

**Buffet Menu's
McKees Brasserie
at
Haigs Hotel**

**The perfect choice for
every occasion.....**



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Buffet at Mckee's Brasserie

Thank you for your request for information on buffets at Haigs Hotel

We offer a selection of buffet menu's which are attached inside. We are able to cater for 60-80 people.

Our comprehensive wine list offers a superb selection of wines and champagnes and if required we are able to offer advice on wines to suit your choice of menu.

I hope you find the enclosed information helpful and should you have any questions or require any further information please give ma a call

I look forward to hearing from you soon

Yours sincerely

Charmaine

Buffet Selection



Finger Buffet

Gala Pie and Sausage Rolls

Spicy chicken winglets

Assorted quiche

Potato wedges with a blue cheese dip

Mini jacket potatoes with cream cheese and chives

Peppered chicken kebabs with a honey and mustard sauce

Cheese and tomato ciabatta

Smoked salmon soft cheese parcels

Vegetarian spring rolls with a plum sauce

Salmon pate en croute with smoked salmon

Lamb turmeric Samosas

Roast Chicken Drumsticks

Chicken liver and pork pate on Crostini

Goat's cheese and spinach strudel

Choose **6 items for £13.50 per person**
 7 items for £14.50 per person
 8 items for £16.00 per person

- **Any additional extras will be charged at a price of £1.50 each per person**
- **Note all buffet options include a selection of sandwiches and vegetable crudities, dips, tortilla chips, and salsa**

Desserts can be added to your buffet for an additional cost of £1.25 per person for each selection

Meringues and cream

Strawberry gateaux

Chocolate mousse

Fork Buffet

£16.50 per person

STARTER

Fresh fruit platter with a passion fruit sauce topped with a blackcurrant sorbet
Or
Tomato and red pepper and basil soup

MAINCOURSE

Roast turkey and cranberry
Continental meats and pickles
Honey roast ham glazed with mustard and brown sugar
Beef bourguignon with braised rice
Broccoli, leek and Cheshire cheese tart
Potato and chive salad
Mixed salad
Dressed lettuce leaves
Tomato salad with basil
Hot buttered new potatoes
Coleslaw

DESSERTS

Crème brulee with a vanilla ice cream
Or
Profiteroles with fresh cream served with chocolate sauce
Or
Summer pudding with clotted cream

Fork Buffet

£18.00 per person

STARTER

Chicken liver and pork pate with an orange chutney served with lettuce leaves and Melba toast

or

Fresh fruit platter topped with a passion fruit sauce finished with a blackcurrant sorbet

or

Cream of broccoli soup with grated blue cheese

MAINCOURSE

Roast turkey with cranberry sauce

Roast sirloin of beef

Honey roast ham

Continental meats and pickles

Poached salmon and lemon mayonnaise

Classic chicken chasseur

Vegetable lasagne

Potato and chive salad

Mixed dressed salad

Mediterranean vegetable cous cous

Coleslaw

Pasta salad with cherry tomatoes

Hot buttered new potatoes (or mini jacket potatoes with soft cheese and chives)

Feta, black olive and mixed leaf salad finished with a dill dressing

DESSERTS

Warm Chocolate brownie with a pistachio ice-cream and compote of berries

Or

Eton mess, consisting of strawberries, crushed meringue and cream

Or

Summer pudding with clotted cream

Fork Buffet

£20.00 per person

STARTER

Smoked salmon with rocket leaves with soft cheese topped with spaghetti cucumber finished with a dill dressing

Or

Game terrine with lettuce leaves and a real ale and orange chutney accompanied with Melba toast

Or

Cream of wild mushroom soup with cheese straws

MAINCOURSE

Roast turkey and cranberry sauce

Continental meats and pickles

Honey roast ham glazed with mustard and brown sugar

Navarin of lamb with herb dumplings

Chicken balti with pilaf rice and Nan bread

Vegetable lasagne

Potato and chive salad

Mixed salad

Dressed lettuce leaves

Tomato salad with basil

Hot buttered new potatoes

Coleslaw

Feta ,black olive mixed salad finished with a dill dressing

DESSERTS

Sticky toffee pudding with a date and nut sauce

Or

Profiteroles with fresh cream served with chocolate sauce

Or

Apple and blackberry crumble tart served with custard

Drinks Packages

Bronze

One glass of Buck Fizz / Soft Drink / Pimms on arrival
One glass (175ml) of House Shiraz / Chardonnay served with the meal
One glass of Cava for the toast and speeches

£11.00

Silver

One glass of Buck Fizz / Soft Drink / Pimms on arrival
Two glasses (175ml) of House Shiraz / Chardonnay served with the meal
One glass of Cava for the toast and speeches

£14.50

Gold

One glass of Buck Fizz / Soft Drink / Pimms on arrival
Two glasses (175ml) of Wine served with the meal (numbers 20 - 24 / 32 – 36)
One glass of Champagne (number 3) for the toast and speeches

£15.00

Platinum

One glass of Champagne / Kir Royal / Soft Drink on arrival
Two glasses (175ml) of Wine served with the meal (numbers 20 - 24 / 32 – 36)
One glass of Champagne (number 3) for the toast and speeches

£22.00

Children

Orange Juice / Coke / Lemonade on arrival
Orange Juice / Coke / Lemonade served with the meal
Sparkling Apple / Orange for the toast and speeches

£5.00