



Three Horseshoes

Country Inn & Spa —

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BUFFETS

Menus & Information 2020

Thank you for choosing The Three Horseshoes Country Inn & Spa

We have the pleasure in offering different rooms to hold your event

The Function Room *

Available for up to 220 guests, this is our main function room to the Inn and makes an ideal area with its own private bar* and facilities. Entertainment* can also be incorporated into this room with its own dance floor.

The Pub Area

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.

Bar Buffet 1 £8.50

Served on platters to share. Ideal for small gatherings.
Available Sunday – Thursday & served in our bar areas only.

**Selection of traditional Sandwiches of Various Descriptions,
Cheesy Oatcakes & Fries**

(Celiac diets – selection of sandwiches prepared on gluten free bread can be prepared if pre ordered)

Basic Buffet £13.50

This Buffet is only available Sunday – Thursday.

**Selection of traditional Sandwiches of Various Descriptions, Tuna and mayonnaise fingers,
Sausage Rolls, Cheesy Oatcakes, Selection of Quiche, Cocktail Pork Pies & Fries**

(Celiac diets – selection of sandwiches prepared on gluten free bread can be prepared if pre ordered)

Traditional Buffet £19.00

Our most popular hot and cold finger buffet.

**Selection of traditional sandwiches of various descriptions and breads,
Tuna and mayonnaise fingers, Hot dishes include Cheesy Oatcakes, Selection of Quiche,
Cocktail Pork Pies, Fries, Chicken Drumsticks, Hot Sausage Rolls, Mini cheese & tomato Pizza,
Onion Bhajis & Breaded Chicken Dippers.**

(Celiac diets – selection of sandwiches prepared on gluten free bread can be prepared if pre ordered)

Ploughman's Buffet £19.00

An 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, Potato Salad, Balsamic Mushroom Salad,
Selection of Chutneys, Pickles & Fresh Olives.**

Hog Roast Buffet £20.00

A full hog Roast buffet served in the garden area complemented by a salad buffet inside. 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, Coleslaw,
Balsamic Mushroom Salad, Pasta Salad & Fries.**

(Vegetarians - cheese baps available on request.)

Cold Meat & Salad Buffet £22.00

A simple but elegant cold meat and salad buffet.

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

Hot & Cold Fork Buffet £24.95

A fork buffet with a good selection of hot favourites.

Hot Dishes include -, Chilli Con Carne, Red Thai Chicken & Vegetable Curry, Plain Rice, Shredded Belly Pork with Egg Noodles, Sesame & Black Bean Sauce, Selection of Flavoured Chicken Drumsticks, Mini Jacket Potatoes with Soured Cream, Mexican Potato Wedges & Garlic Bread
Cold Dishes include - Turkey Coronation, Mixed Salads, Coleslaw, Pasta Salad, Balsamic Mushroom Salad, Tomato & Mozzarella Salad with Sourdough Crouton & Balsamic, Thai Prawn Crackers & A Selection of Breads.

(Vegetarians – Vegetable Curry & Black Bean Noodle Stir Fry available on request in advance of 24 hrs.)

Extra Courses

Why not personalise your event by including an extra course

Canapés £5.50 per person

Canapés are a selection of Hot and cold finger food, handmade by our team of Chefs that will impress your guests. The Canapés are served on platters presented by our waiting on staff every 15 minutes for a one hour period before your meal is served.

All of the following Canapés are served

Maple Roasted Cocktail Sausages

Croque Monsieur

Savoury Crackers with Parmesan Mousse

Smoked Salmon & Cream Cheese Mousse, Compressed Cucumber

Flavoured Popcorn Cones

Cheese Doughnut with Pickled Onion

Cold Dessert Buffet £6.00

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 £6.50

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

Tea & Coffee Buffet £2.50 per person

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

Tea & Coffee Buffet with Cakes £3.50 per person

A buffet table offering Tea & Coffee for your guests to help themselves to served with a selection of cakes such as Baton Berg, Scones, Cup Cakes & Fruit Loaf.

Extra Wines, Arrival & Toast Drinks

Joseph Perrier Champagne - Cuvee Royale

£Price on request

This Prestigious Family owned Grande Marque Champagne House supplied Queen Victoria & Edward VII.
(full list of champagnes available)

Kaapsa Vonkel – Rose Brut - Simonsig

£Price on request

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

Moscato Spumante - Italy

from £22 per bottle

Sparkling Italian Durello

from £20 per bottle

Raspberry Bellini

from £5.00per person

Classic Mojito

from £6.50 per person

Bucks Fizz

from £6.50 per person

Pimms & Lemonade

from £5.00per person

Barrel of Cold Bottled Lagers

From £4.00 per bottle

Top up on Wine

From £19.00 per bottle

The Finishing Touches

Venue Dressing

At The Three Horseshoes we offer our very own in house venue dressing service offering a selection of items from chair covers & room dressing to candelabras & centre pieces. For more information contact our in house venue dressers "Venue Perfection" on 07739 040039 or visit www.venueperfection.co.uk

The following items can only be supplied by the Three Horseshoes direct and ordered at your final meeting

White or Black Table Cloths (ivory table cloths included)*

£250 Whole room

Napkins (variety of colours)*

£1.50 each (Thick quality paper napkins included as standard)

DJ & Live Entertainment

Our own in house D.J. including hi-teck light& sound system**

£300

Our Entertainment Agent for bands and further entertainment

Contact 01785 824824 www.mjmanagement.com

Stage Hire & Set Up (5mx2m)*

£85

* To be booked direct with The Three Horseshoes

** Must be booked as soon as possible to guarantee availability

Buffet Minimum Numbers in The Main Restaurant

	Off Season October - April	Peak Season May – September
Monday – Thursday	No Minimum	
Friday	100 adults	150 adults
Saturday	130 adults	180 adults
Sunday	50 adults	50 adults

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

For private bar minimum of 75 guests required

Terms & Conditions

- 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.
- Prices are per person unless stated and include V.A.T at 20%.
- Final numbers must meet the required minimum numbers as applicable.
- Final numbers can not be changed 1 week prior to event.
- A deposit of £1000 & letter of confirmation will be required with bookings over 50.
- A deposit of £10 per head will be required with bookings below 50.
- For private bar in the restaurant minimum of 75 guests required.
- Deposits are non-refundable and will act as a cancellation fee.
- Any cancellation within 3 months of the function date will be subject to a charge to cover our loss of income.
- Lunch time only parties must be vacated by 5.00.