

# Kings Weston House

Kings Weston House offers the perfect event venue for any private party or get together. The House can be hired exclusively or rooms can be hired individually, all the rooms enjoy natural daylight and mood lighting in the evening.

Our in house catering team have carefully crafted the menu below to suit socialite dinners. All menu's includes friendly waiting staff, linen, napkins, glassware, cutlery, bread & butter.

**3 Courses £26ph**

**2 Courses £21ph**



## Starters

Please chose one from the following;

Seasonal Soup served with Herbert's bread (V)

Dill gravlax with crème fraiche and pickled cucumber (GF)

Ham hock terrine with a red onion and micro leaf salad served with sour dough bread

Sharing Charcuterie platter; salami, prosciutto, chorizo, grilled vegetables, olives and pickles  
(Served to the table on wooden platters for guests to pick & share - Extra £2ph charged)

## Main Course

Please choose one from the following;

Pan fried chicken breast on a bed of crushed potato cake finished with ratatouille and fine French beans (GF)

Wild mushroom stuffed breast of chicken served with creamed leeks and thyme roasted new potatoes and French beans

Sausages and mash served with onion gravy (GF)

Belly of pork served with fine beans and baby carrots with Anna potatoes, cider and thyme sauce (GF)

Traditional battered cod, chips & peas

Caramelised red onion and spinach tart with slow roasted cherry tomato and a micro herb salad (V)

Vegetable tagine topped with toasted almonds and minted couscous (V) (GF)

## Desserts

Please choose one from the following;

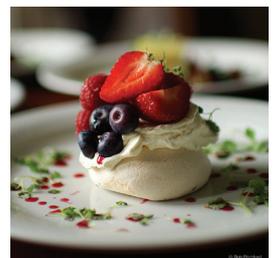
Chocolate brownie with vanilla ice cream

Lemon tart with raspberry coulis

Seasonal frangipane tart with crème analgise

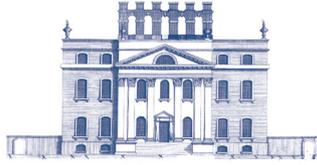
Seasonal fruit Pavlova (GF)

Vanilla cheese cake with fruit compote



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





# Kings Weston House



## Hot Fork Buffet

Our buffets provide a wide choice for your guests for less formal dining. The price includes two courses with side dishes.

**£26ph – Two Courses**

**(Please choose two mains from the following options)**

Beef lasagne

Beef bourguignon slow cooked with baby onions & smoked pancetta

Slow cooked steak and ale pie

Moroccan lamb tagine finished with pomegranate and flaked almonds (GF)

Gammon, leek and mustard hot pot (GF)

Chicken with button mushroom, silver skin onions in a tarragon cream sauce (GF)

Thai chicken with lemon grass, coriander in a coconut sauce (GF)

Chicken Balti served with naan bread

Pesto crusted Salmon with buttered asparagus

Homemade fish pie in a dill, white wine cream sauce topped with chive mash (GF)

Vegetable lasagne (V)

Lightly spiced Caribbean vegetable stew (GF) (V)

Thai vegetable curry with lemon grass, coriander in a coconut sauce (GF)

Leek and feta macaroni cheese with a pesto crust (V)

All served with basmati rice, buttered potatoes or Cous Cous as appropriate

Choice of mixed leaf salad or roasted Mediterranean vegetables

Herbert's bakery bread with salted butter

### Desserts

(please choose two/served buffet style)

Triple chocolate brownie

Tiramisu

Warm sticky toffee pudding served with toffee sauce

Lemon tart with crème fraiche & raspberry coulis

Fresh fruit salad (GF)

Tea and coffee served buffet style also available at the additional charge of £2.50 per head



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