

SAMPLE EVENT MENUS



Roffey
Park
Institute

All our dishes are freshly prepared from fresh ingredients in our own kitchens by our team of professional chefs. Each dish is produced to tried and tested recipes and we produce allergen information for every dish.

We can of course mix and match any selection of dishes to your personal requirements to ensure your event is truly bespoke.

Minimum numbers for event menus are 20 and for some menus higher numbers are required. For numbers lower than 20 we will help you bespoke menus to match your event.

All prices quoted are exclusive of VAT.

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Canapés

Selection of four canapés - £8, selection of six canapés - £10

Parmesan sablé biscuit with truffle cream cheese and chives (V)
Mini crumpets topped with marmite butter and Sussex charmer cheese (V)
Wild mushroom arancini with tarragon mayonnaise and watercress (V, VG, GF)
Bruschetta with sun blushed tomatoes, olive tapenade and torn burrata (V) (can be VG)
Mini jacket potatoes with smoked pancetta, sour cream and cheddar (GF) (V without pancetta)
Smoked mackerel pâté with pickled cucumber on toasted ciabatta
Seared figs with Parma ham, honey and blue cheese (GF)
Smoked salmon tartare crostini with sour cream, salmon caviar and fresh dill
Glazed pork belly skewer with caramelised pineapple and spring onion (GF)
Coronation chicken tartlet with crispy chickpeas and coriander (can be GF)

Set menus

Menu A - £25.00

Smoked salmon roulade, lemon crème fraîche, citrus dressing.
Roast chicken breast, mustard mash, green beans, and red wine sauce
Vanilla panna cotta with red berry compote

Menu B - £25.00

Wild mushroom soup with truffle oil
Honey and soy glazed salmon fillet, wilted bok choy, shitake mushrooms and spring onions.
Chocolate brownie, crème Chantilly, fresh seasonal berries

Menu C - £27.00

Brighton blue cheese mousse, red grape salad
Breast of barbery duck, bubble and squeak, caramelised red onions and burnt orange dressing.
White chocolate cheesecake, fresh raspberries, and raspberry sorbet

Menu D - £27.00

Parma ham, fig salad, rocket and parmesan
Fillet of hake, pea purée, garlic potato and lemon oil
Sticky toffee pudding, caramel sauce and vanilla ice cream

Menu E - £27.00

Oak smoked Scottish salmon, red onions and capers.
Rump of lamb, crushed new potato with capers and herbs, pea and lettuce fricassee, mint jus.
Traditional tiramisu, coffee ice cream

Menu F - £27.00

Grilled goats cheese with honey, roast red peppers and basil dressing
Fillet of sea bass on wilted greens, leeks, spring onions and salsa verde, crushed new potatoes
Bakewell tart with amaretto cream

Menu G - £30.00

Beetroot and avocado tostada, chimichurri dressing
Roast sirloin of beef, roast potatoes, roast vegetables and Yorkshire pudding
Coffee profiteroles with caramel crème fraîche and caramel sauce

Menu H - £30.00

Corn fed chicken terrine, roast peppers and chorizo.
Red mullet, black eye peas, tomato and coriander stew
Warm apple and red berry strudel with custard

Notes

We can offer an extra choice on menus, each additional choice to the course please add - £1 per choice to the menu price. (A vegetarian alternative is always available at no extra charge on all menus).

Great British cheese selection can be substituted for a dessert or as an extra course for - £6.50.

Vegetarian alternatives for main courses (no extra charge)

Spinach, mushroom and tomato cannelloni, cheese sauce
Sweet potato cakes, grilled harissa courgettes, feta, and yoghurt

Vegetable tagine, lemon couscous, flatbreads, and mint yoghurt dressing

Roast vegetable Wellington, horseradish mash, broccoli, and vegetable gravy

Wild mushroom risotto, tarragon, parmesan shavings

Stuffed aubergine with quinoa, grilled courgette, feta and pomegranate

Cauliflower steak crushed new potatoes, golden raisin and pine nut dressing.

