

Crossways Function Menus 2016

Silver Dinner Buffet

£12.50 per person – Minimum Required

Homemade Bread Rolls
Citrus Dressed Salad Bowl
Celeriac Waldorf Salad
Chicken and Basil Pesto Pasta Salad
New Potato, Chives and Pickled Mustard Seeds with French Dressing
Prawn, Dill, Lemon Zest and Watercress
Roast Potatoes in Duck Fat with Garlic and Rosemary
Ashdale Topside of Beef with Red Wine Jus
Horseradish Yorkshire Puddings

Gold Dinner Buffet

£18.50 per person – Minimum Required

Homemade Bread Rolls with Flavoured Herb Oils
Homemade Garlic and Chilli Focaccia
Citrus Dressed Salad Bowl
Celeriac and Red Cabbage Coleslaw
New Potato, Chives and Pickled Mustard Seeds with French Dressing
Smoked Salmon Roulade with a Cream Cheese and Chive Filling
King Prawn with Tangy Homemade Marie Rose, Julienne of
Cucumber and Shredded Baby Gem Lettuce
Roasted New Potatoes with Lemon and Dill Butter
Hot Sweet Chilli Chicken Pasta with Garlic and Cream
Roast Potatoes in Duck Fat with Garlic and Rosemary
Ashdale Topside of Beef with Red Wine Jus
Horseradish Yorkshire Puddings

BBQ Buffet

£15.50 per person – Minimum Required

Crossways Beef Burgers
Crossways Beef and Smoked Cheddar Burgers

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Chicken and Tarragon Burger
Sweet Potato, Ginger, Garlic and Coriander Burger
Cajun Marinated Chicken Strips with a Lemon and Black Pepper Dip
Crossways Barbecue Marinated Chicken Wings
Pork and Apple Sausages with Red Onion Marmalade
Grilled Halloumi with Citrus Dressed Tomato and Basil Salad
Wholegrain Mustard Mayonaise
Red Cabbage Coleslaw
New Potato Salad with Chives and Lemon
Mediterranean Vegetable Pasta Salad in a Rich Tomato Sauce
Greek Salad with a Lemon and French Dressing

Crossway's Hog Roast

Market Price – Minimum Required

Whole Roasted Pig with Crispy Crackling
Thatcher's Cider and Apple Sauce
Floured Bread Buns
New Potatoes with a Wholegrain Mustard and Apple Vinaigrette
Tomato and Basil Salad with a Citrus Dressing
Cajun and Apricot Cous Cous
Green Beans dressed in Red Onion Marmalade

Bronze Lunch Buffet

£10.50 per person – Minimum Required

Selection of Sandwiches Served on Malted and White Bloomers (Ham and Tomato, Cheese and Chutney, Egg Mayonnaise and Chives)
Homemade Puff Pastry Sausage Rolls
Crossways Marinated Barbecue Chicken Legs
Quiche Lorraine
Broccoli and Stilton Quiche
Creamy Coleslaw with Wholegrain Mustard
Citrus Dressed Salad Bowl

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Mediterranean Vegetable Pasta Salad

Silver Lunch Buffet

£12.50 per person – Minimum Required

Selection of Sandwiches Served on Malted and White Bloomers (Beef and Stilton, Tuna Mayonnaise and Pickled Cucumber, Egg Mayonnaise with Watercress)

