

CANAPÉS

MENU £2 EACH
MIN. ORDER OF 30 PER CANAPÉ

1. SMOKED CHEESE BON BONS

red onion marmalade

**2. PARMA HAM, FIG AND
BLUE CHEESE WRAPS**

3. MINI YORKSHIRE PUDDINGS

filled with rare roast beef and horseradish

4. CREAMED GOATS CHEESE CROSTINI

with tomato and red pepper chutney

**5. SMOKED SALMON AND
CREAM CHEESE ROULADE**

with Avruga caviar

6. DUCK LEG CROQUETTES

with plum sauce

**7. MEDITERRANEAN VEGETABLE
AND MOZZARELLA BRUSCHETTA**

8. MINI HADDOCK FISHCAKES

garlic and parsley aioli

9. MINI LEMON TARTS

with fresh raspberry

**10. CHOCOLATE
FUDGE BROWNIES**

CANAPÉS

ORDER FORM

CANAPÉ	TOTAL
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	

CONTACT DETAILS

LEAD PERSON.

CONTACT NO.

EMAIL ADDRESS.

A deposit of £300 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.

PARTY MENU

2 COURSE MENU £23 • 3 COURSE MENU £28

STARTERS

1. SPICED SWEET POTATO & ROASTED RED PEPPER SOUP

paprika oil, crème fraiche. VVEA GF

2. ORGANIC OAK SMOKED SALMON

caper and shallot dressing, crème fraiche. GF

3. MIXED GAME AND SMOKED BACON TERRINE

port and redcurrant dressing, toasted brioche.

MAINS

4. 8^{oz} RUMP STEAK

skin on fries, vine tomatoes, garlic fried mushrooms.

5. SALT BAKED CELERIAC, WHITE BEAN & LENTIL CASSEROLE

roast garlic, sage dumplings. VE

6. PAN FRIED HADDOCK FILLET

whipped potatoes, samphire grass, smoked cheese and grain mustard sauce.

7. PAN ROASTED CHICKEN SUPREME

fondant potato, winter greens, wild mushroom cream sauce. GF

DESSERTS

8. STICKY TOFFEE & STEM GINGER PUDDING

vanilla bean ice cream, rum butterscotch sauce. V

9. DARK CHOCOLATE BROWNIE

salted caramel ice cream, winter berries V GF

10. BRITISH CHEESE PLATE

farmhouse crackers, sundried tomato and red pepper chutney. V GFA

PARTY MENU

ORDER FORM

NAME	STARTER	MAIN	DESSERT
A. N. Example	No.2	No.6	No.11

CONTACT DETAILS

LEAD PERSON. _____

CONTACT NO. _____

EMAIL ADDRESS. _____

Terms & Conditions:
Party menu is replaced by the Festive menu for bookings in December. A deposit of £10 per person is required to confirm your booking. 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.

BUFFET

£15 PER PERSON

CHICKEN SKEWERS

LAMB SKEWERS

SMOKED FISH PLATTER

SELECTION OF NUTS & OLIVES (VE)

MEAT PLATTER – SELECTION OF COLD MEATS

FRITTATA (V)

CHEESE BOARD

HUMMUS & PITA SELECTION (VE)

MIXED SALAD (VE)

POTATO SALAD (V)

FRIES (V)

ADDITIONS

CHICKEN SKEWERS (APPROX. 20)	35.00
LAMB SKEWERS (APPROX. 20)	40.00
SHARING BOWL OF RUSTIC FRIES	10.00
SHARING BOWL OF CURLY FRIES	10.00

PLEASE FEEL FREE TO CONTACT
US WITH YOUR REQUIREMENTS

Allergies – SOME OF OUR MENU ITEMS CONTAIN ALLERGENS INCLUDING: GLUTEN, NUTS, MILK, EGGS, FISH, SHELLFISH, SOYA, CELERY, MUSTARD, SULPHITES, SESAME AND LUPIN. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION.

BUFFET

BUFFET	GUESTS	TOTAL
£15pp		
ADDITIONAL ITEMS	AMOUNT	TOTAL
Chicken Skewers (approx 20)		
Lamb Skewers (approx 20)		
Sharing Rustic Fries		
Sharing Curly Fries		

CONTACT DETAILS

LEAD PERSON.

CONTACT NO.

EMAIL ADDRESS.

A deposit of £300 is required to confirm your booking. A Minimum order of 15 guests per buffet. Confirmed numbers and menu pre-orders to be provided one week prior to your reservation to bar@bolerovenues.com

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