



WEDDINGS | BUSINESSEVENTS | PRIVATEEVENTS

Peak Manor.....

Catering Menu





Finger Buffet Menus

Includes good quality disposable crockery and cutlery and service ware



Menu 1

Platters of sandwiches white & wholemeal

Four triangles per person, garnished with fresh salad

Tortilla Chips

With a tomato salsa

Minimum number of 50 adults

Menu 2

Platters of sandwiches white & wholemeal
Cheese and tomato ciabatta fingers Pork
pie wedges
Freshly baked cocktail sausage rolls
Spring rolls with a sweet chilli dip

Minimum number of 50 adults

Menu 3

Assorted Sandwiches
A Selection Of Mini Cobs
Pork Pie Wedges
Freshly Baked Cocktail Sausage Rolls
Onion Bhajis With Mango Chutney
Vegetable Spring Rolls
Lightly Spiced Samosas With A Sweet Chilli Dip

Menu 4

An assortment of demi baguettes
Glazed B.B.Q. Chicken
Baked quiche Lorraine
Farmhouse cheddar cheese and pineapple platter
Vol au vents filled with chicken liver pate and olives
A bowl of pickled onions
A basket of potato crisps



Lighter choice menu Finger sandwiches

Lemon and thyme dressed chicken breast on skewers

Herby cous cous and mixed pepper salad

Bowl(s) of fresh garden salad

Mixed leaves, cucumber, tomato, and onion

An assortment of crudities and low fat dips

Honeydew melon and black grape skewers

minimum catering number of 20 adults

Premium menu 1

An assortment of soft deli rolls

Roasted chicken and pepper kebabs

Goats cheese and fig ciabatta strips

Spicy meatball skewers

With chilli and tomato chutney

Plaice goujons with tartare sauce

Bowl(s) of caeser salad

baby gem leaves, garlic and herb dressing

Crisp baby gem leaves, garlic and herb dressing

Topped with bacon, freshly baked croutons and fresh parmesan shavings

Premium menu 2

An assortment of open style artisan rolls Honeydew melon and parma ham bites

Spicy lamb koftas with a mint yoghurt dip

Baked potato skins with cream cheese, chive and tomato

King prawns with a mango dip

Spicy chicken goujons with a garlic and herb dip

Smoked salmon and cream cheese roulade

Mini yorkshire puddings filled with beef and horseradish





Hot & Cold Buffet Menus

Includes flavored breads, good quality disposable crockery and cutlery and service ware



Hot & Cold Buffet Menus... HOT BUFFETS

Traditional Jacket Potato Buffet Items Jacket

Potatoes with Butter

Choose 2 of the following......

Chicken Chasseur Sausage Casserole Chicken Curry Sweet & Sour

Chicken Chilli Con

Carne

Bowl of Mixed

Salad

Vegetarian options available please let us know and this will come as an individual portion depending on the number of vegetarians attending

Vegetarian Pasta Bake with Feta Cheese Spinach and Mushroom Casserole Vegetarian Chilli Vegetarian Sausage Casserole

Minimum order for 20 people



HOT BUFFETS £11.45 PER HEAD

HOT BUFFET 1

Roast Chicken with Stuffing & Gravy
Salmon Fillets with Lemon and Dill
Vegetarian option - Roasted Red Pepper with Cous Cous

HOT BUFFET 2

Chicken a la King (Chicken Breast in a Creamy White Sauce with Peppers Beef Strips in a Red Wine, Onion and Mushroom Sauce Vegetarian option - Roasted Vegetable and Pasta bake

HOT BUFFFT 3

Roast Pork in a Cranberry and Apple Gravy
Chicken Chasseur
Vegetarian option - Mushroom and Spinach Lasagne with Goats Cheese

All the above served with Seasonal Vegetables and New Potatoes

Add Cheese and Biscuits for Additional Course £per person Add a Dessert for just £per person Add Tea or Coffee with Luxury Petit Fours £per person

HOT AND COLD BUFFETS

HOT & COLD BUFFET 1

Jacket potatoes (Hot)
Chicken tikka or Thai green Curry (Hot)
Panache of roasted vegetables (Hot)
Freshly Baked Bread & Butter
Gourmet Quiche (Cold)
Mixed Salad
Homemade Coleslaw
Cherry Tomatoes and Feta Cheese
Scones with jam and cream
Cheese board with biscuits
Fresh fruit platter



HOT & COLD BUFFET 2

Chilli and Rice (Hot)

Vegetable Balti (Hot)

Freshly Baked Bread & Butter

Mixed Indian Sampler - Samosas, spring rolls, onion bahjis

Assorted Chicken Skewers

Mixed Salad

Cucumber and Mint

Homemade Coleslaw

Chocolate Fudge Cake with Cream

Fresh Fruit Skewers

HOT & COLD BUFFET 3

Chicken a la King - Chicken with cream, red onions and mushrooms and peppers (Hot)

New potatoes (Hot)

Panache of vegetables

Freshly Baked Bread & Butter

Gourmet Quiche (Cold)