All other dietary requirements can be suggested upon request.

Lunch-style hot buffet menus

Menu I - £21.00

Rich beef bourguignon, horseradish mash
Roast salmon fillet, spiced lentils and roast cherry tomatoes
Tomato, red pepper and basil pasta bake, garlic bread
New potatoes, roast carrots and green beans

Warm fruit strudel and cream
Egg custard tart
Fresh fruit salad pots

Menu J - £21.00

Hunters chicken breast, barbecue sauce and melted cheese, jacket potato wedges
Creamy fish pie with parsley mash topping
Sweet potato cakes, grilled harissa courgettes, Tuscan bean sauce
Roast broccoli with baby onions, roast butternut squash with garlic and herbs
Eton mess
Apple and pear crumble with custard
Fresh fruit salad pots

Menu K - £21.00

Lamb rogan josh, steamed rice, mango chutney and poppadum
Steamed hake filled, sweet potato and garlic
Vegetable moussaka with feta cheese topping
Sticky toffee pudding with caramel sauce
Lemon panna cotta
Fresh fruit salad pots

Menu L - £21.00

Pork and cider hotpot with sage and bacon
Roast cod with chorizo and chickpea stew
Mushroom and pepper stroganoff, wild rice
Roast root vegetables, Lyonnaise potatoes
Treacle tart with clotted cream
Bread and butter pudding with custard
Fresh fruit salad pots

Dinner-style hot buffet menus for large groups

Menu M - £30

Sharing platters served to each table:
Parma ham, bresaola and chorizo, deep fried calamari with alioli, charred padrón peppers, olives, sun blushed tomatoes and marinated artichokes with toasted ciabatta

From the hot buffet:
Marinated lamb souvlaki skewers
Red mullet with patatas bravas
Plant-based butternut squash and sage ravioli
Caprese salad
Tabbouleh salad
Sides of grilled Mediterranean vegetables, tzatziki, flat breads and French fries

To finish:
Crema Catalana with citrus biscotti
Traditional tiramisu
Cheese board - reblochon de Savoie, mountain gorgonzola and Spanish truffle sheep's cheese

Menu N - £30

Sharing platters served to each table:
Salt & pepper prawns with sweet chilli dip, sushi rolls, sticky oriental pork bells, poppadums with onions, mango chutney, lime pickle and mint yoghurt.

From the hot buffet:
Beef madras
Salmon fillet glazed with honey and soy with bok choy and egg noodles
Cauliflower dhansak with sag aloo, pilau rice and onion bhaji
Garlic naan
Kimchi

To finish:
Rosewater poached pear and saffron rice pudding
Pineapple and mango pavlova with coconut cream
Continental cheese board

Menu O - £30

Sharing platters served to each table :

Tomatoes à la Provençale, chicken liver parfait en croûte, moules marinière, escar-nots! (garlic and parsley mushrooms), garlic baguettes

From the hot buffet:

Coq au vin

Fillets of sole veronique

Provençal vegetable gratin

Niçoise salad

Salade de figues - figs, goats cheese and arugula

Creamy mashed potatoes, sauté potatoes, haricot verts, mange tout and petit pois

To finish:

Paris brest

Glazed fruit tart

Cheese board - roquefort, comté and camembert

Menu P (minimum 60 people) - £33

Sharing platters served to each table:

Salt & pepper prawns chilli dip, sticky pork belly, leek and goats cheese tartlet, beetroot tostada with chimichurri

From the hot buffet:

Hunters chicken, new potatoes and green vegetables

Lamb rogan josh & pilau rice

Thai green prawn curry & pilau rice

Salmon fillet with honey, soy and sesame glaze with bok choi and stir fry noodles

Poppadums, mango chutney, minted yoghurt and raita

Roast squash and cauliflower dhansak

Roasted stuffed peppers with cous cous and spicy tomato sauce

To finish:

