

# BANQUETING & PARTY NIGHTS



GORSE HILL

Surrey



# FINGER BUFFET

## **Double-decker Sandwiches**

Honey Roast Ham Sandwich with Whole Grain Mustard Mayonnaise

Cheddar Cheese Sandwich with Branston Pickle

Egg Mayonnaise with Water Cress

Roast Beef Sandwich with Horseradish Cream

Tuna and Sweetcorn Sandwich with Citrus Mayonnaise

## **Warm Savoury**

Mini Savoury Croissants

Goats Cheese and Basil Tart

Smoked Salmon Blini

## **Assortment of Afternoon Tea Cakes**

Black Forest Ganache

Mixed Fruit Tart

Chocolate Profiteroles

Blueberry Shortbread

Mini Plain Scones with Strawberry Preserve and Clotted Cream

Served with a Selection of Freshly Brewed Tea and Filter Coffee

**£25.00 per person**

Room Hire Included

(minimum numbers apply)

## EVENING BUFFET

Beer-battered Fish and Chip Cones

Mini Beef Sliders

Seafood Arancini Bites with Pesto Dressing

Southern-fried Chicken

Mini Jack Fruit Burger with Sour Cream and Brioche Buns (v)

Yorkshire Pudding Wrap with Roast Beef and Horseradish

Vegetable Samosa with Mango Chutney

Ranch Salad: Cucumber, Cherry Tomato, Bell Pepper, Ranch Dressing (v)

Gourmet Skinny Fries

**£30.00 per person**

Room Hire Included

(minimum numbers apply)

# LUNCH AND DINNER MENU

## Starters

Tomato and Basil Soup with Herb Croutons  
Ham Hock and Pea Terrine with Cauliflower Piccalilli  
Mediterranean Vegetable Croquettes with Garlic Aioli  
Classic Prawn Cocktail with Tomato, Cucumber and Lemon Salad

## Main Course

5-Hour Braised Beef  
With Horseradish Mash, Roasted Root Vegetable, Seasonal Greens  
and Rich Gravy

Baked Corn-Fed Chicken Breast  
With Dauphinoise Potato, Grilled Asparagus and Whole Grain  
Mustard Cream Sauce

Grilled Salmon Fillet  
With Rosemary Potato, Roasted Courgette and Aubergine  
with Tomato Ragout

Pumpkin Ravioli  
With Pesto Cream Sauce and Toasted Pumpkin Seed

## Desserts:

Tiramisu Dome with Cappuccino Cream  
Banoffee Cheesecake with Strawberries  
Eton Mess with Berries  
Galía, Cantaloupe and Watermelon with Mango Sorbet

**£35.00 per person**

Room Hire Included  
(minimum numbers apply)

# FORMAL DINNER MENU

## Starters

Watercress and Potato Soup with Garlic Crostini  
Smoked Chicken, Heirloom Tomato and Goats Cheese Salad with  
Crostini and Balsamic Glaze  
Salmon Gravavlax with Pickled Cucumber, Avocado Purée  
and Lemon Crème Fraîche  
Spiced Baked Tofu with Stir-fried Vegetable, Sweet Chilli  
and Mango Compote

## Main Course

Rump of Lamb  
With Lyonnaise Potato, Roasted Root Vegetable,  
Tender Stem Broccoli and Rosemary Jus  
Slow-Braised Feather Blade of Beef  
With Paprika Roast Potato, Seasonal Root Vegetable  
and Red Wine Jus  
Corn-Fed Chicken  
With Champ Potato Cake and Grilled Mediterranean Vegetable Ragout  
Wild Mushroom and Asparagus Risotto  
With Black Truffle Oil

## Desserts:

Butterscotch and Chocolate Cheesecake with Caramel Sauce  
Lemon Meringue Tart with Mango Sorbet  
Selection of Cheese served with Grapes, Celery, Biscuit and Chutney  
Sticky Toffee Pudding with Vanilla Ice Cream

**£42.00 per person**

Room Hire Included  
(minimum numbers apply)





## GORSE HILL

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# ACTIVE

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