

The Cedars Hotel & Restaurant

*Needham Road
Stowmarket, Suffolk
IP14 2AJ*

*(01449) 612668
www.cedarshotel.co.uk*

FUNCTION MENU 2017

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 £ 4.20

Homemade Chicken Goujons with BBQ dip £ 4.85

Melon with Stem Ginger and Mint £ 4.85

Smoked Mackerel Pâté with Melba Toast £ 5.20

Wild Mushrooms in a Herb & Garlic Cream Sauce £ 5.75

Goat's Cheese & Caramelised Red Onion Tartlet £ 5.75

Prawn Cocktail £ 5.95

Salmon Goujons with Lemon Mayonnaise £ 5.95

Smoked Fish Platter £ 6.85

Japanese style Breaded Prawns £ 7.25

Smoked Salmon, Trout & Watercress Roulade £ 7.25

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 £ 12.00

Roast Turkey with Chipolata, Bacon Roll & Savoury Stuffing £ 12.00

Pork Loin Steaks in a Wholegrain Mustard Sauce £ 12.50

Roast Gammon with Madeira Sauce £ 12.50

Roast Topside of Beef with Yorkshire Pudding £ 13.00

Roast Leg of Lamb with Yorkshire Pudding £ market price

Breast of Chicken in a White Wine & Mushroom Sauce £ 13.50

Trout Fillets with a Herb Crust £ 13.50

Poached Salmon with Prawn & Leek Cream Sauce £13.50

Lamb Shank in a Minted Gravy £ 15.95

Breast of Duck in a Plum Sauce £16.00

Grilled Prime Sirloin Steak in a Chasseur Sauce £19.50

Fillet of Beef 'Wellington' £ 23.50

Vegetarian Choices all priced at £ 11.95

Cauliflower & Cashew Pilaf with Chickpea Curry

Mushroom and Aubergine Moussaka

Tomato Spinach & Cream Cheese Lasagne

DESSERTS £ 5.45 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

Assorted Cheese and Biscuits

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

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Coffee or Tea with Chocolate Mint £ 1.65

Selection of 25 Savoury Canapes £ 28.50 per tray

FINGER BUFFET MENUS

Light Finger Buffet £ 6.95 per head

Selection of Assorted Sandwiches

Breaded Chicken Goujons

Deep Fried Potato Wedges

Sausage Rolls

Crudit  of Vegetables with a Selection of Dips

Jacket Potato Buffet £ 7.95 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 'Bolognese'
or Chicken Mayonnaise

Small Finger Buffet £ 10.50 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 £ 12.25 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

Standard Cold Table £ 17.50 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 £ 21.00 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 £ 23.00 per head

Selection of Carved Cold Meats

Freshly Carved Decorated Salmon

New or Jacket Potatoes

Roll and Butter

Selection of Freshly Prepared Salads

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.*