



The Thyme and plaice Menu Booklet

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Canape Selection menu

Savoury Canapés

Orange muffins with smoked turkey and cranberry sauce
 Aubergine cavier crostini
 Polenta crostini blue cheese and balsamic reduction
 Smoked salmon on rye bread
 Mini ceasar salad croustades
 Chilled melon,parma ham dusted with parmasan
 Mini peking duck pancakes hoisin sauce
 Mini fillet of beef en croute
 Chive pancakes crème fraiche and red onion confit
 Assorted dim sun with a selection of chinese dips
 Organic Cumberland chipolta orange blossom honey
 Char grilled mediterranean tuna skewers srevd with a roast
 tomato dip
 Fried prawns in filo pastry
 Cocktail corn cakes with spicy mango salsa
 Fried vegetable tempura coated in a chilli sauce
 Chilli crab cakes with tomato remoulade
 Tiny parmasan and rosemary shortbreads roast cherry tomato
 and feta cheese
 Chilled soup shots your choice of soup
 Japanese beef satay
 Curry coconut chicken brochettes
 Chef selection vegetarian bruschettas
 Mini croque monsieur

Smoked salmon and rocquette roulards
 Prawn and Sesame Toast
 Filo tartlets wild mushroom

Sweet Canapes

Miniature fresh fruit tartlet
 Strawberries with coated in white chocolate
 Fresh strawberries chocolate fondue (tasty)
 Caramalized boston cheesecake
 Selection of petit fours home made
 Out of this world fruit shots, your choice of fruit
 Cookies,chocolate brownies,mini bread and butter pudding
 Mini mango gallettes
 Mini chocolate brownies
 Choice of 4 canapes @ £7.00 per head
 Choice of 6 canapes @ £8.00 per head
 Choice of 8 canapes @ £9.00 per head
 Choice of 10 canapes @ £10.00 per head

Finger menu selection

Organic herb sausages

Wild Mushroom and spinach quichettes

Broccoli and cheese quichettes

Smoked salmon quichettes

Lorraine province quichettes

Gala pie

Savoury nibbles

Mushroom and cheese pate with toasted brioche

Celery with creamed stilton and port

Chicken tikka bruschetta

Chicken nuggets with curry dip

Sausage rolls

Spinach and nutmeg puff

Various mini bouchees

Crudites with dips

Lemon grass infused chicken pieces

Cream cheese parcels

Cucumber stuffed with salmon moussee

Goujon of plaice with tartare sauce and lemon

Mini scotch eggs

Mini pizza slices

French bread with chicken liver parfait

Spicy samosas

Spicy vegetable tempura (cauliflower, broccoli, onions and mushroom)

Bombay mix

Hot jalapeno peppers with cream cheese

Prawn crackers

Spinach and cheese roulades

Beef satay

Cheese straws

Garlic French bread

Mini onion bahjis

Spinach pakora

Chicken satay

Hot chicken wings

Dim sum with dips

Choice of 4 @ £6.75 per head

Choice of 6 @ £7.75 per head

Choice of 8 @ £8.75 per head

Choice of 10 @ £9.75 per head

Compliment Selection menu

Salsa
 Guacamole
 Sour Cream
 Tikka and yoghurt dip
 Humus
 Hoi sin
 Thai dipping sauce
 Sour cream and chives
 Tomato and onion relish
 Satay sauce
 Sweet and sour sauce
 Red onion marmalade
 Tomato chilli jam
 Grape chutney
 Quince chutney
 Pear and Sultana
 Avocado salsa
 Tomato and Coriander salsa
 Mango and Chilli salsa
 Ceaser dressing
 Classic french dressing
 Black olive mayonnaise
 Chilli mayonnaise

Price: 0.35p per head

Starter Selection menu

Starter Selection for menus up to £18.50 per person

Char grilled Asparagus smoked garlic hollandaise
 Port infused melon with caramelised orange
 Poached pears with creamed Roquefort
 Shitake mushroom soufflé with wild rocquette
 Smoked haddock parfait with herb crostini
 Traditional Prawn cocktail
 Caesar salad with hot char grilled chiabatta

