

HONESBERIE SHOOTING SCHOOL

Cold Menu Options *(all prices per person)*

Sandwiches – choice of 3 of the following at £8+vat per head, including crisps & fresh fruit

- Egg mayonnaise
- Ham & mustard mayonnaise
- Cheese & pickle
- Tuna & spring onion

Exec Platter – choice of 3 of the following at £10+vat per head, including crisps & fresh fruit

- Cold roast beef & horseradish
- Fish fingers with tartare sauce
- BLT
- Chicken, avocado, tomato & lettuce
- Smoked salmon

Cold Buffet (minimum of 8 people): £12.50+vat

Selection of sandwiches, homemade quiche, homemade sausage rolls, crisps & fresh fruit.

£2+vat surcharge for sandwiches from the Exec Platter

If you have any dietary requirements, please let us know and we will do our best to accommodate

September 2018

Fork Buffet (minimum 12 people): £18+vat per head

Cold meats (ham and chicken, or Honesberie beef for £2.50+vat surcharge per head), homemade quiche, homemade sausage rolls, choice of 2 salads and fresh fruit

Salad Options:

- Grilled courgettes and red chilli dressed with lemon olive oil
- Fresh vine tomatoes and red onion in a French dressing
- Couscous, vine ripened tomatoes, cucumber, peppers, red onion and home-grown mint (*additional £1+vat per person*)
- Potato salad with red onion, toasted pine nuts and wholegrain mustard dressing
- Traditional potato salad with creamy mayonnaise, topped with fresh chives
- Feta cheese, vine ripened tomatoes, sliced red onion and cucumber dressed with oregano and virgin olive oil (*additional £1+vat per person*)
- Celery, crisp apple, raisins and toasted walnuts in mayonnaise
- Romaine lettuce, Italian parmesan shavings with croutons
- Carrots, orange, pomegranate and home-grown coriander with a citrus dressing (*additional £1+vat per person*)

Extras:

Homemade soup & roll: £4+vat

Homemade cake: £2.50+vat

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Honesberie Hot Lunch Options

Autumn Menu Options (minimum 12 people) £12.50+vat per person

- Honesberie Beef Lasagne with tossed leaves and garlic bread
- Honesberie Lamb Shepherds Pie, topped with mashed root vegetables and served with petit pois
- Honesberie Beef Cottage Pie with cheese topped mash potato and seasonal vegetables
- Medium spiced chilli con carne with rice or jacket potato, accompanied by grated cheese and sour cream
- Fresh vegetable and chickpea Moroccan tagine, on a bed of couscous (v)
- Locally sourced sausages, with cream mash and onion gravy
- Slow cooked Honesberie Beef and red wine stew, with new potatoes and seasonal vegetables
(£2+vat surcharge)
- Chicken and mushroom pie, finished with puff pastry, with new potatoes and seasonal vegetables
- Local Game stew, served with new potatoes and seasonal vegetable *(£2+vat surcharge)*
- Vegetarian lasagne, with dressed leaves and garlic bread (v)

Honesberie Desserts (all homemade)

£5+vat per person

- Eton mess
- Autumn fruit crumble with cream or ice cream
- Naughty hot chocolate brownie with cream or ice cream
- Autumn fruit salad with cream
- Apple strudel with cream or ice cream

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Honesberie BBQ (*minimum of 12 people*)

Basic BBQ to include Honesberie burgers and locally sourced sausages £9+vat per person

To add the following:

Additional meats:

- Chicken Breast £4+vat per person
- Chicken Kebabs £3+vat per person
- Honesberie 5/6oz steak £8+vat per person

Accompanying Salads – 2 salads at £6+vat per person:

- Grilled courgettes and red chilli dressed with lemon olive oil
- Fresh vine tomatoes and red onion in a French dressing
- Couscous, vine ripened tomatoes, cucumber, peppers, red onion and home-grown mint (*additional £1+vat per person*)
- Potato salad with red onion, toasted pine nuts and wholegrain mustard dressing
- Traditional potato salad with creamy mayonnaise, topped with fresh chives
- Feta cheese, vine ripened tomatoes, sliced red onion and cucumber dressed with oregano and virgin olive oil (*additional £1+vat per person*)
- Celery, crisp apple, raisins and toasted walnuts in mayonnaise
- Romaine lettuce, Italian parmesan shavings with croutons
- Carrots, orange, pomegranate and home-grown coriander with a citrus dressing (*additional £1+vat per person*)

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