

The Cedars Hotel & Restaurant

Needham Road
Stowmarket, Suffolk
IP14 2AJ

(01449) 612668
www.cedarshotel.co.uk

FUNCTION MENU 2010

These menus are designed for parties requiring a set meal.

*Choose ONE item from each section to create
a set menu for your party.*

*Parties of up to 20 people requiring individual choices
please ask for our a la carte menu.*

*We would be pleased to discuss any other menu ideas or options
to suit your requirements.*

*Menu choices and provisional numbers
are required 14 days in advance.*

*Final number must be notified
48 hours before the event and will be charged.*

STARTERS

(All served with a roll or brown bread and butter)

Homemade Soup £ 3.50

Tomato & Mozzarella Salad £ 3.45

Homemade Chicken Goujons with BBQ dip £ 3.95

Melon with Stem Ginger and Mint £ 4.50

Smoked Mackerel Pâté with Melba Toast £ 4.75

Wild Mushrooms in a Herb & Garlic Cream Sauce £ 4.95

Goat's Cheese & Caramelised Red Onion Tartlet £ 4.95

Prawn Cocktail £ 5.25

Salmon Goujons with Lemon Mayonnaise £ 5.25

Smoked Fish Platter £ 5.95

Japanese style Breaded Prawns £ 6.25

Smoked Salmon, Trout & Watercress Roulade £ 6.25

INTERMEDIATE COURSES

Goujons of Plaice with Tartare Sauce £ 6.95

Stuffed Pancake £ 6.95

Seafood Vol-au-vent £ 6.95

Terms and Conditions

CONFIRMATION

All bookings are considered provisional until confirmation in writing is received together with the required deposit which is non-refundable.

CANCELLATION

The cancellation of any booking after confirmation has been received will result in a fee of 50% of the total expected revenue being payable to the hotel. At the discretion of the directors this may be reduced where the hotel is able to achieve a comparable booking.

NUMBERS

Final numbers must be notified at least 48 hours before the event and charges will be based on this number unless otherwise agreed with the hotel management.

DEPOSITS

An appropriate deposit will be requested at time of booking. For wedding receptions this will normally be an initial deposit of £200 followed by a further sum of £15 per head payable no later than three weeks before the date of the reception.

V.A.T.

All prices are inclusive of VAT at 17.5% and are subject to any change in the rate of tax.

SERVICE CHARGES

We do not make an additional charge for service. Gratuities are entirely at the discretion of the customer.

Standard Cold Table £ 15.50 per head

Selection of Carved Cold Meats served with
New or Jacket Potatoes
Roll and Butter
Selection of Freshly Prepared Salads

Choice of two Sweets from above selection

Coffee or Tea with Chocolate Mint

Hot Carvery Buffet £ 18.75 per head

Choice of two, freshly carved Roast Joints,
Served with Roast Potatoes and
Traditional Accompaniments
Roll and Butter

Selection of Seasonal Vegetables

Choice of two Sweets from above selection

Coffee or Tea with Chocolate Mint

Special Carved Table £ 19.50 per head

Selection of Carved Cold Meats
Freshly Carved Decorated Salmon
New or Jacket Potatoes
Roll and Butter
Selection of Freshly Prepared Salads

Choice of two Sweets from above selection

Coffee or Tea with Chocolate Mint

MAIN COURSES

(all served with potatoes and a selection of fresh vegetables)

Locally produced Pork Sausages, Mash & Onion Gravy £ 8.95

Steak and Kidney Pie £ 9.25

Roast Leg of Pork with Stuffing and Apple Sauce £ 10.25

Roast Turkey or Roast Chicken with Chipolata, Bacon Roll
& Savoury Stuffing £ 10.25

Roast Topside of Beef with Yorkshire Pudding £ 10.95

Roast Leg of Lamb with Yorkshire Pudding £ 10.95

Braised Lamb Steak in a Red Wine & Rosemary Sauce £ 10.95

Spanish Chicken in Tomato Sauce with Chorizo & Peppers £ 10.95

Breast of Chicken en crouete stuffed with Cream Cheese, Basil
& Parma Ham served with a light Tomato Sauce £ 11.50

Baked Salmon with Horseradish in a Herb Crust £ 11.50

Poached Salmon with Prawn & Leek Cream Sauce £11.50

Pork Loin Steaks in a Wholegrain Mustard Sauce £ 11.50

Roast Gammon with Madeira Sauce £ 11.50

Breast of Duck in a Plum Sauce £14.50

Grilled Prime Sirloin Steak in a Chasseur Sauce £16.75

Fillet of Beef 'Wellington' £ 17.00

Vegetarian Choices all priced at £ 9.75

Broccoli & Brie Lasagne

Mushroom and Aubergine Moussaka

Roquefort, Apple & Walnut Puff

SWEETS £ 4.50 each

Fresh Fruit Salad
Lemon Posset
Sherry Trifle ; Fresh Fruit Pavlova
Luxury Chocolate Gateau
Homemade Toffee and Date Sponge Pudding
Ice Cream Sundae ; Tiramisu
Homemade Treacle & Pecan Nut Tart with Custard
Homemade Fruit Crumble with Custard
Homemade White Chocolate Cheesecake
Homemade Profiteroles with Chocolate Sauce
Cheese and Biscuits

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Cheeseboards (per table) £ 22.50 (approx 10 servings)

Coffee or Tea with Chocolate Mint £ 1.40

Selection of 25 Savoury Canapes £ 27.50 per tray

FINGER BUFFET MENUS

Light Finger Buffet £ 6.00 per head

Selection of Assorted Sandwiches
Breaded Chicken Goujons ; Cheese & Rosemary Savoury Bites
Deep Fried Potato Wedges
Mozzarella, Cherry Tomatoes & Olives
Nachos & Crudite of Vegetables with a Selection of Dips

Ploughman's Buffet £6.75 per head

A Selection of Cheeses, Pâté and Pork Pies
served with crackers, crusty bread, pickles, pickled onions
gherkins, chutney, celery and grapes

Jacket Potato Buffet £ 6.50 per head

Jacket baked potatoes with mixed salad bowls and a choice
of 3 of the following toppings:

Tuna Mayonnaise: Cheddar Cheese :
Chilli con Carne: Coleslaw :
Baked Beans: Minced Beef 'Bolognaise'
or Chicken Mayonnaise

Small Finger Buffet £ 9.25 per head

Selection of Assorted Filled Rolls
Jalapeño Stuffed Peppers
Chicken Drumsticks
Smoked Salmon & Cream Cheese Stacks
Homemade Quiche
Homemade Breaded Mushrooms
Tempura Battered Vegetables & Dips
Mini Danish Pastries

Hot & Cold Fork Buffet £ 10.50 per head

Selection of Assorted Sandwiches
Deep fried Potato Wedges with a Selection of Dips
Trio of Salads
Hot Mozzarella Melts
Salmon Goujons
Fresh Cream Eclairs

Optional extras served with above buffets:

Glass of Fruit Juice £1.00 per head

Coffee or Tea £1.35 per head