Starter Selection for menus starting from £19.50 per person

Baby Spinach Cornish yarg roulade with truffle oil
 Fresh salmon terrine with a oriental dressing
 Crab and avocado tian citrus salsa
 Soused mackerel minted new jersey royal potato terrine
 Parma ham chantarell melon, wild leaves, aged balsamic dressing
 Palm sugared Melon and parma ham crisp
 Chicken liver parfait quince chutney toasted brioche
 Chilled chorizo and mushroom mousse with peppered leaves
(if you wish to select these range of starters there will be a supplement charge of £1.50 per person)

Starter Selection for menus starting from £22.50

Crowned chantarell melon parma ham crisps lime syrup
 Home smoked wild salmon fresh capers dill dressing
 Vegetables tempura soy and chilli dip
 Spice crusted tuna chicory salad
 Marinated salmon soda bread Dublin bay prawns
 House selection of continental meats various breads
 Goats cheese and sun dried tomato tart parmesan shavings
 Home cured marinated salmon cucumber salsa
(if you wish to select these range of starters there will be a supplement charge of £1.95 per person)

Salad Selection menu

New jersey royal and chive

Coleslaw

Vine Tomato and red onion

Wild Rice and char grilled pepper

Egg mayonnaise

Mushroom and fennel

Beanshoot, mangetout and pineapple

Mangetout and orange

Spicy bean

Curried rice

Grated carrot and nut

Pasta and tuna mayonnaise

Pepper, kiwi and pineapple

Fresh spinach, crispy bacon and garlic croutons

Apple and celeriac crème fraiche

Caesar salad

Tomato, orange and fennel

Field mushroom and onion in olive oil

Cracked wheat, wild mint roasted tomato

Chickory and orange

Bean sprouts, broccoli and snow pea with sesame oil

Fresh spinach, cannelloni bean and cherry tomato

Beetroot, orange and fresh ginger

Greek salad

Seasonal tossed leaves

Vine tomato salad with rosemary dressing

Roasted pepper marinated pineapple red onion

Artichoke oyster mushroom salad

French leaf salad

Hot minted new potatoes

Rosemary scented feta salad

Tomato and basil salad

Warm baby vegetable salad in old English dressing

Vine tomato and Mozzarella with ripped basil leaves

Smoked bacon, Spinach and garlic croutons

Unless stated otherwise, salads are chargeable @ £1.95 per head

Soup Selection menu

Hot

Soups for menus up to £18.50 per person

Beef and Paprika
Minestrone
Sweet red pepper
Smoked tomato crystal broth
Baby spinach and red onion

Soups for menus from £19.50 per person

Beef consomme
Clear chicken, ginger, spring onion with noodle
Creamed sweet potato and yams
Roasted pumpkin crème fraiche
(if you wish to select these range of soups to accompany your menu selected where the price is less than the allocated price, there will be a supplement charge of £1.50 per person)

Chilled

Soups for menus up to £18.50 per person

Gazpacho
Slow Italian tomato and thyme
Creamed baby leek and potato

Soups for menus starting from £19.50 per person

Green pea and rocquette
Coconut and Thai fish
Avocado and red chilli
(if you wish to select these range of soups to accompany your menu selected where the price is less than the allocated price, there will be a supplement charge of £1.75 per person)

Dessert Selection menu

Desserts for menus up to £18.50 per person

Apple pie
Profiteroles with chocolate sauce
Fresh fruit salad
Black forest gateaux
Summer Sherry Trifle
Boston Cheesecake
Pavlova with seasonal fruit
Poached pears with cinnamon ice cream
Summer berry pudding
Black Cherry and apple strudel
Spiced crepes with caramel sauce
Chocolate Almond rum cake
Roasted fruits chargrilled banana
Fresh lemon tart citrus anglaise
Summer fruit pudding
Tiramisu
Christmas pudding with butter brandy
Hot mince pies

