

# Events Menus

## Refreshment Breaks

Tea & Coffee - £2.25+vat pp  
Tea, Coffee & Homemade cookies - £2.60+vat  
Tea, Coffee & Pastries - £3.90+vat  
Tea, coffee & Muffins - £3.90+vat  
Tea, coffee & cakes - £4.00+vat

## Breakfast

### Breakfast Baps

**£4.80 plus vat**

Bacon or Sausage or Mushroom & Tomato Omelette  
Served with sauces & mustards

### Continental Breakfast

**£8.80 plus vat**

Selection of Croissants, Pan-au-Chocolate, Danish Pastries, Homemade Granola Flapjacks,  
Fresh Fruit Skewers with Honey & Greek Yoghurt Dip and Smoothies

### Continental Breakfast Buffet

**£10.50 plus vat**

Mediterranean Ham & Cheese Platter  
Selection of Bread Rolls  
Smoked Salmon & Cream Cheese Bagels  
Chilled Fresh fruit Platter with Greek Yoghurt  
Danish Pastries

### Full English Breakfast Buffet

**£12.50 plus vat**

Grilled Back Bacon, Cumberland Sausages  
Creamy Scrambled Eggs, Baked Field Mushrooms  
Slow Cooked Plum Tomato, Baked Beans  
Sauté Potato with Crispy Onion or Hash Browns  
Buttered Toast, Preserves

### Extras

**All at £2.50 plus vat**

Pastries, Cakes, Smoothies, Granola & Yoghurt, Fruit Skewers with Honey & Greek Yoghurt Dip,  
Homemade Flapjacks, Homemade Scones with Jam, Ice Creams  
Chocolate Break (Cadburys Mini Bars)

## Afternoon Teas

### Classic Afternoon Tea served on Tea Cake Stands

**£12.00 plus vat**

Selection of Meat Fish & Vegetarian Finger Sandwiches  
Selection of Homemade Cakes  
Scones with Clotted Cream & Preserve

## Baguette & Sandwich Menus

### Baguette Lunch

**£6.50 plus vat**

**Served with Potato Crisps**

**One whole Baguette cut in two with the following fillings:**

Mature Cheddar Cheese with Tangy Homemade Tomato Chutney  
Creamy Free-range Egg Mayonnaise & Cress  
Honey Roast Ham with Homemade Crunchy Coleslaw  
Scottish Smoked Salmon with Cream Cheese & Rocket

### Sandwich Lunch

**£8.50 plus vat**

**Served with Potato Crisps & Mixed Leaf Salad**

**Selection of Sandwiches & Wraps (1 ½ rounds) with the following fillings**

Rare Roast Beef with Wholegrain Mustard & Mixed Leaf  
Pesto Chicken with Tomato & Rocket  
Scottish Smoked Salmon with Cream Cheese & Watercress  
Fresh Water Prawns in Marie Rose Sauce with Crisp Iceberg Lettuce  
Homemade Roasted Pepper Humus with Grated Carrot & Tomato  
Brie Cranberry & Rocket

### Homemade Soups

**£2.50 plus vat**

Butternut Squash  
Minted Pea  
Broccoli & Stilton  
Tomato & Basil  
Celeriac & Apple

## Gourmet Sandwiches

### Section of Sandwiches on Artisan Breads

1 ½ rounds - £4.80 plus vat

2 rounds - £6.40 plus vat

#### **Meat Fillings**

Rare Roast Beef with Horseradish Mayonnaise & Lettuce  
Gammon Ham with Homemade Crunchy Coleslaw  
Crispy Back Bacon Iceberg Lettuce Tomato & Mayonnaise  
Creamy Coronation Chicken & Lettuce  
Spicy Chicken Tikka with Mint Yoghurt & Rocket  
Roast Loin of Pork with Stuffing & Tangy Apple Sauce

#### **Fish Fillings**

Dolphin Friendly Tuna Mayonnaise with Cucumber  
Fresh Water Prawns in Marie Rose Sauce with Iceberg Lettuce  
Scottish Smoked Salmon with Cream Cheese & Watercress  
Homemade Smoked Mackerel Pate with Cos Lettuce  
Fresh Poached Salmon Dill Crème Fraiche Sauce & Rocket  
Homemade Smoked Trout Pate with Cucumber

