

FUNCTIONS

2 course menu £20 3 course menu £25

Starters

1. Glazed goats cheese crostini with red onion compote, balsamic glaze and mixed leaves. V
2. Mixed game terrine studded with green peppercorns and pistachio nuts, wrapped in pancetta served with a classic Cumberland sauce.
3. Vodka and lime cured salmon with pickled vegetables and dill crème fraiche. GF

Mains

4. Pan roasted corn fed chicken breast with creamed leeks, rosti potato cake, smoked pancetta lardons and a Madeira and thyme jus. GF
5. Chargrilled, marinated lamb chump with cream cheese potatoes, honey roast root vegetables, smoked garlic and a rosemary and port jus. GF
6. Pan fried silver Bream fillet served on a saffron and mussel risotto with chorizo jam and herb oil. GF
7. Jerusalem artichoke and chestnut risotto with grilled sun chokes, parmesan and sage crisps. V GF
8. Chargrilled 8oz 28 day aged sirloin steak with wild mushrooms, garlic and thyme roasted vine tomato, triple cooked hand cut chips and three peppercorn and brandy sauce. (£4 supplement)

Desserts

9. Classic crème brulee served with blackberry compote and shortbread
10. Honey and lemon drizzle pudding with whipped mascarpone, cinnamon glazed figs and toasted almonds.
11. Baileys cream liqueur cheese cake with caramel sauce, toasted banana, salted caramel ice cream and chocolate syrup.
12. Local cheese plate with farmhouse crackers and quince jelly
13. A selection of luxury ice creams or sorbets.

NO 35

CANAPÉS

£2 each

min. order of 30 per canapé

1. Parma ham, fig and blue cheese wraps.
2. Mini Yorkshire puddings filled with rare roast beef and horseradish.
3. Grilled goat's cheese crostini with red pepper marmalade.
4. Smoked salmon and cream cheese roulade with avruga caviar.
5. Crispy duck spring rolls with Chinese bbq sauce.
6. Spicy chicken satay with peanut sauce.
7. Chicken liver parfait tartlets with kumquat marmalade.
8. Asparagus and quail's egg tartlet topped with hollandaise sauce.
9. Crab and salmon fishcakes with chilli salsa.
10. Mini lamb kofte kebabs.
11. Chargrilled tiger prawn and chilli skewers.
12. Mediterranean vegetable bruschetta topped with buffalo mozzarella.
13. Mini black pudding scotch eggs.
14. Deep fried almond coated brie with homemade cranberry and port jelly.
15. Feta and black olive tapenade pastries.
16. Mini savoury scones filled with smoked ham, farmhouse cheddar and spiced tomato chutney.
17. Grilled tuna teriyaki skewers crusted with sesame seeds.
18. Smoked mackerel paté on a rye bread croute with radish and cress.
19. Mini pigeon and wild mushroom pies studded with green peppercorns.
20. Spiced sausage rolls with apricots and sultanas.
21. Ricotta and spinach roulade with sun blushed tomato chutney.
22. Mini lemon tarts with fresh raspberry.
23. French fruit tartlets.
24. Chocolate fudge brownies.
25. Chocolate and kirsch truffles.

CANAPÉS

Order form

CANAPÉ	TOTAL	CANAPÉ	TOTAL
1		14	
2		15	
3		16	
4		17	
5		18	
6		19	
7		20	
8		21	
9		22	
10		23	
11		24	
12		25	
13		TOTAL	

CONTACT DETAILS

LEAD PERSON.

CONTACT NO.

EMAIL ADDRESS.

A deposit of 10% is required to confirm your booking.
A minimum order of 30 per canapé.
Confirmed numbers and menu pre-orders to be provided one
week prior to your reservation to bar@bolerovenues.com
Cancellations are to be made up to one week prior to your
booking, otherwise deposits are non-returnable.



AFTERNOON TEA

Toasted tea cake 4.50

Served with creamy butter, preserves and clotted cream

Cream tea 5.50

Fruit scone with orange & stem ginger scone,
clotted cream, preserves and a pot of tea

Full afternoon tea

For one person 9.50 For two people 18.00

Finger sandwiches, fruit scone, orange & ginger
scone, homemade cake of the day, fresh berries,
preserves, clotted cream and a pot of tea

Champagne supplement

5.00 PER GLASS

SHARING BOARDS

ANTI PASTI 16.50

Selection of English Charcuterie, Chilli Slaw, Bell Peppers Stuffed with Cream Cheese, stuffed Vine Leaves, Collabianco Buffalo Mozzarella, Homemade Focaccia, Rocket Pesto

HOT MEZES 17.95

Marinated Chicken Skewers, Spiced Lamb Kebabs, Cevapcici (Mediterranean Lamb and Beef Patties) with Roasted Red Pepper and Garlic, Homemade Falafel, Chargrilled Vegetables, Grilled Halloumi with Red Onion Compote, Mint and Garlic Yoghurt, Griddled Pita Bread

VEGGIE MEZES 15.50

Chargrilled Vegetables, Stuffed Peppers, Stuffed Vine Leaves, Hummus, Olives, Grilled Halloumi and Homemade Falafel, Mint and Garlic Yoghurt, Griddled Pita Bread

FISH BOARD 17.95

Home "hot smoked" Salmon, lightly Dusted Calamari, Crispy Coated Whitebait, King Prawn and Crayfish Salad in Spicy Tomato Dressing, Chargrilled Lemon, Saffron and Garlic Aioli, Paprika Mayonnaise and Granary Bread

BUFFET

Tailored Buffet options are available, please contact us to discuss your options.

ALLERGIES

Some of our menu items contain allergens. Please ask a member of staff for more information.