1
- Olives with feta £1
- Bread and oils £1

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## Set Menu

### Starters

**Soup of the day** V, VE, GF*
with fresh bread
**Duo of pork terrine**
apple and vanilla purée, salad and toasted pitta
**Mushroom and tarragon filo tart** V, VE
roasted red pepper and sun blushed tomato pesto
**Avocado and prawn tian** GF
dressed salad

### Mains

**Fish and chips**
with mushy peas and tartare sauce
**Waterfront beef burger**
pretzel bun, streaky bacon, Emmental, tomato relish, coleslaw and chips
**Chicken supreme** GF*
chicken breast with pork stuffing wrapped in Parma ham, tomato and chorizo cassoulet
with parmentier potatoes
**Grilled hake** GF*
golden baked crumb topping, new potatoes, seasonal vegetables with a white wine, cream
sauce
**Creamy risotto** V*, VE*, GF
**CHOOSE FROM:** wild mushroom **OR** pea and asparagus
**ADD:** Sirloin of beef  £4
**Olive, red pepper and tomato linguine** V*, VE*
rocket and parmesan
**ADD:** Grilled chicken £4

### Desserts

**Sticky toffee pudding** V
butterscotch sauce and vanilla ice cream
**Chocolate brownie** V
with vanilla ice cream
**Eton mess** V
chantilly cream, meringue and berry compote
**Vegan chocolate delice** V, VE, GF
nut crumb and raspberry sorbet

## 2 courses for £28*          3 courses for £35*

*cost of room hire inclusive in price of 2/3 courses

**ALLERGENS (PLEASE SPECIFY WHEN ORDERING)**
**GF, V, VE (gluten free, vegetarian, vegan as standard)**
**GF*, V*, VE* (items can be modified to suit dietary requirments)**