Let's do lunch!

A minimum of six servings must be ordered and paid for at least one week prior to the event. It may be possible to provide lunch at short notice, please enquire but you may be disappointed! Price in bracket is per item per serving

Ploughman's lunch (£4.75)
Fresh baked petit pain, butter & salad garnish with
- Pate and onion marmalade
- Cheddar with sweet pickle (v)
- Ham with mustard pickle relish

Freshly prepared sandwiches (£2.45)
Choose granary or white bread, with salad garnish
- Smoked salmon
- Chicken & bacon
- Coronation chicken
- Cheese & tomato (v)
- Tuna & mayonnaise with sweetcorn or mixed peppers
- Suffolk ham
- Cream cheese and roasted peppers (v)
- BLT
- Roast turkey with cranberry sauce

Main dish salads - large main (£3.75) or small accompaniment (£1.95)
- Honey & mustard chicken pasta
- Coronation chicken pasta
- Wild mushroom (v) or ham & mushroom pasta
- Pasta spirals with prawns and poached salmon in light lemonnaise
- Tuna & red pepper pasta (v)
- Greek salad (v)
- Mediterranean vegetable cous cous (v)
- Moroccan spiced cous cous (v)
- Curried cauliflower & rice salad (v)
- Mozzarella, basil and cherry tomatoes in basil oil, garnished with green or red pesto (v)
- Fresh peeled prawns in marie rose sauce on a bed of shredded lettuce

Crisps (60p)
Traditional flavours

Freshly prepared mixed salad – large main (£3.50) or small accompaniment (£2.00) (v)
Mixed salad leaves, cucumber, cherry toms, sweetcorn, celery, grated carrot, red cabbage, sweet peppers with French dressing & mayo

Crudités & dip (£2.95) (v)
Selection of fresh salad & vegetables with soured cream dip

Dessert (£2.50) (v)
- Fresh fruit kebabs with whipped cream
- Rich chocolate or lemon mousse
- Individual trifle
- Strawberry pavlova
- Red fruits in sparkling wine jelly
- Crème caramel
- Raspberry cheesecake

Your order will be delivered in recyclable containers, packed in a personal carrier bag, together with disposable cutlery, napkin and hand wipes.

We are happy to adapt the menu, please contact us to discuss your requirements

Rather Splendid Events
01728 688739

Afternoon Tea

Why not treat yourself to a luxury afternoon tea, an indulgent selection of traditional favourites.
Pack up a picnic and head off ……..

Savouries

Selection of finger sandwiches
on granary and white bread (v options)
Homemade sausage rolls
Cheese straws (v)
Mini quiche (v options)
Smoked salmon, on mini herb scones, with soured cream *

Sweets

Mini Victoria sponge
Individual carrot cake with cream cheese topping
Individual lemon drizzle cake
Mini scones with jam & clotted cream
Chocolate or strawberry mousse
Fruit kebabs with Chantilly cream

£9.75 per head, minimum of six servings
Choose three items from each section, all servings will be the same content

* £1 extra per serving
Extra items can be added at additional cost

Your order will be delivered in recyclable containers, packed in a personal carrier bag, together with cutlery, napkin and cleansing wipe.

Rather Splendid Events
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Function menu

Selection of mixed delicatessen hors d'oeuvres (£2.45 per portion)

Freshly prepared sandwiches (£3.00 per round)
Choose granary or white bread, served on garnished platters

- Smoked salmon
- Prawns in marie rose sauce (v)
- Chicken, sweetcorn & mayo or coronation chicken
- Cheese & tomato (v)
- Tuna & sweetcorn (v)
- Egg mayonnaise & cress (v)
- Suffolk ham
- Cream cheese and roasted peppers (v)
- BLT
- Roast turkey with cranberry sauce

Freshly baked homemade quiche fingers (£3.00 per portion)
Served on garnished platters
Made with fresh eggs & cream

- Bacon, maple syrup & caramelised onion
- Ham, mushroom & mascapone
- Roasted Mediterranean vegetable (v)
- Mushroom
- Goat's cheese & red onion
- Vegetable medley (v)
- Stilton & broccoli (v)

Freshly baked homemade sausage rolls (£2.75 per portion)

Freshly prepared mixed salad (£3.00 per portion) (v)
Mixed salad leaves, cucumber, cherry toms, sweetcorn, celery, grated carrot, shredded red cabbage, beetroot & sweet peppers served French dressing, mayo or both?

Buttered new potatoes
or with spring onions & mayonnaise (£1.00 per portion)

Bowls of crisps (50p per portion)
Traditional flavours – other snacks available on request

Crudité & dip (£2.95 per portion) (v)
Selection of crisp fresh salad & vegetables with soured cream & chive dip

Continued.

Function menu (continued)

Main dish salads (£3.95 per portion)

- Honey & mustard chicken or coronation chicken pasta
- Mushroom (v) or ham & mushroom pasta
- Pasta with prawns and poached salmon in light creamy lemon sauce (v)
- Tuna & red pepper pasta (v)
- Greek salad (v)
- Mediterranean vegetable cous cous (v)
- Moroccan cous cous (v)
- Curried cauliflower & rice salad (v)
- Mozzarella, basil and cherry tomatoes in basil oil, garnished with pesto (v)
- Fresh prawns in marie rose sauce on a bed of shredded lettuce (v)

Dessert (£2.95 per portion) (v)

Fresh fruit kebabs with whipped Chantilly cream
Rich chocolate mousse with whipped cream
Fresh lemon mousse with whipped cream
Red fruits in sparkling wine jelly
Crème caramel
Raspberry cheesecake
Strawberry pavlova

Pantry cake (12 portions – lots of flavours - £30 each)

We are happy to tailor menus to suit your function and can cater for a maximum of 50 covers. Please contact us to discuss your exact requirements. Is there a dish you would like but not listed above? Let us know; we'll be happy to prepare it for you.

Hot food options may be possible depending on facilities available at the venue. Alternatively, hot cupboards and trollies are available to hire.

All the necessary information on food allergens will be confirmed when discussing your function details. v = no meat content but may contain fish or dairy. Please confirm requirements when ordering.