Desserts for menus starting from £19.50 per person

Individual bread and butter pudding with butter scotch sauce and crème anglaise
Fresh pineapple soaked in kirsch, flamed over the barbecue
English & Continental cheeses with home-made biscuits/ breads
Cappuccino crème brulee
Home made chocolate torte anglaise
Pecan praline cheesecake
Cinnamon smoked pears dark chocolate coulis
Chilled chocolate and coffee soufflé
Lemon and yoghurt panacotta
(if you wish to select these range of soups to accompany your menu selected where the price is less than the allocated price, there will be a supplement charge of £1.75 per person)

Dressed Buffet Selection

Menu 1

Choice of 1 starter/soup from the Starter/ Soup selection menu

Dressed Sirloin of Beef
 Wild Canadian Salmon fish display on mirror
 Honey blossom baked gammon carved to order
 Field mushroom and sun blanched tomato tarte

Choice of 3 salads from the Salad Selection Menu

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £16.50 per head

Menu 2

Choice of 1 starter/soup from the Starter/ Soup selection menu

Chargrilled Home Smoked Chicken Breast
 Spinach and poached salmon roulades
 Caramelised pork loin

Choice of 3 salads from the Salad Selection Menu

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £16.75 per head

Menu 3

Choice of 1 starter/soup from the Starter/ Soup selection menu

Scottish wild poached salmon
 Roast Angus rib eye of beef
 Wholegrain roast ham
 Asparagus tagliatelle

Choice of 3 salads from the Salad Selection Menu

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £17.00 per head

Menu 4

Choice of 1 starter/soup from the Starter/ Soup selection menu

Roast rib of scotch beef
 Thai style prawns on display
 Honey and palm sugar baked gammon

Choice of 3 salads from the Salad Selection Menu

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £17.75 per head

Dressed Buffet Selection

Menu 5

Choice of 1 starter/soup from the Starter/ Soup selection menu

Freshly cooked meats mirror display

Fish selection around the world mirror display

Smoked chorizo fuisili

Choice of 3 salads from the Salad Selection Menu

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £21.00 per head

Menu 6

Choice of 1 starter/soup from the Starter/ Soup selection menu

Whole dressed ham in chaud froid sauce

Whole roast fore rib of beef with horseradish sauce

Whole poached salmon with king prawns

Slow roasted vegetable couscous

Choice of 3 salads from the Salad Selection Menu

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £24.00 per head

Recommended wines for the Dressed Buffet Selection

White Wine

Frascati Superiore 2000/1

Muscadet serve et maine sur lie 2000/1

Beaujolais Villages 1999

Red Wine

Cotes de Beune Villages Louis Latour 1998

Cotes du Rhone 2000

Rioja Bordan Crianza 1997

Fork Buffet Selection Hot/ Cold

Menu 7

Scottish grilled salmon, lemon butter sauce
Local farmed butter basted turkey breast, caramelised walnuts
Irish homemade stew served with savoy cabbage dumplings

Choice of 2 salads from the Salad Selection Menu
Selection of seasonal market vegetables

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £14.50 per head

Menu 8

Herb crusted cod with mediterranean roasted vegetables
Braised New Zealand lamb
Chicken Biryani south region style

Choice of 2 salads from the Salad Selection Menu
Selection of seasonal market vegetables

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £14.95 per head

Menu 9

Wild mushroom and wilted baby spinach risotto
Marinated red snapper, citrus salsa
Chicken fajitas avocado salsa

Choice of 2 salads from the Salad Selection Menu
Selection of seasonal market vegetables

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £15.25 per head

Menu 10

Fillet of beef stroganoff with wild rice
Corn fed pan roasted chicken breast, mint pesto stuffing
Selection of various smoked fishes

Choice of 2 salads from the Salad Selection Menu
Selection of seasonal market vegetables

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £16.50 per head

Fork Buffet Selection Hot/ Cold

Menu 11 (vegetarian option)

Oyster mushroom, cream cheese and herb strudel
Melted cornish brie and sour grape parcels in filo pastry
Garlic, red onion and asparagus tortellini

Choice of 2 salads from the Salad Selection Menu
Selection of seasonal market vegetables

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £15.50 per head

Menu 12

Choice of 3 canapes from the Canapes Selection Menu

Cutlets of lamb, minted aspic and redcurrants
Sea Food Paella
Linguini with rocquette and parmesan

