

# FINGER BUFFET

£25.95 per portion (Includes one of everything below)

Mini Steak Pie Falafel Bites with Chimichurri Mayo (ve) (gf) Peri Peri chicken skewers (gf) Mini sausage roll bites Roasted vegetable and mozzarella cheese bruschetta (ve) Fish goujons Halloumi & red pepper skewers (gf) (v) Jalapeno popper (v) Houmous & pita bread (v)

### ADD-ON £5 PER PORTION

(each portion includes 1 of each) Tempura prawns Chicken poppers

### **DESSERT ADD-ON** £5 PER PORTION

(each portion includes 1 of each) Vegan brownie (ve)(gf) Macarons (gf)

# CANAPES

£22.95 per portion Each portion includes one of each item \*minimum 30 portions

Mandarin & prune with smoked duck on white bread

Artichoke & tomato on white bread

Prawn, basil-flavoured cheese & tomato mini brioche

Blue cheese, pear & fig on special grain bread

Trout roe, smoked trout & cucumber on black bread

Vegetables on nordic bread

Ham & fig butter on olive bread

Smoked salmon, lemon-flavoured cheese & cucumber mini brioche

# FOX CONNAUGHT PLATTERS

32.95

29.95

29.95

34.95

25.95

22.95

18.95

### The Fox Sharer Chicken poppers, chicken wings, m

Chicken poppers, chicken wings, meatballs, crispy salt & pepper calamari, nachos, onion rings & skin on chips. Served with BBQ sauce and blue cheese dip

### Vegetarian Sharer (v)

Jalapeno cream cheese poppers, bang bang cauliflower, nachos, houmous & pitta bread, onion rings and sweet potato fries. Served with chilli mayo & blue cheese dips

### **Antipasto Platter**

Selection of cured meats, mixed olives, houmous, dipping oil & balsamic vinegar, with ciabatta

### The Big Platter

Chicken wings, chicken skewers, meatballs, tempura tiger prawns, jalapeño poppers, houmous & pitta bread, fish goujons, sweet potato fries, onion rings. Served with BBQ sauce and blue cheese dip

### Sandwich Platter

Assortment of coronation chicken, BLT, ham & salad, cheese & chutney, egg mayo

Fruit Platter

assortment of season fruit

Skin on fries 3.95

slow roasted & tossed in your choice of sauce: bbq or buffalo

18 x Chicken wings



# CONTINENTAL BREAKFAST £10.95PP

A selection of;

Butter croissants Danish pastry Selection Seasonal fruit Sliced hams & cheeses

Unlimited filtered coffee and tea

# HOT FULL BREAKFAST £16.95PP

Bacon, scramble eggs, sausages, baked beans, grilled tomato, hash brown and toast

A selection of;

Butter croissants Danish pastry Selection Seasonal fruit Sliced hams & cheeses

Unlimited filtered coffee and tea

Jugs of juice £6 - Orange, Apple, Pineapple, Cranberry



# CONTINENTAL BREAKFAST £10.95PP

A selection of;

Butter croissants Danish pastry Selection Seasonal fruit Sliced hams & cheeses

Unlimited filtered coffee and tea

Additional: Jugs of juice £6 each -Orange, Apple, Pineapple, Cranberry



# DAY DELEGATES £65.95

### HOT FULL BREAKFAST

Bacon, scramble eggs, sausages, baked beans, grilled tomato, hash brown and toast

A selection of;

Butter croissants Danish pastry Selection Seasonal fruit Sliced hams & cheeses

### LUNCH FINGER BUFFET

Beef Sliders Chicken Wings (GF) Chorizo and Ciabatta bites Sweet Potato Fries (VE) Mini fish and chips Halloumi & Red Pepper Skewers (GF)(V) Jalapeno Popper (V) Rainbow Salad (VE) Tomato and Mozzarella Salad (V) Hummus (VE)

> Unlimited tea & coffee Jugs of water

### DRINK . EAT . SLEEP

Connaught Set Menu 2 Course £19.95 / 3 Course £24.95

### STARTER

Salt & Pepper Calamari Lightly dusted in flour, served with aioli

Houmous (v) Sprinkled with paprika & drizzled with olive oil served alongside pita bread

