

BUFFETS

Menus & Information 2012

Thank you for choosing The Three Horseshoes Inn & Country Hotel.

We have the pleasure in offering 3 different rooms to hold your function.

The Main Restaurant *

Available for up to 220 guests on Sunday evenings through to Fridays. This is our main function room to the hotel and makes an ideal area with it's own private bar and facilities. Entertainment* can also be incorporated into this room with it's own dance floor.*

The Brasserie*

With it's oaked trusted ceilings and views over the gardens and Roaches is suitable for more intimate celebrations such as christenings, birthdays and general gatherings. Available for up to 60 guests on any lunch time between 12.00 & 5.00. The brasserie is also licensed to hold Baby Naming Ceremonies.

The Bar

For smaller informal gatherings with no fuss in a pub atmosphere. Available Monday – Thursdays.

* Subject to minimum numbers and conditions as stated on the last page.

On the following pages are a selection of our buffets to choose from which include room hire and V.A.T.

Bar Buffet 1 £7.50

Served on platters to share. Ideal for small bar gatherings.
Only available Sunday evenings – Thursday.

**Selection of traditional Sandwiches of Various Descriptions, Cheese & Onion Oatcakes
& Mexican Potato Wedges** (*Celiac diets – Cold meat salad available on request*)

Finger Buffet 2 £9.95

Suitable for smaller informal buffets.
This Buffet is only available Sunday – Thursday.

**Selection of traditional Sandwiches of Various Descriptions, Open Tuna and Mayonnaise Slice, Sausage
Rolls, Cheese & Onion Oatcakes, Mini Cocktail Quiches, Cocktail Pork Pies & Mexican Potato Wedges**
(*Celiac diets – Cold meat salad available on request*)

Finger Buffet 3 £14.95

Our most popular hot and cold finger buffet.

**Selection of Traditional Sandwiches of Various Descriptions, Open Tuna and Mayonnaise Slice,
Prawn Fingers, Cheese and Onion Oatcakes, Vegetable Samosa's Potato Mexican Potato Wedges, Chicken
Drumsticks, Hot Sausage Rolls, Mini Cheese & Tomato Pizza, Garlic Bread, Onion Bhaji,
Garlic Coated Chicken Dippers, Spicy Tiger Prawns.**
(*Celiac diets – Cold meat salad available on request*)

Finger Buffet 4 £17.95

A Finger buffet similar to the above buffet but with a few extra hot dishes.

**Selection of Traditional Sandwiches of Various Descriptions, Open Tuna and Mayonnaise Slice,
Prawn Fingers, Cheese and Onion Oatcakes, Vegetable Samosa's
Mexican Potato Wedges, Chicken Drumsticks, Hot Sausage Rolls,
Mini cheese & Tomato Pizza, Garlic Bread, Onion Bhaji, Garlic Coated Chicken Dippers, Spicy Tiger Prawns,
Mini Cocktail Quiches, Selection of Chinese Fried Dim Sum such as Sweet & Sour Chicken Parcels, Black
Bean Half Moon, Peking Duck Spring Rolls & Thai Fish Cakes.**
(*Celiac diets – Cold meat salad available on request*)

Ploughman's Buffet £18.95

A informal light buffet with no fuss.

**Large Board with a Selection of Regional & British Cheeses, Celery Sticks, Grapes, Selection Of Different
Breads, Cheese Crackers, Selection of Cured Meats, Large Pork Pies, Selection of Pates, Mixed Salads,
Tomato & Onion Salad, Potato Salad, Balsamic Mushroom Salad,
Selection of Chutneys, Pickles & Fresh Olives.**

Hog Roast Buffet £18.95

A full hog Roast buffet served in the garden area complemented by a salad buffet. Due to the Hog roast being prepared and served by a Local Butcher, this buffet option must be booked in advance and is subject to availability.
Minimum of 100 guests.

