

# Private Function Menus

Peas and Carrots Ltd





# Afternoon Tea Menu

**Afternoon Tea Buffet £24.00 per person**

Selection of Finger Sandwiches and Bagels

\*\*

Chocolate Brownie  
Eclairs with Bavarian Cream & White  
Chocolate  
Strawberry Napoleons  
Chocolate hazelnut Cream Puffs

\*\*

Scone, Jam and Clotted Cream

\*\*

Selection of Freshly Brewed Coffee & Tea

Please advise of any allergies or special requirements  
A full list of allergens for all dishes can be provided on  
request

All prices are inclusive of VAT at the current rate.





# Canapes

Canapés & Nibbles Includes a choice of 4  
Canapés £15.95 per person  
Additional Canapés £3.95 per person

**Please select 4 Items from the options below**

Grilled Halloumi and Olive

Mozzarella Tomato & Pesto

Goats Cheese & Red Onion Chutney

Mini Jackets with Cream Cheese & Chives

Beef Bresaola with Horseradish & Parmesan Crisp

Oriental Chicken & Chilli Jam

Smoked Salmon, Cream Cheese & Lemon Capers

King Prawn & Avocado

Chorizo & Roasted Red Peppers

Please advise of any allergies or special requirements  
A full list of allergens for all dishes can be provided on request

All prices are inclusive of VAT at the current rate.





# Nibbles

**Charcuterie Board £12.00 per person** Selection of  
Cured Meats  
Pickles  
Grilled Pitta Breads  
Chutney

**Mezze Board £12.00 per person** Selection of  
Marinated Spanish Queen Olives  
Roasted Peppers, Feta Cheese & Sundried  
Tomatoes  
Pickles  
Grilled Pitta Breads  
Hummus, Sour Cream and Chutney

Please advise of any allergies or special requirements  
A full list of allergens for all dishes can be provided on  
request

All prices are inclusive of VAT at the current rate.

P





# Finger Buffet Menu

**Finger Buffet Menu £29.95per person**

**Additional Items @ £4.85**

**Please select 6 Items from the options below**

Assorted Bruschetta (v)

Assorted Toasted Sandwich bites (v)

Tempura King Prawns

Vegetable & Spinach Pakora (v)

Pork and Sage Lattice with Caramelised Onion

Breaded Plaice Goujons with Tartare Sauce

Duck Spring Rolls with Hoi Sin Sauce

Cajun Chicken Wings

Honey and Mustard Chipolatas

Vegetable Samosa with Mango Chutney (v)

Baby Jacket Potatoes filled with Cream Cheese  
& Chives (v)

Goats Cheese and Red Onion Tartlet

Brie Wedges with Cranberry (v)

Chicken & Vegetable Gyozas

Please advise of any allergies or special requirements  
A full list of allergens for all dishes can be provided on  
request

All prices are inclusive of VAT at the current rate.

All prices are inclusive of VAT at the current rate.





# Premium Buffet Menu

## Premium Buffet Menu £49.95 per person

4 Main Course Options from the hot/cold menu

4 Vegetable and Salad Options

2 Dessert Options

### Main Hot Choices

West Country Beef with Mustard and Herb Crust

Coriander and Lime Jerk Chicken

Slow Roast Pork Belly, Crackling and Cider Apple Sauce

Whole Fillet of Salmon with Parsley and Basil Pesto

Roasted Tomato and Pepper Tart v

Falafel and Courgette Bhajis v

Mac n' Cheese with Herb Crust

### Main Cold Choices

Honey Roasted Ham with Mustard and Pickles

Charcuterie Platter, Parma Ham, Salami and Chorizo

Cheese Ploughman's Platter

### Salad options

Mixed Leaf Salad with Herb and Lemon Olive Oil

Warm new Potatoes with Rock Salt and Thyme

Broad Bean & Pea Salad, with Mint and Parmesan

Chargrilled Courgette, Parmesan, Pine Nut Salad

Cous Cous Salad

Rice Salad

Coleslaw

### Breadbox

Artisan Bread, Rustic Bread, Grilled Flatbreads, Brioche

All prices are inclusive of VAT at the current rate.



Please advise of any allergies or special requirements  
A full list of allergens for all dishes can be provided on  
request



## Premium Buffet Menu

### Premium Buffet Menu £49.95 per person

4 Main Course Options from the hot/cold menu

4 Vegetable and Salad Options

2 Dessert Options

#### Desserts

Eton Mess

Fresh Strawberries, Meringue, Whipped Cream &  
Fruit Coulis

Sticky Toffee Pudding  
Butterscotch Sauce & Custard

Classic Lemon Tart  
Raspberries & Raspberry Coulis, Crème Fraiche

Honeycombed Cheesecake  
Caramel Sauce

All prices are inclusive of VAT at the current rate.



Please advise of any allergies or special requirements  
A full list of allergens for all dishes can be provided on  
request





# BBQ Menu

**BBQ Menu £38.50 per person**

**4 Main options**

**3 Salad Options**

**Please select 7 Items from the options below**

## **Main Menu**

Choices Beef Burgers

Cumberland Sausages

Peri Peri Chicken

Minted Lamb Kofta

Salmon & Thyme

Jerk Marinated Chicken Thigh

Lemon & Herb Chicken Breast

Slow Cooked Belly of Pork

Charred Halloumi with Roasted Pepper & Cherry  
Tomatoes

## **Vegetable and Salad options**

Mixed Leaf Salad with Herb and Lemon Olive Oil

Warm new Potatoes with Rock Salt and Thyme

Broad Bean & Pea Salad, with Mint and Parmesan

Cous Cous Salad

Rice Salad

Coleslaw

Chargrilled Courgette, Parmesan, Pine Nuts with  
Green Basil Salad

Included within the package

Brioche Burger Roll & Grilled Pitta Bread

Jacket Potato, Cheese




**Please advise of any allergies or special requirements**  
**A full list of allergens for all dishes can be provided on**  
**request**







## Room Capacities

South Hill Park offers a range of rooms and set ups for your event, from cabaret and banqueting to theatre and boardroom.

	Theatre	Cabaret	Boardroom
			
Cellar Bar	N/A	N/A	N/A
Coach House	146	80	N/A
Garden Room	63	40	
McAllisters	46	N/A	N/A
Recital Room	80	48	
Tall Hall	72	N/A	N/A
Terrace Room	44	32	
Mirror Gallery	56	N/A	

ROOM	Banquet	Dinner Dance	Reception (standing)
			
Cellar Bar	60	N/A	120
Coach House	100	60	200
Garden Room	50	40	100
McAllisters	30	N/A	60
Recital Room	54	44	120
Tall Hall	60	N/A	100
Terrace Room	40	N/A	80
Mirror Gallery	48	N/A	90

