



# The King's School Birley's Pavilion

## Canapé Selector

### Cold Canapés

Tiger Prawn Salsa

Smoked Salmon on Toasted Brioche

Parmesan Crisp topped with a Goats Cheese Mousse

Asparagus wrapped in Parma Ham

Rare Roast Beef with Wholegrain Mustard

Char Grilled Chicken Skewers

Salmon Cerviché in a Filo Basket

### Hot Canapés

Scallop & Coriander Wontons

Crab Cakes with a Sweet Chilli Dip

Caramelised Onion Tartlets

Thai Chicken Spring Rolls

Baby Sausage on Mustard Mash

Mini Roasted potatoes filled with Welsh Rarebit

Chorizo Sausage in Red Wine & Caramelised Apple

### Sweet Canapés

Mini Fruit Tartlets

Chocolate Cups

Exotic Fruit Kebabs with a Strawberry Dipping Sauce

Mini Bakewell Tarts

8 Canapé Choices for £20.00 per person (inclusive of VAT)

10 Canapé Choices for £22.50 per person (inclusive of VAT)



# The King's School Birley's Pavilion

## Finger Buffet Menu

### Menu A

Vegetable Tarts

Bacon & Spring Onion Tarts

Filled Ciabatta Rolls

Marinated Chicken Skewers with Aioli Dip

Thai Fish Cakes with Sweet Chilli Sauce

Crispy Duck Wraps with Cucumber & Spring Onion

Assorted Cheeses served with Local Chutneys

Fruit Skewers with a Hot Chocolate & a Raspberry Dip

£13 per person (inclusive of VAT)

### Menu B

Selection of Freshly Cut & Garnished Deli Sandwiches

Mini Quiche

Cocktail Sausages

Oriental Prawn Parcels with a Sweet Chilli Dip

Salmon Brochettes

Cocktail Spring Rolls

Spicy Chicken Skewers with a Fresh Herb Dip

Chocolate Cups

Fruit Tartlets

£17 per person (inclusive of VAT)



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## Hot Fork Buffet Menu

Chicken Fillets in a Bell Pepper, Saffron & White Wine Sauce

Aromatic Beef Stir Fry

Tiger Prawns in a Chilli & Basil Sauce

Wild Mushroom Risotto

Parmentier Potatoes

Braised Rice

Roasted Vegetables

Tomato, Rocket & Olive Salad

Cucumber & Dill Salad

Noodle Salad

Vanilla Brulée

&

Fruit Platter

Tea, Coffee & Hand Made Fudge

£30.00 per person (inclusive of VAT)



# The King's School Birley's Pavilion

## Dinner Menu 1

### First Course

Wild Mushroom Soup Served with a Chive Crème Fraîche

Pork Terrine served with Homemade Marmalade  
Chutney & Mixed Seasonal Leaves

Caramelised Onion & Cheese Tart served on a  
bed of Mizuna Leaves with a light Balsamic dressing

Tian of Crab & Avocado infused with fresh Coriander Lime & Chilli

### Main Course

Lavender Roasted Lamb Rump served with a Mushroom & Potato Cake,  
Vichy Carrots, Roasted Beetroot & a rich Lamb Jus

Saltimbocca of Pork served with Parmentier Potatoes,  
Baby Leeks, Carrots & Petit Faisans

Seared Loin of Tuna served on a Nicoise Salad  
served with Oven Roasted New Potatoes

Braised Breast of Chicken served with a Wild Mushroom & Saffron Sauce,  
Baby Vegetables & Parisienne Potatoes

### Sweet Course

Vanilla Brûlée served with a Seasonal Fruit Compote

Champagne & Wild Berry Terrine

Lime & Ginger Cheesecake served with  
Tequila Syrup & Candied Lemon Zest

Chocolate & Raspberry Torte served  
with Baileys Cream & a Fruit Coulis

3 Course sit down Dinner, 1 choice from each course, served with Coffee and Handmade Fudge  
£35 per person (inclusive of VAT)