

Menu A

Sample menus only.

Current selection & prices available on request.

Vegetarian, Vegan and other Special Dietary options available on request.

Waitress Served

Starters

A choice of one or two from:

Trio of Melon with Raspberry Coulis (V)

Caesar Salad (V)

Smoked Salmon & Prawn Cocktail

Paté Maison (smooth or coarse)

Chicken Caesar Salad

Smoked Chicken & Bacon Salad



Main Course

Please select one Main Course or contact us to discuss adding other choices:

Medallions of Peppered Beef Fillet served on a potato rosti with red wine jus

Marinated Lamb Fillet with a port & red wine jus

Seared Chicken Breast served with a choice of one of the following sauces:

- *Wild mushrooms & cream sauce* • *White wine pancetta & baby onions*
- *White wine & tarragon sauce* • *Mature cheddar & leek sauce*

Medallions of Pork served with a choice of one of the following sauces:

- *Apple & Calvados cream sauce* • *White wine & wholegrain mustard sauce*

Seared Salmon Fillet served with crispy leeks, white wine and dill sauce

All served with glazed roast potatoes with thyme, new potatoes with chive butter and seasonal vegetables

Desserts

A choice of two or a selection served from a dessert table:

Trio of Chocolate Truffle

Lemon Tart with seasonal berries

Profiteroles & chocolate sauce

Baked Vanilla Cheesecake with fruit compote

Strawberry & White Chocolate Torte

Tiramisu

Orange & Passion Fruit Teardrop with mango coulis

Others available on request

Cheese & Biscuits

Coffee & Mints or

Coffee & Petit Fours



Menu B

Sample menus only.

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Hot Carvery

Starters

A choice of one or two from:

Trio of Melon with Raspberry Coulis (V)

Caesar Salad (V)

Smoked Salmon & Prawn Cocktail

Paté Maison (smooth or coarse)

Chicken Caesar Salad

Smoked Chicken & Bacon Salad

Main Course

A choice of one, two or three meats from:

Roast Topside of Beef • Roast Saddle of Turkey • Roast Leg of Pork

Roast Leg of Lamb • Honey Baked Gammon

With either

Roast & new potatoes and a medley of seasonal vegetables

Or

Green salad, coleslaw, tomato & red onion, pasta salad & lightly spiced rice salad

Desserts

A choice of two or a selection served from a dessert table:

Trio of Chocolate Truffle

Lemon Tart with seasonal berries

Profiteroles & chocolate sauce

Baked Vanilla Cheesecake with fruit compote

Tiramisu

Strawberry & White Chocolate Torte

Orange & Passion Fruit Teardrop with mango coulis

Others available on request

Cheese & Biscuits

Coffee & Mints or

Coffee & Petit Fours



Menu C

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Buffets

Hot Fork Buffet

Choose from any three of the following:

Meat Madras • Lasagne Al Forno • Beef Stroganoff

Vegetable Chilli (V) • Mexican Chicken with chilli chocolate sauce

Hong Kong style Sweet & Sour Chicken • Pasta Bake

All served with boiled rice and traditional English salad



Finger Buffets

Menu 1

Selection of Cocktail Sandwiches

Mini Tartlets

Cocktail Savoury Pastries

Breaded Chicken Goujons

Mini Savoury Eggs

Menu 2

As Menu 1 plus

Spicy Potato Wedges

Cocktail Sausages

Menu 3

As Menu 2 plus

Mini Quiches

Selection of Dim Sum

Menu 4

As Menu 3 plus

Crudités and Dips

Mini Chicken Kebab Selection

Menu 5

*Selection of six canapés served on
platter for ten people*

Menu 6

Hot Combo Platter for ten people

Spicy Chicken Wings,

Beer Battered Onion Rings,

Savoury Potato Wedges,

Mozzarella Bites,

Jalapeno Peppers

served with dip

Menu 7

*Finger Buffet Platter
for ten people*

Desserts

A choice of two or a selection served from a dessert table:

Trio of Chocolate Truffle

Lemon Tart with seasonal berries

Profiteroles & chocolate sauce

Baked Vanilla Cheesecake with fruit compote

Strawberry & White Chocolate Torte

Tiramisu

Orange & Passion Fruit Teardrop with mango coulis

Others available on request

Cheese & Biscuits

Coffee & Mints or

Coffee & Petit Fours



Hog Roast or Barbecue

Sample menus only.

Current selection & prices available on request.

