

This is a sample of menu and cost of staff for your information only; any changes can be made to suit your requirements; we can work on a delivery only basis with a buffet style menu - the choice is yours.

Menu £23.00 PER PERSON

STARTER

Melon Balls & Prawns served with a light Yoghurt Dressing
Homemade Vegetable Soup served with fresh Bread

MAIN COURSE

Striploin of Beef cooked to suit your taste, served with home-made Yorkshire Puddings, thick Onion Gravy & Horseradish Sauce & Mustard

Served with a Roast Potatoes or Creamy Mashed Potatoes and a selection of fresh seasonal Vegetables

DESSERT

Pavlova filled with Fresh Fruit & Cream
&
Lemon & Lime Cheesecake served with Cream
Freshly brewed Premium Ground Coffee or Tea and Mints.

We would expect to be about 5 hours we will supply
1 cook at £24.00 per hour £120.00
1 waitress/kitchen helper @£15.00 per hour £75.00
Total £195.00 which would be added to the menu cost

Estimated Invoice

Menu x 12 @ £23.00	£276.00
Staff	£195.00
TOTAL	£471.00

We take the utmost care to ensure that only top quality produce is used, freshly prepared, and offer you personal service second to none, where quality counts.

Yours Sincerely,

Carolyn Strickland

TERMS: A We require a deposit of 50% to secure your booking, numbers & final choices need to be confirmed no later than 2 weeks prior. You can pay us either by cheque, card, cash or BACS whichever is the most convenient for you. Any extras will be invoiced after the event.