#### **Vegetarian Fillings**

Mature Cheddar Cheese & Tangy Homemade Tomato Chutney  
Creamy Free-range Egg Mayonnaise & Cress  
Cream Cheese & Homemade Caramelised Red Onion Marmalade  
Homemade Spicy Humus with Grated Carrot & Tomato  
Mature Cheddar Cheese with Crunchy Coleslaw  
French Brie with Cranberry & Rocket

### Selection of Cakes

£2.00

## Lunch in a Basket

**£9.50 plus vat**

Fish & Chunky Chips in a basket with Sauces  
Vegetable Skewers & Chunky Chips in a basket with a Dip  
Burger in a Bun & Chunky Chips in a basket with Sauces  
Vegetarian Burger in a Bun & Chunky Chips in a basket with Sauces

## Finger Buffet

**N.B. There is an additional charge of £30.00 per event for Finger Buffet items to be served hot.**

**£15 plus vat**

### **Selection of Baguettes & Wraps (1 round) with the following Fillings**

Rare Roast Beef with Wholegrain Mustard Mayonnaise & Mixed Leaf  
Pesto Chicken with Tomato & Rocket  
Scottish Smoked Salmon with Cream Cheese & Watercress  
Fresh Water Prawns in Marie Rose Sauce with Crispy Iceberg Lettuce  
Homemade Roasted Pepper Humus with Grated Carrot & Tomato  
Brie Cranberry & Rocket

### **Plus a selection of 5 Buffet items from the Following**

#### **Served Cold**

Black Olive Artichoke & Sun-dried Tomato Crostini  
Crudities with Assorted Dips  
Smoked Trout & Horseradish Pate Bruschetta with Cucumber

#### **Served Hot or Cold**

Onion Bhajis with Mint Raita Dip  
Homemade Pepperoni Pizza  
Satay Chicken Skewers  
Coconut Breaded Fish Goujons with Sweet Chilli Mayonnaise  
Greek Flat Pie  
Homemade Scotch Eggs  
Vegetable Samosas with Mango Chutney  
Moroccan Chicken Thighs  
Sticky BBQ Ribs

Selection of Finger Desserts

## **Fork Buffet**

**£26.50 plus vat**

### **Choice of 3 from the Following Items - Served Hot**

- Roasted Sweet Potato Chickpea & Spinach Curry
- Brisket or Three Bean Chilli
- Slow-roasted Shoulder of Pork in a Mustard & Apple Sauce
- Lamb Moussaka
- Paprika Chicken Thighs with Roasted Mediterranean Vegetable Sauce
- Homemade Steak & Ale Pie
- Creamy Mushroom Stroganoff
- Herb-crusted Fillet of Pollock & Parsley Sauce
- One Pan Salmon
- Thai Green Chicken Curry

### **Plus a choice of 3 from the Following Items**

#### **Served Hot**

- Fragrant Rice
- Minted New Potatoes
- Roasted Seasonal Vegetables
- Boulangere Potatoes
- Panache of Seasonal Vegetables with Herb Butter

#### **Served Cold**

- Vegetable Mezze Platter
- Italian Pasta Salad
- Dressed Mixed Green Salad
- Potato Salad
- Coleslaw
- Tomato Basil & Red Onion Salad

### **Plus a choice of 2 from the Following Items – Desserts – served with Cream**

- Seasonal Fruit Platter
- Rhubarb & Orange Crumble
- Eton Mess
- French Lemon Tart
- Chocolate & Pecan Brownies
- Black Forest Trifle
- Homemade Bakewell Tart
- Banoffee Pie

