Top Floor

HENRY TUDOR INN

EVENTS

CATERING

CANAPÉS

£5 PER GUEST
CHOOSE THREE

Garlic Chicken “Kiev”

Ham Hock Bite

Chicken Liver Parfait

Smoked Salmon Blini

Mini Fish Cake

Crispy Soy Protein Bite

Whipped Goats Cheese Crostini

Wild Mushroom Arancini

Please make us aware of any allergies, dietary preferences or requirements and we will do our utmost to accommodate.

BUFFETS

GRAZING PLATTERS | £18 PER GUEST

MINIMUM 10 GUESTS

Artisan Sliced Meats
Selection of Cheeses
Homemade Breads
Chutneys
Crackers
Celery, Grapes

AFTERNOON TEA | £16 PER GUEST

SANDWICHES

Ham & Mustard
Smoked Salmon & Creme Fraiche
Cucumber & Cream Cheese

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With Hand Made Scones and Cakes Served
With Jam and Clotted Cream

VEGAN VG VEGETARIAN V GLUTEN FREE GF
VEGAN ON REQUEST VGO GLUTEN FREE ON REQUEST GFO

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AVAILABLE MONDAY- SATURDAY

HOT BANQUET | £20 PER GUEST

PLEASE SELECT ONE STYLE OF BANQUET FOR THE WHOLE PARTY

CLASSIC SAUSAGE & MASH

Meat and Vegan Sausages served with homemade mashed potatoes. onion gravy and chutney

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HOMEMADE CURRY

A selection of homemade Meat and Vegetarian Curries served with warm naan bread.

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PIZZA PARTY

Choose 2-3 styles of pizza for your group to enjoy, all made in house served with potato wedges

Classic Basil and Mozzarella
BBQ Pork and Peppers
Italian Meats
Pesto and Vegan Cheese

AVAILABLE MONDAY- SATURDAY

GOURMET BUFFET | £20 PER GUEST

MINIMUM 20 GUESTS

Dressed Leaf Salad
Potato and Spring Onion Salad
Fishcake Bites
Chipolatas
Fried Chicken
Mini Veggie Bites
Potato Wedges
House Breads
Small Sweets Bites

CLASSIC 3 COURSE

AVAILABLE MONDAY- SATURDAY

£30 PER GUEST FOR TWO COURSES

£37 PER GUEST FOR THREE COURSES

House Soup *(GFO/DFO/VGO)*
Bread Roll, Whipped Butter

Smoked Salmon *(GFO)*
Horseradish Cream, Watercress, Soda Bread

Ham Hock Roullade *(GFO/DFO)*
Crostini, House Pickles, Herb Emulsion

Confit Pork Belly *(GFO/DFO)*
Parsley Mash, Black pudding, Apple Sauce, Gravy

Pan Fried Sea Bream *(GFO)*
Crushed Potato, Samphire, Cockle Cream Sauce

Mushroom Parpadelle *(VGO/DFO)*
Mushroom Cream Sauce, Sauté Wild Mushrooms

Sticky Toffee Pudding *(V)*
Toffee Sauce,Ice Cream

Chocolate Brownie *(GFO/VGO)*
Vegan Ice cream

Trio Of Cheese *(V/GFO)*

VEGAN VG VEGETARIAN V GLUTEN FREE GF
VEGAN ON REQUEST VGO GLUTEN FREE ON REQUEST GFO

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SUNDAY 3 COURSE

AVAILABLE SUNDAY ONLY

£30 PER GUEST FOR TWO COURSES

£37 PER GUEST FOR THREE COURSES

House Soup *(GFO/DFO/VGO)*

Bread Roll, Whipped Butter

Chicken Terrine *(DF,GF)*

Chive Emulsion, Pickled Vegetables, Herb Cress

Cold Smoked Salmon *(GF)*

Horseradish Cream, Watercress Emulsion, Wild Rice

All Roasts served with Seasonal Vegetables, Roast Potatoes & Yorkshire Pudding

Roast Shropshire Topside (Served Pink) *(GFO)*

Salt Roasted Pork Rack *(GFO)*

Duo of Chicken *(GFO)*

Mixed Vegetable Filo *(V)*

Sticky Toffee Pudding *(V)*

Toffee Sauce, Ice Cream

Chocolate Brownie *(GFO/VGO)*

Vegan Ice cream

Trio Of Cheese *(V/GFO)*

Chutney, Crackers, Grapes

VEGAN VG VEGETARIAN V GLUTEN FREE GF
VEGAN ON REQUEST VGO GLUTEN FREE ON REQUEST GFO

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INSTA / FACEBOOK
@henrytudorinn