A whole Roasted Pig, Carved Hot and Accompanied with a choice of Seasonings, Apple Sauce, Crackling, served on a Fresh Flourey Bap. & Hot Roast Beef served on a fresh flourey bap all cooked and served on a spit outside in the garden area.

To complement the Hog Roast there will be a small buffet in the Restaurant consisting of Chicken Drumsticks, Green salads, Tomato & Onion Salad, Coleslaw, Balsamic Mushroom Salad, Pasta Salad & Mini Baked Potatoes. (Vegetarians - cheese baps available on request.)

Fork Buffet 5 £17.95

A simple but elegant cold meat and salad buffet.

Selection of Cold Sliced Ham, Beef and Turkey on Dressed Platters, Sausage Rolls, Pork Pies, Section of Quiches, selection of Pates, Selection of Mixed Leaf Salads, Coleslaw, Potato salad, Pickled Onions, Pickled Beetroot, Fresh Olives, Tomato and Onion Salad, Balsamic Mushroom Salad, Selection of Speciality Breads (Vegetarians – cheese available on request.)

Fork Buffet 6 £18.95

A fork buffet with a good selection of hot favourites.

Shredded Beef with Whole Grain Mayonnaise, Turkey Coronation, Selection of Flavoured Chicken Drumsticks, Garlic Bread, Mixed Salads, Coleslaw, Pasta Salad, Balsamic Mushroom Salad, Mini Jacket Potatoes with Soured Cream, Mexican Potato Wedges, Thai Prawn Crackers, Chilli Con Carni, Red Thai Chicken & Vegetable Curry, Plain Rice, Shredded Belly Pork with Egg Noodles, Sesame & Black Bean Sauce. Selection of Speciality Breads. (Vegetarians – Vegetable Curry & Black Bean Noodle Stir Fry available on request.)

Fork Buffet 7 £23.95

A elegant hot & cold Knife & Fork Buffet suitable for the room to be laid up formally.
This Buffet is suitable for a minimum of 100.

Hot Honey Roasted Ham carved at the Buffet; Hot Roasted Sirloin of Beef carved at the Buffet; Dressed Cold Salmon; Turkey Coronation; Braised Belly Pork Kebabs with Pork Crackling; Thai Chicken Satay & Satay Sauce; Shredded Duck Salad with hoi sin & Sesame; Prawn Cocktail; Crab, Noodle, Coriander & Ginger Pesto Salad; Smoked Salmon Ceviche; Pork Pies; Mixed Leaf Salads; Minted New Potato Salad; Coleslaw; Tomato, Feta Cheese, Basil & Fresh Olive Salad; Goats Cheese & Fresh Beetroot Salad; Balsamic Mushroom Salad; Selection of Speciality Breads. (Vegetarians – extra cheese available on request.)

Extra Courses

Why not personalise your Buffet by including an extra course. Below are a few suggestions.

Canapés £4.00 per person

Canapés are a selection of small Hot and cold finger food for your guests on arrival. The Canapés are served on platters presented by our waiting on staff every 15 minutes for a one hour period. The Canapés consist of a selection of the following (Some items are subject to change)

Pate on Toast; A selection of Pastry Cups with fillings such as Lemon Crab, Chicken Pesto, Goats Cheese & Herb, Mexican Salsa; Griddled Asparagus wrapped in Cured Ham; A selection of Hot Chinese Dim Sum including Vegetable Spring Rolls, Duck Hoi Sin Half Moons, Thai Fish Cakes and Onion Bhajis.

First Course

We have a selection of starter, small appetisers & Soups available from our banqueting menus that can be served to your guests prior to the buffet being served.

Cold Dessert Buffet** £4.00

Why not have a selection of cold desserts available for your guests. A selection of desserts such as trifle, Gateaux's and cheesecakes will be available all served with whipped cream. Dessert and cheese buffet are not subject to any minimum numbers.

Cheese Board Buffet** £4.50

A large Cheese Board selection using four local and regional cheeses for your guests to help their selves to. Served with biscuits, grapes and celery. Why not have half dessert buffet and half cheese buffet.