## The REP Buffet

**£35 plus vat**

### **Mains**

Packington Pork Hog Roast

Lebanese marinated Legs of Lamb served with Hummus, Flat breads, and Tzaitiki

Fish and Chips served with Mushy Peas

### **Veggie**

Falafel in Flatbreads

Beer Batter Halloumi with Chips

### **Sides**

Homemade Stuffing, Crackling, Apple Sauce, Caramelised Onions

Coleslaw, Green Salad, Couscous Salad

### **Thai**

#### **Mains**

Thai Green Chicken Curry

Vegetable Red Curry

#### **Sides**

Coconut Rice, Pad Thai, Prawn Crackers, Duck pancakes

Vegetarian Spring Rolls with Sweet Chilli Dipping Sauce

### **Candy table**

Glass Pots of Sweets & Chocolates

### **Mini Desserts**

**Cheeseboard with Biscuits, Grapes & Celery**

**Bite Size Menu**

**£3.00 plus vat**

**N.B. There is an additional charge of £30.00 per event for Bite Size menu items to be served hot.**

**Served Cold**

Black Olive Artichoke & Sun-dried Tomato Crostini  
Crudities & Assorted Dips  
Smoked Trout & Horseradish Pate Bruschetta with Cucumber

**Served Hot or Cold**

Onion Bhajjis with Mint Raita Dip  
Handmade Pepperoni Pizza  
Satay Chicken Skewers  
Coconut Breaded Fish Goujons with Sweet Chilli Mayonnaise  
Greek Flat Pie  
Homemade Scotch Eggs  
Vegetable Samosas with Mango Chutney  
Moroccan Chicken Thighs  
Sticky BBQ Ribs  
  
Finger Desserts

**Canapés**

**£3.00 plus vat**

**Cold**

Mozzarella Tomato & Pesto on a Parmesan Shortbread  
Seared Sesame Tuna with Soy & Sweet Chilli Dressing  
Salmon Tartare on a Chinese Spoon  
Chilled Gazpacho Shots  
Chicken Liver Pate with Caramelised Red Onion Marmalade on Toasted Brioche  
Hoi Sin Duck Pancakes with Plum Dipping Sauce  
Confit Duck & Pistachio Terrine with Date Puree  
Figs wrapped in Parma Ham on a Croute with Black Olive Tapenade

**Hot**

Mini Chorizo Scotch Eggs  
Beer Battered Cod Cheek with Pea Puree

Battered Halloumi & Chips with Paprika Mayonnaise in a Cone  
Skewered Sirloin of Beef with Blue Cheese Dressing  
Ras-al-Hanout Marinated Fillet of Lamb with Chickpea Puree in a Filo Basket  
Garlic Chilli & Ginger King Prawn Skewers  
Wild Mushroom & Parmesan Mini Quiches  
Sun-dried Tomato & Gruyere Cheese Beignets  
Thai Salmon Fishcake with Sweet Chilli Dipping Sauce

**Dessert**

Chocolate & Pecan Brownie Bites  
Strawberry & Orange Trifle Shots  
Mini Banoffee Pie  
Warm Doughnut Bites with Apple Dip  
Mini Apricot & Almond Tarts  
Chocolate Cake Pops

**Bowl Food**

**£6.50 plus vat per Bowl**

Crispy Shredded Beef on a Bed of Crunchy Asian Salad Greens  
Creamy Three Cheese Macaroni Pancetta Chives & Parmesan Crisp  
Chicken Broad Bean & Ricotta Cheese Sauce Open Lasagne  
Herb-cruste Salmon with Crushed Potato Cake & Chive Hollandaise  
Beer Battered Fish or Halloumi with Hand-cut Chips Mushy Peas & Homemade Tartare Sauce  
Cheese Tortellini with Provencal Sauce & Roasted Mediterranean Vegetables  
Lemon Courgette & Mint Risotto  
Slow-braised Shoulder of Lamb with Glazed Root Vegetables & Rosemary Dumpling  
Moroccan Lamb or Vegetable Tagine on Lemon & Coriander Couscous  
Rich Beef Bourguignon with Creamy Celeriac Mash  
Slow-cooked Pork Belly with Savoy Cabbage Onion & Apple Puree & Crackling  
Caribbean Jerk Chicken with Buttered Rice & Peas  
Cumberland Sausage with Creamy Herb Mash & Caramelised Red Onion Gravy  
Chicken Mushroom & Bacon Roulade with Mash Potato & Coq-au-Vin Sauce  
Aubergine & Sweet Potato Moussaka with Lemon Yoghurt & Garlic Croutes

