

MOULTON COLLEGE

BANQUETING BROCHURE



PRIVATE DINING



THREE COURSE DINER

Starters

Brixworth Pate served with a red onion marmalade and melba toast
Smoked Salmon and Prawns served on a bed of mixed leaves with a lemon dressing
Homemade Roasted tomato and red pepper soup served with crème fraîche and croutons

Mains

Roast Sirloin of locally sourced Beef served with Yorkshire pudding, horseradish sauce, roast potatoes, seasonal vegetables and traditional gravy
Oven baked lemon and lime marinated Salmon Fillet served with a fresh hollandaise sauce, buttered new potatoes, tender stem broccoli and green beans
Pancetta wrapped chicken served with Dauphinoise potatoes, seasonal vegetables and a fresh gravy
Roasted spiced butternut squash filled with chickpea, pepper and coriander served with seasonal salad **VE, GF**

Desserts

Individual stick toffee pudding served with a rich toffee sauce and ice cream
Chocolate torte served with whipped double cream and fresh berries
Belgian Chocolate and raspberry vegan torte
Raspberry and white chocolate roulade served with a raspberry coulis **GF**

£38.95 per person

Please select a set menu of 2 options for each course - options required two weeks prior to the event

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BUFFETS



FORKED BUFFET

Homemade Lasagne served with Garlic Bread

Vegetable Lasagne with Garlic Bread

Jacket potato

Salad or Vegetables

Selection of 2 puddings

*Please note the above is a sample menu,
alternative options available*

£16.00 per person

FINGER BUFFET

Mini Sausage Rolls (meat and ve available)

Pork pies

Cheese and onion rolls (V)

Mozzarella Bites (V)

Scotch Eggs

Onion Bhajis with a mint dressing (v, ve)

Sweet Potato Falafel bites (v, ve, gf)

Crudités with sweet and sour dip plus garlic mayo dip (v, ve gf)

*Please select 5 items from the above
Served with a selection of sandwiches and
wraps, with crisps, and a fruit platter*

£12.00 per person