



BUFFET

M E N U

[THETATTERSHALLCASTLE.CO.UK](http://thetattershallcastle.co.uk)

WE'VE CREATED OUR BUFFET OPTIONS FOR A MINIMUM OF 10 PEOPLE. PLEASE BOOK YOUR BUFFET IN ADVANCE
FOR LARGER PARTIES, YOU CAN ORDER MORE IN MULTIPLES OF 5 PEOPLE

CANAPÉS

SIMPLY CHOOSE YOUR PACKAGE AND BUILD YOUR
CANAPÉ SELECTION

BRONZE £5.00 PER PERSON

SILVER £7.50 PER PERSON

GOLD £10.00 PER PERSON

BRONZE

Tomato Pesto Crostini (V)
Salmon Crostini
Ham Hock & Pea Crostini

SILVER

Tomato Pesto Crostini (V)
Crab Crostini
Salmon Crostini
Chicken Liver, Mushroom
& Pork Pâté Crostini
Ham Hock & Pea Crostini

GOLD

Tomato Pesto Crostini (V)
Crab Crostini
Salmon Crostini
Chicken Liver, Mushroom
& Pork Pâté Crostini
Ham Hock & Pea Crostini
Sausage & Onion
Chutney Rosti
Fish & Pea Purée Rosti

BITES

CHOOSE YOUR PACKAGE AND MAKE YOUR SELECTIONS
TO CREATE YOUR BUFFET

BRONZE 2 Carbs, 2 Salads, 3 Bites **£12.50 PER PERSON**

SILVER 3 Carbs, 2 Salads, 4 Bites **£15.00 PER PERSON**

GOLD 3 Carbs, 3 Salads, 6 Bites **£17.50 PER PERSON**

CARBS

Chips (V)
Sweet Potato Fries (V)
Breads (V)
Garlic Bread (V)

SALADS

Courgette & Carrot (V)
Tomato, Mozzarella & Basil (V)
Superfood (V)
Wheatberry & Beets Couscous (V)
Crudités & Dips (V)
Wheatberry & Apple (V)
Rocket & Stilton (V)
Black Rice Quinoa (V)

BITES

Chicken Wings
with Sweet Chilli Glaze
Hand Raised Pork Pies
Wiltshire Cured Ham & Chutney
Ham Croquettes
Spinach & Mushroom Quiche (V)
Steak & Ale Pie
Chicken & Mushroom Pie
Pork Belly Bites
Coronation Chicken
Tomato Mac & Cheese (V)
Cold Beef & Horseradish
Pâté & Toast
Ham Hock & Pea Terrine
Calamari Strips
Chilli Mango Prawns
Scottish Smoked Salmon

HOT PLATES

CHOOSE 1 MAIN AND 2 SIDES FOR
£12.50 PER PERSON

MAINS

Roast Beef & Red Wine Gravy
Bacon Mac & Cheese
Chicken Tikka Masala
Salmon, Smoked Haddock
& Prawn Fish Pie
Tomato Mac & Cheese (V)

SIDES

Roasted Potatoes (V)
Chips (V)
Sweet Potato Fries (V)
Baby Potatoes (V)
Mixed Vegetables (V)
Courgette & Carrot Salad (V)
Superfood Salad (V)
Basmati Rice (V)
Garlic Bread (V)
Poppadom (V)

SERVING SUGGESTIONS

HOWEVER YOU CAN SWAP YOUR SIDES TO SUIT YOUR TASTES

Roast Beef & Red Wine Gravy with roast potatoes and mixed vegetables
Mac & Cheese with salad and garlic bread
Chicken Tikka Masala with basmati rice and poppadom
Fish Pie with baby potatoes and mixed vegetables

DESSERTS

CHOOSE FROM ONE OF
THE BELOW PACKAGES

BRONZE £1.50 PER PERSON

SILVER Choose 2 desserts **£5.00 PER PERSON**

GOLD Choose 2 desserts **£7.50 PER PERSON**

BRONZE

Tea + Biscuit
Coffee + Biscuit

GOLD

Tea + Biscuit
Coffee + Biscuit
Cheese Board (V)

SILVER

Tea + Biscuit
Coffee + Biscuit

Churros & Caramel Sauce (V)
Hazelnut Praline Profiteroles (V)
Salted Caramel Bites
Mini Chocolate Cups (V)
Chocolate Brownie (V)
Cookie Profiteroles (V)
Clotted Cream
Cheesecake Bites (V)

Churros & Caramel Sauce (V)
Hazelnut Praline Profiteroles (V)
Salted Caramel Bites
Mini Chocolate Cups (V)
Chocolate Brownie (V)
Cookie Profiteroles (V)
Clotted Cream
Cheesecake Bites (V)

DRINKS PACKAGES

CHOOSE FROM ONE OR MORE OF THE BELOW PACKAGES

STANDARD BOTTLES

Choose from Corona,
Peroni and Rekorderlig.

You may choose all of the same
or mix and match as you please

10 BOTTLES - £45.00

20 BOTTLES - £85.00

30 BOTTLES - £125.00

50 BOTTLES - £205.00

75 BOTTLES - £300.00

100 BOTTLES - £385.00

PREMIUM BOTTLES

Choose from Hop House 13,
Meantime London Lager and Old Mout.

