

THE ROYAL BELL

Celebration of Life Menus

Four ways to bring family and friends together. Each package includes a private room for your gathering, your chosen menu and a welcome drink of Prosecco, beer or elderflower pressé. Everything is included in the price per person, with no additional room hire fee. Our team will help you plan the occasion and take care of the service on the day.

Informal gatherings £36pp

Seated dining £45pp



THE GATHERING

£36pp

A relaxed cold buffet of sandwiches, wraps and a sweet finish, served for guests to help themselves.

SANDWICH SELECTION

Egg mayo and cress (v)

Chicken and pesto

Smoked salmon and pickled cucumber

Smoked tofu and spiced tomato chutney (vg)

WRAPS

Falafel and red pepper houmous (vg)

Chicken Caesar

TO FINISH

Selection of crisps

Lemon drizzle cake and Biscoff sticky toffee cake



THE RECEPTION

£36pp

A standing canapé gathering with six pieces per person and a sweet finish.

CANAPÉS

Cheddar and Chorizo Arancini

Garlic aioli

Chicken Bites

Chilli glaze, ranch sauce, coriander and crispy onions

Smoked Salmon Blinis

Horseradish sauce

Mini Beef Burgers

House sauce, smoked Applewood Cheddar and gherkin

Caprese Skewers (v)

Mozzarella, cherry tomato, basil and balsamic

Prawn Cocktail Bites

Bloody Mary dressing

TO FINISH

Seasonal macarons

THE ROYAL BELL



THE BUFFET

£36pp

Choose six dishes for the gathering. Salads are served in sharing bowls, with enough food catered for every guest.

CHOOSE SIX DISHES

Caprese Salad (v)

Mozzarella, rocket, cherry tomatoes, basil and balsamic

Greek Salad (vg)

Vegan feta, red onion, cucumber, olives, tomatoes and mint

Prawn Cocktail Salad

Bloody Mary dressing, iceberg lettuce, avocado purée and spring onion

Veggie Skewers (vg)

Courgette, aubergine, red onion, green pesto and tomato ragu

Chicken Bites

Chilli glaze, ranch sauce, coriander and crispy onions

Mini Beef Burger Sliders

Smoked Applewood Cheddar, house sauce and gherkin

Breaded Fish Goujons

Tartare sauce and lemon

Honey Mustard Chipolatas

Pork sausages, wholegrain mustard and honey glaze, chives

Cheddar and Chorizo Arancini

Garlic aioli and basil

Finger Sandwiches

One piece per person; egg mayo and cress, smoked salmon and cucumber, chicken and pesto, or smoked tofu and spiced tomato chutney (vg)

A sweet finish can be arranged from seasonal meringues, lemon drizzle cake, Biscoff sticky toffee cake or a seasonal fruit platter. Please ask for a tailored quote.



THE SIT-DOWN

£45pp

A seated main course and dessert for family and close friends, with choices pre-ordered for smooth service.

MAIN COURSE

Grilled Corn Fed Chicken Supreme,
Braised savoy cabbage, smoked pancetta, Spiced
Carrot & Ginger puree, sherry & thyme sauce.

Tomato and Basil Linguine

Vodka sauce, garlic crumb and basil
(Add grilled chicken or burrata +£5 each)

TO FINISH

Forest Fruit Pavlova

Meringue, wild berries and cassis liqueur

A fuller starter-and-main menu can be quoted separately. Please ask us about dietary requirements and menu adaptations.