Mixed Salad

Homemade Coleslaw

Cherry Tomatoes and Feta Cheese

Scones with jam and cream

Cheese board with biscuits

Fresh fruit platter

TRADITIONAL HOT BUFFET ITEMS:

CHOOSE 2 OPTIONS

Chicken Chasseur

Classic Beef and Ale Casserole with Herb Dumplings
Braised slices of beef in a Rich Red Wine Sauce with Onions and Mushrooms
Breast of Chicken with a Creamy Leek and Bacon Sauce
Gourmet Quiche (Cold)

Lasagne

Lincolnshire Sausage Casserole

Served with Herb Roasted New Potatoes and a Panache of Vegetables



VEGETARIAN - CHOOSE 1 OPTION

Vegetarian Pasta Bake with Feta Cheese Spinach and Mushroom Lasagne Vegetarian Chilli Vegetarian Sausage Casserole

DESSERT SELECTION - CHOOSE 3 OPTIONS

Chocolate Fudge Cake
Tarte au Citreon
Chocolate Profiteroles
New York style Cheesecake
Fresh Fruit Salad
Summer Puddings
White Chocolate and Raspberry Cheesecake
Dark Chocolate Torte
Banoffee Roulade





Themed Buffet Options

Price included Disposable Crockery, Cutlery



THEMED EVENTS......

A feast of flavours from around the world featuring Italian, Mexican, Americano, British or whatever you fancy dishes. We'll match our food to your theme with style....

AMERICANO STYLE

Assorted sandwiches, baguettes and wraps (Bacon and brie, Ham, Mustard and mayo, Chicken fajita,

Chicken and Avocado etc)

Onion Rings and Dips

Chicken Dippers with BBQ Sauce

Potato Wedges

Nachos

Mozzarella sticks and salsa dip

Crispy Tortilla's and Dips

Sweet Options:

Assorted Cookies

Mississippi Fudge Slices

Assorted Muffins

Fresh sliced fruit with berries

ITALIAN

Assorted sandwiches, baguettes, ciabatta rolls and wraps

Sundried tomatoes

Crudities and dips - mange tout, baby corn, cherry tomatoes, celery and peppers

Mixed olives

Kettle chips and dips

Assorted Italian Meats

Chicken skewers – lime and coriander, sweet chilli

Potato wedges – with rosemary and roasted garlic

Mozzarella sticks and salsa dip

Mini stonebaked pizzas

King prawns with mary rose dip

Cheeseboard with celery, grapes, breads and crackers
Fresh sliced fruit with berries



MEXICAN THEMED

HOT BUFFET 1

Chilli con carne

Mexican chicken kebabs

Vegetarian chilli

Served with rice

Nachos, salsa dip and a sour cream dip

Green salad

HOT BUFFET 2

Cajun chicken
Beef with a red chilli sauce
Peppers stuffed with a sweet chilli cous cous
Spanish rice with tomatoes and garlic
Homemade coleslaw
Green salad
Nachos
Selection of dips



CHILDREN'S PARTIES

Minimum of 12 kids

OPTION 1

Selection of sandwiches
Assortment of party crisps
Mini pizza
Crudities - vegetable strips and bites with fresh dips

Party fairy cakes Rice crispy cakes Jelly pots

OPTION 2

Selection of sandwiches
Assortment of party crisps
Spring rolls
Sausage rolls
Pizza fingers

Party fairy cakes
Party biscuits and popcorn
Jelly pots



EUROPEAN MENU

EUROPEAN MENU 1

Antipasti Platter (Selection of continental meats)
Selection of Continental Cheeses
Sundired Tomatoes, Olives, Gherkins
Ciabatta and Olive Breads
Crudites Platter
Mixed Leaf Salad
Mediterranean Pasta Salad with Tomato Pesto
Mini Cake Selection
Fruit Kebabs

EUROPEAN MENU 2

Assorted Sandwiches
Pate and Crackers
Selection of Vegetarian Pastries and Quiche
Sausage and Cherry Tomato Mini Kebab cooked in Wholegrain Mustard
Min Jacket Potatoes filled with Cheese & Spring Onion
Crisp Selection
Mini Danish and Pain Au Chocolate
Sliced Fresh Fruit Platter

EUROPEAN MENU 3

Antipasti Platter (Selection of Continental Meats)
Selection of Continental Cheeses
Sundried Tomatoes, Olives, Gherkins
Ciabatta and Olive Breads
Pate with Crackers
Mini Cake Selection
Fruit Kebabs



INDIAN MENU

MENU 1

Mini Poppadoms and Dips

Chicken Tikka Massala Lamb Rogan Josh Vegetable Balti Sag Aloo Curried Chick Peas Plain Rice Naan Breads

MENU 2

Naan Breads

Selection of Onion Bahjis, Samosas and Pakoras with Mango Chutney and Cucumber Dips

Mini Poppadoms and dips

Chicken Korma

Beef Curry

Mixed Vegetable Curry

Indian Spiced Greens

Aloo Gobi

Plain Rice