Choice of 2 salads from the Salad Selection Menu
Selection of seasonal market vegetables

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £17.75 per head

Menu 13 (vegetarian option)

Choice of 3 canapes from the Canapes Selection Menu

Sea food platter
Spinach feta and cherry plum tart, warm red cabbage marmalade
Mascarpone and artichoke cheese cake

Choice of 2 salads from the Salad Selection Menu
Selection of seasonal market vegetables

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £17.75 per head

Recommended wines for the Fork Buffet Selection

White Wine

Pinot Grigio 2001
Ponder Estate Sauvignon Blanc 2001/2
Chablis 2000 (Domain de la Meuliere)
Frascati Superiore 2000/1

Red Wine

Rioja Bordan Crianza 1997
Cotes de Beune Villages Louis Latour 1998

Barbecue Selection menu

Items priced per portion

	£
Corn on the cob	1.20
American style spare ribs	1.40
Award winning sausages (pork, chicken & beef)	2.25
Home made beef burgers	2.50
Caribbean spiced chicken drumsticks	2.75
Hoisin marinated pork belly	3.00
Cajun chargrilled chicken bruschetta	3.25
Chicken tikka stuffed in pitta bread	3.75
Home made minted lamb koftes, mint dressing	3.75
Roasted garlic basted steaks	4.00
Thai marinated king prawns	6.50

Baked on the Barbecue, a selection of fish steaks (salmon, sword fish, tuna etc.

Fish steaks can be basted from the following options:
Pesto, Tapanade, Peanut Sauce, hoisin, garlic and chilli.)

Accompaniments	£
Garlic bread	1.50
French sticks	1.50
Jacket Potatoes	1.50

Jacket Potatoe Fillings

Cheese	1.50
Baked beans	0.50
Tuna and Sweetcorn	1.25
Chilli con carne	1.75

Spit Roasts prices available upon request

Choice of 4 salads from the Salad Selection Menu

Choice of 3 desserts from the Dessert Selection Menu

Chef and waitress service included

Crockery and linen hire included

This is available for a minimum party of 30

Hot Sit Down Selection menu

Menu 14

Choice of 1 starter/soup from the Starter/ Soup selection menu

Local farmed butter basted turkey

Chestnut stuffing

Sausage and bacon rolls

Chateau potatoes

Warmed Cranberry Sauce

All main courses served with seasonal market vegetables

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £16.50 per head based on a minimum of 30 people

Menu 15

Choice of 1 starter/soup from the Starter/ Soup selection menu

Garlic roasted sirloin of beef

Yorkshire pudding

Chateau potatoes

New potatoes

Creamed horseradish

All main courses served with seasonal market vegetables

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £17.75 per head based on a minimum of 30 people

Menu 16

Choice of 1 starter/soup from the Starter/ Soup selection menu

Grain fed sauteed breast of chicken with one of the following sauces:

white wine

cream and mushroom

tomato and fresh basil

Baby roast potatoes

New Potatoes

All main courses served with seasonal market vegetables

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £17.75 per head based on a minimum of 30 people

Menu 17

Choice of 1 starter/soup from the Starter/ Soup selection menu

Baked fillets of salmon in filo pastry with ginger and lime butter sauce

Minted new potatoes

All main courses served with seasonal market vegetables

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £18.50 per head based on a minimum of 30 people

Hot Sit Down Selection menu

Menu 18

Choice of 1 starter/soup from the Starter/ Soup selection menu

Slow roasted pork loin stuffed with fresh fruits of the season, cider jus
Fondant potatoes

All main courses served with seasonal market vegetables

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £18.50 per head based on a minimum of 30 people

Menu 19

Choice of 1 starter/soup from the Starter/ Soup selection menu

New Zealand lamb shanks rosemary jus caramelised button onions
Parmentier potatoes

All main courses served with seasonal market vegetables

Choice of 2 desserts from the Dessert Selection Menu

Fresh ground coffee or tea with mints

Price: £22.00 per head based on a minimum of 30 people

Recommended wines for the Hot Sit Down Selection menu

White Wine

Muscadet de Sevre et Maine sur lie 2000/1

Chablis 2000 (Domain de la Meuliere)

