

THE KINGS ARMS HOTEL

FUNCTION MENUS

30, High St

CANAPE MENU

OLD AMERSHAM HOTELS

COLD

Ham hock roulade with fruit chutney
Broadbean hummus on a pita crisp (vg)
Smoked salmon, chive & cream cheese
roulade
Cherry tomato, mozzarella & basil pesto
(v)
Parma ham wrapped melon

Gorgonzola, fig & honey (v)

Tuna tartare with chilli, ginger & lime

Mini roast beef profiterole with
horseradish

WARM

Vegetable bhajis (vg)

Mushroom arancini (v)

Homemade pork & sage sausage rolls

Garlic & herb chicken skewers

Chilli & coriander prawns

Gruyere & caramelised onion tartlets (v)

Tandoori salmon with mango chutney on a
mini poppadum

Chorizo & queen scallop skewers

£4 EACH PER PERSON OR £20 PER PERSON FOR 6

£3.50 PER PORTION
SHARING BOWLS OF CRISPS, NUTS & OLIVES (VG)

SIT DOWN DINING

OLD AMERSHAM HOTELS

MENU ONE £40.0

STARTERS

Roasted Tomato Cream Soup (v)*
Served with pesto toast & citrus cream

Chicken Liver Pate & Red Onion Chutney
Served with toasted brioche & baby leave salad

Salmon Avocado Tartare & Lime Cream Cheese
Served with Salvador bread fingers & dill olive oil dressing

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MAINS

Cornfed Chicken Stuffed with Brie Cheese & Basil
Served with Dauphinoise potatoes on spinach bag & saffron hollandaise sauce

Pan-fried Seabass with Beetroot Risotto
Served with capers butter & lemon sauce

Caesar Salad (v)*
Served with rosemary croutons & a citrus dressing

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DESSERTS

Raspberry Cheesecake*
Served with mango sorbet

Fruit Salad Tart*
Served with citrus cheese cream

Sticky Toffee Pudding*
Served with vanilla ice cream and a caramel sauce

CHOOSE ONE MENU FOR THE ENTIRE PARTY
ALL DISHES CAN BE ADAPTED TO BE GLUTEN FREE
*CAN BE MADE VEGAN

PRE-ORDER & SEATING PLAN REQUIRED TWO WEEKS PRIOR TO EVENT

SIT DOWN DINING

OLD AMERSHAM HOTELS

MENU TWO £50.0

STARTERS

Carrot & Roasted Garlic Cream Soup (v)*
Served with pesto toast & herb oil

Ham Hock Terrine with Sundried Tomato Salsa
Served with honey mustard dressing & crusty garlic bread

Niçoise Salad with Grilled Tuna & a soft Poached Egg
Served with cheese toast & pea shoots

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MAINS

Beef Bourguignon
Served with creamy mash potatoes, crispy garlic bread & fresh mixed vegetable salad

Seafood Linguine in a Saffron Cream Sauce
Served with parmesan crisps & a sundried tomato glaze

Roasted Peppers filled with Mushroom Stroganoff (v)*
Served with cream dill fresh & mixed baby leaf salad

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DESSERTS

Apple Crumble Tart*
Served with vanilla ice cream & caramel sauce

Chocolate Brownie*
Served with vanilla ice cream and seasonal berries

Vegan Mademoiselle Cheesecake
Served with a berry sauce

CHOOSE ONE MENU FOR THE ENTIRE PARTY
ALL DISHES CAN BE ADAPTED TO BE GLUTEN FREE
*CAN BE MADE VEGAN

PRE-ORDER & SEATING PLAN REQUIRED TWO WEEKS PRIOR TO EVENT

CASUAL CATERING

OLD AMERSHAM HOTELS

HOT FORK BUFFET £35.0

CHOOSE THREE:

Marinated chicken in a whole grain mustard sauce

Beef stroganoff

Chunky beef chilli with mixed beans & sour cream

Spanish-style pork with olives and peppers

Thai green chicken curry

Succulent Moroccan lamb tagine

Oven roasted salmon with a caviar sauce

Chickpea & butternut curry (v)

Ratatouille stuffed peppers (v)

CHOOSE THREE ACCOMPANIMENTS:

Plain rice (v)

Buttered new potatoes (v)

Crusty bread (v)

Shallot buttered green beans (v)

Tenderstem broccoli & toasted almonds (v)

CASUAL CATERING

OLD AMERSHAM HOTELS

FINGER BUFFETS

MENU A | £21.0

A selection of finger sandwiches (v)*

Fresh scones, clotted cream and jam (v)

Assorted cakes (v)

MENU B | £26.0

A selection of filled baguettes

Warm mini vegetable quiches (v)

Warm sausage rolls

Honey glazed pork chipolatas

Mini jacket potatoes with cream cheese & chives (v)

Veggie spring rolls (vg)

Marinated chicken skewers

Fresh scones, clotted cream and jam (v)

MENU C | £32.0

A selection of filled baguettes (v)*

Warm mini vegetable quiches (v)

Apple & sage sausage rolls

Pizza slices (v)

Salmon teriyaki

Mini croques monsieur

Chocolate brownie (v)

Fresh scones, clotted cream & jam (v)

ALL FINGER BUFFET MENUS SERVED WITH TEA & COFFEE

*CAN BE VEGETARIAN