

Event Set Menu

3 Courses £29.95 | 2 Course £26.95

Atlantic Prawn Cocktail 5.7.10.13

Of Baby Gem, Marie-Rose Sauce, Red Pepper Salsa & Shrimp Cracker

Buffalo Mozzarella 8.5.9.14 – Almonds

With Clementines, Pomegranate, Toasted Honey Glazed Almonds, Wild Rocket & Balsamic

Crispy Hot Spicy Chicken Wings 2.5.10.14

With Candy Beetroot, Carrot Pickle Salad & Garlic Mayonnaise

Roast Breast of Chicken 1.4.7.8

With Warm Green Salad of Buckwheat, Broad Bean, Chickpea, Spinach, Broccoli, Honey, Mustard & Roast Lemon Mascarpone

Pan-Fried Fillet of Salmon 1.8.9.13.14 – pine kernels

Aubergines Caponata, Wilted Spinach & Chilli Balsamic Dressing

8oz Grilled Rib Eye Steak (Supplement £10) 1.2.8.5.10.14

Served With Rocket Parmesan Salad, Triple Cooked Chips & Pepper Sauce

Rigatoni 1.5.8.14

Our 12-hour Beef Ragu cooked with Tomato, Herbs, Red Wine & Parmesan

Gnocchi 1.8.9.14

With Gorgonzola, Garlic, Cream Sauce, Curly Kale & Crushed Caramelized Walnuts

Meringue 5.8.14

Raspberry Compote, Clotted Cream Raspberry Ice Cream & Sweet Balsamic Glaze

Apple Tartan 1.5.8.14

Vanilla Pod Ice Cream & Cinnamon Sugar

Chocolate Tart 1.5.8.15

Toffee Sauce, Strawberry Ice Cream

LEGEND - ALLERGENS

1 Cereals containing Gluten 2 Celery 3 Crustaceans 4 Fish 5 Eggs 6 Peanuts 7 Soya
8 Dairy Cow Milk 9 Nuts 10 Mustard 11 Sesame 12 Lupin 13 Molluscs
14 Sulphur Dioxide and Sulphites 15 Chocolate

A discretionary 10% service charge will be added to your bill

Les Ormes
BAR & RESTAURANT

Buffet Event Menu

FINGER BUFFET

SELECTION OF SANDWICHES

- Smoked Salmon & Cream Cheese
- Italian BLT Of Parma Ham, Rocket & Tomato
- Atlantic Prawn & Marie-Rose Sauce
- Mozzarella, Grilled Vegetable & Sun blush Tomato
- Garlic Lemon Chicken Drum Sticks
- Peri Peri King Prawn Skewers
- Vegetable Gyozas
- Breaded Mozzarella Sticks
- Mini Duck Hoisin Spring Rolls
- Potato Wedges

£23.95 PER PERSON
Room hire included

BBQ BUFFET

SELECTION OF

- Cumberland Sausages
- Smoked BBQ Ribs
- 4oz Beef Burgers
- Garlic Lemon Chicken Drum Sticks
- Peri Peri King Prawn Skewers

SALADS OF:

- Fusilli Pasta Salad of Mozzarella, Tomato, Capers, Black Olives, Lemon Zest & Basil
- Mixed Leaves salad
- Coleslaw
- Roast Vegetable Salad
- Potato Wedges

£23.95 PER PERSON
Room hire included

Seasonal cake £3.50 per person

PLEASE LET OUR STAFF KNOW OF ANY FOOD ALLERGIES

COFFEE BAR

Single/Double Espresso	2.80/3.50
Americano/Black	3.20
Flat White	3.50
Cappuccino	3.50
Café Latte/Macchiato	3.60
Hot Chocolate	3.50
Mocha	3.60
Syrup Vanilla/Caramel	0.75

LIQUEUR COFFEES

Irish/TiaMaria/Cointreau/ Baileys/Amaretto	8.95
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TEAS

Pot of Tea for one	2.50
Herbal Tea	2.75
Peppermint/green/lemon & ginger /earl grey	

SOFT DRINKS

Mineral Water (330ml/750ml)	2.50/4.60
Cans	2.50
Coke/Diet Coke/Lemonade/Fanta/Irn Bru (330ml)	
Appletiser (275ml)	3.75
J2O (275ml)	3.75
Kids' Carton Juice	2.25
Orange, Apple, Ribena	
Fentiman's Mixers (275ml)	3.75
Ask waiter for choices	
Lemonade (1/2 Pint/Pint)	1.95/3.90
Cordial & Water/Soda (Pint)	2.50
Cordial & Lemonade (Pint)	3.95
OJ & Soda/Lemonade (Pint)	2.95/3.95
Red Bull (250ml)	3.55
Dash of Cordial	0.75
Ginger Beer (275ml)	3.95