Homemade Pork and Apple Sausage Rolls

Roasted Beetroot, Goats Cheese and Walnut Quiche

Chicken and Basil Pesto Quiche

Olive Oil Dressed New Potatoes with Parsley

Flaked Poached Salmon Salad with Tomatoes, Gherkins, Capers in a Basil Dressing

Red Cabbage Coleslaw

Citrus Dressed Salad Bowl

Mediterranean Vegetable Pasta Salad

Gold Lunch Buffet

£14.50 per person – Minimum Required

Selection of Sandwiches

Selection of Wraps

Chicken, Rosemary and Lemon Pasta Salad

Celeriac and Heritage Carrot Coleslaw

Variety of Beetroot, Goats Cheese and Watercress Salad with a Lemon Vinaigrette

Roasted Root Vegetable Salad in a Rosemary and Garlic Tomato Sauce

Chicken and Basil Pesto Quiche

Broccoli and Stilton Quiche

Flaked Poached Salmon Salad with Tomatoes, Gherkins, Capers in a Basil Dressing

Citrus Dressed Salad Bowl

Mediterranean Vegetable Pasta Salad

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Platinum Lunch Buffet

£17.50 per person – Minimum Required

Freshly Baked Bread Rolls with Herb Butters and Oils

Selection of Sandwiches

Selection of Wraps

Platter of Assorted Sliced Meats

Sliced Chorizo, Salami and Parma Ham

Celeriac and Heritage Carrot Coleslaw

Chicken, Feta, Cucumber and Tomato Salad in a Sun Blush Tomato
Oil

Homemade Pork, Apricot and Sage Sausage Rolls

Greek Salad with Crusty Olive Bread

Rare Beef, Red Onion, Stilton and Caper Dressing

Roasted Mediterranean Vegetables and Feta Cheese Flat Bread

Chicken and Basil Pesto Quiche

Broccoli and Stilton Quiche

Crossways Marinated Barbecue Chicken Legs

Quiche Lorraine

Selection of Bite Sized Desserts

Plated Dinners

£22.00 to £32.00 per person – Your Choice 3 Course

Soups/Salads/Starters:

Cauliflower and Smoked Cheddar Soup, Parmesan Crisp, Parmesan
Bread

Curried Butternut Squash and Sweet Potato, Sun Blush Tomato Bread
Pea and Ham Volute, Black Pudding Beignet, Mint Oil, Wholegrain
Mustard Bread

Goats Cheese, Roasted Beetroot, Pickled Beetroot, Beetroot Puree,
Pickled Lemon and Watercress Salad

Stilton, Candied Walnuts, Red Wine Poached Pear, Raspberry
Vinaigrette and Rocket Salad

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Slow Braised Pork Cheek, Sweet Potato Fondant, Sweet Potato Puree, Braised Savoy, Red Wine Jus
Ham Hock and Smoked Cheddar Fritters, Homemade Spiced Tomato Ketchup, Pickled Red Onion
King Prawns, Chorizo, Garlic, Sweet Chilli and Cream
Roasted Beetroot, Goats Cheese Panna Cotta, Pickled Beetroot, Beetroot Crisp, Beetroot Powder

Mains:

Chicken Breast, Pesto Mashed Potato, Roasted Root Vegetables, White Wine and Mushroom Sauce
Chicken Breast, Sweet Potato Fondant, Roasted Root Vegetables, Mediterranean Vegetable and Tomato Sauce
Slow Braised Belly Pork, Apple and Parsnip Mash, Roasted Root Vegetables, Cider Jus
Confit Duck Leg, Champ Mash, Roasted Root Vegetables, Red Currant Jus
Roasted Cod Loin with Chorizo, Parmentier Potatoes, Roasted Root Vegetables, Basil Pesto Cream Sauce
Hake Fillet, Cherry Tomatoes, Potato Fondant, Roasted Root Vegetables, Sauce Vierge
Beetroot and Goats Cheese Risotto, Parmesan Shavings
Medium Roasted Beef Striploin, Yorkshire Pudding, Roast Potatoes, Roasted Root Vegetables, Red Wine and Mushroom Jus
Baked Salmon Fillet, Parsley Mashed Potato, Roasted Root Vegetables, Salsa Verde
Marinated Mediterranean Vegetables, Feta Cheese and Caramelised Red Onion Wellington, Roasted Root Vegetables, Pesto Dressing

Gourmet Mains:

£26.00 to £38.00 per person – Your Choice 3 Course

Chicken Supreme, Sweet Potato Mashed Potato, Roasted Root Vegetables, Mushroom Puree, Red Wine Jus

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Duck Breast, Spiced Carrot Mashed Potato, Cherry Gel, Roasted Root Vegetables, Cherry Jus

