



Catering for Functions

**The Crown Inn
Romsey Road
Kings Somborne
SO20 6PW**

Tel: 01794 388360

www.thecrownks.co.uk

E-mail: cheers@thecrownks.co.uk

Introduction

We are delighted to offer a catering service for functions both at the pub or at other locations. Please see the attached ideas for menus but do not hesitate to contact us for a quote if you would like a personalised menu.

- Notes:
- The costs quoted include good quality table covers, white paper napkins and sturdy paper plates.
- For functions outside the pub the prices are for the food to be collected. Please ask for a quote if you require the food to be delivered.
- We also offer an outside bar service. Please do not hesitate to call us to discuss your requirements.
- Once the booking is agreed a deposit equivalent to half the total price is required with the balance to be paid on the day. We need final numbers for the function a minimum of 48 hours prior to the event

Menu 1

Sandwich Lunch

£11 per head



- Selection of sandwiches on wholemeal, seeded and white bread

Gammon ham with mustard

Tuna mayonnaise

Cheddar and onion

Roast beef with horseradish

Egg mayonnaise with watercress

Prawn mayonnaise

- Crisps
- Fruit Basket

1.5 rounds per person

2 pieces of fruit per person

Menu 2

Simple Finger Buffet

£13.00 per head



- Selection of sandwiches on granary and white bread
 - Gammon ham with mustard
 - Tuna mayonnaise
 - Cheddar and onion
 - Roast beef with horseradish
 - Egg mayonnaise with watercress
- Homemade tomato and cheese bruchetta
 - Cumberland sausages with ketchup
 - Crudites with homemade hummus
 - Crisps and nuts
 - Cocktail sausage rolls

Menu 3

Luxury Finger Buffet

£14.50 per head

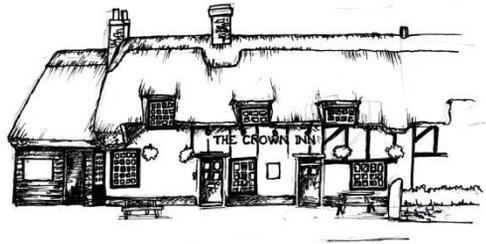


- Selection of sandwiches on granary and white bread
 - Gammon ham with mustard
 - Tuna mayonnaise with cucumber
 - Cheddar and onion
 - Roast beef with horseradish
 - Egg mayonnaise with watercress
 - Prawn mayonnaise
 - Red salmon
- Homemade tomato and cheese bruchetta
 - Cumberland sausages with ketchup
 - Crudites with homemade hummus
 - Crisps and nuts
 - Cocktail sausage rolls
 - Mini quiche
 - BBQ chicken drumsticks

Menu 4

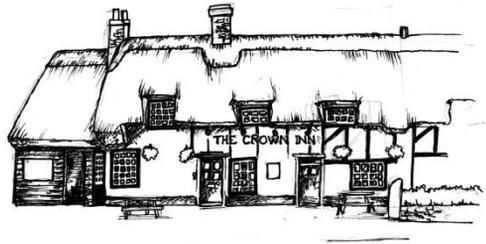
Afternoon Tea Buffet

£14.50 per head



- Selection of sandwiches on granary and white bread
 - Gammon ham with mustard
 - Tuna mayonnaise with cucumber
 - Cheddar and onion
 - Roast beef with horseradish
 - Egg mayonnaise with watercress
- Cumberland sausages with ketchup
- Crudites with homemade hummus
 - Cocktail sausage rolls
- Mini scones with clotted cream and jam
 - Selection of mini cakes

Menu 5
Fork Buffet
£21 per head



- Baked whole trout
Served on the bone
- Slices of gammon ham
- Sliced rare roast beef
- Selection of 4 salads
Homemade coleslaw
Waldorf salad
Beetroot and onion salad
Plum tomato and spring onion salad
Mexican salad
Green salad
- Hot parsley new potatoes
- Or herby potato salad

Menu 6

Luxury Fork Buffet

£25 per head



- Baked whole trout
Served on the bone
- Slices of gammon ham
- Sliced rare roast beef
- Vodka and Chilli Jumbo Prawns
 - Selection of salads
 - Homemade coleslaw
 - Waldorf salad
 - Beetroot and onion salad
 - Plum tomato and spring onion salad
 - Mexican salad
 - Green salad
- Hot parsley new potatoes
or herby potato salad

Menu 7
Hot Fork Buffet
£18.50 per head



Middle Eastern Buffet

- Chicken and apricot tagine
 - Jewelled cous cous
 - Homemade hummus
 - Tabbouleh salad
 - Warm pitta bread

Served in the pub or Village Hall or other location by arrangement

Menu 8
Hot Fork Buffet
£18.50 per head



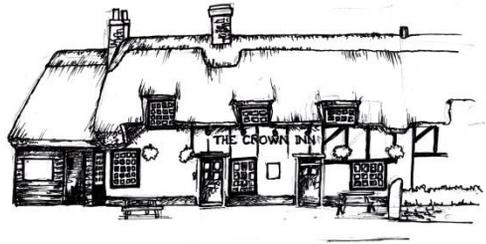
Indian Buffet

- Chicken jalfrezi
 - Rice
 - Naan bread
 - Poppadums
 - Minted salad
- Mango chutney

Served in the pub or Village Hall
or other location by arrangement

Menu 9

Ideas for set menus



Starters

- Crab and Avocado Cocktail £10
- Pear, Walnut and Stilton Salad £10
- Broccoli and Stilton Soup £7.50

Main Courses

- Pork and Cider Casserole with mustard mash and fresh vegetables £18
- Homemade Lasagne al Forno with mixed salad and garlic ciabatta £18
- Lime and Chilli crusted Salmon with new potatoes and fresh vegetables £20
- Chicken cooked in Riesling with pancetta, mushrooms, spring onions and cream, rice and mixed salad £19

Desserts

- Black Forest Trifle £7.50
- Mixed Berry Cheesecake £7.50
- Apple Crumble and Custard £7.50
- Cheeseboard £10 per person