**Desserts**

Tropical Fruit Salad with Homemade Raspberry Sorbet  
Eton Mess  
Raspberry Cream filled Profiteroles & White Chocolate Sauce  
Chocolate Peanut & Caramel Torte  
Orange Panacotta with Poppy Seed Tuile  
Mango Cheesecake with Chantilly Cream & Toasted Coconut



## Pre-Theatre Menu

**Group Bookings of 8 or more**  
**Set menu to be chosen or pre orders**  
**£22.00 plus vat**

### **Starter – Cold**

Ham Hock & Mustard Terrine Celeriac Remoulade & Tomato Focaccia Crisp  
Roasted Red Pepper & Tomato Soup with Pest Croutons  
Hot Smoked Salmon Salad with Watercress Beetroot & Lemon & Crème Fraiche Dressing

### **Baskets of Bread**

### **Mains – Served Hot**

Supreme of Chicken Dauphinoise Potatoes Roasted Shallot Spring Vegetables & Red Wine Jus  
Seared Fillet of Hake Lyonnaise Potato & Braised Fennel with Mustard Tarragon & Lemon  
Cream Sauce

### **Vegetarian**

Roasted Butternut Squash Sage & Parmesan Risotto with Parmesan Crisps

**Mains served with Seasonal Vegetables & Potatoes or Mixed Salad**

### **Desserts – served Cold**

Raspberry Lemon & Almond Tart with Chantilly Cream & Caramelised Almond Tuile  
White Chocolate Cheesecake with Passion Fruit Coulis & Orange Crisps  
Pineapple Carpaccio Coconut Sorbet with Chilli & Lime Syrup

## Banqueting Menu

### THE BANQUETING MENU

Group Bookings of 8 or more

Set menu to be chosen or pre orders

£25.00 plus vat

#### **Starters**

Ham Hock & Mustard Terrine Celeriac Remoulade & Tomato Focaccia Crisp  
Roasted Red Pepper & Tomato Soup with Pest Croutons  
Hot Smoked Salmon Salad with Watercress Beetroot & Lemon & Crème Fraiche Dressing  
Caramelised Onion & Cheddar Tartlet Mixed Leaf & Balsamic Dressing  
Sesame Crusted Goat's Cheese Walnut Orange & Watercress Salad

#### **Mains**

Supreme of Chicken Dauphinoise Potatoes Roasted Shallot Spring Vegetables & Red Wine Jus  
Seared Fillet of Hake Lyonnaise Potato & Braised Fennel with Mustard Tarragon & Lemon  
Cream Sauce  
Roasted Pork Tenderloin Bubble & Squeak Cake Wholegrain Mustard Cream & Crisp Pancetta

#### **Vegetarian**

Roasted Butternut Squash Sage & Parmesan Risotto with Parmesan Crisps  
Mushroom Lentil & Spinach Pie with Salsa Verde

#### **Mains served with Seasonal Vegetables & Potatoes or Mixed Salad**

#### **Desserts**

Raspberry Lemon & Almond Tart with Chantilly Cream & Caramelised Almond Tuile  
White Chocolate Cheesecake with Passion Fruit Coulis & Orange Crisps  
Pineapple Carpaccio Coconut Sorbet with Chilli & Lime Syrup  
Peach & Raspberry Pavlova  
Treacle & Citrus Tart with Clotted Cream & Anglaise

## **Banqueting Menus**

**Please note that for all menus, a choice of one starter, one main and one dessert need to be made for all the party**

### **Spotlight Menu**

**£25.00 plus vat**

#### **Starter**

Ham Hock & Mustard Terrine Celeriac Remoulade & Tomato Focaccia Crisp  
Roasted Red Pepper & Tomato Soup with Pest Croutons

#### **Mains**

Supreme of Chicken Dauphinoise Potatoes Roasted Shallot Spring Vegetables & Red Wine Jus  
Seared Fillet of Hake Lyonnaise Potato & Braised Fennel with Mustard Tarragon & Lemon  
Cream Sauce

#### **Vegetarian**

Roasted Butternut Squash Sage & Parmesan Risotto with Parmesan Crisps

#### **Desserts**

Raspberry Lemon & Almond Tart with Chantilly Cream & Caramelised Almond Tuile  
White Chocolate Cheesecake with Passion Fruit Coulis & Orange Crisps

