

Hot Buffet Menu

CHOOSE ONE MEAT OPTION AND ONE VEGETARIAN OPTION

Slow cooked beef chilli con carne served with white rice,
tortilla chips and sour cream

Italian beef lasagne served with dressed mixed salad, garlic
bread and potato wedges

Castle Park's famous cow pie served with chips, mushy peas,
mint sauce and lashings of gravy

Chicken rogan josh served with basmati rice and garlic and
coriander naan bread

Mixed bean and vegetable chilli con carne served with jacket
potato and dressed seasonal salad (V, Ve, GF)

Roasted vegetable pasta bake served with potato wedges and
dressed mixed salad (V)

Brie, mushroom, cranberry and nut wellington served with
chips, mushy peas and vegetable gravy (V)

Buffet Menu

HOT PORK SANDWICHES

BBQ pulled pork sandwiches served with salad, homemade coleslaw, potato wedges and dips

OR

Hot roast pork sandwiches served with sage and onion stuffing, apple sauce, homemade slaw, chips and dips

Buffet Selector Menu

BUILD YOUR OWN BUFFET

Selection of sandwiches on soft wholemeal and white rolls
(2 per person)

Selection of savoury wraps
(wholemeal, beetroot and spinach)

Chips and dips

Rustic seasoned wedges and dips

Savoury indian platter with yoghurt and mint dip

Home baked sausage roll with HP sauce

Home baked cheese and onion roll

Butcher's pork pie with real ale chutney

Quiche selection

Stuffed potato skins with cheddar cheese and red onion

Halloumi sticks with sweet chilli dip

Crispy coated chicken goujons with BBQ sauce

Buffet Selector Menu

BUILD YOUR OWN BUFFET

BBQ glazed roasted chicken drumsticks

Sweet chilli pork chipolata sausage

Homemade classic crunchy slaw

Dressed mixed seasonal salad

Penne pasta with tomato, basil and red pepper salad

Tomato, red onion and basil salad with balsamic glaze

Buffet Menu

BUFFET ONE

Selection of sandwiches on soft wholemeal and white rolls
(2 per person)

Seasoned potato wedges and dips

Crispy coated chicken goujons with BBQ sauce

Home baked sausage rolls and HP sauce

Buffet Menu

BUFFET TWO

Selection of sandwiches on soft wholemeal and white rolls
(2 per person)

Home baked sausage rolls and HP sauce

Seasoned potato wedges and dips

Crispy coated chicken goujons with BBQ sauce

Mini vegetable spring rolls with sweet chilli dip

Homemade classic crunchy slaw

Buffet Menu

BUFFET THREE

Selection of savoury wraps

Savoury indian platter with yoghurt and mint dip

BBQ glazed roast chicken drumsticks

Butchers pork pie with real ale chutney

Halloumi sticks with sweet chilli dip

Home baked cheese and onion rolls

Crispy potato skins with cheddar cheese and red onion



Children's Buffet Menu

CHILDREN AGED 3 - 12 YEARS

Selection of sandwiches

Mini sausages

Pizza triangles

Cucumber and carrot sticks

Chips and dips

Novelty ice creams

Unlimited juice

Buffet Menu

ALLERGEN SELECTION AVAILABILITY

GLUTEN FREE

- sandwiches and wraps
- BBQ glazed chicken drumsticks
- crispy potato skins with cheddar cheese and red onion
- seasoned potato wedges and dips
- homemade classic crunchy slaw
- dressed mixed leaf salad
- tomato, basil and red onion salad

VEGETARIAN AND VEGAN

- homebaked vegan sausage rolls and dips
- stuffed jacket potatoes with vegan cheese and spring onion
- seasoned potato wedges
- homemade classic crunchy slaw
- penne pasta with tomato, basil and pepper salad
- olives and nuts
- chips and dips
- tomato, basil and red onion salad with balsamic glaze

3 Course Menu

STARTERS

HOMEMADE CREAM OF TOMATO AND BASIL SOUP (V)
with garlic croutons and fresh bread
rolls and butter

HOMEMADE COUNTRY VEGETABLE SOUP (V)
with rustic ciabatta croutons and
fresh bread rolls and butter

HOMEMADE SWEET POTATO AND BUTTERNUT SQUASH SOUP (V)
with parsley croutons and fresh bread
rolls and butter

SEASONAL DUET OF MELON WITH MIXED FRUITS (V, VE, GF)

CHICKEN LIVER PATE
with real ale compote, warm crusty
rolls and butter

CRISPY COATED CHICKEN
with dressed leaves and sweet chilli dipping sauce

CLASSIC PRAWN COCKTAIL
with baby gem lettuce, Marie Rose sauce and lemon
with malted brown rolls

3 Course Menu

MAINS

All served with Chef's choice of fresh seasonal vegetables and potatoes

CASTLE PARK FAMOUS STEAK AND POTATO PIE

with mint sauce and lashings of gravy or served
with chips and mushy peas on request