**Fancy
something
refreshing?**

*Take a look at
our Spritz List,
found on each
table.*

DRINKS MENU

WINES LIST

RED WINE

Merlot "Bravio", Chile (175ml/250ml) £5.75/£7.75	23.00
Big Beltie Cabernet Sauvignon, France	25.00
Malbec "Cristobal 1492", Argentina (Vegan) (175ml/250ml) £7.25/£9.65	28.95
Chateau Minvielle Rouge Aoc Bordeaux Superieur, France	36.00
Bodegas Navajas Rioja Reserva, Spain	37.00

ROSE WINE

White Zinfandel "Burlesque", USA (175ml/250ml) £5.50/£7.35	21.95
Chateau Routas Cot.Varois Provence Rose, France (175ml/250ml) £7.40/£9.85	29.50

WHITE WINE

Cape Heights Chenin Blanc, South Africa (175ml/250ml) 5.75/7.75	23.00
Viognier/Chardonnay, France (175ml/250ml) 7.00/9.35	28.00
Sauvignon Blanc "Moko Black", Marlborough, New Zealand (Vegan) (175ml/250ml) £7.25/£9.65	28.95
Elcamaron Albarino, Spain	35.00
MT.Difficulty Pinot Gris, New Zealand	38.00

NON-ALCOHOLIC

Heineken Bottle (0.0%)	3.95
Old Mout Berries & Cherries Bottle (0.0%)	5.50
Guinness Can (0.0%)	4.50

Non-alcoholic gin (0.0%) 4.70

Nozeco Sparkling Wine Rose or White (Vegan) 200ml	7.50
Bottle	21.95

LAGERS

DRAUGHT

Guinness (4.1%)	3.05/6.10
Fosters (3.7%)	2.65/5.25
Stella Artois (4.6%)	3.00/6.00
Camden Pale Ale (4%)	3.30/6.60
Stinky Bay (4.2%) Local	3.10/6.20
Inch's Cider (4.5%)	2.95/5.85

BOTTLES

Corona (4.5%)	4.95
Peroni (5.1%)	4.95
Bulmers (4.5%)	5.95
Old Mout Cider (4.0%)	5.95

COGNAC & ARMAGNACS

Three Barrels Brandy (40%)	4.20
Calvados Berneroy (40%)	4.20
Armagnac (40%)	4.20
Courvoisier VS (40%)	4.80
Remy Martin VSOP (40%)	5.00

FORTIFIED WINES

Campari (25%)	4.20
Martini Bianco/Rosso/Extra Dry (15%)	4.20
Pernod (40%)	4.20
Pimm's (25%)	4.20
Port (20%)	4.20
Ricard (45%)	4.20

RUM

Bacardi (37.5%)	4.20
Kraken (40%)	4.40
Morgan's Spiced (35%)	4.20

GIN

Gordons (37.5%)	4.20
Sipsmith (40.4%)	4.70
Hendricks (41.4%)	4.70
Plymouth Gin (41.2%)	4.70
Gin Mare (42.7%)	4.70
Non-alcoholic gin (0%)	4.70

SPIRITS

Southern Comfort (40%)	4.20
Tequila Gold/Silver (38%)	4.20

WHISKEYS

Jack Daniels (40%)	4.50
Canadian Club (40%)	4.20
Whyte & Mackay (40%)	4.20
Glenfiddich (40%)	4.80
Monkey Shoulder (40%)	4.80
Jura 18 Year (40%)	6.50
Jameson (40%)	4.20

LIQUEURS - all 4.20

Amaretto (28%)	Glavya (35%)
Archers (21%)	Grand Marnier (40%)
Baileys (17%)	Jagermeister (35%)
Cointreau (40%)	Kahlua (20%)
Crème de Cassis (15%)	Malibu (21%)
Crème de Menthe (24%)	Sambuca (38%)
Drambuie (40%)	Tia Maria (20%)

VODKA

Smirnoff Red (37.5%)	4.20
House Pour (37.5%)	4.40
Local Vodka	

CHAMPAGNE & PROSECCO

Champagne Baron Fuente - Brut or Rose	47.50/52.50
Prosecco "Lunette", Veneto, Italy (Vegan)	29.95
Prosecco Rose "Lunette", Italy (Vegan)	29.95
Pol Roger Reserve Brut Champagne	62.50
Lunette White or Rose 20CL	8.95

Take a look at our Spritz List, found on each table.