The Adelphi Hotel

BANQUETING & BUFFET MENUS

The Adelphi Hotel

BANQUETING MENU

Whether you are hosting a lavish wedding breakfast, a sophisticated corporate gala, or a casual breakfast buffet, our Executive Head Chef can cater to your every desire. We understand that every event is unique, and we are adept at curating menus that reflect your individual tastes and themes.

CANAPES

MINI BRIOCHE BEEF BURGER SLIDERS

BBQ PORK BELLY BITES

WILD MUSHROOM ARANCINI

MINI QUICHE

SMOKED SALMON BLINIS

PEA & MINT SHOT

CURRIED CHICKEN SAUSAGE ROLL

Choose three for £11

The Adelphi Hotel

BANQUETING MENU

SMALL BOWLS

HOMEMADE STEAK & CHORIZO PIE

CRISPY POTATO SKIN SHEPHERDS PIE (GF)

SCOUSE WITH RED CABBAGE (GF, DF)

HOT CHILLI & RICE (GF)

STICKY SESAME CHICKEN BITES (GF, DF)

SMOKED BACON QUICHE

HONEY MUSTARD PIGS IN BLANKETS

CHICKEN STROGANOFF & RICE (GF)

VEGETABLE STICKY RICE (GF, VE)

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BANQUETING MENU

STARTERS

CHICKEN LIVER PARFAIT
With Pear & Date Chutney on Toasted Brioche

SMOKED BACON & RED PEPPER SOUP
Chef's Favourite - other soups available

SMOKED HADDOCK CAKE
With Sesame Seeds & Mustard dressed Leaves

TRIO OF MELON (GF, VE)
With Mint Syrup

PRAWN & CRAB SALAD
With Bloody Mary Sauce & Toasted Ciabatta

ROAST TRUFFLE POLENTA CAKE (GF, VE)
With Wild Garlic Mushrooms

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MAINS

BRAISED BEEF BOURGUIGNON
With Roast Silver Skin Onions, Bacon Lardons & Rich Red Sauce

ROASTED CHICKEN SUPREME
With Leek & Mushroom Sauce

SLOWLY BRAISED PORK BELLY
With Pequot Red Wine Shallot Sauce

ROAST COD FILLET
With Dill Herb Crumb & Pea Jus

SMOKED CHEESE RISOTTO
With Celery, Herb Oil & Roasted Pine Nuts

VEGETABLE WELLINGTON
With Roasted Root Vegetables, Walnuts & Mushroom Sauce

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BANQUETING MENU

DESSERTS

HOMEMADE STICKY TOFFEE PUDDING
With Caramel Custard

LEMON TART
With Raspberry Cream & Meringue Shards

ETON MESS
Strawberry Eton Mess in a Meringue Cup

WHITE CHOCOLATE CHEESECAKE
With Toffee Sauce & Dark Chocolate Crumb

BAKED APPLE TART
With Vanilla Custard

HOMEMADE TIRAMISU
With Espresso Chocolate Sauce

CHEESE BOARD
Local Cheeses, Homemade Plum & Apple Chutney

3.50 supplement per plate / 2.50 supplement 10 person board

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BUFFET MENU

£ 22.50 Per Person

SELECTION OF SANDWICHES

SAUSAGE ROLLS

QUICHES

WEDGES

PASTA SALAD

SALADS

Plus one of the following:

LASAGNE
With Garlic Bread

SWEET & SOUR PORK
With Rice and Chips

CHICKEN CURRY
With Basmati Rice and Naan

HOMEMADE SCOUSE
With Crusty Bread and Red Cabbage

Vegetarian versions of all dishes are available

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LIGHT BUFFET

Selection of Sandwiches, Chips and Mini Cakes

£ 15.95 per person

AFTERNOON TEA

Sandwiches, scones, and a Selection of Cakes

£ 16.45 per person

BURGER/PIZZA BUFFET

Margarita & Pepperoni
Served with Fries / Coleslaw / Mayo / Tomato Sauce

Beef/Chicken/Vegan Burger
Served with Fries / Coleslaw / Mayo / Tomato Sauce

£ 17.95 per person

FAKE AWAY BUFFET

Pizza/Burger and Wedges
Beef/Chicken/Vegan Burger
Chicken Strips & Dips

All served with Fries / Coleslaw / Mayo / Tomato Sauce

£ 20.00 per person

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ADDITIONS

FRIES 2.50
COLESLAW 1.50
ARTISAD BREADS & OILS 4.50
BBQ RIBS 6.50
SWEET CHILLI PRAWNS 6.50
VEGETABLE SPRING ROLLS 1.95
ROAST MEATS (BEEF/TURKEY/GAMMON) 6.50
ROASTED NEW POTATOES 2.50
MINI FISH & CHIPS 4.50
SAUSAGE BARMS 4.50
BACON BARMS 4.50

CHEF'S DESSERT TABLE

CHOCOLATE DONUT - STRAWBERRY DONUT - PEACH MELBA CAKE - STRAWBERRY BAR GATEAU - VICTORIA SLICE - PINK POPCORN DOTS - VANILLA CREAM SLICE - CARAMEL PECAN BROWNIE - TIRAMISU - LEMON CHEESECAKE - RED VELVET CAKE - IRISH CREAM CHEESECAKE £15.00 PER PERSON