SLOW BRAISED BEEF

with button mushrooms, red wine and sauce

ROASTED SUPREME OF CHICKEN

with white wine, cream and tarragon sauce

PAN FRIED BREAST OF CHICKEN

with roasted shallot, garlic and pepper sauce

LOCALLY MADE YORKSHIRE BANGERS AND MASH

with onion gravy

ROAST LOIN OF BRITISH PORK

with crackling, sage and onion stuffing and a Henderson's
relish gravy

ROAST NORFOLK TURKEY ROULADE WRAPPED IN SMOKED BACON

with sage and onion stuffing

TOPSIDE OF ROAST BEEF AND YORKSHIRE PUDDING

with horseradish sauce and onion gravy

3 Course Menu

MAINS

SEASONAL VEGETABLE COTTAGE PIE (V, VE, GF)
with a rich vegetable gravy with creamy
mashed potato and leek topping, and served
with seasonal fresh vegetables

**ROASTED SWEET POTATO, CHICK PEA, SPINACH AND VEGETABLE
CURRY (V, VE, GF)**
with rice

SLOW BRAISED MIXED BEAN VEGETABLE CHILLI (V, VE, GF)
with rice

3 Course Menu

DESSERTS

BRAMLEY APPLE CRUMBLE
with vanilla custard

FRUITS OF THE FOREST CRUMBLE
with vanilla custard

STICKY TOFFEE PUDDING
with cream or vanilla custard (GF available)

BANOFFEE PIE
pastry filled case with toffee sauce, sliced banana and finished with fresh cream, a dusting of cocoa and milk chocolate shavings

MALTED MILK AND IRISH CREAM TORTE
crunchy biscuit base topped with milk chocolate truffle, centred with Bailey's cream and finished with rich chocolate ganache, chocolate melted balls and chocolate crispy pearls

CITRUS TART
pure butter french pastry tart filled with zingy lemon curd and finished with a raspberry fruit coulis

3 Course Menu

DESSERTS

CHOCOLATE AND CHERRY CHEESECAKE

crunchy cocoa nibs layered with waves of chocolate, cherry and vanilla flavoured cheesecake and a deep red cherry sauce

CHEF'S DESSERT TABLE

a selection of Chef's choice desserts served with fresh cream

Children's Menu

CHOOSE ONE OF THE FOLLOWING:

CHILDREN AGED 3 - 12 YEARS

Cheese and tomato pizza served with wedges, dips and beans
Followed by novelty ice cream and served with unlimited juice

OR

Chicken goujons, chips and garden peas
Followed by novelty ice cream and served with unlimited juice

Carvery Menu

CHAFFING DISH SERVICE

CHOOSE ONE MEAT OPTION AND ONE VEGETARIAN OPTION

Roast Norfolk turkey crown with a sage and onion stuffing, chipolata sausage, cranberry sauce and gravy

Honey and mustard glazed gammon

Roast loin of pork with crackling, sage and onion stuffing, gravy and apple sauce

Castle Park famous cow pie with lashings of gravy

Roasted vegetable cottage pie topped with mashed potato and served with vegetable gravy (V, VE, GF)

Chef's choice dessert table:

Selection of cheesecakes, gateaus and tortes served with coulis and fresh cream

Canape Menu

CHOOSE ANY 2 OF THE FOLLOWING:

Chicken yakitori with satay sauce

Breaded mozzarella grissini sticks

Mini brie and cranberry parcels

Filo wrapped king prawns with sweet chilli sauce

Honey and mustard glazed chipolata sausages

Mini vegetable spring rolls with plum sauce

Additional choice available

Funeral Menu

OPTION ONE

BREAKFAST MENU

Hot breakfast sandwich with one of the following:

Griddled back bacon OR; Local butcher's pork sausage OR;
Sauteed field mushroom and roasted tomato.

Home baked cookies

Unlimited tea and coffee

OPTION TWO

BUFFET MENU

Wholemeal and white rolls filled with one of the following (2
rolls per person):

A selection of: Tuna and spring onion; Egg mayo and cress;
Roast ham salad; and Cheddar cheese and red onion.

Home baked sausage rolls

Fruit scones with jam and cream

Unlimited tea and coffee

Extras

Cheeseboard - a selection of 3 local cheeses, served with chutney, savoury biscuits, butter and grapes

Individual

Sharing Platter (per table of 10)

Sweet biscuits

Tea/Coffee

Dinner mints

Giant home baked cookies

Fruit scones with jam and cream

Mixed Danish pastries

Fruit basket

Flapjack (ve and gf available)

Mini cream cake selection

Breakfast Menu

Hot Breakfast sandwich with one of the following:

Griddled back bacon OR: Local Butcher's pork sausage OR:
Sauteed field mushroom and roasted tomato

Home baked cookies

Unlimited tea and coffee

Afternoon Tea Menu

Selection of freshly prepared finger sandwiches on malted brown and white bread. Served with salad garnish and Yorkshire crisps

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Home baked Sausage Rolls / Cheese and onion rolls (v)

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Fruit scones with strawberry jam and fresh cream

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Selection of mini cakes, pastries and cookies

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Sandwich Selection:

Ham and Mustard

Cheese and Chutney

Egg mayonnaise and cress

Smoked salmon and cream cheese

Chicken and red onion mayonnaise

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Unlimited tea and coffee