> Chicken Poppers Tossed with sweet chilli & spring onions

### ΜΑΙΝ

Cheese Burger 6oz beef patty, pickles, Monterey Jack cheese & rustic fries

Hunters Chicken (gf) grilled chicken breast topped with bacon, BBQ sauce, cheddar cheese. Served watercress & skin on fries

Meatless Burger (ve) A pea protein plant-based patty, topped with vegan cheese, pan-fried mushroom & tomato salsa served in a vegan brioche bun

Beef & Ale Pie Pies are served with mashed potato, mushy peas & a rich gravy

### DESSERT

Black Forest Dessert (ve) (gf)

Vanilla Ice Cream

DRINK . EAT . SLEEP

Connaught Sunday Set Menu 2 Course £21.95 / 3 Course £25.95

### STARTER

Salt & Pepper Calamari Lightly dusted in flour, served with aioli

Houmous (v) Sprinkled with paprika & drizzled with olive oil served alongside pita bread

> Chicken Poppers Tossed with sweet chilli & spring onions

### ΜΑΙΝ

Cheese & Bacon Burger

6oz beef patty, bacon, pickles, Monterey Jack cheese & tomato relish served with a side of coleslaw and rustic fries

### Mediterranean Salad (ve)

large cous cous, roasted butternut squash, pepper and lentils. Topped with roasted chickpeas & vegan fetta

### Sunday Roast

Our traditional Sunday roasts are served with; Roast potatoes, home made Yorkshire pudding, seasoned greens, roasted carrots & rich gravy \*Chicken \*Beef \*Nut Roast (v)

### DESSERT

Black Forest Dessert (ve) (gf)

Vanilla Ice Cream



Set Menu 3 Course £29.95

### STARTER

Mushroom Bruschetta (v) Creamy field mushrooms served on toasted ciabatta

Fish Taco

Panko crumbed fish goujons on a flour tortilla topped with red cabbage slaw, jalapeños, coriander & chimichurri (2)

Chimichurri Hummus Plate (v) Hummus topped with chimichurri & roasted chickpeas. Served with pitta bread

### ΜΑΙΝ

Steak & Ale Pie Topped with mushy mint peas & gravy served on a bed of mash potato

Vegetable Wellington (ve) A medley of seasonal vegetables wrapped in a vegan pastry & served with side of new potatoes and veg

Salmon Nicoise (gf) Grilled salmon fillet on a bed of new potatoes, baby gem, cherry tomatoes & green beans. Finished with a boiled egg & french dressing

Pesto & Mozzarella Chicken (gf) Grilled chicken cooked with basil pesto, mozzarella & fresh basil. Served alongside new potatoes seasonal greens

## DESSERT

Black Forest Dessert (ve) (gf)

Strawberry Cheesecake

Set Menu 3 Course £41.95

STARTER

Crab cake with Kimchi & beetroot salad Spicy crab cake sat on a bed of kimchi, beetroot & apple finished with a sweep of aioli

Coconut prawns (gf)

Pan fried prawns cooked in a creamy coconut, coriander, chilli & fresh tomatoes. Served alongside steamed coconut rice

Marinated beetroot with grilled goat's cheese (v)(gf) Grilled goats cheese on finely sliced marinated beetroot & fresh watercress finished with balsamic vinegar & sunflower seeds.

Jackfruit wings (ve) Fried Jackfruit wings topped with harissa mayo, mango salsa, chilli & spring onion

### MAIN

Beef Short Rib Slow cooked beef short rib served on a bed of mash potato & seasonal greens & finished with a red wine jus

Creamy salmon, leek & potato (gf) Roast salmon on a bed of creamy roasted new potatoes, leaks & rocket. Finished with fresh chives & capers

Chicken Provençal with olives & artichokes (gf) Hearty provencal casserole made up of chicken, tomatoes, olives & artichokes served with new potatoes & asparagus

Vegetable Wellington (ve) A medley of seasonal vegetables wrapped in a vegan pastry & served with side of new potatoes and fresh veg

## DESSERT

Chocolate truffle brownie tort (ve) (gf)

Cheese Platter A selection of cheese, red onion chutney, crackers & fresh fruit