Tea & Coffee Buffet £2.00 per person

A buffet table offering Tea & Coffee for your guests to help their selves to.

*** Only available with a main buffet as an extra course.*

Wines, Arrival & Toast Drinks

(The following prices are guidelines only, please ask for current prices)

Joseph Perrier - Cuvee Royale

This Prestigious Family owned Grande Marque Champagne House

supplied Queen Victoria & Edward VII. *(full list of champagnes available)*

From £40.00 per bottle

Kaapsa Vonkel – Rose Brut - Simonsig

A delightful bright, rosy salmon pink colour which contrasts with the string white pearly bobbles

From £25.00 per bottle

Cava - Brut - Rabetllat I Vidal - Penedes - Spain

Incredible value fizz from the Chardonnay grapes made in the Champagne method.

From £24.00 per bottle

Bucks Fizz

£4.00 per person

Pimms & Lemonade

£3.50 per person

Alcoholic Fruit Punch on Arrival

£3.00 per person

Barrel of Cold Bottled Lagers and/or Alco Pops

From £3.30 per bottle

Selection of Wines

From £15.50 per bottle

The Finishing Touches

Mark & Stephen can offer advice and suggestions to ensure every detail no matter how large or small has been attended to. Here are a few suggestions.

Chair Covers	From £3.50
White or Black Table Cloths	From £10 per table (Ivory table clothes included as standard)
Linen Napkins (variety of colours)	£1.00 each (Paper napkins included as standard)
Our own in house D.J.	£280
Balloons Displays	Arranged by Mrs Pearson on 01538 385773
Flowers on Tables	Can be arranged.
Stage Hire & Set Up (4mx2m)	£75

Please speak to Mark or Stephen for further suggestions and contacts in ways to entertain your guests. Ideas include live entertainment, quartets, casino tables and magicians.

Buffet Minimum Numbers in The Main Restaurant

	Off Season <i>October - April</i>		Peak Season <i>May - September</i>	
	Day	Evening	Day	Evening
Monday – Thursday	No Minimum *			
Friday	No Minimum	No Minimum *	120 adults	120 adults
Saturday	No Minimum	150 adults	Not Available	Not Available
Sunday	Not Available	No Minimum * (Not available on Sunday prior to Bank holiday)	Not Available	No Minimum * (Not available on Sunday prior to Bank holiday)

*If having entertainment on Sunday – Friday Evenings MIN NUMBERS 50.

For Smaller parties the main restaurant will be sectioned off for those who do not wish to have entertainment, and the other side of the restaurant will remain open for other diners. For private bar in restaurant minimum of 50 guests required.

Restaurant maximum numbers are 182 fully seated and 220 with standing.

**Brasserie available Monday – Sunday lunchtimes between 12.00 – 5.00.
Minimum numbers are 20 & maximum is 60.**

Terms & Conditions

- All prices are per person unless stated and include V.A.T at 20%.
- All menus are subject to change without notice due to unavailability from supplier.
- All payments including deposits must be paid by Cheque or Debit Card. Payments by Credit Card will be subject to a further 2.5% charge.
- Company ledger accounts must be approved in advance.
- Final numbers must meet the required minimum numbers as applicable.
- Final numbers can not be changed 1 week prior to event.
- A deposit of £500 & letter of confirmation will be required with bookings over 50.
- A deposit of £10 per head will be required with bookings below 50.
- Private bar in restaurant subject to a minimum of 50 guests.
- If having entertainment on Sunday – Thursday Evenings MIN NUMBERS 50
- For Smaller parties the main restaurant will be sectioned off for those who do not wish to have entertainment, and the other side of the restaurant will remain open for other diners.
- Deposits are non-refundable and will act as a cancellation fee.

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The Three Horseshoes Inn & Country Hotel

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- Any cancellation within 3 months of the function date will be subject to a charge to cover our loss of income.
- Brasserie must be vacated by 5.00.