

Yew Lodge

COUNTRY HOUSE

Savoury & Sweet Finger Buffet Menu

The following options are popular choices for day-time events. We will also be happy to discuss alternative suggestions with you, if you have a favourite dish. Once agreed the menu and price become fixed. In addition, to hold your event at Yew Lodge Country House there is a venue hire charge - please enquire for details.

Classic Menu

Selection of sandwiches & wraps, including vegetarian
Vegetarian quiche selection (v)
Cocktail sausages with toasted sesame seeds & honey glaze
Savoury chicken bites
Scones with whipped cream & strawberry jam
Mini fresh fruit skewers
Selection of chocolate & sweet biscuits
Serving of coffee & tea

The price per adult is £14.00 for 2017 and £14.75 for 2018

Premium Menu

Selection of sandwiches & wraps, including vegetarian
Vegetarian quiche selection (v)
Cocktail sausages with toasted sesame seeds & honey glaze
Fresh & smoked salmon mini roulades
Tomato, brie & grape mini skewers (v)
Fresh fruit & cream meringues
Scones with clotted cream & raspberry preserve
Chocolate brownies
Serving of coffee & tea

The price per adult is £16.00 for 2017 and £16.75 for 2018

For children under 12 years of age, the price is 60% of the adult price. A full bar is also available (charged in addition – refer to our Bar Tariff for current prices). We can offer a cash bar for each guest's own account or reception drinks on arrival and/or with the buffet can be added to your main account.

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Finger Buffet Ideas - Evening Parties

The following options are popular choices for evening parties when your celebration cake often provides the "sweet" (we can also provide sweet options, if preferred). We will also be happy to discuss alternative suggestions with you if you have a favourite dish. Once agreed, the menu and price becomes fixed. In addition, to hold your event at Yew Lodge Country House there is a venue hire charge - please enquire for details.

Classic Savoury Finger Buffet

Reception "nibbles"
Bowls of olives, crisps & peanuts

Savoury chicken bites
Cocktail sausages with a honey & toasted sesame seed glaze
Selection of sandwiches & wraps (inc. v)
Vegetarian quiche selection (v)
Crudités & two dips (v)

Your celebration cake (supplied by you) can be served at the same time.

The price per person is £12.75 for 2017 & £13.50 for 2018

Premium Savoury Finger Buffet

Reception "nibbles"
Bowls of olives, crisps & peanuts

Lamb koftas with mint yoghurt
Selection of sandwiches & wraps (inc. v)
Soy marinated chicken, green pepper & pineapple kebabs
Cocktail sausages with a honey & toasted sesame seed glaze
Garlic & lime marinated tiger prawns
Vegetarian quiche selection (v)
Tomato, brie & grape mini skewers (v)

Your celebration cake (supplied by you) can be served at the same time.

The price per person is £16.00 for 2017 & £16.50 for 2018

International Cheese & Paté Buffet

Our international cheese buffet with paté is a popular alternative to the full finger buffet

Choice of three fine cheeses (English Stilton; French Brie; & Mature Cheddar)
Chicken liver paté

Selection of biscuits and speciality breads

Grapes & celery; Pickled onions & gherkins

Your celebration cake (supplied by you) can be served at the same time.

The price per person is £11.00 for 2017 & £11.50 for 2018

"BBQ style" Finger Buffet

"BBQ style" finger buffet, cooked on the BBQ then served in gastronomes, with beef burgers in baps; pork sausages in rolls; lemon & herb marinated chicken drumsticks.

Quorn burgers & vegetarian sausages alternative for vegetarians.

All served with salad garnish & sauces (tomato ketchup, brown sauce, mustard)

Your celebration cake (supplied by you) can be served at the same time.

The price per person is £16.00 for 2017 & £16.50 for 2018

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Fork Buffet Menu

From the range given, the price for a hot fork buffet is £25.00-30.00 per person, depending upon your choice of three hot savoury dishes and two desserts. For example for one chicken dish, one beef dish and one vegetarian dish, plus any two desserts, the price is £25.00 per person for 2017 (includes a serving of coffee/tea & mints).

If you have a favourite dish, we will also be happy to discuss alternative suggestions with you.

Once agreed, the menu and price becomes fixed. In addition, to hold your event at Yew Lodge Country House there is a venue hire charge - please enquire for details.