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Hog Roast

Looking for something less formal? Why not have a **Hog Roast** for your event here at Springfields. **Our in-house catering team will prepare you a succulent pig with crackling, stuffing and apple sauce, served in either wholemeal or white bread rolls with a selection of salads of your choice (see below)**

*A full Hog Roast is only available for 60 or more guests.
For less than 60 guests we can offer Hot Pork Baps as an alternative.*

Barbecue

*If you are planning a wedding or an informal summer party then why not consider having a **Barbecue** in our gardens here at Springfields.*

Choose 3 main courses from the following:

Lincolnshire Sausages (locally sourced Lincolnshire sausages)

4oz Beef Burger

Minted Lamb Burger

Pork Kebabs (marinated pork loin, peppers, tomatoes, mushrooms & onion)

Pork Ribs

Marinated Chicken Breast

Halloumi Kebabs

(courgettes, red onion, cherry tomato and Halloumi cheese basted with lemon juice & thyme) (V)

Vegetable Burgers

Then add 4 salads from the list below.

Hot new potatoes with herb butter plus a selection of rolls and butter are included.

Salads

Rice

Pasta in a Basil Pesto Dressing

Red Onion Coleslaw

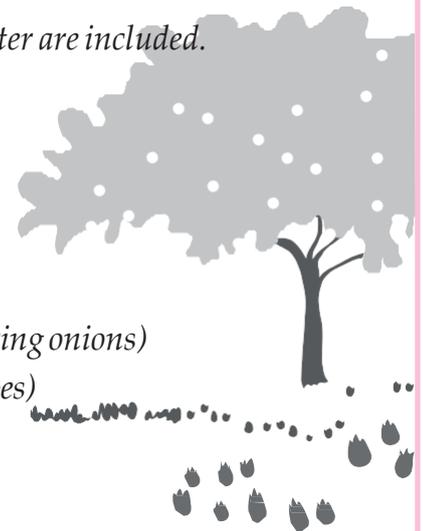
Mixed Green (mixed leaves, celery, cucumber, peppers and spring onions)

Traditional Mixed salad (as above to include tomatoes)

Tomato & Onion

Potato with Chives

All of our salads are freshly prepared on the premises.



Wine List

Current prices available on request

Rosé Wine

Jack Rabbit White Zinfandel USA

A lively and fruity White Zinfandel. Reminiscent of fresh summer pudding.

White Wines

Finca Ramos Sauvignon Blanc Chile

This wine displays a bright yellow colour. Nose with hints of white flowers, scents of fresh tropical fruits. Fresh character, well-balanced, lingering fruity finish.

Terrazze Della Luna Pinot Grigio DOC Italy

A weightier and more serious 100% Pinot Grigio from the high altitude vineyards of Trentino. Pale lemon in colour with a clean floral nose. The palate shows further delicate yet complex floral notes, subtle mineral character and attractive white fruit leading to citrus acidity on the finish.

Finca Flichman Roble Sauvignon Blanc Argentina

Aromatic white flowers and tropical fruits of guava and pineapples on the nose. Fresh, soft and fruity with well-balanced acidity and long-lasting citrus fruits on the finish.

Macon Village France

Typically Burgundian Chardonnay that is upfront and full with a hint of buttery shortbread and a bit of hazelnut on the mid palate, this wine shows elegance, finesse and style. Unoaked, pure green apple fruit is framed in appealing acidity.

Deakin Estate Chardonnay Australia

Rich and creamy, with ripe fruit salad flavours, filling the mouth with impressions of peach, custard-apple, cream and pie crust.

Kilikanoon Morts Block Riesling Australia

An almost overwhelming tide of floral perfumes, fresh limes and lemon essence. A tight core of bracing acidity, fresh flavours of lemons and lime juice combine in an expressive palate experience.

Red Wines

Santiano Merlot Chile

With fruity notes of fresh cranberries and cherries. Soft, ripe tannins give backbone to this medium-bodied, good balanced wine and lead to a pleasant finish.

Spier Signature Shiraz South Africa

Flavours of spice, ripe plums with an undertone of bruléed sugar, gentle tannins and creamy aftertaste.

Basking Lizards Cabernet Sauvignon Australia

Cassis, blueberry and plum fruit supported by minerality and sweet spice. Elegant and with a long finish.

Covila Reserva Rioja Spain

Strawberry liquor, toast, leather and balsamic nose. Well-rounded and smoky palate.

Domaine Chanson Fleurie France

Refreshing aromas of red berries on a hint of pepper. Crisp and well-balanced, complex and concentrated. Refined tannins. Long and generous aftertaste with spicy nuances.

Sparkling Wines

Chio Prosecco Italy

Refreshing and crisp, this wine is fantastic on its own or enjoyed with olives and cured meats.

Champagne

Louis Rozier France

A soft, round champagne that is perfectly balanced and fruity.

