

Sample Menus

All menus include table linen, china crockery, cutlery, condiments and serviettes.

All menu prices are inclusive of VAT.

3 Course Sit Down Meal £30 per head

Starters

Choice of Homemade Seasonal Soup (v)

Ardennes Pate
with caramelised onions and toasted brioche

Sliced Melon & Parma Ham
served with fresh figs and a leafy salad

Tomato & Mozzarella Stack with Creamy Avocado (v)
drizzled in a basil infused olive oil

Goats Cheese Brushetta (v)
served with balsamic vinegar, chopped vine tomatoes
and a leafy salad

Mains

Roast Topside of Beef
served with Yorkshire pudding

Chicken Breast stuffed with Mozzarella Cheese
wrapped in Parma ham and served in a wine sauce

Poached Salmon Supreme
with a white wine and watercress sauce

Braised Lamb Shanks
served with a red wine jus

Mushroom Stroganof (v)
served in a creamy sweet paprika sauce

Slow Roasted Vegetables (v)
bound in a rich stilton sauce wrapped in filo pastry

Desserts

Tangy Lemon Chiffon Pie
served with mixed red berries

Chocolate Torte
served with whipped cream and blueberries

Banoffee Pie
topped with cream and chocolate flakes

Fresh Fruit Salad

Cheese & Biscuits
Brie, cheddar & stilton

Tea, Coffee & Mints



Sample Menus Cont.

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Hot Buffet £22 per head

Simply pick any **three** hot dishes. All dishes are served with a selection of bread, rice and new potatoes, along with the four homemade salads and desserts listed below.

Hot Dishes

Baked Salmon Fillets with a Creamy White Wine Sauce

Green Chicken Curry

Chicken Breast in a Leek & Stilton Sauce

Roasted Vegetable Lasagne (v)

Leek, Mushroom & Cheese Pie encrusted in Filo Pastry (v)

Lamb & Apricot Tagine

Salads

Mixed Leaf Salad

Homemade Coleslaw

Pasta Twirls with Cherry Tomatoes, Pine Nuts & a Sundried Tomato Dressing

Cucumber, Feta, Asparagus & Cherry Tomatoes in a Light Dressing

Desserts

Fresh Fruit Salad

Apple Crumble

Banoffee Pie

Profiteroles in a Rich Chocolate Sauce

Tea, Coffee & Mints

The **Rufus** Centre
Celebrate in Style

Treat our space like a blank canvas
and make it your own