Savoury - Hot

Beef carbonnade
Lamb or chicken Moroccan tagine with apricots
Pork Goulash
Spanish chicken, with capers, peppers & spicy sausage
Thai vegetable curry (v)
Sweet & sour chicken or pork
Malaysian red lamb curry
Provençal beef daube
Sauté of chicken breast with leeks & mushrooms in a white wine, cream sauce
Cauliflower, cashew nut & potato curry (v)
Mediterranean chicken with aubergine & tomato
Italian lamb cooked in red wine, with peppers
Beef, chicken or mushroom stroganoff
Chicken or King Prawn Rendang (Indonesian curry, flavoured with
coconut, lemon grass & lime leaves)
Aromatic butternut squash & chickpea stew (v)
Navarin of lamb (lamb, broad beans, red wine & herbs)
Boeuf bourguignon
Lamb meatball curry
Rich vegetable & bean casserole with spinach (v)

All the above served with rice, new potatoes & green salad

Fork Buffet Menu

The price for a cold fork buffet is £25-30 per person, depending upon your choice of four savoury dishes, three salads and two desserts; serving of coffee/tea & mints.

Savoury - Cold

Sliced cold meat selection
Coronation chicken
Scotch eggs
Seafood Platter
Mushrooms á la greque
Game Terrine

Poached salmon
Duck liver & orange parfait
Chicken Caesar salad (contains anchovies)
Tomato, Mozzarella & basil platter
Quiche selection
Cheeseboard

Traditional coleslaw
Jewelled cous cous salad
Savoury rice salad
Waldorf salad
(apple, walnut, celeriac, mayonnaise)

Salads
Pasta, spinach, pine nuts & green pesto
Mixed salad leaves with dressing
Japanese style pickled cucumber salad
Classic potato salad, with chives

Sweet

Profiteroles, filled with crème chantilly & served with chocolate sauce
Fresh fruit salad with clotted cream & Langue d'chat
Baked vanilla cheesecake with red berry compote
Seasonal fruit crumble & custard sauce
Chocolate brownies with whipped cream & white chocolate anglais
Glazed lemon tart with raspberry coulis
Crème brulée with raspberries
Classic summer pudding & whipped vanilla cream
Strawberry shortbread stack
Pavlova (meringue) with cream & mixed summer berries
White chocolate tiramisu with cardamom coffee
Caramel, pecan & dark chocolate tart with clotted cream
Lemon posset with fresh raspberries & shortbread biscuit
A rich, dark chocolate marquis with caramelised orange
Coconut & lime panna cotta with pistachio tuille biscuit & lime syrup
Individual apple tart tatin with clotted cream
Chocolate & black cherry roulade

To finish

Coffee/tea & mints

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Two & Three Course Menu

To Start

Chicken liver paté with red onion marmalade & salad garnish
Cold water prawns with marie rose sauce & salad garnish
Pear, date & caramelised walnut salad with creamy blue cheese dressing (v)
Seasonal vegetable soup with crème fraîche & bacon lardons (or herb croutons option)
Warm goats cheese & beetroot with rocket & balsamic dressed salad
A duo of fanned melon with Parma ham and mango coulis
Crispy aromatic duck salad, with toasted sesame seeds & plum dressing
Tomato, basil & mozzarella salad with green pesto (v)
Thai spiced fish cake with lime, chilli & ginger sauce

£2.00 per person supplement:

Tartlet of roast Mediterranean vegetables, in a savoury egg custard, rocket, & green pesto (v)
Fresh & smoked salmon salad niçoise
Duck liver parfait, served with pomegranate, rocket, watercress & spinach salad
Caramelised baby onion tart tatin, with goats cheese, slow roasted tomato & herb salad (v)
Delicate paté of smoked trout, chives & horseradish
Salad of smoked chicken and mixed leaves, with bacon lardons & garlic croutons
Sautéed asparagus, toasted almonds & Manchego cheese (v)

Main Course

(served with a choice of potatoes & seasonal vegetables)

Roast chicken breast in a cream & tarragon sauce
Jewelled cous cous topped with roasted Mediterranean vegetables, goats cheese
& red pesto dressing (v)
Slow cooked belly of pork, served with sage stuffing & caramelised apples
Fillet of salmon with a tomato, olive & caper sauce
Roasted vegetables with leeks in a white wine sauce & Caerphilly cheese crumble topping (v)
Roast leg of lamb, infused with rosemary & garlic
Creamy risotto of wild mushrooms with shaved Parmesan & rocket (v)
Classic roast chicken with chipolata, bacon rasher & sage stuffing
Medley of salmon & seafood in a white wine, cream & chive sauce
Ricotta cheese, spinach & nutmeg ravioli, with white wine & Parmesan sauce (v)
Butternut squash & pine nut risotto cakes with roasted Mediterranean vegetables, pesto,
shaved Parmesan and balsamic reduction (v)

