

# Castle Hotel Functions Menus

## Arrival Drinks

Prosecco £7ph Cocktail jug £6ph Pimm's, fruit & lemonade jug £6ph Sangria jug £7ph Bottle beers £5ph  
Why not have your arrival drinks in style, we set up a pop up bar, throw in a barman who will pimp up your Prosecco using spirits, cordials, fruit & decorations. A great way to start your event. Pimp Your Prosecco add £3ph

## Castle High Tea

Adult £19.95ph Children £12ph under 4's free

The Castle Hotel is justifiably proud of serving traditional afternoon teas in all their glory in our dining rooms. A perfect setting for friends to catch up on gossip or a mother & daughters to get together, a real treat for baby showers, birthdays, mother's day or any day! Your table will be laid with white table cloths & napkins, vintage plates & cake stands filled with a wonderful dainty sandwiches, cakes, scones, Jam, strawberries, cream & lots of Tea & Coffee

## Party Platter

Adult £12ph Children £8ph under 4's free

Great for parties, the waiting staff will carry around hot trays of party food and serve in napkins.

Chicken Tikka skewers, Chicken satay skewers, Vegetable samosas V, Pigs in blankets

## Deluxe Party Platter

Adult £16ph Children £10ph under 4's free

Great for parties, the waiting staff will carry around hot trays of party food and serve in napkins.

Chicken Tikka skewers, Chicken satay skewers, Vegetable samosas V, Pigs in blankets

Mini beef burgers or vegetable/vegan burgers & Mini hotdogs or vegetarian/vegan hotdogs

## Ploughman's Lunch Buffet

Adult £14ph Children £8ph under 4's free

A selection of Local cheeses, honey & mustard roasted ham, pork pie, served with a traditional potato salad, coleslaw, new potato salad with sticky plum sauce, garden salad, chutneys, country bread, pickles onions & beetroot

## Country Buffet

Adult £14ph Children £8ph under 4's free

Dressed salmon, honey & mustard roasted ham, barbecued chicken drumsticks, served with a traditional potato salad, coleslaw, new potato salad with sticky plum sauce, green salad, Greek feta & olive salad, buffalo mozzarella & Parma ham salad, Pasta with tomato sauce, chutneys & country bread

## Hog Roast in a Bun

Adult £12ph Children £8ph under 4's free

Roasted Lamb or Pork carved by our chef & served in a brioche bun with homemade stuffing & chutney

## Hog Roast on a Plate Buffet

Adult £18ph Children £10ph under 4's free

Roasted Lamb or Pork carved by our chef & served with a traditional potato salad, coleslaw, new potato salad with sticky plum sauce, green salad, Greek feta & olive salad, buffalo mozzarella & Parma ham salad, pasta with tomato & sweet basil sauce, homemade chutneys & country bread

## Grilled Skewers Buffet

Adult £18ph Children £10ph under 4's free

Greek Falafels (V), Middle Eastern Lamb Koftas, Indonesian Chicken Satay, Indian Chicken Tikka

Served with Tabbouleh couscous, Greek feta salad, marinated olives, sundried tomatoes, aioli, minted tzatziki, sweet chilli sauce, mango chutney & chargrilled flat-bread

## Dessert Table

Adult £7ph Children £5 Under 4's free

A selection of fridge cakes: Cheesecake, Profiteroles, fruit gateau, chocolate cake with cream & vanilla ice-cream

## Fondue Table

Adult £5ph Children £5 Under 4's free

This works great for an informal party, for guests to nibble at all evening long. The table is set with a white, milk and dark chocolate fondue. Accompanied with marshmallows, chunks of brownie, cookies & strawberries.

We supply the fondue forks and your guests dunk and munch!

## Kent Cheese Board Table

Adult £8ph Children £6 Under 4's free

We set up a tiered table of cheese surrounded by chutneys, olives, crackers, butter, celery, figs & pickles

## Set Meals

Two course from £23 Three course from £30 Four course from £36 Our team of chefs can create a unique menu for your function

ALLERGY & INTOLERANCE INFORMATION: Please be aware that although every care is taken to keep ingredients separate, due to the size of the kitchen and preparation areas we cannot guarantee that cross contamination of allergens will not happen. So with this in mind we cannot cater for people with life threatening allergies.

All our cheese is suitable for vegetarians with the exception of Parmesan, Gorgonzola and Roquefort. All dishes are seasoned & salads will have dressing. Be advised that we decorate dishes with nuts and cook dishes containing nuts in all parts of the kitchen and cannot guarantee that there will not be traces of nuts in our food. Please note that our dishes may contain one or more of the following allergens: Cereal, Nuts, Fish, Shellfish, Sesame seeds, Eggs, Milk, Soya, Celery, Celeriac, Mustard or more. If in doubt ask a member of staff for advice. V- VEGETARIAN/ VG-VEGAN/ GF-GLUTEN FREE Although every effort is made to ensure ingredients are kept separate, vegetarian / vegan / gluten free dishes are made in a kitchen where we cook with non-vegetarian/ non-vegan /non-gluten free products. Be aware that all ingredients may not be stated in dish descriptions, so if you have any allergies please check with a member of staff before ordering.