You may choose all of the same
or mix and match as you please

10 BOTTLES - £50.00

20 BOTTLES - £95.00

30 BOTTLES - £135.00

50 BOTTLES - £220.00

75 BOTTLES - £325.00

100 BOTTLES - £425.00

PROSECCO RECEPTION

5 BOTTLES - £120.00

30 glasses

10 BOTTLES - £225.00

60 glasses

30 BOTTLES - £630.00

180 glasses

50 BOTTLES - £975.00

300 glasses

100 BOTTLES - £1800.00

600 glasses

HOUSE WINE

5 BOTTLES - £80.00

£16.00 per bottle

10 BOTTLES - £150.00

£15.00 per bottle

15 BOTTLES - £210.00

£14.00 per bottle

FUNCTION MENU

WE OFFER A SET MENU FOR SIT DOWN OCCASIONS.

PLEASE SPEAK WITH A MEMBER OF OUR BOOKINGS TEAM FOR FULL DETAILS AND PRICES.

STARTERS

Soup of the day (V)

Finished with fresh cream and chive,
accompanied with focaccia bread

Ham hock & pea terrine

With toasted focaccia bread
& red onion chutney

MAINS

Halloumi & asparagus salad (V)

With celery, tomato, baby gem,
red onion, cucumber, spring onion,
pea shoots and slow roasted tomato

Gloucester Old Spot sausages

With creamy mashed potatoes,
seasonal vegetables and a rich
red wine onion gravy

Smothered Shropshire chicken

Shropshire chicken supreme
topped with honey-glazed bacon,
Tickler extra mature Cheddar and
sticky BBQ sauce, served with
grilled tomato, chips and Virgin
Mary ketchup

Fish & chips

Hand-battered cod fillet, chips,
your choice of garden or mushy
peas and tartare sauce

DESSERTS

Sticky toffee pudding (V)

Served with custard

Apple pie (V)

Served with custard

Chocolate orange torte (VG)

Served with raspberry coulis

BOOKING FORM

Name Address

Post Code Email

Tel Number of people Date and time

- Bronze
- Silver
- Gold

BITES

CHOICE

CARBS	
Chips	
Sweet Potato Fries	
Breads	
Garlic Bread	

SALADS	
Courgette & Carrot	
Tomato, Mozzarella & Basil	
Superfood	
Wheatberry & Beets Couscous	
Crudités & Dips	
Wheatberry & Apple	
Rocket & Stilton	
Black Rice Quinoa	

BITES	
Chicken Wings	
Hand Raised Pork Pies	
Wiltshire Ham & Chutney	
Ham Croquettes	
Spinach & Mushroom Quiche	
Steak & Ale Pie	
Chicken & Mushroom Pie	
Pork Belly Bites	
Coronation Chicken	
Tomato Mac & Cheese	
Cold Beef & Horseradish	
Paté & Toast	
Ham Hock & Pea Terrine	
Calamari Strips	
Chilli Mango Prawns	
Scottish Smoked Salmon	

CANAPÉS

- Bronze
- Silver
- Gold

DESSERTS

- Bronze
- Silver
- Gold

HOT PLATES

CHOICE

MAINS	
Roast Beef & Red Wine Gravy	
Bacon Mac & Cheese	
Chicken Tikka Masala	
Fish Pie	
Tomato Mac & Cheese	

SIDES	
Roasted Potatoes	
Chips	
Sweet Potato Fries	
Baby Potatoes	
Mixed Vegetables	
Courgette & Carrot Salad	
Superfood Salad	
Basmati Rice	
Garlic Bread	
Poppadom	

FUNCTION MENU	STARTER		MAIN		DESSERT		
		Soup of the Day	Halloumi & Asparagus Salad	Gloucester Old Spot Sausages	Sticky Toffee Pudding	Apple Pie	Chocolate Orange Torte
		Ham Hock & Pea Terrine		Smothered Shropshire Chicken			
				Fish & Chips			
	Guest 1						
	Guest 2						
	Guest 3						
	Guest 4						
	Guest 5						
	Guest 6						
Guest 7							
Guest 8							
Guest 9							
Guest 10							

At Stonegate Pub Company, all tips earned by our hard working team members from delivering great customer service are retained by them. As we process credit card tips through our Payroll, we are required to make statutory deductions. If a service charge is added to the bill, this is entirely discretionary and is paid to the employees providing the service.

DRINKS PACKAGES

	10	20	30	50	75	100
STANDARD BOTTLES						
Corona						
Peroni						
Rekorderlig						

	10	20	30	50	75	100
PREMIUM BOTTLES						
Hop House 13						
Meantime London Lager						
Old Mout						

	5	10	30	50	100
PROSECCO RECEPTION					
Quantity					

	5	10	15
HOUSE WINE			
White Wine			
Red Wine			
Rosé Wine			

[V] = This dish is suitable for vegetarians. [VG] = This dish is suitable for vegans.

All bookings are subject to a non-refundable minimum deposit of £5 per person – please discuss this with the manager at the time of booking. The balance of payment must be made on the day of the event.

We accept all major credit and debit cards, supported by a valid PIN. All cheques should be made payable to Stonegate Pub Company. Prices include VAT at the current rate. All party dates are subject to availability.

Please tick if you do not wish to receive details of future offers or events.
Your data will not be shared with any other companies.

See main menu for full T's&C's and allergen guidance.

