

# EVENT Menu

## HOT MEAL MENU

£23.95 PER GUEST (SERVED PLATED £25.95)

### STARTERS

- SOUP OF THE DAY WITH WARM ARTISAN BREADS
- SALMON & PRAWN FISHCAKE, DRESSED SPINACH, HOLLANDAISE
- CHICKEN & COGNAC PATE, FIG CHUTNEY, TOASTED SOURDOUGH, DRESSED LEAF

### CARVERY

- SLOW ROASTED BEEF, HONEY ROAST GAMMON, TURKEY CROWN
- SERVED WITH SEASONAL VEGETABLES, GARLIC & THYME ROAST POTATOES AND ROASTED ROOT VEGETABLES

### PLATED

- CHICKEN SUPREME, DAUPHINOISE POTATO, WILD MUSHROOM CREAM, SEASON VEGETABLES
- BRAISED OX CHEEK, LEBANESE POTATOES, ROASTED ROOTS AND RED WINE JUS
- OVEN BAKED SEABASS, RED PEPPER SAUCE, DAUPHINOISE POTATO, HISPI CABBAGE, TENDERSTEM BROCCOLI

### DESSERT

- BAKED FRUIT CRUMBLE, CRÈME ANGLAISE
- VANILLA CHEESECAKE SERVED WITH CHANTILLY CREAM
- DARK CHOCOLATE & RASPBERRY TORT, MORELLO CHERRY COMPOTE, VANILLA ICE CREAM
- BRITISH CHEESE & BISCUITS HOUSE CHUTNEY, GRAPES, CELERY

The menu is framed by delicate watercolor illustrations of green leaves and small berries in the corners. The background features soft, vertical watercolor washes in shades of light green. The text is centered and uses a mix of brown and dark green colors.

## SIMPLE HOT BUFFET

£10.95 PER GUEST

BACON OR SAUSAGE FLOURED BAPS  
TRIPLE COOKED CHIPS  
SAUCE SELECTION

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## HOT BUFFET MENU

£22.95 PER GUEST

SELECTION OF WARM ARTISAN BREADS  
CARVED HONEY GLAZED GAMMON  
CARVED BUTTER BASTED TURKEY CROWN  
HERB CRUSTED SALMON FISHCAKE  
MIXED LEAF SALAD  
APPLESLAW  
NEW POTATO & CHIVE SALAD  
WARM CHEESE AND TOMATO QUICHE

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## BUFFET MENU 1

£14.95 PER GUEST

PLATTER OF SANDWICHES, TO INCLUDE TURKEY,  
GAMMON, BEEF AND CHEDDAR CHEESE  
WARM SLICES OF CHEESE AND TOMATO QUICHE  
WARM SAUSAGE ROLLS  
MIXED LEAF SALAD  
HOUSE APPLESRAW  
NEW POTATO & CHIVE SALAD  
BBQ CHICKEN WINGS  
TRIPLE COOKED CHIPS  
SAUCES AND DIPS

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## HOT BUFFET 2

£17.95 PER GUEST- CHOICE FROM 3 MAIN DISHES  
(ALL DISHES PREPARED FRESH IN HOUSE  
AND CAN BE SUBSTITUTED FOR  
VEGETARIANS)

- CHILLI CON CARNE
  - CHICKEN & SPINACH BALTI
  - BEEF LASAGNE
  - LAMB & BRAISED BEEF SHEPHERD'S PIE
  - CHICKEN CHASSEUR
  - SPAGHETTI AND MEAT BALLS, VINE  
TOMATO SAUCE
- CHOOSE FROM 3 SIDES
- JASMINE RICE
  - BUTTER HERB NEW POTATO
  - TRIPLE COOKED CHIPS
  - GARLIC BREAD
  - MIXED LEAF SALAD

