

**THE WAIE INN**  
**SERVED MENU A 2017**  
**TRADITIONAL ROAST £18.30 PER PERSON**

**STARTERS**

(Guests to choose on the day)

Homemade Soup  
Medley of Melon with Raspberry Coulis

**MAIN COURSE**

(Select one from the following)

Roast Devonshire Beef  
Served with Yorkshire Pudding

OR

Roast Duckling  
Served with Apple Sauce & Stuffing

OR

Slow Roast Belly Pork  
Served with Apple Sauce & Cider Gravy

OR

Chicken & Leek Pie

Vegetarian Options;

Lentil Bake or Spinach & Ricotta Ravioli

All Served with Chefs choice Vegetables & Roast Potatoes

**DESSERT**

(Guests choose on the day)

A Selection of Desserts

Freshly Filtered Coffee & Mint

Cheese & Biscuit supplement of £1.50 per person

If you wish to offer your guests a choice of main course £19 will be payable and numbers would need to be provided 14 days in advance please

**THE WAIE INN**  
**SERVED MENU B 2017**  
**£20.95 PER PERSON**

**STARTERS**

(Choose 2 from the list for your entire party)

Prawn Cocktail  
Bacon & Brie Croissant  
Medley of Melon with Raspberry Coulis  
Garlic Mushroom Vol-au-Vent  
Homemade Soup

**MAIN COURSE**

(Choose 2 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 Chefs choice vegetables and Roast Potatoes

**DESSERT**

A selection of 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**  
**SERVED MENU C 2017**  
**£26.50 PER PERSON**

**STARTERS**

(Choose 3 from the list for your entire party)

Prawn Cocktail  
Smoked Trout Pate  
Herby Stuffed Mushroom  
Medley of Melon with Raspberry Coulis  
Avocado & Smoked Ham Bioche  
Homemade Soup

**MAIN COURSE**

(Choose 3 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

Lamb Leg Steak Served in Mint & Apricot Sauce

Roast Turkey with Stuffing, bread sauce and sausage

Panfried Breast of Chicken with Goats Cheese & Thyme  
Served on a bed of Tagliatelle (optional)

Vegetarian Option:  
Cranberry & Nut Lattice or Stuffed Pepper

All served with Chefs choice vegetables and Roast Potatoes

**DESSERT**

A selection of desserts  
Cheese & Biscuits  
Freshly Filtered Coffee & Mint

Numbers for Starters & Main course required 14 days in advance

THE WAIE INN  
COLD BUFFET 2017  
£17.80 PER PERSON

A Selection of Meats

Turkey, Beef, Ham, Prawns and Quiche

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

A Selection of Pickles and French Bread

A Selection of Sweets from the Table  
All served with Clotted Cream

Cheese Board with Selection of Cheeses  
And Biscuits

Freshly Filtered Coffee & Mint

Please note there is a minimum requirement of 20 people  
For all our Buffets

# THE WAIE INN

## DINNER & PARTY INFORMATION

### THE LANTERN SUITE

The Dining Room provides a perfect setting for any occasion seating comfortably 200 people and is fully air conditioned. The Lantern Suite is adjoining the dance area, but separate for those who wish to mingle quietly.

#### DINNERS

For a formal or celebration dinner the tables can be arranged in various formats with or without a top table. We have round or rectangular tables depending on your requirements and the size of your party. As the Dining room is separate, but adjoining, tables are not required to be cleared away before any entertainment can commence.

The main bar is in the Dance Area also providing a comfortable seating area.

Starters & Main Courses – For any menu which asks you to choose from the list given, you are required to make the choice on behalf of your guests. The chosen menu is then offered to your guests who must choose and advise you accordingly. You must then notify us 14 days beforehand, please.

#### BUFFETS

Finger Buffets are where guests need not be seated and the food is eaten without cutlery. The food is brought into the room at requested time. For parties of 40 people and under selecting the Tea or Light Finger menu's and wishing to use the upstairs room, an additional £50 room hire charge will be levied. For parties of 100 or less an additional room hire charge for use of the Lantern Suite may be levied. Please check upon booking.

Knife & Ford buffets enable guests to help themselves, assisted by staff as necessary, which can then be taken back to the tables and eaten seated.

Final numbers are required 14 days prior to the event but all our buffet's have a minimum requirement of 20 people. Please note the prices quoted are correct at time of printing and should be checked upon confirmation of booking as it is usual for a small annual increase.

All the above information is a guide and we would welcome the opportunity to meet and discuss your requirements with you.

#### ROOM ONLY HIRE

Our rooms are available for private hire, although only food purchased at The Waie Inn may be consumed on the premises. The rates are as follows:-

Skittle Alleys for Private Parties £20.00

Dance Area and Bar Only £150

Lantern Suite, Dance Area & Bar £250

