



the river centre

Menu

'The Medway'

Classic Buffet

£12.95 per head

A selection of fresh cut sandwiches on white and wholemeal bread

With a choice of fillings which could include

Cromshaw Farmhouse Mature Cheddar

Norwegian prawn and avocado mayonnaise

Crispy bacon, lettuce and tomato

Free range egg mayonnaise and cress

Free range poached chicken with curried mayonnaise and salad

Cream cheese and watercress

Roast sweet pepper and smoked couscous

A mouth watering selection of homemade savouries

Vegetable filled samosas and onion bhajee with mango relish *

Roast vegetable and feta cheese quiche

Homemade pork and cider chipolata sausages rolled in grain mustard
and lavender honey*

Homemade sausage rolls with rosemary pastry and farmhouse chutney

Marinated roasted vegetable kebabs with toasted sesame seed pesto
basting

*= can be served hot

Chef's selection of homemade cakes

Chocolate muffins

Upside down toffee banana cake

Cracked walnut shortbread



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Menu

'The Castle'

Kentish Fayre Buffet

£15.95 per head

A selection of fresh cut sandwiches on white and wholemeal bread

With a selected choice of fillings which could include

Thick cut honey baked ham with cranberry

Tuna fish mayonnaise with spring onion and sweetcorn

Ripe brie with grapes and walnuts

Roast chicken with sage and onion stuffing

Roasted Mediterranean vegetable with grilled haloumi and hummus

Rare cracked pepper roasted beef with horseradish cream

A mouth watering selection of homemade savouries

Homemade chipolatas wrapped in Kentish smoked bacon with a salsa basting*

Roast pumpkin and spinach frittata

Caramelised onion and goats cheese tartlets

Mini bowls of Italian pasta, sunflower seed and sun blushed tomato salad

Roasted chicken thighs glazed with hickory*

Tortilla crisps with a choice of homemade dips

*=can be served hot

Chef's selection of homemade cakes

The best chocolate brownies

American baked cheesecake with fruits of the forest coulis

Decorated with fresh cut fruits



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Menu - Hot and cold buffet

The 'Invicta'

£17.95 per head

A selection of fresh cut sandwiches on a selection of mixed breads

To include cracked wheat and farmhouse bloomer

With a selection fillings which could include

Fresh Hastings crab with cucumber and lemon mayonnaise

Local smoked salmon, watercress and dill cream cheese

Cajun chicken with crisp iceberg and salsa

Free range egg mayonnaise and sun blushed tomato

Tomato, basil and marinated mozzarella with pesto butter

Thick cut honey roast ham with camembert and onion chutney

A mouth watering selection of homemade savouries

Mini stilton and broccoli quiche

Lamb kofta kebabs with mint dressing *

Goujons of breaded chicken with barbecue dip *

Mini bowls of mild curried meatballs and saffron rice *

Prawn cocktail shot glass

Filo parcel of roasted feta cheese, cherry tomato, onion and pine nut

Bruschetta topped with Parma ham, fresh fig and creamed goats cheese

• = can be served hot

Chef's selection of homemade cakes

Treacle, orange and walnut tart

Apple, whisky and mincemeat turnovers

Carrot cake

Decorated with a selection of fresh cut fruits



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Hot fork buffets from £10.50

Mexican chicken chilli con carne *V

(Boneless pieces of chicken in a mild chilli sauce with saffron rice)

Madras chicken and pineapple curry *V

(Boneless pieces of chicken cooked with authentic spices and yoghurt accompanied with pilaff rice and mango chutney)

Pork and leek sausages with onion beer gravy*V

(Homemade sausages with rich thick onion and real ale gravy with creamy mustard mash potatoes)

Mediterranean seafood pie

(A choice selection of boneless seafood's in a cheese and seafood sauce topped with creamy mashed potato)

Italian pasta Verdi lasagne *V

(Spinach pasta layered with savoury beef and rich cheese sauce finished with parmesan cheese)

Classic beef bourguignon

(Tender pieces of beef casserole with onions, herbs and full bodied red wine)

Lancashire lamb hot pot

(Pieces of lamb casserole with mixed vegetables and topped with sliced potatoes)

Farmer's cottage pie

(Savoury beef mince cooked with tomatoes, onions, mushrooms and herbs topped with creamy leek and potato)

Vegetable hot pot Ratatouille V

(Mediterranean vegetables simmered in a rich tomato Provencal sauce and topped with a basil breadcrumb crust)

Broccoli and cream cheese bake V

(Broccoli florets cooked in herb infused cream cheese sauce and topped with sliced new potatoes)

*V = can be made vegetarian

V = Vegetarian



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All served with

Tossed mixed salad with dressing and croutons on the side

French bread and butter

Canapé receptions

All canapés are handmade

Boneless pieces of chicken sate with peanut sauce dip *

Beetroot marinated smoked salmon on blinis

Crostini topped with rare roast beef and Dijon crème fraiche

Gazpachio soup sips served in a mini shot glass

Own recipe pork and cider sausages on a bed of grain mustard mash *

Parmesan shortbread topped with cream blue cheese and red onion chutney

Crostini topped with tomato ragu and baby marinated mozzarella

Mini vegetable filled spring rolls with sweet chilli dip *

Mini rich chocolate truffle tartlets

Mini strawberry shortbreads

Baby chocolate walnut brownies

*=served warm

Selection of seven canapés £8.95

Reception dinners

Individual tailor made menus designed around your own taste and budget

Using the finest, freshest, local ingredients in season



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Breakfasts

Full English breakfast

Fresh brew cona coffee/English breakfast tea

(Free range eggs, back bacon, own recipe sausages, grilled tomato,
black pudding, button mushrooms)

Croissants, breakfast rolls and preserves

£10.95

The Continental Breakfast

Fresh brew cona coffee/English breakfast tea

Homecooked sliced meats and breakfast cheeses

Fresh cut fruits

Croissants, breakfast rolls and preserves

£9.50

The 'Angels' breakfast

Fresh brew cona coffee/English breakfast tea

Glass of champagne

Fresh squeezed orange juice

Weald smoked salmon on toasted muffin

with poached free range egg and crispy smoked streaky bacon

Croissants, breakfast rolls and preserves

Platter of fresh cut fruits

£16.65

The sweet or savoury £5.50

Grilled back bacon in white bloomer

Danish pastries scattered with mixed berries



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Fresh cut sandwich platter

The '**Medway**' sandwich platter garnished with tomatoes, cucumber and cress £5.95

The '**Invicta**' sandwich platter garnished with tomatoes, cucumber and cress £7.95

Bit size snacks £3.25

A homemade selection of bite sized snacks made for easy eating

Homemade cake selection £2.50

A selection of sliced homemade cakes decorated with fresh cut fruits in season