

# Kings Weston House

## The Bistro

The bistro is a perfect party room located in the vaulted basement and available for private hire. It can seat up to 60 people or has a standing capacity of 90. The room has its own bar, PA sound system and is beautifully decorated with wall candles, tables and chairs. Our in house catering company can provide you with late night snacks or a finger buffet.

Room hire is from 6pm until Midnight and is a flat rate of £300, whatever the night or time of year night you pick. Please don't hesitate to contact us for availability & bookings on the contact details below.

### Menu

The menus below include staff to take care of the buffet or hand out food on trays, paper napkins, plates & cutlery and clearing away.

#### LATE NIGHT SNACKS

Fish & chip cones served on platters with tartare sauce - **£5.00ph**

Bacon baps - **£3.50ph**

Veggie option – Vegetarian Sausages - **£3.50ph**

#### EVENING BUFFET PLATTER

Cheese & Meat

Gherkins, Celery, Apples, Cherry Vine tomatoes, chutney, crackers, Herbert's bread, pickled onions, sun blushed tomatoes, brie, cheddar, stilton, Wensleydale and cranberry, anti pasti selection, glazed gammon - **£10.00ph**

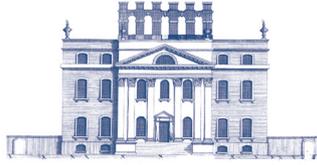
Cheese

Gherkins, Celery, Apples, Cherry Vine tomatoes, chutney, crackers, Herbert's bread, pickled onions, sun blushed tomatoes, brie, cheddar, stilton, Wensleydale and cranberry - **£7.00ph**



Please contact us to book in a viewing of the house, as we would be delighted to meet with you anytime.





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## FINGER BUFFET

A beautiful spread of food, our menus are designed with price and flexibility in mind.

Six items - **£11ph**

Eight items - **£13.50ph**

Ten items - **£16ph**

Homemade wraps & Herbert's bread sandwiches with a selection of fillings

Roast chicken and pesto, Ham and Dijon mustard, Tuna mayonnaise and cucumber, Cheese and chutney (V)

Egg and spring onion mayonnaise (V), Falafel and roasted vegetables (V)

Lamb kofta with minted yogurt (GF)

Chicken skewers with soy and sesame dip (GF)

Homemade scotch eggs with cheese crumb

Sesame seed sausage rolls

Mini Cornish pasties

Ham and cheese quiche

Smoked salmon, crème fraiche on dark rye bread

Fishcakes with sweet chilli sauce

Homemade pizza on ciabatta (V)

Red onion & goat's cheese tart (V)

Tomato & mozzarella pesto skewers (V) (GF)

Flat breads with dips (V)

Vegetarian Spanish tortilla (V)

Vegetable crudités with hummus (V)

Fresh herb garden salad

Fruit kebabs with chocolate drizzle (GF)

Homemade donuts

Triple fudge brownies



## FURTHER INFORMATION

You are more than welcome to bring in birthday cakes and decorations. Please let us know in advance and we can organise putting these up or providing napkins/plates for you.

If you prefer to have your own caterers this is not a problem however we do require for you to sign a waiver and an extra £100 outside catering fee is charged. You would also have to provide all tableware, linen, cutlery, napkins, plates etc. make sure all food items are cleared away and take any rubbish created taken off site.

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