

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

£5 PER PORTION

SHARING BOWLS OF CRISPS, PRETZELS & OLIVES (VG)

PLEASE INFORM US IF YOU HAVE ANY DIETARY REQUESTS – WE WILL BE HAPPY TO ASSIST
MENU AVAILABLE FOR GROUPS OF 10 OR MORE | FULL PRE-ORDER REQUIRED
A 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

SIT DOWN DINING

THE KINGS ARMS HOTEL

OLD AMERSHAM HOTELS

£50 PER PERSON

STARTERS

Roasted tomato cream soup served with pesto toast & a citrus cream (v*)

Ham hock terrine served with a sun-dried tomato salsa, a honey mustard dressing & crusty garlic bread

Salmon avocado tartare & lime cream cheese served with Salvador bread fingers & a dill olive oil dressing

Chicken liver pate & red onion chutney served with toasted brioche & baby leave salad

Niçoise salad with grilled tuna & a soft poached egg served with cheese toast & pea shoots

Vegetarian Caesar salad served with rosemary croutons & a citrus dressing (v)

MAINS

Chicken stuffed with brie cheese & basil served with dauphinoise potatoes on spinach bed with a saffron hollandaise sauce

Pan fried seabass served with beetroot risotto, caper butter & a lemon sauce

Seafood linguine in a saffron cream sauce served with parmesan crisps & a sundried tomato glaze

Roasted peppers filled with mushroom stroganoff served with cream dill fresh & mixed baby leaf salad (v*)

Slow roast rump of lamb served with herby couscous, a rich rosemary demi glaze, baby carrots & crispy parsnips

Traditional fish & chips served with mushy peas & a tartare sauce

Beef bourguignon served with creamy mash potato, crispy garlic bread & fresh mixed vegetable salad

DESSERTS

Raspberry cheesecake with mango sorbet (v*)

Apple crumble tart with vanilla ice cream & a caramel sauce (v)

Fruit salad tart with a citrus cheese cream (v)

Sticky toffee pudding with vanilla ice cream & a caramel sauce (v)

Chocolate brownie with vanilla ice cream & seasonal berries (v)

Coffee mandarin gateau with lemon sorbet (v)

Vegan mademoiselle cheesecake with a berry sauce (vg)

PLEASE CHOOSE THREE STARTERS, THREE MAINS AND THREE DESSERTS FOR THE ENTIRE PARTY

*CAN BE MADE VEGAN

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MENU AVAILABLE FOR GROUPS OF 10 OR MORE

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

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CASUAL CATERING

OLD AMERSHAM HOTELS

HOT FORK BUFFET £45

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)

CHOOSE ONE MENU FOR THE ENTIRE PARTY

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CASUAL CATERING

OLD AMERSHAM HOTELS

FINGER BUFFETS

MENU A | £23

A selection of finger sandwiches (v)*

Fresh scones, clotted cream and jam (v)

Assorted cakes (v)

MENU B | £28

A selection of filled baguettes (v)*

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

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

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