

MAYFLOWER BAR & EATERY

Luxury Function Suite

Our newly built function suite offers you and your guests stylish and comfortable surroundings for your up and coming event.

We have an extensive choice of hot and cold buffet options to choose from. Call us on 01302 714 289 to discuss further or to make a booking.

MENU OPTIONS

OPTION 1 - Pie & Pea Supper-£12.95p.p

One Choice of Pie - Steak & Ale - Chicken & Mushroom - Mince Beef & Onion.
Home-made Chips - Mushy Peas - Gravy (Veg Option Available)

OPTION 2 - Light Lunches & Funerals - £10.95 p.p

Sandwich Triangles (White & Wholemeal) - Roast Beef - Roast Ham - Egg & Cress Mayo
Hand Made Quiche - Mushroom, Red Onion & Brie - Parma Ham, Sun Blushed Tomato & Mozzarella
Mini Pork Pies - Sausage Roll - Selection of Cakes

OPTION 3 - Hot & Cold Buffet Evening Gatherings - £12.95 p.p

Hot Selection

Mini Asian Starters - Veg Samosa's - Veg Pakora's - Onion Bajhi's - Mini Spring Rolls & Mango Chutney
Chicken Skewers & Sweet Chilli Sauce - Garlic Roast New Potatoes

Cold Selection

Hand Made Quiche - Mushroom, Red Onion & Brie - Parma Ham, Sun Blushed Tomato & Mozzarella
Sausage Rolls - Buffet Pork Pies with Red Onion Chutney
Open Sandwiches - Roast Top-side of Beef, Roast Ham, Cheese & Spring Onion, Egg & Cress Mayo

OPTION 4 - 1 Course Hot - £17.95 p.p

Creamy Cheesy Vegetable Chasseur - Mild Thai Beef Curry - Fajita Chicken Skewers
Lemon Infused Rice - Garlic Roasted New Potatoes - Roasted Italian Vegetables
Mini Asian Starters - Veg Samosa's - Veg Pakora's - Onion Bajhi's - Mini Spring Rolls & Mango Chutney
Tomato Salsa - Soured Cream - BBQ Sauce - Flat Breads

OPTION 5 - 1 Course Hog Roast & Buffet- £18.95 p.p

Hog Roast Pig (Min 80 People) (Veg Option Available)
Roasted Italian Vegetables - Buttered Jacket Potato Halves
Apple Sauce - Sage Stuffing - Warm Crusty Ciabatta Rolls
Mediterranean Pasta Salad - Mayflower Coleslaw - Onion, Tomato & Cucumber Salad

OPTION 6 - 2/3 Course Carvery Dinner

2 Course Carvery Dinner @ £21.50 P.P

(Choice of either Starter or Dessert & Main Course)

3 Course Carvery Dinner @ £21.50 P.P

(Starter, Main Course & Dessert)

Choice of 2 starters

(Pre-Ordered Required)

Cream of Spring Vegetable Soup - Salmon & Prawn Cocktail - Garlic Cream Mushrooms

Choice of 1 Roast

Roast Topside of Beef or Honey Roast Ham Roast Leg of Pork with Apple Sauce

Yorkshire Puddings, Roast Potatoes, New Potatoes, Creamed Mozzarella Leeks

Puree of Carrot with Lemon & Honey, Savoy Cabbage & Real Gravy

Roasted Vegetable & Brie Tartlet (Veg Option) with New Potatoes & Italian Salad

Desserts

(Pre Order Required)

Chocolate Fudge Cake & Fresh Cream - Lemon Tart & Raspberry Coulis

OPTION 7 - 3 Course Set Menu £ 29.50 p.p

Starters

(Pre-Order Required)

Smoked Salmon & Prawn Cocktail

Cream of Cauliflower, Brie & Rosemary Soup

Main Course

(Pre-Order Required)

Darn of Scottish Salmon with a Champagne & Dill Sauce

Poached Chicken Breast with Wild Mushroom & Tarragon Sauce

Beetroot, Red Onion & Goats Cheese Tartlet

All Served with Buttered New Potatoes & Steamed Greens

Desserts

(Pre-Order Required)

Cappuccino Crème Brûlée with Home Made Short Bread

OPTION 8 - The Wedding Package £ 2700 p.p

Wedding Breakfast 60 Guests

2 Course Seated Carvery- Option 6

Choice of 1 Roast

Choice of 1 dessert

1 Glass of House Red or House White with Dinner

Glass of Prosecco for Toast

Evening Buffet For up-to 80 Guests - Option 3

OPTION 9 - D'hôte 4 Course Set Menu - £29.50 p.p

All Choices to be Pre-Ordered

Starters

Cream of Broccoli & Stilton Soup - Duck Pate & Scottish Oat Cakes - Smoked Salmon & Prawn Cocktail

Mains

Brisket of Beef – Braised in Guinness with Pearl Onions & Mushrooms

Darn of Scottish Salmon~Finished with a Champagne & Dill Cream Sauce

Poached Chicken – Drizzled with a wholegrain Mustard & Sun-Blazed Tomato Cream Sauce

Leek & Asparagus Tartlet – Topped with Smoked Apple Cheddar

All served with Garlic Roast New Potatoes & Oven Roasted Balsamic Italian Veg

Desserts

Individual Luxury Chocolate Pudding - Lemon Tart with Raspberry Coulis -Duet of Sorbet

Teas or Coffees

DRINKS PACKAGE

OPTION 1 £9.95 p.p

Bucks Fizz or Pimms& Lemonade On Arrival

1x175ml Glass of House Red or House White with Meal

OPTION 2 £12.95 p.p

1x175ml Glass of House Red or House White with Meal

Flute of Prosecco To Toast

OPTION 3 £14.95 p.p

Choice of Bucks Fizz or Pimms& Lemonade on Arrival

1x175ml Glass of House Red or House White with Meal

1 Glass of sparkling to Toast

ADDITIONAL ITEMS 3 Canapés Per Person @ £4.00 p.p

Sun-blushed Tomato, Olive & Feta Skewer - Smoked Salmon & Prawn– Chicken Pate & Onion Chutney

HOT ITEMS

Home Made Steak Cut Chips £1.00 ph -Jacket Potato Wedges £1.00 ph -Bacon / Sausage Rolls @ £3.50pp

DESSERTS @ £4.95p.p

Lemon Tart & Raspberry Coulis - Chocolate Fudge Cake with Cream

CHEESE BOARD @ £3.95 P.p

Brie, Smoked Apple Cheddar & Stilton with Selection of Crackers & Onion Chutney

HOT BEVERAGES @ £1.95 P.p

Teas & Coffees

2 HAND MADE CHOCOLATES @ £2.50P.p

White Chocolate & Bailey's - Cointreau & Milk Chocolate Truffles

Room Hire/Reservation Fee £200.00

Free Bridal Suite (When Lunch Meal & Evening Buffet Options Booked

Wedding Breakfast Available for all your Guests £ 8.95