Ponder Estate Sauvignon Blanc 2000/1

Macon Blanc Villages Louis Latour 2000

Red Wine

Rioja Bordan Crianza 1997

Cotes de Beune Villages Louis Latour 1998

Beaujolais Villages 1999

Fine Dining Selection menu

Prices are available upon request

Starters

Mediterranean prawns with coriander and ginger beurre blanc
 Smoked salmon and avocado salsa
 Creamed parsnip soup and cracked popodums
 Warm duck breast served with oriental noodle salad
 Potted prawns with coriander in a smoked salmon parcel
 Pithivier of roasted vegetables
 Baby spinach and ricotta cheese ravioli with a classic french tomato sauce
 Gravalax with tempura mushrooms
 Spinach and goats cheese tortellini shaved parmesan
 Roast quail salad with wild mushrooms
 Asparagus and ricotta cheese in filo beurre blanc
 Marinated goats cheese on a bed of ratatouille
 Chantarell melon seasoned rocquette and parma ham
 Fresh crab ravioli with a pistou veloute
 Tea smoked chicken dressed frisse tapanade
 Filo parcel of smoked cheese with tossed spring onion & honey dressing
 Grilled scallops with fennelsslaw and a citrus salsa
 Monk fish and cod bruschetta crisped leaves coriander & root ginger dressing
 Hot seared tuna nicoise with poached quail eggs
 Red onion & gruyere tartlets on a bed of mixed leaves with a balsamic dressing

Main Course

Pan roasted lamb rumps sweet potato rosti grand basil jus
 Shallow fried skate lemon infused capers berries chargrilled new potatoes
 Braised lamb shank rosemary jus scallion potatoes
 Chargrilled tender loin of pork wholegrain mustard mash cider jus
 Pan roasted monk fish wrapped in panchetta served with a mushroom veloute
 Pan fried corn fed chicken pesto mash & mint dressing
 Honey glazed barberry duck breast celeriac rosti
 Poached supreme of chicken oriental jus chargrilled new potato
 Crisped duck breast with a ginger and peach risotto
 Roast rack of lamb with a herb crust rosemary mash

Main Course

Roast fillet beef with oyster mushroom and fondant potatoes
 Sea salt roasted cod minted spinach new jersey royals lemon & chive sauce
 Lamb loins celeriac patti, wild berry jus
 Supreme of turbot with pink peppercorns with an asparagus & grapefruit salad
 Roast pheasant with a celeriac & apple rosti
 Fillet of red mullet with roasted vegetables, galette potatoes
 Pan fried sea bass red onion mash, salsa verdi
 Supreme guinea fowl with fondant potatoes port jus, artichoke tatin
 Millefeuille of venison served with a white wine & cream reduction
 Poached fillet of sole stuffed with crab mousse, with beetroot mash
 Medallions of beef with Madeira sauce garnished with artichoke bottoms and baby vegetables.
 Pan roasted venison served on bubble and squeak with trumpet mushrooms and red wine jus
 Lamb medallions shallot jam and wild berry compote
 Pork loin with roasted mushroom, caramelised apples and sun blanched tomatoes
 Grilled red mullet served with roast vegetables and sundried pesto
 Escalope of halibut and fresh asparagus and hollandaise

Desserts

Bread and butter pudding with calvados served with butter scotch sauce
 Boston lemon cheesecake with a summer fruit coulis
 Bailey's crème brulee short bread biscuit
 Dark chocolate torte coffee anglaise
 Pan roasted fruits wine jus
 Tart tatin with crème fraiche
 Chilled lime soufflé with almond biscuits
 Chilled chocolate soup
 Chilled rhubarb soup
 Spiced apple crepes with chocolate fondue
 Chocolate and amaretto mousse, served with raspberry and passion fruit coulis

