

The Waie Inn

The Family Pub

- Dinner Party & Buffet Menus -

2022

THE WAIE INN

Menu A – Traditional Roast

£20 Per Person

Starters

(Guests Choose on the Day)

Homemade Soup

OR

Medley of Melon with Raspberry Coulis

Main Course

(Select one of the Following)

Roast Devonshire Beef – Served with Yorkshire Pudding

Roast Duckling – Served with Apple Sauce & Stuffing

Slow Roast Pork – Served with Apple Sauce & Cider Gravy

Chicken & Leek Pie

Vegetarian options:

Lentil Bake OR Spanish Bean Casserole (also vegan)

All Served with Chefs Choice Vegetables & Roast Potatoes

Dessert

A Selection of Homemade Desserts for Guests to Choose from on the Day

Freshly Filtered Coffee & Mint

Cheese & Biscuit Supplement of £1.50 Per Person

If you wish to offer your Guests a choice of 2 main courses from the above, £21 will be payable. Numbers need to be provided 14 days in advance please.

THE WAIE INN

Menu B

£22.50 Per Person

Starters

(Choose 2 From the list for your entire party)

Prawn Cocktail – Bacon & Brie Croissant

Medley of Melon with Raspberry Coulis – Homemade Soup

Garlic Mushroom Vol-au-vent

Main Course

(Choose Two from the list for your entire party)

Roast Devonshire Beef – Served with Yorkshire Pudding

Roast Duckling with Plum Sauce

Stuffed Breast of Chicken – Served in a white Wine & Mushroom Sauce

Crusted Fillet of Salmon with a Saffron & Prawn Sauce

Vegetarian Option:

Roasted Vegetable & Mozzarella Tart **OR** Lentil Bake

All Served with Chef Choice Vegetables & Roast Potatoes

Desserts

A Selection of Homemade Desserts

Freshly Filtered Coffee & Mint

Cheese & Biscuit Supplement of £1.50 Per Person

Numbers for Starters & Main Course Required 14 days in advance

THE WAIE INN

Menu C

£26.50 Per Person

Starters

(Choose Three from the list for your entire party)

Prawn Cocktail – Avocado & Smoked Salmon Brioche

Herby Stuffed Mushroom – Homemade Soup

Medley of Melon with Raspberry Coulis – Smoked Trout Pate

Main Course

(Choose Three from the list for your entire Party)

Fillet of Salmon Served in a Cream & Grainy Mustard Sauce

Beef Wellington with a Mushroom & Red Wine Gravy (supplement of £5 pp)

Pork Loin Steak Topped with Apple, Stilton & Grainy Mustard Sauce

Roast Turkey with Stuffing, Bread Sauce & Sausage

Pan-Fried Chicken Breast with Goats Cheese & Thyme – Served on a bed of Tagliatelle

Vegetarian Option:

Cranberry & Nut Lattice **OR** Stuffed Pepper

All Served with Chefs Choice Vegetables & Roast Potatoes

Dessert

A Selection of Homemade Desserts

Cheese & Biscuits

Freshly Filtered Coffee & Mint

Numbers for Starters & Main Course Required 14 days in advance

THE WAIE INN

Cold Buffet

£20 Per Person

A Selection of Meats

Turkey, Beef, Ham & Prawns

Quiche – Coleslaw – Potato Salad – Savoury Pasta – Five
Bean Salad – Green Salad – Egg Mayonnaise – Baby
Potatoes

A Selection of Pickles & French Bread

A Selection of Desserts from the Table

All Served with Clotted Cream

Cheese Board with a Selection of Cheeses
And Biscuits

Freshly Filtered Coffee & Mint

PLEASE NOTE MINIMUM REQUIREMENT FOR BUFFETS ARE 20
PEOPLE