

BUSH HALL CATERING MENU



Our catering menus are written and prepared by our neighbouring sister company, Bush Hall Dining. Head Chef Tim has created an innovative and creative menu to suit all event styles starting from canapes to opulent three-course dining, banqueting menus served 'Family Style' to fun late night snacks.

We cater for all dietary requirements and if there is something you would like that is not on the menu, our chefs are more than happy to talk through alternatives and can devise bespoke menus.

Our produce is from local and sustainable sources where possible.

Once you have confirmed your booking with us and discussed your food choices, we will invite you to a food and wine tasting with your chef and event co-ordinator to go through your menu.

CANAPES

STANDARD CANAPES

Choice of 5: £10 + VAT per head

Mini honey glazed sesame sausages
Mushroom & mozzarella arancini (V)
Traditional cured salmon w/ buttermilk pancakes
Beetroot & goat's cheese on crostini (V)
Mini Thai fishcakes w/ sweet chili dipping sauce
Basil & heritage tomato on crostini (VE)
Chicken satay skewers

PREMIUM CANAPES

Choice of 4, supplementary £4 + VAT

Roast beef & horseradish mini Yorkshires
Seared sesame tuna on rice crackers
Wild mushroom vol-au-vents (V)
Thai shredded beef lettuce wraps
Panko prawn skewers w/ a sweet chili bloody Mary shot
Camembert & chutney bites (V)
Asparagus wrapped in Parma ham
Broadbean, Parmesan, mint puree on crostini (V)

DESSERT CANAPES

Choice of 2 £6 + VAT

Mini chocolate & pecan brownies Mini
gingerbread bites
Mini pavlova
New York cheesecake bites



DINING

	PLATED	BANQUETING/ BUFFET
One Course	£25+vat	£18+vat
Two Course	£30+vat	£26+vat
Three Course	£36+vat	£29.50+vat

STARTERS:

Charcuterie & antipasti boards

Chicken, asparagus & bacon terrine w/ pickles & bread

Vegetarian terrine of roast peppers, courgette, basil, feta & cucumber w/ sourdough & pickles (V)

Smoked salmon side OR Beetroot & Gin Gravlax w/ toast & pickles

Goats cheese, roasted beetroot, caramelised walnut salad w/ Parmesan & balsamic (V)

Whole-baked Camembert w/ toast & pickles (V) *(only available with banqueting style.)*

MAINS

Crispy corn-fed chicken breast

Beef bourguignon

Lentil & chickpea curry w/ saffron rice (VE, GF, DF)

Baked Salmon w/ Tenderstem Broccoli, hollandaise & thyme-roasted new potatoes.(V)

Feta, pistachio & aubergine roulade w/ pepperonata sauce & garlic bread.(V or VE)

Seared tuna, asparagus, green beans, tarragon, cherry tomato & pesto aioli. (V)

Bourbon roasted pork belly w/ apple sauce & crackling

Saddle of lamb (£1.50 + VAT supplement)

Beef Rump (£2+ VAT supplement)

BANQUETTING ... PICK YOUR SIDES

Pick 1 potato, 2 vegetables

Potato dauphinoise
Thyme- roasted new potatoes
Creamed mash
Roast potatoes

Tenderstem broccoli
Glazed carrots
Minted peas
Extra fine green beans
Red Cabbage

*Buffet - all served with coronation chicken salad, jeweled rice salad, green leaf salad & bread.

DESSERTS

Chocolate & pecan brownie
Gingerbread, poached pear & vanilla custard Wild berry pavlova
New York cheesecake
Apple & blackberry crumble w/ Earl Grey custard Sorbets (VE)
Ice Creams



CASUAL DINING

FROM THE GRILL

Choose 2 meat and 1 vegetarian option.

Aberdeen Angus Burgers served in a brioche bun
Cumberland sausage hot dogs with sweet onions
BBQ glazed pulled pork served in a brioche bun
Grilled halloumi sliders (V)
Brazilian chicken & roasted pepper skewers
Rosemary lamb leg skewers
Saffron-prawn skewers (V)
Barbecued Buttered corn cobs (V)

Served from the terrace (weather dependent) or buffet style in the hall

Please note, we cannot offer tastings for BBQ

LATE NIGHT FOOD

Choice of 3: £13.50 + VAT per head.

AMERICAN DINER

Mac n' Cheese w/ a crispy bread-crumbed topping (V)
Pulled Pork Slider w/ Bourbon sauce Beef Slider w/ pickles
Mini hot dogs

ENGLISH CAFE

Mini bacon butties
Veggie sausage sarnies (V) Mini fish & chip cones Cheesy Chips/Chips in Gravy

*The American Diner & English Cafe menus are standardly circulated.
Buffet service is also available on request.*

SPECIAL OCCASION CHEESE 'CAKES'



Whole round cheeses, tiered to form an impressive celebratory 'cake' for cheese lovers. Accompanied with grapes, choice of crusty French bread or biscuits & homemade chutney

£215 +vat for our signature 6-tier tower comprising of

Godminster Heart (400g)
Livarot Graindorge Affineur (500g)
Camembert President (145g Pasturised x 3)
Yarg Cornish Wheel (1.7 kilo)
Cambozola (150g x 4)
Stilton Blue (2kg)

Alternative cheese selection available, priced on request

AFTERNOON TEA

Served on tiered cake stands
£16.50 +vat per head

Mini sandwich triangles on white bread
Smoked salmon with cream cheese,
cucumber, ham & mustard, egg mayo & cress

Scones with clotted cream & jam

Selection of mini cakes

(Tea or champagne priced separately)

