

CONFERENCE

Menu



THE
WALNUT
TREE INN

Delegate Name.....

Noodles

with stir fry vegetables and a choice of: AND accompanying sauces:

- | | |
|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Tiger prawns | <input type="checkbox"/> Sweet chilli |
| <input type="checkbox"/> Beef | <input type="checkbox"/> Teriyaki |
| <input type="checkbox"/> Chicken | |
- Curry of the day** (*ask for details*) with basmati rice, naan bread, mango chutney and riata
- Deep fried beer battered haddock** with chips, peas and tartare sauce
- Beefburger** with bacon, cheddar, plum tomato and red onions with hand cut chips and salad
- Chestnut, wild mushroom and spinach pie** with a white wine, cream and garlic sauce buttered new potatoes and seasonal vegetables **(v)**

LIGHTER BITES

- Smoked salmon and cream cheese on a toasted bagel with a cucumber relish
- Brie with sun dried tomato served in garlic ciabatta with kettle chips **(v)**
- Chicken and smoked bacon club sandwich with kettle chips
- Smoked bacon and stilton baguette, served with hand cut chips and salad
- Steak and red onion baguette, served with hand cut chips and salad

Prices include VAT at 15%. Some of our products may contain nuts. If you or your party have any food allergies/intolerance please inform a member of staff and we will do our utmost to accommodate your needs. Items and prices liable to change without notice. E. & O. E. ©Taberna Ltd, Oct 2009

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Minimum 15 Delegates

FINGER BUFFET

A selection of filled sandwiches
Home made sausage rolls
Tomato, mozzarella and basil pizza
Deep fried breaded Plaice goujons
Curried vegetable samosas
Cajun spiced chicken drumsticks
A selection of English cheeses with grapes and celery
Basket of fresh fruit

FORK BUFFET MENU 1

A selection of open sandwiches on ciabatta
Pressed char grilled vegetable terrine
Lightly curried crispy chicken fillets
Warm Teriyaki marinated beef
Sesame and ginger coated tuna
English and continental meat platter
Chef's selection of salads
English cheese board with pickles and chutneys
Char grilled pineapple dressed with rum syrup

FORK BUFFET MENU 2

A selection of filled tortilla wraps
Smoked salmon and prawn paté
Lightly spiced potato wedges with a sour cream dip
Baked tomatoes filled with fresh herb risotto
Chilli and ginger glazed pork ribs
Honey and orange glazed chicken fillets
Chef's selection of salads
English cheese board with pickles and chutneys
Tropical fruit platter