

St Peter's School  
Sample Function Menus

*Cold & Hot Buffet Menus*

*Drinks and Canapés*

A selection of bite sized savoury or sweet  
Delicacies & Pastries.

*Cold Buffet*

A Selection of three options from:

Topside of Roast Beef  
Honey Baked Ham  
Roast Turkey  
Chicken Breast

Continental Meat Platter  
or a vegetarian option

At an additional cost:

Poached Salmon  
Roast Sirloin

Crusty & Garlic Breads

A selection of Four Salads from:

Oven roasted vegetables and Cous Cous  
Red Cabbage Coleslaw  
Apple and Celery  
Green Bean  
Rice Salad  
Potato Salad  
Mange Tout with Cherry Tomato  
Pasta with Tuna

*Finger Buffet*

Pates and Tapenade on Crustini  
Mini Duck Spring Roll with Hoi Sin Dipping Sauce  
Thai Sweet Chilli Chicken Skewers  
Cocktail Smoked Salmon and Cream Cheese Club  
Sandwich  
Bilinis  
Bite Sized Vegetarian Parcel  
Variety of Individual Quiche and Tartlets  
Sweet Potato Curry Bites  
A Platter of Dips with Crudities, Olives and  
Breadsticks

*Hot Buffet*

Salmon & Pawn Lasagne  
Thai Chicken Curry with Basmati Rice  
Peppered Beef & Mushroom Tagliatelli  
Moroccan Lamb with Chick peas and Cous Cous  
Quorn, Mushroom and Mixed Pepper Stroganoff  
With Rice or Pasta  
And a Selection of Four Salads.

*Sweets*

Individual Chocolate Pots  
Tiramisu or Traditional Trifle  
White Chocolate and Raspberry Cheesecake  
Lemon Tart  
Fresh Fruit Salad

Coffee Served with Café Curls or Mints

# Dinner Menu

## Starters

Homemade Soup

Warm Mediterranean Goats Cheese Tartlet  
*Served on a bed of mixed leaves drizzled with a sweet red pepper and shallot dressing*

Melon with Mixed Berries and Fruit Couli

Smoked Salmon Terrine with Lemon and Dill Sauce

Chicken Caesar Salad

Papaya and Prawn Salad  
*Sliced papaya topped with prawns in a homemade sweet and sour chilli dressing*

All of the above served with a variety of breads and butter

## Main Courses

Poached Salmon with a Lime Hollandaise

Breast of Chicken Veronique

Pork with Cream, Brandy & apple sauce

Roast Sirloin of Beef and Yorkshire Pudding

*Served with a rich red wine gravy and horseradish sauce*

Game Pie

With a Lemon Suet Crust

Pheasant Casserole

with Bacon, Shallots and Red Wine

All of the above served with fresh vegetables and potatoes of the day

## Vegetarian choices

Warm Roquefort Cheesecake with Pear and Balsamic Vinaigrette

Broccoli and Three Cheese Soufflé with Tomato Couli

Roast Pepper, Mushroom and Goats Cheese Pithivers

*mixed peppers, layered with sliced mushrooms and creamy goats cheese wrapped in puff pastry. Served with an herby cream sauce*

Lentil and Herb Loaf

*Served with a vegetarian gravy and cranberry sauce*

*or*

*Cumberland sauce*

## Sweets

Blueberry and White Chocolate Cheesecake

Profiteroles with Hot Chocolate Sauce

Spiced Poached Pears in Red Wine with Chantilly Cream and Tuilles Biscuit

Warm Yorkshire Apple Pie with Cream, Custard or Wensleydale Cheese.

Sticky Toffee Pudding with cream or custard

Lemon Tart

Cheese board

*Served with celery, grapes and crackers*

Coffee and Cream, Teas and Speciality Teas are available upon request.

Served with Mints, Truffles and Café Curls.