

The Cedars Hotel & Restaurant

*Needham Road
Stowmarket, Suffolk
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FUNCTION MENU 2016

Designed for parties requiring a set meal or a limited choice of dishes. Please choose one item from each section to create a set menu for your party. Up to 3 choices per course can be offered but exact numbers of each choice will be required.

For parties of up to 20 people requiring individual choices please ask for our a la carte menu.

Menu choices and provisional numbers are required 14 days in advance. Final numbers must be notified 48 hours before the event and will be charged.

STARTERS

(All served with a roll or bread and butter)

Homemade Soup £ 4.00

Homemade Chicken Goujons with BBQ dip £ 4.65

Melon with Stem Ginger and Mint £ 4.85

Smoked Mackerel Pâté with Melba Toast £ 4.95

Wild Mushrooms in a Herb & Garlic Cream Sauce £ 5.50

Goat's Cheese & Caramelised Red Onion Tartlet £ 5.50

Prawn Cocktail £ 5.65

Salmon Goujons with Lemon Mayonnaise £ 5.65

Smoked Fish Platter £ 6.50

Japanese style Breaded Prawns £ 6.95

Smoked Salmon, Trout & Watercress Roulade £ 6.95

Terms and Conditions

CONFIRMATION

All bookings are considered provisional until confirmation in writing is received together with the required deposit which is non-refundable.

CANCELLATION

The cancellation of any booking after confirmation has been received will result in a fee of 50% of the total expected revenue being payable to the hotel. At the discretion of the directors this may be reduced where the hotel is able to achieve a comparable booking.

NUMBERS

Final numbers must be notified at least 48 hours before the event and charges will be based on this number unless otherwise agreed with the hotel management.

DEPOSITS

An appropriate deposit will be requested at time of booking. For wedding receptions this will normally be an initial deposit of £200 followed by a further sum of £20 per head payable no later than three weeks before the date of the reception.

V.A.T.

All prices are inclusive of VAT at 20% and are subject to any change in the rate of tax.

SERVICE CHARGES

We do not make an additional charge for service. Gratuities are entirely at the discretion of the customer.

Standard Cold Table £ 16.75 per head

Selection of Carved Cold Meats served with
New or Jacket Potatoes
Roll and Butter
Selection of Freshly Prepared Salads

Choice of two desserts from above selection

Coffee or Tea with Chocolate Mint

Hot Carvery Buffet £ 20.00 per head

Choice of two, freshly carved Roast Joints,
Served with Roast Potatoes and
Traditional Accompaniments
Roll and Butter

Selection of Seasonal Vegetables

Choice of two desserts from above selection

Coffee or Tea with Chocolate Mint

Special Carved Table £ 22.00 per head

Selection of Carved Cold Meats
Freshly Carved Decorated Salmon
New or Jacket Potatoes
Roll and Butter

Selection of Freshly Prepared Salads

Choice of two desserts from above selection

Coffee or Tea with Chocolate Mint

MAIN COURSES

(all served with potatoes and a selection of fresh vegetables)

Locally produced Pork Sausages, Mash & Onion Gravy £ 9.75

Steak and Kidney Pie £ 10.95

Roast Leg of Pork with Stuffing and Apple Sauce £ 11.50

Roast Turkey or Roast Chicken with Chipolata, Bacon Roll
& Savoury Stuffing £ 11.50

Roast Topside of Beef with Yorkshire Pudding £ 12.50

Roast Leg of Lamb with Yorkshire Pudding £ market price

Breast of Chicken in a White Wine & Mushroom Sauce £ 12.50

Trout Fillets with a Herb Crust £ 12.50

Poached Salmon with Prawn & Leek Cream Sauce £12.50

Pork Loin Steaks in a Wholegrain Mustard Sauce £ 12.50

Roast Gammon with Madeira Sauce £ 12.50

Lamb Shank in a Minted Gravy £ 14.95

Breast of Duck in a Plum Sauce £15.00

Grilled Prime Sirloin Steak in a Chasseur Sauce £18.50

Fillet of Beef 'Wellington' £ 22.00

Vegetarian Choices all priced at £ 10.95

Cauliflower & Cashew Pilaf with Chickpea Curry

Mushroom and Aubergine Moussaka

Tomato Spinach & Cream Cheese Lasagne

DESSERTS £ 5.25 each

Fresh Fruit Salad
Homemade Lemon Posset
Sherry Trifle ; Homemade Fresh Fruit Pavlova
Homemade Chocolate & Pecan Tart
Homemade Toffee and Date Sponge Pudding
Ice Cream Sundae ; Tiramisu
Homemade Treacle Tart with Custard
Homemade Fruit Crumble with Custard
Homemade White Chocolate Cheesecake
Homemade Profiteroles with Chocolate Sauce
Cheese and Biscuits

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Cheeseboards (per table) £ 25.00 (approx 10 servings)

Coffee or Tea with Chocolate Mint £ 1.60

Selection of 25 Savoury Canapes £ 28.50 per tray

FINGER BUFFET MENUS

Light Finger Buffet £ 6.75 per head

Selection of Assorted Sandwiches
Breaded Chicken Goujons ;
Deep Fried Potato Wedges
Sausage Rolls
Nachos & Crudité of Vegetables with a Selection of Dips

Ploughman's Buffet £ 7.25 per head

A Selection of Cheeses, Pâté and Pork Pies
served with crackers, crusty bread, pickles, pickled onions
gherkins, chutney, celery and grapes

Jacket Potato Buffet £ 7.75 per head

Jacket Baked Potatoes with mixed salad bowls and a choice
of 3 of the following toppings:

Tuna Mayonnaise: Cheddar Cheese :
Chilli con Carne: Coleslaw :
Baked Beans: Minced Beef 'Bolognaise'
or Chicken Mayonnaise

Small Finger Buffet £ 10.00 per head

Selection of Assorted Sandwiches or Filled Rolls
Stuffed Jalapeño Peppers
Chicken Drumsticks
Smoked Salmon & Cream Cheese Stacks
Homemade Quiche
Pork Pie
Tempura Battered Vegetables & Dips
Mini Danish Pastries

Hot & Cold Fork Buffet £ 11.50 per head

Selection of Assorted Sandwiches
Deep fried Potato Wedges with a Selection of Dips
Selection of Freshly Prepared Salads
Monterey Jack Cheese Melts
Sausage Rolls: Individual Quiches
Salmon Goujons
Fresh Cream Eclairs and /or Danish Pastries

Optional extras served with above buffets:

Glass of Fruit Juice £1.10 per head
Coffee or Tea £1.50 per head