### **Leading Lady Menu**

**£28.00 plus vat**

#### **Starter**

Hot Smoked Salmon Salad with Watercress Beetroot & Lemon & Crème Fraiche Dressing  
Caramelised Onion & Cheddar Tartlet Mixed Leaf & Balsamic Dressing

#### **Main**

Roasted Pork Tenderloin Bubble & Squeak Cake Wholegrain Mustard Cream & Crisp Pancetta  
Tandoori Fillet of Sea Bass Bombay Potatoes Mint Raita & Mini Onion Bhaji

#### **Vegetarian**

Mushroom Lentil & Spinach Pie with Salsa Verde

#### **Dessert**

Peach & Raspberry Pavlova

Treacle & Citrus Tart with Clotted Cream & Anglaise

## Dinner Menus - continued

### Directors Menu

£39.00 plus vat

#### **Starter**

Potted Cornish Crab with Pickled Cucumber

Sesame Crusted Goat's Cheese Crottin with Walnut Orange & Watercress Salad

#### **Main**

Seared Duck Breast with Confit Duck Croquettes Sweet Potato Rosti & Braised Baby Fennel

Peppered Salmon Fillet with Wilted Spring Greens Crushed New Potato Cake & Red Pepper  
Coulis

#### **Vegetarian**

Grilled Halloumi Truffled Polenta Cake with Roasted Courgette & Tomato Sauce

#### **Dessert**

Chocolate Peanut & Caramel Torte

Individual Lemon Meringue Pie Poached Oranges & Raspberry Sorbet

### **Homemade Chocolates**

**Mains served with Seasonal Vegetables & Potatoes or Mixed Salad**

#### Extras

#### Cheese Board

£5.00 plus vat

Selection of 3 English & Continental Cheeses

Biscuits

Grapes Celery & Chutney

## Shopping List

### **Starters**

- Dressed Mackerel Avocado & Coriander - **£7.70 plus vat**
- White Onion Soup with Garlic Oil & Goat's Cheese Croute - **£5.60 plus vat**
- Wild Mushroom & Blue Cheese Tart with Dressed Watercress - **£7.00 plus**
- Ham Hock Terrine with Piccalilli - **£7.70 plus vat**
- Marinated Beetroot Walnut & Gorgonzola - **£7.00 plus vat**
- Smoked Salmon Capers & Homemade Soda Bread - **£8.40 plus vat**

### **Mains**

- Roast Lamb Shank Root Vegetable Mash Rosemary & Red Wine Jus - **£18.20 plus vat**
- Roast Chicken Wild Mushroom & Tarragon Cream - **£17.50 plus vat**
- Roasted Sea Bass & Crab Risotto - **£25.20 plus vat**
- Sirloin of Beef with Dauphinoise Potatoes & Red Wine Jus - **£28.00 plus vat**
- Slow Roast Belly of Pork with Buttered Savoy Cabbage - **£17.50 plus vat**
- Sea Bream Confit Potato & Oven Baked Tomatoes - **£22.40 plus vat**
- Herb-crusted Fillet of Salmon Mussels & Sea Vegetables - **£18.20 plus vat**
- Polenta Goat's Cheese Spinach & Roasted Vegetable Stacks - **£17.50 plus vat**
- Mushroom & Tarragon Strudel with Madeira Sauce - **£17.50 plus vat**

### **Desserts**

- Pineapple Upside-down Cake with Vanilla Ice Cream - **£6.30 plus vat**
- Classic Crème Brulee - **£5.60 plus vat**
- Classic Lemon Tart with Raspberry Sorbet - **£7.00 plus vat**
- Tia Maria Cheesecake with Chantilly Cream - **£6.30 plus vat**
- Orange & Apricot Bread & Butter Pudding with Crème Anglaise - **£5.60 plus vat**
- Glazed Plum & Almond Tart with Homemade Cinnamon Ice Cream - **£6.30 plus vat**
- Lemon Panacotta Blackberries & Honey Madeleine's - **£5.60 plus vat**

### **Cheese Board**

**£5.00 plus vat**

- Selection of 3 English & Continental Cheeses
- Biscuits Grapes Celery & Chutney

### **Homemade Chocolates**

**£1.25 plus vat**