# King's CROFT 



WEDDINGS
Great Talue \& Ghoice

Famous Hog Roasts

HOT BUFFET \& BBQ OPTIONS
Dressed Cold Buffet

Option of Hot \& Cold Desserts \& Chocolate FOUNTAIN

Great Choice \& Value

CATER FOR ALL
DIETARY REQUIREMENTS
The Buening Souffet
Sevthepary brgin

TogRoast

## Spit Roasted, Accompanied by Apple Sauce, Baskets of Bread \& BUTTER WITH A SELECTION OF SAUCES

 MINIMUM NUMBER OF 60 PEOPLE OR A SUPPLEMENT WILL APPLY SERVED WITH EITHER HOT BUFFET OR BBQ
## HOT BUFFET

Choose 2 from the following:
Traditional Steak and Ale Pie
Served with Mushy Peas
Paella
Traditional, Seafood or Meat
Chicken Tikka Masala
Served with Aromatic Rice
Chicken Rogan Josh
Served with Aromatic Rice
Chilli Con Carne
Served with Rice
Beef in Black Bean Sauce
Served with Rice
Sweet \& Sour Chicken
Meatballs \& Penne Pasta
Served in a Tomato \& Basil Sauce
Breast of Chicken
In a Chardonnay White Wine Sauce
Chicken, Ham \& Mushroom Pie
Minced Beef Lasagne
Mediterranean Vegetable Lasagne

## BBQ <br> Choose 3 from the following:

## Homemade Beef Burgers

Served with Caramelised Onions
Freshly Prepared Sausages
Cajun Chicken
Lamb Koftas
Garlic \& Thyme Chicken Breast
Vegetarian Options available


COMPLEMENT YOUR HOT BUFFET OR BBQ WITH YOUR Choice of Four salads and Two types of Potatoes

## SALADS

Choose 4 from the following:
Croft Mixed Salad
Served with House Dressing
Beef Tomato, Red Onion and Mozzarella
Served with Balsamic Vinegar
Greek Salad
Feta, Olives, Green Salad, Tomatoes
Roast Pepper Salad
Russian Salad
Potatoes, Eggs, Tuna, Garden Peas \& Mayonnaise
Coleslaw
Potato Salad
Mediterranean Tomato and Basil Pasta
Caesar Salad
Crisp Lettuce, Croutons \& Caesar Dressing

## POTATOES

Choose 2 from the following:

## Jacket Potatoes

Spicy Wedges
Minted New Potatoes
Roasted Potatoes

Gold Dressed Buffet

Chef's Cold Meat Platter
Served with a Basket of Crusty Bread
Platter of Atlantic Prawns
Rested on Crisp Lettuce
Assorted Warm Homemade Pizza

A Selection of Indian Starters
(Samosas, Spring Rolls \& Onion Bhaji with Rata)

## Tortilla Chips

Served with a selection of Dips \& Marinated Olives

## ACCOMPANIED WITH...

## EXTRAS

Choose 4 from the following:

## Chef's Selection of Quiches

## Sausage Rolls

Marinated Chicken Breast Pieces
Locally Sourced Pork Pies
Served with Pickle
Vegetable \& Goats Cheese Tartlet
Chicken Skewers
Served with a Peanut Satay Sauce
Deep Fried King Prawns
Served with a Sweet Chilli Dip
Mini Cornish Pasties
Deep Fried Breaded Whitby Scampi

## SALADS

Choose 3 from the following:

## Croft Mixed Salad

Served with House Dressing
Beef Tomato, Red Onion and Mozzarella
Served with a Balsamic Vinegar
Greek Salad
Feta, Olives, Green Salad, Tomatoes
Roast Pepper Salad
Russian Salad
Potatoes, Eggs, Tuna, Garden Peas and Mayonnaise
Coleslaw
Potato Salad
Mediterranean Tomato and Basil Pasta
Caesar Salad
Crisp Lettuce, Croutons and Caesar Dressing


Additional Buffet Stems

Assorted Warm Homemade Pizzas
£12.50 per pizza
Fully Dressed Salmon
Served with King Prawns
£400 (60 Servings)
Chef's Selection of Cheese \& Biscuits
Includes Mature Cheddar, Classic French Brie \& Traditional English
Stilton with Water Biscuits, Celery \& Grapes
$£ 350$ (50 Servings)

ChOose from our Asian or Continental buffets to suit your taste


## Additional Buffet Items

Assorted Warm Homemade Pizzas
$£ 12.50$ per pizza
Fully Dressed Salmon
Served with King Prawns
£400 (60 Servings)
Chef's Selection of Cheese \& Biscuits
Includes Mature Cheddar, Classic French Brie \& Traditional English
Stilton with Water Biscuits, Celery \& Grapes
$£ 350$ ( 50 Servings)

Chocolate Fountain \& Buffer Desserts

## SWeet Tooth? Our Desserts, Chocolate Fountain \& Candy Stall provide AN EXCELLENT ADDITION TO YOUR EVENING CELEBRATIONS

## CHOCOLATE FOUNTAIN

Our trained staff will look after your Chocolate Fountain from start to finish.

The Chocolate Fountain is available in Milk, Dark or White Luxury Belgium Chocolate.

Accompanied with the following dipping delicacies

Marshmallows
Fresh Strawberries \& Pineapple
Assorted Traditional Sweets (Liquorice Allsorts,
Toffee's, Wine Gums and Fudge etc...)
$£ 1.50$ per person supplement for more than 150 people


## Hot Buffet Desserts

## COLD BUFFET DESSERTS

Traditional Apple Pie
Served with Custard
Homemade Apple \& Rhubarb Crumble
Served with Custard
Homemade Bread \& Butter Pudding
Served with Custard

## Sticky Toffee Pudding

Served with Hot Butter Scotch Sauce
Hot Chocolate Pudding
Served with Chocolate Sauce


Tiramisu
Strawberry Cheesecake
Served with Cream
Citrus Lemon Tart
Served with Clotted Cream
Double Chocolate Fudge Cake
Served with Cream
Fresh Fruit Salad
Croque-En-Bouche
(Tower of Chocolate Dipped Profiteroles) Minimum number of 30 people

## Additional Buffet. Wens

Chef's Selection of Cheese \& Biscuits
Includes Mature Cheddar, Classic French Brie \& Traditional
English Stilton with Water Biscuits, Celery \& Grapes £350 -for 50 people