Fine Dining Selection menu

Prices are available upon request

Desserts

Home made sorbet selection with brandy snap basket

Cherry batten pudding with Cornish vanilla ice cream

Lemon panacotta with fruit salsa

White and dark chocolate mousse with amaretto

Chilled almond soufflé with a cinnamon ice cream

Steamed plum pudding with brandy ice cream

Ice coconut parfait with nuggets of pineapple

Recommended wines for the Hot Sit Down Selection menu

White Wine

Macon Blanc Villages Louis Latour 2000

Sancarre 2000 (Domain Cottat)

Chablis 2000

Ponder Estate Sauvignon Blanc 2001/2

Red Wine

Haute- Medoc Chateau Fonseca 1997

St. Emilion, Chateau Vieux Guyrot 1196, Grand Cru

Beaujolais Villages 1999

Finger Buffet Selection menu

Menu 20

Selection of Danish Open Sandwiches
Organic Honey glazed sausages
Mushroom and baby spinach quichettes
Herb crumb sole fingers with homemade herb mayonnaise
Savoury Homemade Root crisps

Price: £5.00 per head

Menu 21

Parmesan Chicken with Basil Mayonnaise
Spicy samosas
Three cheese quichettes
Vegetable Tempura with soya dip
Smoked ham and cheese mini croissants

Price: £5.50 per head

Menu 21

Shaved Cheddar and Tomato mini croissants
Baked Tandoori fillets of chicken with mint and yoghurt dip
Baby spring rolls
Mushroom and spinach quichettes
Herb roasted sausages

Price: £5.75 per head

Menu 21

Spinach and Cheese tartletts
Lamb bruschettes
Sun dried tomato, mozzarella and basil on ciabatta
Mini Mexican chicken fajitas
Savoury Homemade Root crisps

Price: £6.25 per head

Sandwich Selection menu

Menu 22

Bread Choices

Sundried tomato, ciabatta, granary, olive bread, bagel, whole meal bread, white bread, bridge rolls, open French

Filling choice

Camembert, rocquette and onion marmalad
 Char grilled vegetables, buffalo mozzarella
 Home Cured gravalax, dressed with summer leaves
 Air dried ham, parmesan, balsamic reduction
 Garlic roasted beef, fresh horseradish
 Canadian poached wild salmon, home made dill mayonnaise
 Fresh seared tuna, cracked black pepper
 Char grilled lemon chicken, saffron yoghurt
 Organic sausages – various types
 Chicken Liver parfait, grape chutney
 Tuna and cucumber
 Egg and cress mayonnaise
 Chicken tikka with iceberg lettuce
 Chicken and bacon mayonnaise
 Roast topside of beef with horseradish
 Honey roast ham with wholegrain mustard
 Roast turkey with Italian mixed salad and dressing
 Cheddar cheese and tomato
 Roast pork with apple and stuffing
 Bacon lettuce and tomato
 Sausage and egg mayonnaise
 Ham salad
 Corned beef with tomato and onion
 Prawn cocktail
 Cheese and ham
 Cheese and pickle
 Salami and feta cheese
 Moyettes (Mexican refried beans, spring onions and cheese)
 Smoked salmon

Choice of 2 types of breads & 3 different fillings £5.50 per head

Choice of 3 types of breads & 4 different fillings £6.50 per head

Choice of 4 types of breads & 5 different fillings £7.50 per head

Choice of 5 types of breads & 6 different fillings £8.50 per head

Wine & Beverages Selection

White Wines	£ (btle)	£ (half)
Germany		
Piesporter Michelsberg	11.75	6.95
France		
Sauvignon 2000/1	11.75	6.95
Musacadet de Sevre et Maine sur Lie 2000/1	12.95	7.55
Sancerre 2000 (domain cottat)	22.95	12.55
Macon Villages 2001	11.95	7.10
Macon Blanc Villages, Louis Latour, 2000	17.50	9.85
Chablis Chablisienne 2001	14.99	8.60
Chablis 2000 (Domaine de la Meuliere)	23.50	12.85
Italy		
Frascati Superiore 2000/1	13.95	8.10
Pinot Grigio 2001	14.95	8.55
Argentina		
Marques de Grinon Chenin Blanc 2000	13.95	8.10
Australia		
De Bortoli Chardonnay Bin No 7 2000/1	17.50	9.85
New Zealand		
Ponder Estate Sauvignon Blanc 2001/2	18.95	10.6
Red Wines		
France		
Claret Lebegue 2001	11.99	7.10
House Claret (Chateau bottled)	13.95	8.10
Haut-Medoc, Chateau Fonseca 1997	17.50	9.85
St. Emilion, Chateau Vieux Guyrot 1196, Grand Cru	25.95	14.10