Pork Tenderloin, Apple and Cider Mashed Potato, Roasted Root Vegetables, Parsnip Puree Apple and Spring Onion Jus

Lamb Rump, Minted Mashed Potato, Roasted Root Vegetables, Celeriac Puree, Shallot and Mint Jus

Halibut Fillet, Dauphinoise Potato, Roasted Root Vegetables, Pea Puree, Asparagus and Pea Volute

Dill Infused Cod Loin, Crushed New Potato with Wholegrain Mustard, Roasted Root Vegetable, Wholegrain Mustard Beurre Noisette Sweet Potato and Butternut Squash Thai Green Curry, Jasmine Rice, Mango Chutney, Handmade Flat Bread

Medium Roasted Beef Tenderloin, Potato Fondant, Roasted Root Vegetables, Garlic and Stilton Sauce

Oven Baked Marsala Hake, Chilli and Ginger Roasted Root Vegetables, Mango and Coriander Salsa

Sun Blush Tomato and Basil Pesto Risotto, Shaved Parmesan, Parmesan Crisp

Desserts:

Dark Chocolate and Orange Brownie, Passion fruit Sorbet, Chocolate Crumb, Orange Caramel Sauce

Blueberry Panna Cotta, Apple Sorbet, Blueberry Powder, Raspberry Gel

Lemon, Ginger and Lavender Posset, Ginger Shortbread, Berry Compote

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Reception

From £9.00 per person – Price subject to Selection(s) and number of People

Trays and Platters:

Selection of Somerset Cheeses, Date and Fig Chutney, Grapes, Celery, Herb Butter, Artisan Crackers

Selection of Cured Meats, Pickled, Bread Rolls, Pitted Olives, Sun Blush Tomato, Buffalo Mozzarella

Selection of Scones, Homemade Jams, Clotted Cream, Whipped Butter

Afternoon Tea: Consisting of Variety of Sandwiches, Cakes and Scones with Homemade Jams, Clotted Cream and Whipped Butter
Selection of Sandwiches on Malted and White Sliced Bloomers, Fries and Dressed Salad Bowls

Selection of Cold Desserts

Selection of Danish Pastries

Cold Reception Menu

Selection of Wraps with Red Cabbage Coleslaw

Smoke Salmon Roulade with Poached Salmon, Cream Cheese and Capers

Garlic Crostini with Rich Tomato and Basil Sauce

Rare Beef, Red Onion Marmalade, Stilton and Capers on a Parmesan Crostini

Mini Greek Salad on Crusty Olive Bread

Chicken and Tarragon Boudin on a Crouton

Chicken Caesar Salad with Garlic Crouton

Dark Chocolate Brownie with Orange Chantilly

Macaroons with Chocolate Ganache Filling

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Hot Reception Menu

Beetroot and Goats Cheese Arancini with Homemade Spiced Ketchup
Thai Fish Cakes, Sweet Chilli Dip
Chicken Caesar Wraps
Rosemary and Garlic Flatbread, Garlic Hummus
Mediterranean Vegetable, Red Onion and Goats Cheese Tartlets
Chicken and Chorizo Skewers
Goats Cheese Wrapped in Parma Ham, Raspberry Dressing
Cajun Chicken Strips with a Lemon and Black Pepper Aioli
Beef Burger Slider with Chive Mayonnaise

Late Supper Buffet Choices

**£8.50 per person – Your Choice of 3 Items – Only available with
Purchase of 3 course Meal or Dinner Buffet**

Bacon and Sausage Baps, Tomato Ketchup and Brown Sauce
Fish Goujons and Chips, Tartar Sauce, Mushy Peas
BBQ Pulled Pork Burgers, American Hot Dogs, American Slaw,
Mustard and BBQ Sauce
Selection of Pizza Slices, Variety of Homemade Dips
Ploughman's Supper with Homemade Bread Rolls
Selection of Cured Meats, Somerset Cheeses, Chutneys, Pickles and
Sun Blush Tomato with Homemade Bread Rolls