£3.00 per person supplement:

Roast sirloin of beef, horseradish, Yorkshire pudding & a rich red wine gravy
Shank of lamb, braised in red wine & rosemary, finished with a honey glaze
Pan fried duck breast, finished in the oven with cherry & port wine sauce
Pine nut & parmesan crusted loin of cod, with herb beurre blanc
Fillet of salmon Wellington, filled with spinach, cream cheese & Parmesan,
served with a white wine & tarragon sauce
Rack of lamb with Dijon mustard & herb crust

To Follow

Profiteroles, filled with orange crème chantilly & served with chocolate sauce
Fresh fruit salad with clotted cream & Langue d'chat
Baked vanilla cheesecake with red berry compote
Seasonal fruit crumble & custard sauce
Chocolate brownies with ice cream & white chocolate anglais
Pavlova with cream & mixed summer berries
Glazed lemon tart with raspberry coulis
Crème brulée with raspberries
Strawberry shortbread stack
White chocolate tiramisu with cardamom coffee
Coconut & lime panna cotta with pistachio tuille biscuit & lime syrup
Individual apple or pear tart tatin with vanilla ice cream

£2.00 per person supplement:

Caramel, pecan & dark chocolate tart with clotted cream
Classic summer pudding & whipped vanilla cream
A rich, dark chocolate marquise with caramelised orange & Grand Marnier
Vacharin of tropical fruits, with coconut cream & mango coulis
Terrine of summer berries set in sparkling wine, with clotted cream
Trio of cheeses with savoury biscuits, grapes, celery & chutney

To Finish

Coffee/tea & mints

If you have a favourite dish, we will also be happy to discuss alternative suggestions with you. For a truly gourmet menu, extra courses can be added, for example, a soup course to start with; a fish course or sorbet between the starter and main course; or a separate cheese course at the end of the meal. Please enquire for further details and prices.

This menu is offered on the following basis:

- The client chooses three options each from course.
- Guests then make their individual selections from the options offered.
- Individual guest selections confirmed to Yew Lodge Country House in advance of the event.

Price

2017: £25.00 for 2 courses and £30.00 for 3 courses (supplements in addition)

2018: £26.00 for 2 courses and £32.00 for 3 courses (supplements in addition)

60% of the adult price for children (2-12 years) for a smaller portion of the chosen adult meal.

We also have a separate Children's Menu priced at £10.00 for 2 courses and £15.00 for 3 courses.

Once agreed, the menu and price becomes fixed. In addition, to hold your event at Yew Lodge Country House there is a venue hire charge - please enquire for details.

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Canapés

The following selection of canapés is offered with the aim of meeting both individual preferences and budgets. Each menu has been especially chosen by our chef to suit a wide range of tastes and dietary requirements. However, you are welcome to “mix and match” or even suggest some of your own favourites. Once agreed, the menu and price becomes fixed.

For more informal dining, canapés can be served with drinks, followed by a two course meal, as an alternative to a three course meal. Please ask for further information and inclusive prices.

In addition, there is a venue hire charge - please enquire for details.

Classic Menu

Smoked salmon blinis, served with crème fraîche & chives
Bruschetta Classico (tomato, onion, garlic, olive oil) on crostinis (v)
Cocktail sausages with a honey and toasted sesame seed glaze
Tomato, Brie & black grape kebab (v)

The price is per person is £6.00 for 2017 & £6.25 for 2018

Premium Menu

Soy marinated chicken, green pepper & pineapple skewer
Baked new potatoes with Red Leicester (v)
Smoked salmon & cream cheese roulades
Aromatic duck pancakes
Garlic crostini with goats cheese & red onion marmalade (v)

The price per person is £8.00 for 2017 & £8.25 for 2018

Opulent Menu

King prawns wrapped in mange tout, with a sweet chilli dip

Crostini with duck & quails egg

Chicken liver parfait with chutney on bruschetta

Mini lamb koftas with mint yoghurt dip

Caramelised sundried tomato tarte tatin (v)

Scallops wrapped in bacon, finished with balsamic,
served on a cocktail stick

The price per person is £9.75 for 2017 & £10.00 for 2018