Apple and black berry crumble with custard

Bailey's cheesecake with coffee sauce

Sussex cheese board

Working lunches (served in the meeting room)

Menu R (Hearty Buffet) - £18.00

Honey glazed prawn and chorizo skewers

Vegetable spring rolls with sweet chilli mayonnaise

Butternut squash, spinach and feta quiche

Chicken satay skewers with coriander

Sun blushed tomato and feta sausage rolls

Sweet potato wedges with cajun spice

Selection of sandwiches and wraps to include meat, fish and vegetarian choices

White chocolate crème brûlée with fresh raspberries

Menu S (Healthy Buffet) - £18.00

Puff pastry tart with roasted vegetables and a basil pesto

Smoked salmon, red onion and cream cheese wrap

Jerk prawn cocktail in a crisp baby gem leaf

Sweet chilli chicken skewer

Giant cous cous salad with orange, feta and spinach

Tomato, baby mozzarella and olive skewers with balsamic glaze

Menu T (Cheese/Charcuterie Buffet) - £18.00

Mixed selection of continental charcuterie and cheese with rustic bread

Onion chutney and piccalilli

Marinated artichokes, sun blush tomatoes, pickled balsamic onions

Quinoa salad with cherry tomatoes, cucumber, feta, pomegranate and coriander

Beetroot and orange salad

Mixed seasonal leaves

Menu U (Sussex Farmers Buffet) - £18.00

Roast Sussex gammon ham with honey glaze

Sussex Charmer, Brighton Blue and Golden Cross cheeses

Goats cheese, red pepper and cherry tomato quiche

Hot new potatoes

Tomato, green bean and onion salad, coleslaw, seasonal leaves

Selection of pickles and chutneys

Crusty bread

Fresh strawberries and cream

Chocolate mousse pots

BBQ menus (minimum 30 people)

Menu V Lunch time BBQ - £21.00

Pork and leek sausages
6oz salt and pepper beef burger
Prawn, chorizo and red onion skewer
Baked field mushroom with
caramelised red onion and blue
cheese
Red cabbage slaw with toasted
pumpkin seeds
Potato wedges
Tomato and red onion salad with
basil pesto
Roast sweet potato and green bean
salad
Seasonal salad leaves
Fresh rustic bread
Selection of desserts from the
portfolio

Menu W Dinner BBQ - £30.00

Garlic and herb chicken
BBQ pork shoulder steaks
Pork and leek sausages
Tiger prawn, salmon and red onion
skewer
Halloumi, cherry tomato and red
pepper skewer
Baked potatoes with cheddar and
spring onions
Beetroot and orange salad
Traditional Greek salad
Roasted Mediterranean vegetables
Seasonal salad leaves
Fresh rustic bread rolls,
Selection of desserts from the
portfolio

Menu X Celebration BBQ - £36.00

Soy and honey glazed salmon fillets
Minute steaks marinated in rosemary and
garlic
Lamb rump with mojo sauce
Pork and leek sausages
Stir-fried prawns with ginger, garlic and chilli
Vegetarian paella
Baked potatoes with cheddar and spring
onion
Corn on the cob
Roast fennel, orange and grape salad
Roasted pepper, aubergine and courgette
salad
Melon, feta and mint salad
Beetroot, red onion and pomegranate salad
Mixed seasonal leaves
Rustic bread rolls
Selection of desserts from the portfolio

Breakfast menus

Menu Y Full breakfast selection - £12.00

Full breakfast selection of hot and cold dishes

Menu Z Networking and pre-meeting breakfast - £10.00

Bacon rolls
Selection of Danish pastries and pain au chocolat.
Fresh fruit kebabs
(Individual items - £5.95)

Contact Us

We'd love to hear from you.

Whether you'd like to discuss your requirements, get some additional information or ask our advice, please contact us and we will be more than happy to help you with.

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