



Coton House Farm Event Menus 2022

To ensure a high level of service and quality, all the menus have a minimum spend of £1800.00

Sample Menu A Mediterranean Slate Buffet

Buffalo Mozzarella, Sweet Peppers stuffed with Soft Cheese, Marinated Stuffed Olives, Prosciutto, Salami Milano, Slivers of Chargrilled Red Pepper and Pecorino Cheese

Served with a Selection of Rustic Breads with Garlic, Red Chilli, Lemon & extra Virgin Olive Oil

Tea & Coffee
£22.00 per person Inc Vat

Sample Menu B Farmhouse Platter Buffet

Savoury Cheddar, Crumbly Lancashire Cheeses accompanied with Thick Cut Ham, Country Style Ardennes Pate, Coleslaw, a dab of Mustard and Sweet Silver skin Onions.

Served with hand-raised Pork Pie, Peppery Radishes, Celery, Sweet Apple & a Selection of Rustic Breads

Tea & Coffee
£22.00 per person Inc Vat





Sample Menu C Buffet Menu

A Selection of Freshly Made Sandwiches
Wild Rocket and Feta Bruschetta
Chicken and Vegetable Skewers
Mediterranean Vegetable Quiche

Salads

Sun Roasted Tomato & Pasta Salad
Mixed leaf salad

Desserts

Lemon tart with Chantilly cream

Tea & Coffee

£25.00 per person Inc Vat

Sample Menu D

BBQ Menu

American cheeseburger with onions & relish
Pork & Leek Sausage
Chicken marinated in lime & chili
Potato wedges with sour cream
Rocket salad with Halloumi & red onion
Creamy homemade coleslaw
Baskets of fresh bread

For Vegetarians

Spicy Bean Burger with onions & relish
Vegetarian Sausages
Chargrilled Vegetable and Halloumi Skewers

Tea & Coffee

£27.50 per person Inc Vat





Sample Menu E Buffet

Cantonese Menu

Our Sizzling Crispy Cantonese Style Chicken with fresh Pineapple and Chilli with Egg Noodles freshly cooked in view of your guests by our Chef, served with flair and flavour is a great way to add some spice to your evening and all served up in Noodle Style Boxes to create an authentic feel.

Szechuan Spicy Beef with Noodles

Tantalise your taste buds with the aromatic flavours of Szechuan Spicy Beef and Egg Noodles, cooked by our chef for all your guests to see and enjoy, served in Noodle Style Boxes to replicate the Chinese culinary traditions.

Pad Thai – South East Asian Vegetables, Ginger and Noodles (V)

Tea & Coffee

£25.00 per person Inc Vat





Sample Menu F Buffet

Homemade Beef Lasagne
Served with Bowls of Mixed leaf salad
Potato wedges with sour cream
Creamy homemade coleslaw
and Garlic Bread

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Warm Chocolate Fudge Brownie  
served with Vanilla Ice Cream

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Tea & Coffee
£25.00 per person Inc Vat

Sample Menu G Buffet

Homemade Steak & Ale Pie
Or
Wild Mushroom Stroganoff & Rice

Melody of Vegetables
Roasted Herb Potatoes

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Cheese & Biscuits Served with Celery & Grapes

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Tea & Coffee
£25.00 per person Inc Vat





**Spanish Tapas
Sample Menu H
Buffet**

Melon & Parma ham
Mixed Olives
Artichokes in olive oil
Ham & cheese croquettes & garlic mayonnaise
Deep fried Calamari with lemon wedges
Spicy Meatballs in Tomato sauce
Chorizo Sausage
Spanish Omelette
Sliced Manchego cheese
Tomato & onion salad
Mixed salad
Patatas Bravas

Tea & Coffee
£30.00 per person Inc Vat





Sit Down Meal - Menu 1

Homemade Soup of the Day

Selection of Bread Rolls and Butter

Roast Loin of Pork served with Sage and Onion Roast Gravy, melange of
Vegetables and Thyme Roasted Potatoes

Warm Apple & Blackberry Crumble
served with traditional Vanilla Custard & Roasted Plums

Fresh Brewed Coffee or English Tea
£32.00 per person Inc Vat





Sit Down Meal - Menu 2

Haddock Fish Tart with Watercress Dressing

Selection of Bread Rolls and Butter

Locally Made Speciality Sausage & Creamed Mash with a Red Wine & Red
Onion Gravy and Melody of Seasonal Vegetables

Roasted Root Vegetables, Melody of Seasonal Vegetables

Warm Chocolate Fudge Brownie served with Vanilla Ice Cream

Fresh Brewed Coffee or English Tea
£30.00 per person Inc Vat





Sit Down Meal - Menu 3

Ribbons of Smoked Salmon with a Lemon pepper Dressing served with watercress salad

Selection of Bread Rolls and Butter

Breast of Chicken filled with Sundried Tomato, Mushrooms and Tarragon

Fondant potato & Seasonal Vegetables

De-constructed Passionfruit Cheesecake

Decadent and creamy cheesecake served with a crumb biscuit and passionfruit sauce

Fresh Brewed Coffee or English Tea
£32.00 per person Inc Vat





Sit Down Meal - Menu 4

Mango & Brie Parcels with mango salsa

Selection of Bread Rolls and Butter

Sirloin of Beef traditionally served with Yorkshire Puddings, Horseradish
and Crispy Roast Potatoes

Bowls of Vegetables and lashings of Gravy

Traditional Tarte Au Citron with Kirsch Marinated Black Cherries
served with Cream

Fresh Brewed Coffee or English Tea

£35.00 per person Inc Vat

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