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## CANAPES

- 3 CANAPES PER GUEST FOR £6.00
- 5 CANAPES PER GUEST £9.00
- 7 CANAPES PER GUEST £11.00

- CAJUN CHICKEN SKEWER
  - COD & PEA FISHCAKE
  - MINI SAMOSA
  - WILD MUSHROOM ARANCINI
  - ROASTED VEGETABLE TARTLET
  - PULLED PORK SLIDER
  - LAMB KOFTA
  - BAKED MINI JACKETS, CHIVE CREAM CHEESE
  - SESAME COD FILLET IN TEMPURA BATTER WITH  
TARTARE SAUCE
  - CHICKEN LIVER PARFAIT WITH BRIOCHE CROUTE
  - MINI YORKSHIRE PUDDING, BEEF AND HORSERADISH  
CREAM SAUCE
  - ASPARAGUS WRAPPED IN PARMA HAM AND FILO  
PASTRY
  - CAULIFLOWER PAKORA
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## INDOOR HOG ROAST

£18.95 PER GUEST

PULLED PORK SHOULDER

FIG & PECAN STUFFING

BREAD ROLLS

APPLE SAUCE

MIXED LEAF SALAD

NEW POTATO AND CHIVE SALAD

HOUSE APPLESRAW

TRIPLE COOKED CHIPS

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## GARDEN ROOM SHARING PLATTERS BUFFET-SERVED TO EACH TABLE

-MELTING CAMEMBERT ENCASED IN A LARGE CRUSTY  
GARLIC LADEN SOUR DOUGH LOAF £16.00

-PAPRIKA DUSTED NACHOS  
GUACAMOLE, SOUR CREAM, SPICED TOMATO SALSA,  
JALEPENOS, CHEDDAR CHEESE £14.00

-CHEESY GARLIC CIABATTA SHARING BOARD £15.00

-HOCKLEY HOUSE COMBO: CAJUN SPICED WINGS, BBQ  
RIBLETS, GARLIC BREAD, AIOLI, BEER BATTERED  
ONION RINGS, SPICED FRIES £17.95

-PLOUGHMAN'S SHARING BOARD; CHORIZO SCOTCH  
EGG, MATURE CHEDDAR, STAR ANISE & ORANGE  
BAKED HAM, BREADS & BAKED FIGS £17.50

-CHIP BOWLS - £6.00

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## INDOOR BBQ

£17.95 PER GUEST

(VEGETARIANS & VEGAN SUBSTITUTES  
AVAILABLE)

- GROUND CHUCK STEAK BURGERS, -  
BRIOCHE BUN
- JUMBO PORK HOT DOGS, FLOURED  
ROLL
- FRIEND ONIONS
- BBQ CHICKEN THIGH
- MEDITERRANEAN VEGETABLE  
SKEWERS
- MIXED SALAD PLATTER, TOMATO,  
CUCUMBER & RED ONION
- APPLESRAW
- NEW POTATO & CHIVE SALAD
- ASSORTMENT OF SAUCES

EXTRAS(£1.50)

- +CHEESE
- +TRIPLE COOKED CHIPS
- +CORN ON COB
- +BBQ RIBS

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## CHILDRENS BUFFET MENU

£9.95 PER GUEST

- MINI BEEF SLIDERS WITH CHEESE
  - CHICKEN BURGERS OR CHICKEN GOJONS
  - FRENCH FRIES
  - SLICES OF PIZZA PEPPERONI AND  
MARGARETA
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## TEA & COFFEE STATION

£4.50 PER GUEST

UNLIMITED TEA AND COFFEE  
FRESH DANISH PASTRIES  
SELECTION OF ASSORTED BISCUITS

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## CHEF TREATS

£6.00 PER GUEST

- WARMED DANISH PASTRIES
  - FRESHLY BAKED COOKIES
  - FRESH FRUIT PLATTER
  - BAKED CHOCOLATE BROWNIE
  - CHOCOLATE COATED STRAWBERRIES
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BUFFET CHOICES MUST BE  
CONFIRMED AND PAID FOR IN FULL  
14 DAYS PRIOR TO YOUR EVENT