

# LEGBAS MENUS

## 2022



A fabulous selection of menus  
to make your celebration truly memorable



## COLD BUFFET

*When you want to offer your guests a little more substantial food and choices.  
A minimum of 15 guests required.*

### Sandwiches

Compressed Dill Cucumber, Cream Cheese (v)  
Honey Roasted Ham & Branston Pickle  
Baby Prawns, Mary Rose, Baby Gem  
Egg Mayonnaise, Watercress

### Cold Buffet Items

Quiche Lorraine  
Mediterranean Vegetable Quiche (v)  
Pesto Marinated Halloumi Skewers (v)  
Crudites, Hummus and Pitta (v, vg)

£11 per person



## AFTERNOON TEA BUFFET MENU

*Perfect for daytime celebrations. A minimum of 15 guests required.*

A selection of delicious, sweet treats



Fruit & Plain Scones

Served with Clotted Cream and Tiptree Jam



### *Selection of Finger Sandwiches*

Smoked Salmon, Chive & Lemon Cream Cheese  
Cucumber & Dill Crème Fraiche (v)  
Egg Mayonnaise & Watercress (v)  
Ham & Oakwood Cheddar, Red Onion Slaw

£18 per person

*We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team. (v) - vegetarian (vg) - vegan*

## SAMPLE SEATED MENU

*We will require final menu choices 7 days prior to function date.  
Minimum of 10 guests. Maximum of 18 guests.*

### STARTER

Carrot and Cumin Soup with Warm Bread *(v, can be vegan)*  
Potted Shrimp, Beurre Noisette, Rye Bread  
Smoked Chicken, Chorizo & White Pudding Terrine, Crostini

### MAIN

Pork Chop - off the rack - Paris Mash, Greens, Calvados Jus  
Cornfed Chicken Supreme, Fondant Potato, Savoy Cabbage, Pancetta and Wild Mushroom Cream  
Ratatouille Stew with Rocket Salad & Baguette *(v, vg)*

### DESSERT

White Chocolate & Red Berry Pavlova  
Chocolate Brownie with Vanilla Pouring Cream  
Pimm's Fruit Salad with Clotted Cream *(can be adapted to be vegan)*

3 Course £29.50 per person



### PRE-DINNER CANAPE MENU

*Please choose 4 items. Minimum of 10 guests.*

*Served Cold*

Smoked Salmon, Cream Cheese & Soft Herb on Crostini  
Chicken Liver Parfait, Red Onion Jam, Crostini  
Mini Rosemary Roasted Mediterranean Vegetable Tartlets *(v)*  
Tomato & Red Onion Salsa with Coriander on Crostini *(v, vg)*  
Mini Quiche Lorraine  
Mackerel Rilette, Compressed Cucumber, Beer Wafer  
£8 per person



### WELCOME DRINK

*Treat your guests to a refreshing drink on arrival*

Nua Prosecco Spumante DOC- 125ml glass - £6

Italy. The Nua Brut is from one of Italy's top Prosecco producers. A vibrant, fabulous bubbly. 11%

Taittinger Brut Reserve NV - 125ml glass - £10

France. Taittinger is one of the few Champagne houses still owned and managed by the family whose name appears on the label. A light style with the emphasis on elegance and finesse. 12.5%

Taittinger Prestige Rose - 125ml glass - £12

France. A shimmering pink Champagne with a subtle balance of soft red fruits and crisp acidity. 9.4%

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