



The Bell Lower Broadheath

www.thebellinnbroadheath.co.uk



**No matter what the occasion
we've got it covered**

The Bell Inn, Martley Road, Lower Broadheath, WR26QG Tel. 01905 640220

Buffet Menus

Finger Buffet Menu 1

Minimum 50 guests £12.50 per person

Sandwiches

*egg mayonnaise, tuna & sweet corn, Ham
& tomato*

Indian selection

*(vegetable pakoras, onion bhajis & vegetable
samosas)*

Mini quiches

*(cheese & chive, cheese & ham,
broccoli & stilton)*

Chicken drumsticks

Sausage rolls

Pork pies

Finger Buffet Menu 2

Minimum 40 Guests £12.95 per person

Sandwiches

*Three cheese & spring onion, tuna & sweet
corn, turkey & cranberry*

Indian Selection

*(vegetable pakoras, onion bhajis & vegetable
samosas)*

Mini quiches

*(cheese & chive, cheese & ham, broccoli &
stilton)*

Barbecue Chicken drumsticks

Sausage rolls

Tempura battered prawns

Finger Buffet Menu 3

Minimum 30 guests £13.50 per person

Sandwiches

*three cheese & spring onion, prawn
mayonnaise, coronation chicken*

Indian selection

*(vegetable pakoras, onion bhajis & vegetable
samosas)*

Mini quiches

*(cheese & chive, cheese & ham,
broccoli & stilton)*

Crolines

*Small pastries filled with Salmon, cheddar
cheese, ham & mushroom*

Barbecue Chicken drumsticks

Sausage rolls

Tempura battered prawns

Basket meals menu

£.13.50 per person

*Local sausages with a chunky tomato
chutney*

*Golden breaded whole tail scampi with
tartar sauce & a wedge of lemon*

*Quarter of roast chicken and smoky
barbecue sauce*

Basket Meals served with seasoned chips

Cold meats buffet Menu

Minimum 30 Guests £17.50 per person

Roast topside of British beef

Norfolk turkey breast

Half side of Scottish smoked salmon

Crolines

Small pastries filled with Salmon, cheddar cheese, ham & mushroom

A selection of salads

wild rice and pancetta

spicy tomato pasta

sun blaze tomato & mozzarella

new potato salad with black pepper

mixed leaf salad

Artisan Breads with flavoured butters and oil

Hot Buffet Menu

£15.00 per person

chicken tikka masala with garlic & coriander naan bread

beef chilli con carne & white warm pitta bread

wild mushroom Stroganoff (V)

all served with

basmati rice or seasoned chips

potato salad with cracked black pepper

cucumber and cherry tomato with

vinaigrette

mixed leaf salad

Miniature Desserts

£3.50 per person

A selection of Chocolate marbled cheesecake, lemon drizzle cake, Victoria sponge, Raspberry ripple cheesecake, fondant Bakewell tart, Zesty lemon cheesecake

Teas & Coffees

We offer flasks of tea and coffee for buffets. These will provide enough for approximately 20 guests each and are priced at £2.5 per flask we then continuously refill them throughout your time with us.

Please be aware, as with all our menus should you wish to change something or add extra items we are more than willing to accommodate this. Simply tell us what you would like to change and we will re cost it accordingly to suit your budget.

All these prices include room hire and table linen for service tables and napkins; however we can offer a full table linen service at a cost of approximately £3.25 per table

Two courses for £17.00

Appetisers

A bowl of steaming hot homemade soup of the day with fresh bloomer bread (V) (G.F)

Duck and port pate served with real ale chutney and toasted bloomer bread (G.F)

Scottish salmon and dill fishcake with a sweet chilli dipping sauce

Toasted English muffin smothered with garlic mushrooms & topped with grated parmesan cheese (V) (G.F)

Main Courses

Our own honey roasted & hand carved ham with local free range fried eggs or fresh grilled pineapple served with seasoned chips (G.F)

Chicken & chorizo with a wild rocket, saute potato & cherry tomato salad (G.F)

Golden beer battered cod fillet served with tartar sauce, garden peas & seasoned chips (G.F)

Confit duck leg served on a bed of stir fried vegetables, egg noodles and bean sprouts with a sticky plum sauce (G.F)

Brie, cranberries and rocket in a filo parcel served with new potatoes and green salad (V)

Rump Steak cooked to your liking served with onion rings, grilled tomato, rocket & seasoned chips (G.F) (£2 surcharge)

Desserts

Light vanilla pannacotta served with fresh raspberries and homemade shortbread (G.F)

Chocolate sundae: warm chocolate fudge cake topped with ice cream, chocolate sauce and fresh whipped cream (V) (G.F)

Lemon blizzard: pieces of crunchy meringue, vanilla ice cream, fresh whipped cream and lemon sauce (V) (G.F)

Mini cheese board Somerset Brie, Worcestershire cheddar and Blue Stilton served with grapes and a selection of biscuits (G.F)

(Add a third course for just £3.75)

To be able to offer this menu at such a great price, we would need a pre order completed for all your guests in parties consisting of 15 and over

(G.F)= can be served gluten free on request

(V)= vegetarian

Three courses

£21.50 per person

Appetisers

Bowl of homemade soup and crusty wholegrain bloomer bread ✓ GF

Trio of fish- a miniature selection of kiln roasted salmon mouse on rye bread, a prawn cocktail parfait and a crab tart topped with a lemon crumble

Duck and port pate served with real ale chutney and toasted bloomer bread GF

Thyme roasted portobello mushroom on a toasted garlic ciabatta, topped with baby spinach, cherry tomatoes and crumble blue stilton ✓ GF

Main courses

Chicken breast stuffed with mozzarella then wrapped in parma ham and roasted in the oven. Served on a rosti potato with a creamy tomato sauce and seasonal greens GF

8oz rump steak cooked to your liking, served with grilled tomato, rocket, onion rings and seasoned chips GF

Pan seared sea bream on a bed of sautéed seasonal greens with a light, fresh herb butter and baby new potatoes GF

Lentil and baby spinach lasagne served with a fresh green salad, toasted garlic ciabatta and green pesto dressing ✓

Desserts

Light vanilla panna cotta served with fresh raspberries and homemade short bread GF

Lemon & meringue (with a twist) Lemon and meringue ice cream layered with crunchy meringue, lemon coulis and fresh whipped cream sprinkled with shortbread crumble ✓ GF

Chocolate Sundae: warm chocolate fudge cake topped with vanilla ice cream, smothered in fresh whipped cream and drizzled with chocolate sauce ✓ GF

Mini cheese board Somerset Brie, Worcestershire cheddar and Blue Stilton served with grapes and a selection of biscuits ✓ GF