

## Abbey Hotel Functions Menus

Why not have your arrival drinks in style, we set up a pop up bar, throw in a barman who will pimp up your Prosecco using spirits, cordials, fruit & decorations. A great way to start your event

Prosecco £6ph Champagne available on request Pimp Your Prosecco add £3ph

Cocktail jug £6ph Pimm's, fruit & lemonade jug £6ph Sangria jug £6ph Bottle beers from £4.50ph

### Abbey High Tea

Adult £19.95ph Children £10ph under 4's free

The Castle Hotel is justifiably proud of serving traditional afternoon teas in all their glory in our dining rooms. A perfect setting for friends to catch up on gossip or a mother and daughters to get together, a real treat for baby showers, birthdays, mother's day or any day! Your table will be laid with white table cloths & napkins, vintage plates & cake stands filled with a wonderful array of dainty sandwiches, cakes, scones, Jam, fresh strawberries, cream & lots of piping hot Tea and Coffee

### Party Platter

Adult £12ph Children £8ph under 4's free

Great for parties, the waiting staff will carry around hot trays of party food and serve in napkins.

Chicken Tikka skewers, Chicken satay skewers, Vegetable samosas V, Pigs in blankets

### Deluxe Party Platter

Adult £16ph Children £10ph under 4's free

Great for parties, the waiting staff will carry around hot trays of party food and serve in napkins.

Chicken Tikka skewers, Chicken satay skewers, Vegetable samosas V, Pigs in blankets

Mini beef burgers or vegetable/vegan burgers & Mini hotdogs or vegetarian/vegan hotdogs

### Ploughman's Lunch Buffet

Adult £14ph Children £8ph under 4's free

A selection of Kent & Sussex Cheeses, Honey & mustard roasted ham, homemade pork pie, served with a traditional potato salad, coleslaw, new potato salad with sticky plum sauce, garden salad, Tomato salad, chutneys, pickles onions, pickled beetroot & bread

### Country Buffet

Adult £14ph Children £8ph under 4's free

Dressed salmon, Honey & mustard roasted ham, barbecued chicken drumsticks, served with a traditional potato salad, coleslaw, new potato salad with sticky plum sauce, green salad, Greek feta & olive salad, buffalo mozzarella & Parma ham salad, Pasta with tomato sauce, chutneys & country bread

### Grilled Skewers Buffet

Adult £18ph Children £10ph under 4's free

Greek Falafels with Aioli & Minted Tzatziki Sauce (V), Middle Eastern Lamb Koftas with Aioli & Minted Tzatziki Sauce, Indonesian Chicken Satay with Aioli & Sweet Chilli Sauce, Indian Chicken Tikka with Aioli & Mango Chutney

Served with Tabbouleh couscous, Greek feta salad, marinated olives, sundried tomatoes & chargrilled flat-bread

### Dessert Table

Adult £7ph Children £4 Under 4's free

A selection of fridge cakes to include: Cheesecakes, fruit gateau, chocolate with double cream & vanilla ice-cream

### Fondue Table

Adult £6ph Children £6 Under 4's free

This works great for an informal party, for guests to nibble at all evening long. The table is set with a white, milk and dark chocolate fondue. Accompanied with marshmallows, chunks of brownie, cookies & strawberries. We supply the fondue forks and your guests dunk and munch!

### English Cheese Board

Adult £8ph Children £4 Under 4's free

A selection of local cheeses, chutneys, olives, crackers, butter, celery & pickles

### Set Meals

This is an example menu, our team of chefs can create a unique menu for your function ask staff for details

#### Two course from £20

Mushroom Duxelle stuffed Chicken with a Prosecco & Wild Mushroom Sauce, served with pan-fried vegetables & mashed potatoes.

Battle Mess, meringue, mixed berries & double cream

#### Three course from £25

Duck & Orange Pate Served with a garden salad, chutney & toasted country or gluten free bread

Rack of Lamb with Vintage Port Jus, served with pan-fried vegetables & rosemary roasted new potatoes

Fruit Frangipane with clotted cream vanilla ice cream

#### Four course from £30

Roasted Red Pepper & Cherry Tomato Soup served with herb buttered crostini

Short Tail Sea Trout Fillet with a Scallop & Prosecco Sauce, served with pan-fried vegetables & herb buttered new potatoes

Treacle Tart served with salted caramel ice-cream

Cheese Table served with chutneys, pickles & crackers