



Evening Grazing Menu

Cheeseboard

The best seasonal cheeses from the market to include:

Brie de Meaux AOC, Cashel Blue,
Golden Cross and Keens Cheddar

Served with black grapes, figs, celery and water biscuits,
oat cakes and wheat wafers served with Homemade rhubarb and ginger chutney

Dorney Fish and Chip Cones

beer battered cod,
chips and tartare sauce

'Antipasti' Buffet Stall

Salami, Parma ham and chorizo
with roasted pepper, artichoke hearts, balsamic onion, olives, hummus and flat bread

Dorney BLT Rolls

Floured Bap with Crispy Back Bacon
gem lettuce and vine tomato

Spit Roast

Whole Trimmed Local Farm Raised Pig
with crackling and apple sauce in floured baps
(100 minimum)

Cheese & Ham Croissant

Traditional Mexican Burrito

Panini with Swiss cheese & French Ham



Thin & Crispy Pizza

Toppings to include:

Parma ham, Grilled Vegetables

Fontina portabella mushrooms with caramelized onion and parmesan

Grilled Vegetables with mozzarella

Margarita with cherry vine tomatoes, buffalo mozzarella and basil

Rump steak burgers in a sesame seed bun

with all the fixins' to include:

Crisp iceberg lettuce, dill pickles, club sauce, red onions,

Swiss cheese and a side order *Dorney* slaw

(vegetarian burgers also available)

Smokey BBQ free range chicken kebabs glazed with honey and soy

served with a guacamole dip

BBQ corn on the cob with chilli butter

Warm flatbreads and Italian breads

with rocket pesto and tapenade to dip Jugs of rosemary infused olive oil

Lamb shashlik kebab

with lavash flatbread and hummus

Charmoula BBQ chicken wings

with tzatziki dip

Grilled halloumi

with lime, chilli and oregano

Chargrilled rib eye steaks

with béarnaise sauce



Grilled peri peri prawns
squid and red fish fillets

Grilled chorizo sausages
in ciabatta rolls with piquillo peppers

Dorney Caesar salad
crisp little gem, Reggiano curls
with garlic croutons and a classic Caesar dressing
(serves 20)

Roasted vegetables
aubergines, red and yellow peppers,
courgettes and squash
(serves 20)

Greek salad with barrel aged feta
heirloom tomatoes,
ridge cucumber and red onion
(serves 20)

Iceberg wedges with ranch dressing
(serves 20)

Lebanese slaw
with red and white cabbage, shaved fennel
and pomegranate seeds
(serves 20)

Fattoush Salad
heirloom tomato, cucumber and red onion with
toasted pitta bread
(serves 20)



Something a little sweeter...

Homemade Flaming Marshmallows

Choose 3

Blackcurrant

Raspberry marbled

Elderflower marshmallow rolled in orange sherbet

Rose scented marshmallow

Chocolate cinnamon swirl

Blueberry

Bells of St Clements

Peanut butter & chocolate

Crunchy praline

Caramelised popcorn

Crumbled chocolate brownie

Choose 2

Raspberry sauce

Chocolate sauce

Lemon curd

Salted caramel sauce

Chocolate brownie with dense
chocolate ganache and Raspberry
Compote

Supplier meals - One course can also be arranged