

Canapés

Cold

£3.50 each, or
£17.50 for six

Ham hock roulade with fruit chutney
Broad bean hummus on a pita crisp (vg)
Smoked salmon with a chive & cream cheese roulade
Cherry tomato, mozzarella & basil pesto (v)
Parma ham wrapped melon
Fig, gorgonzola & honey (v)
Tuna tartare with chilli, ginger & lime
Mini roast beef profiterole with horseradish

Sharing bowls of
crisps, nuts & olives
(vg) - £3.50 per per
guest

Warm

Vegetable bhajis (vg)
Mushroom arancini (v)
Homemade pork & sage sausage rolls
Garlic & herb chicken skewers
Chilli & coriander prawns
Gruyere & caramelised onion tartlets (v)
Tandoori salmon with mango chutney on a mini poppadum
Chorizo & queen scallop skewers

Sit-Down Dining

Menu One - £32pp

Carrot & roast garlic soup (vg)

Heirloom tomato and mozzarella served with salted hazelnut & basil (v)

Ham hock served with apricot purée, shallot & caper berries

Corn-fed chicken breast served with a potato terrine, carrot purée, cavolo nero & jus

Roast hake fillet served with new potatoes, broccoli & caper butter sauce

Ratatouille stuffed pepper served with tender stem broccoli (vg)

Sticky toffee pudding served with vanilla ice cream (v)

Chocolate mousse served with a hazelnut & orange garnish (v)

Mature cheddar cheese, grapes, fruit chutney & biscuits (v)

Menu Two - £40pp

Chicken & guinea fowl terrine served with raisin gel, pickled mushroom & watercress

Beetroot carpaccio served with goats cheese mousse, walnuts & apple (v)*

Salmon rillettes served with cucumber, shallots & dill oil

Beef sirloin served with creamed potato, roast shallot, cavolo nero & red wine jus

Sea bass served with confit potato, tender stem broccoli & mussel Sauce

Butternut squash risotto served with crispy sage (v)*

Apple crumble tart served with butterscotch sauce & vanilla ice cream (v)

White chocolate cheesecake topped with raspberry & pistachio (v)

Yoghurt panna cotta served with mango gel and a pineapple & coconut garnish

Please choose one menu for the entire party

Pre-order and seating plan required two weeks prior to event

*can be made vegan

Casual Catering

Wood-fired Pizza £15pp

Selection of toppings on our Italian bases served in pizza boxes
Margherita* (V) / Vegetarian* (V) / Meat
Minimum 50 guests

Fish & chips £12pp

Beer battered cod and chips served in cones, with tartar sauce
No minimum number of guests

Paella £15pp

Choose from chicken, seafood or vegetarian
No minimum number of guests

Hog Roast £45pp

Our hog roast is served with bread rolls, crackling, stuffing & apple sauce
Served with your choice of potatoes (roasted, spicy wedges or baked) and with
three sides of your choice

Sides: (Additional £3.50pp)

Tomato, rocket, olive and feta salad with basil dressing | New potato and red
onion mustard salad | Mixed garden salad | Pasta pesto and roast Mediterranean
vegetables | Beef tomato and mozzarella salad | Vegetarian Caesar salad | Spicy
coleslaw

Hot Sides: (£3pp)

Baked potatoes with garlic and herb cream cheese | Grilled buttered sweet corn
Minimum 50 guests

Barbecue

From the Sea

Tiger Prawns with Chilli & Garlic | Tuna with Chilli, Ginger & Garlic | Salmon with Lemon, Oregano

From the Land

Cumberland Sausage Rings | Classic Pork Sausage | Beef Burgers | Spicy Moroccan Lamb Burger | Lemon & Garlic Chicken Skewer | Teriyaki Beef Skewer with Pepper & Red Onion | Oriental Pork Belly | Beef Short Rib | Rosemary and Garlic Lamb Chops | Cajun Chicken Breast

From the Earth (v)

Veggie Burgers* | Rosemary & Thyme Vegetable Skewers* | Halloumi Skewer with Courgette & Tomato* | Grilled Portobello Mushrooms with Blue Cheese*

*Can be made vegan (vg)

Sides £3.50pp

Tomato, Rocket, Olive and Feta Salad with Basil Dressing | New Potato & Red Onion Mustard Salad | Mixed Garden Salad | Pasta Pesto & Roast Mediterranean Vegetables | Beef Tomato & Mozzarella Salad | Vegetarian Caesar Salad | Spicy Coleslaw

Hot sides £3pp

Baked Potatoes with Garlic & Herb Cream Cheese | Grilled Buttered Sweetcorn

Choose three items from the barbecue menu & three sides

£45 per guest

Kings Chapel, Old Amersham

events@oldamershamhotels.com | + 44 1494 725 722

Hot Buffet

Choose Three Items

Marinated chicken in a wholegrain mustard sauce
Beef stroganoff
Chunky beef chilli with mixed beans & sour cream
Spanish-style pork with olives & peppers
Thai green chicken curry
Succulent moroccan lamb tagine
Oven roasted salmon with a caviar sauce
Chickpea & butternut curry (v)*
Ratatouille stuffed peppers (v)

Choose Three Accompaniments

Plain rice (vg)
Buttered new potatoes (v)
Crusty bread (vg)
Shallot buttered green beans (v)
Tenderstem broccoli & toasted almonds (v)

£35 per guest

*can be made vegan

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Finger Buffet

Menu A £21pp

A selection of finger sandwiches (v)*
Fresh scones, clotted cream & jam (v)
Assorted cakes (v)*

Menu B £26pp

A selection of filled baguettes (v)*
Warm mini vegetable quiches (v)
Warm sausage rolls*
Honey glazed pork chipolatas
Mini jacket potatoes with cream cheese & chives (v)*
Breaded mushrooms (v)*
Marinated chicken skewers*
Fresh scones, clotted cream & jam (v)*

Menu C £32pp

A selection of filled baguettes*
Warm mini vegetable quiches (v)
Apple & sage sausage rolls*
Pizza slices*
Salmon teriyaki
Mini croque monsieur
Chocolate brownie (v)
Fresh scones, clotted cream & jam (v)

All finger buffet menus served with tea & coffee

*can be made vegan

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