Wine & Beverages Selection

Champagne	£ (btle)
Magnum	
Piper Heidsieck	80.00
Moet & Chandon	65.00
Paul Langier	55.00
Bottle	
Veuve Cliquot Grande Dame 1990	105.00
Dom Perignon 1993	95.00
Bollinger Grande Annee 1992	85.00
Piper Heidsieck Millesime 1990	77.50
Veuve Cliquot Vintage Brut Reserve 1993	72.00
Veuve Cliquot Grand Dame 1989	105.00
Dom Perignon 1990	95.00
Mumm Grand Cordon 1990	77.50
Caitier	57.50
Bollinger	49.00
Lanson Black Label	48.00
Louis Roderer	47.50
Piper Heidsieck Brut	40.00
Mercier	36.5
Charles Heidsieck Monopole	29.50
House Champagne	25.00
Rose	
Lanson Rose	49.99
Mercier Rose	36.50

Wine & Beverages Selection

Spain	
Cordorniu Cuvee Raventos It's	14.99
Freixenet Brut Nature 1998	29.99
Australia	
Seaview Brut	20.99
Argentina	
Buenos Aires Brut	14.99
Lagers, Bitters , Alcopops	
Bottled Bitters & Lagers	
Shepherd Neame Spitfire	1.50
Boddington's Original	3.00
Guinness Original	3.00
Ruddles County	3.24
Old Speckled Hen	3.90
Stella Artois	1.50
Carlsberg Export	1.90
Grolsch	1.90
San Miguel	2.04
Kirin Premium	2.04
Kronenbourg 1664	2.10
Tiger Beer	2.10
Miller Genuine Draft	2.25
Sol	2.25
Budw eiser Budvar	2.50

Alcopops available upon request	
Soft Drinks & Juices	
Soft Drinks	
Coca cola	0.50p
Diet Coke	0.50p
Lilt	0.50p
Fanta	0.50p
Sprite	0.50p
Diet Sprite	0.50p
Juices available upon request	
Water	
Sparkling	
Perrier (1ltr)	1.40
Strathmore Sparkling (1.5ltr)	1.40
Highland Spring (1.5ltr)	1.60
Still	
Strathmore (1.5ltr)	1.20
Highland Spring (1.5ltr)	1.30
Volvic (1.5ltr)	1.4
Evian (1.5ltr)	1.40

Terms & Conditions

1. All bookings require a non-refundable deposit. If your function is cancelled, your deposit will only be refunded if we can subsequently relet your date or at our discretion.
2. Functions quotation will be valid up to seven days after issue date.
3. Payment is broken down into 3 stages.
 - 1st payment (which represent's deposit) must be received within seven days after the issue date of function quotation. The deposit will represent 40% of final cost of function.
 - 2nd payment will be due 4 weeks prior to function date. Payment will represent 50% of outstanding balance.
 - Final payment will be due 10 days prior to function date. Payment will represent outstanding balance of final cost of function.
 - Full payment must be received prior to start of function. If final payment is still outstanding, Paul Ellis Event Caterers reserves the right to withhold food until final clear funds are received.
4. Payment is to be made in cash or cheque only. If less than five days before function then a building society cheque or cash will only be accepted.
5. Final numbers of function must be confirmed at least 4 weeks prior to function date.
6. Children less than 12yrs old will be charged at ½ price.
7. A service and corkage charge of £2.50 per person will be charged if you wish to supply your own wine.
8. All our employees have undergone Food Hygiene Training as required by law. Our premises have been inspected, approved and are registered with the Environmental Health Department.
9. Paul Ellis Event Caterers carries Employers and Public Liability Insurance.
10. All remaining food, by the end of function will be disposed.