



Sample Menu

First Course

Fresh Scottish Salmon Terrine (gf)
Pickled Golden Beetroot, Baby Watercress, Lemon Dill Dressing
Roasted Squash & Barkham Blue Tart (v)
Confit Tomato, Rocket, Olives & Parmesan
Freshly Baked Assorted Focaccia

Main Course

Roast Supreme of English Chicken, Red Wine Mushrooms & Bacon, Dauphinoise
Potato's, Honey Roasted Heritage Carrots, Steamed Tenderstem
Pea & Shallot Tortelloni (v)
Courgette Spaghetti
Herb Veloute Pea Shoots

Pudding

Belgian Chocolate Torte, Fresh Raspberries, Raspberry Sauce, Local Cream

Buffet Filter Coffee & Teas



Evening Food

Fajita Bar

Hot Chicken Strips

Refried Beans

Guacamole / Crispy Lettuce / Tomato / Red Onion / Sour Cream

Tortilla Wraps

Giant Pan Paella

Chicken, King Prawns, Peppers, Chorizo, Onions, Garlic, Saffron Rice

Dressed Green Salad

Crusty Rolls

All cooked in front of your guests in a giant pan

German Sausage Bar

Bratwurst, Frankfurters, Currywurst

Onions, Curry Sauce, German Mustards

Crusty Rolls

Pizza Bar

Four different pizzas of your choice made and cooked in front of your guests.

Garlic Bread

Carvery Bar

English Roast Beef, English Pork Loin, Apple Sauce,

Herb & Onion Stuffing

Horseradish & Mustard

Green Salad, Sour Dough & Focaccia Rolls

Chef's to carve in front of guests



Bar-barque Menu

Menu 1

Peppered English Sirloin Steaks

Cajun Pork Loin Steaks

Chicken Fillet Pieces with Lemon, Thyme, Rosemary & Garlic

Menu 2

Kearney's Homemade Beef Burgers

Locally Made Pork & Herb Sausages

Chicken Fillet Pieces with Lemon, Thyme, Rosemary & Garlic

For Vegetarians

Vegetarian Burgers & Sausages

Roasted Vegetable Kebabs

Field Mushrooms, Stuffed with Goats Cheese

Salads

Dressed Green Salad

Heritage & Vine Tomato with Basil Dressing

Chunky Coleslaw in Thick Mayonnaise

Roasted New Season Potatoes with Olive Oil, Tarragon & Mint

Assorted Breads & Unsalted Butter

Any One Served Pudding from Our Pudding Menu



Self-Carve Menu

Any One served first course from our lists served with Crusty Breads & Unsalted Butter

Main Course

A Whole Roasted Leg of English Lamb Cooked with Rosemary & Garlic

Or

Roast English Sirloin of Beef Joint, Yorkshire Pudding

Presented to your table on a carving board with Jugs of Red Wine Pan Gravy

Served With Bowls of Duck Fat Roasted Potatoes,

Honey Roasted Parsnips, Carrots & Shallots

Your nominated carver will be given a carving knife & fork, Chef's hat & apron for him or her to show off his excellent carving skills!

pudding

Any one served pudding from our pudding list.

Buffet Filter Coffee, Tea & Infusions with Kearney's Chocolate Mint Crisps.

Children's Menu – 12 yrs. & under

Locally made Pork Sausages, Butter Mash & Gravy

Homemade Chicken Goujons, Chips & Peas

Penne Pasta, Tomato Sauce, Grated Cheddar

Roast Chicken, Roast Potato's, Peas & Carrots

Ice Cream or Chocolate Cake



Evening Food

Pig Roast

Local Wrighton's Whole Spit Roasted Hog

Vegetarian Burgers & Kebabs

Herb & Onion Stuffing

Bramley Apple Sauce

Soft & Crusty Rolls

Bacon and Sausage Bar

English Back Bacon & Locally Made Pork & Herb Sausages

Roasted Vegetable Kebabs & Vegetarian Burgers

Soft & Crusty Rolls

Noodle Bar

Chicken Chilli Noodles, Satay Vegetable Noodles

Char Sui Pork Noodles

Soy Sauce / Chilli Sauce / Prawn Crackers

Rustic Style Buffet

Whole Brie De Meaux, Barbers Cheddar, Coleston Bassett Stilton

Sugar Baked Ham, Country Pâté, Pickles & Olives

Crusty Bread, Celery, Grapes & Biscuits

Cake of Cheeses

Kearney's can source a range of suitable cheeses to construct and present a Cake of Cheeses that can be used as a focal point for your evening food options or alternatively it can be used as your wedding cake
