

Silver buffet: £6.95 per person

- Sandwiches - Slow Roasted Gammon Ham
Grated Cheddar Cheese
Tuna Mayonnaise
Egg Mayonnaise
- Butcher platters - Chicken wings
Homemade Sausage Rolls
Cocktail sausages
- Slices of quiche - Stilton and Broccoli
Quiche Lorraine
- Crisps and salad - Bowls of a variety of crisps and salads

Also included is a selection of desserts from the following:

Blackcurrant Cheesecake	Mandarin Cheesecake
Double Chocolate Gateaux	Strawberry & Cream Gateaux

Gold buffet: £8.95 per person

- Mixed selection of sandwiches - Gammon ham
Grated cheddar cheese
Tuna mayonnaise
Egg mayonnaise
28 day Topside of Beef
Roast Turkey Breast
Roasted Leg of Pork)
- Butcher platters - Chicken wings,
Homemade Sausage Rolls
Cocktail sausages
- Slices of quiche - Stilton and Broccoli
Quiche Lorraine
- Crisps and salad - Bowls of a variety of crisps and salads
- Oriental platters - Onion bhaaji
vegetable samosa
vegetable spring rolls
Chicken satay skewers

Also included is a selection of desserts from the following:

Blackcurrant / Mandarin Cheesecake	Banoffee gateau
Double Chocolate Gateau	Strawberry & Cream Gateau

Our cold buffet options are all prepared using top quality products, where available these will be branded products ensuring quality and freshness, all food is prepared on site and is stored in our refrigeration units until it is displayed to be served, ensuring the highest standard of safety and freshness. Our meats are from a reputable local award-winning butcher to ensure quality. A table covering will be provided for your buffet table, disposable plates, cutlery and napkins are also included. Please note, all buffets are sold on a "per person" basis, a generous amount of food will be provided, if required please ask for a full break-down, please try to ensure a relatively accurate estimate of guest numbers so that all of your guests are fed. Ask on booking about allergies.

Hot carvery rolls **£7.45**

Your choice of 2 or more from these meats:

Roast turkey breast
28 day matured topside of beef
Slow roasted pork leg
Slow roasted gammon

Served with:

Roast potatoes
Traditional sauces

Bowls of salad
Sage and onion stuffing

This option is the equivalent of a hog-roast but with a greater variety of meat options,

Displayed and served to you in the corner of your suite, an excellent addition to your party or event when you prefer something different to a sandwich buffet.

Carvery Roast Dinner **£10.95**

Your choice of 2 or more from these meats:

Roast turkey breast
28 day matured topside of beef
Slow roasted pork leg
Slow roasted gammon

Served with:

2 types of potatoes
Gravy and sauces

3 different vegetables
Stuffing & Yorkshire puddings

A hot meal option with a variety of meat choices,

Displayed and carved for you in the corner of your suite, an excellent addition to your party or event when you prefer something different to a sandwich buffet.

Pie and pea supper **£7.45**

Homemade pies (Other fillings on request)

Steak, ale & onion
Chicken & mushroom
Vegetable

Roast potatoes
Gravy

Mushy peas
All sauces and condiments available

Displayed and served to you in the corner of your suite, an excellent addition to your party or event when you prefer something different to a sandwich buffet.

Indian curry buffet

Chicken tikka masala

Vegetable samosa

Boiled rice

Lamb rogan josh

Onion bajhi

Naan bread

Chicken madras

Chips

Bombay potatoes

Prices start from £10.95 per person (Price depends on curries and side-dish options)

Finger and fork buffet

Savouries

- Bread basket – Selection of locally made bread (brown, white, seeded)
- Cheeseboard – Selections of cheese and biscuits
- Cold carved beef – 28 day Matured topside of beef, roasted and sliced
- Cold carved gammon – Home roasted gammon ham, sliced.
- Chilled salmon platter – Poached salmon, decorated and garnished with prawns
- Cold continental meats – A selection of cold cuts from around the world
- Chicken drumsticks – BBQ & plain roasted

- Chicken wings – Chicken wings in Chinese sauce marinade
- Sausage rolls – Slices of our Homemade Sausage rolls
- Cocktail sausages – Tiny sausages! Everyone's favourite?
- Quiche – Both meat and vegetarian flavours.

- Tomato & mozzarella salad – Tomato, mozzarella, basil & olive oil
- Greek salad – Mixed herb leaves, Feta, red onion & olives
- Green garden salad – Green leaves, pepper, onion, cucumber & tomato

- Crisps & nuts – A mixed selection of popular favourites
- Coleslaw – Sliced vegetables in creamy mayonnaise
- Potato salad – Chopped potato in a creamy sauce
- Tuna pasta – Pasta, tuna and sweet corn in mayonnaise
- Savoury rice – Rice (served chilled) in a mild curry sauce

Dessert

- Strawberry torte – Pastry base with mascarpone, strawberries and cream
- Chocolate junkyard – Chocolate pastry with mousse and various toppings
- Fresh fruit salad – Selection of fresh fruit chopped, in fruit punch

£11.95 per person

Points and FAQ's to note

We have designed this menu option with weddings and other special dates in mind:

A tasty selection of savoury foods with options of meat, fish, cheese and various cold accompaniments served buffet style so each guest can choose their own meal exactly how they desire, an ideal choice for your special day when a hot meal may not be preferred, a portion of dessert is also provided to give a 2 course buffet.

Due to the nature of this being a seated buffet we can cater this buffet option for up to 120 people in the Markham suite or 80 in the Clayton suite.

This menu option includes proper plates and cutlery.

At least one meeting with our catering manager is required to discuss the meal and your wedding day, please try to call us to arrange a meeting in advance.

We are glad to accommodate any needs you may have, please ask for anything specific you require.

Arrival drinks or any further arrangements need to be arranged with our bar manager, various options are available, we can supply wine from £12.95 a bottle (red/white/rose)(£15.95 for sparkling) or if you have a special wine in mind: corkage is charged at £6 per 75cl bottle.

Payment and Final numbers for all meals must be arranged at least 30 days prior to your wedding. Itinerary of your day, table layout, name cards, seating plan and menu options need to be provided at same time as final numbers and payment to ensure a high standard of serving of the food.

Slight variations to menu are available on request, please ask for any specific dietary requirements.

PRICES ARE FOR CATERING ONLY: no table décor other than buffet table coverings is provided by the venue - for decorations, balloons, table dressing and chair coverings we suggest you contact a local room dressing company or you can arrange decoration yourself, please co-ordinate with our catering manager.

Please note that between the sit-down meal part of your day and your evening entertainment we may need to re-arrange the tables in the room, we will do this as quickly and quietly as we can, any change in table positions will need to be pre-arranged in advance.

Any table favours etc. that are to be placed by us are required to be delivered in a sturdy sealed box 48hrs before the event with full details of usage. No responsibility will be taken for errors due to incomplete details or overcomplicated request.

Our function rooms are for a minimum booking of 70 for an evening event, however, sit down meals earlier on the same day are available for a minimum of 20 people, the room will not be booked for a sit down meal only, any catering during the daytime will require full room rates and terms as stated in our normal room tariff.

Any further queries please contact The Riverside 01246 550398