Event Menus

Venue hire charges may apply to private events and will be advised prior to booking

SET MENU OPTIONS

(Minimum of 30 people - Pre Order Required)

3 COURSES | £35 PER PERSON 2 COURSES | £28 PER PERSON

All include Coffee & Confection

£2 per person supplement per course for a choice of 2 dishes

MENU 1

Pressed Watermelon, crisp parma ham, feta, basil oil

Corn Fed Chicken, filled with spinach, chorizo & pine nut, pomme anna, white wine & chive sauce

Caramelized Banana Parfait, peanut brittle, chocolate soil

MENU₂

Maize Fed Chicken & Tarragon Ballotine, sweet corn puree, corn bread, red pepper gel, soft herbs

Scottish Salmon, lemon couscous, sea vegetables, chive butter sauce

Chocolate Tart, orange ice cream, raspberries

MENU 3

Wild Mushroom Tart, shallot, parmesan & beetroot dressing, pea shoot (V)

Treacle Cured Cannon of Beef, Sarladaise potatoes, charred broccolini, roasted roots, red wine jus

Apple Panna Cotta, berry preserve, poppy seed tullie

MENU 4

Sweet English Pea & Pancetta Soup, Shropshire blue cheese beignet

Duo of Lamb, roasted rump, pressed shoulder, carrot puree, wilted spinach, dauphinoise potato, herb jus £4 Supp

Lemon Tart, clotted cream, raspberry coulis, meringue kisses



TRADITIONAL LUNCH OR DINNER

3 COURSES | £35 PER PERSON 2 COURSES | £28 PER PERSON (Minimum of 30 people - Pre Order Required for starter and dessert courses)

Main course can either be served carvery style or plated and served at the table

TO START

Seasonal Soup, rustic bread & butter
Chicken Liver Parfait, Red onion & plum chutney, soda bread wafers
Prawn Cocktail, baby gem, prawns, cocktail sauce, brown bread & butter
Baked Field Mushroom, blue cheese, herb & ciabatta crumb

TO FOLLOW

CHOOSE TWO MEATS, OR THREE MEATS FOR AN EXTRA £2.50 PER PERSON

Roasted Topside of Beef
Honey & Mustard Glazed Roasted Ham
Rosemary & Garlic Studded Leg of Lamb
Roast Loin of Pork, crackling, apricot & apple stuffing
Roasted Butter Basted Turkey, cranberry stuffing
Oven Roasted Breast of Chicken, stuffing, tarragon gravy
Vegetarian Shepherd's Pie, sweet potato mash, gravy

All served with- Yorkshire Pudding, Roast Potatoes, Mashed Potatoes, Cauliflower Cheese, & Seasonal Vegetables

TO FINISH CHOOSE 2 DESSERTS

Sticky Toffee Pudding, vanilla custard
Warm Chocolate Brownie, vanilla ice cream
Orange Marmalade Brioche Butter Pudding, toffee custard
Lemon Meringue Tart, raspberry sorbet
Chocolate Torte, berries, cream

ALL INCLUDE COFFEE & CONFECTION



BUFFET OPTIONS

STREET FOOD/GARDEN FOOD | £23.95 PER PERSON Extra dishes can be added for £7.95 per person

CHOOSE 3 DISHES EITHER SAVOURY OR SWEET FOR YOUR WHOLE PARTY...

Spiced lamb meat balls, quinoa, mint & feta
Thai green chicken curry, fragrant jasmine rice
Moroccan lamb tagine, vegetable cous cous
Chicken, chorizo, patatas bravas

Sticky Belly Pork, ginger, spring onion, oyster sauce noodles

Crisp Sesame Chicken, sriracha, braised rice

Seafood Paella

Katsu Chicken, soya vegetables, braised brown rice

Tempura Fish & Chips, crushed minted peas

Tandoori Chicken Lollipop, raita dip, naan bread

Jerk Chicken, rice & peas

Lamb Koftas, tomato & red onion salad, mint yoghurt

Beef Bourguignon, celeriac mash

Oriental Vegetable & King Prawn Stir Fry, hoi sin

Chicken Korma, saffron braised rice

Outdoor Reared Pork & Apple Sausage, chive mash, mustard jus

VEGETARIAN

Aubergine & Chickpea Curry, braised rice, mini poppadums

Coconut & Lentil Dhal, roasted sweet potato

Roast Vegetable & Mixed Bean Cassoulet

Wild Mushroom & Ricotta Tortellini, rocket

Grilled Halloumi, fennel, orange, rocket, tarragon dressing

Moussaka, fried aubergine, courgette, vegan cheese sauce, tomato salsa

Harissa Chickpea Stew, giant pomegranate cous-cous

Spiced Paneer, lentil dahl, mango, coriander

Tempura Vegetables, Thai green curry dip

DESSERT

Chocolate Brownie, vanilla cream

Sticky Toffee Pudding, vanilla ice cream

Churros, chocolate, toffee dips

Slater's Mess



STANDARD BUFFET OPTIONS | £18.95 PER PERSON

SANDWICHES AND WEDGES ARE INCLUDED PLEASE ALSO CHOOSE 2 MORE BUFFET DISHES AND 3 SALADS

Extra items can be added for £2.50 per person

FINGER BUFFET

Sandwiches, Tortilla Wraps, Soft Rolls, Various Fillings (included)
Spiced Wedges (included)

BUFFET DISHES

Harissa Spiced Chicken Skewers
Spinach & Sweet Potato Pakoras
Lamb Koftas Tzatziki
Chorizo & Parmesan Quiche
Roasted Vegetable Quiche
Poached Salmon & Prawn Wrap
Sweet Chilli Chicken Wrap

Feta, Harissa & Hummus Wrap

Chicken Lollipop, Harissa dip

Chicken Caesar Leaf

Tempura Fish Goujons

SALAD COLLECTION

Tabbouleh Salad Asian Slaw

Tomato & Buffalo Mozzarella

Mixed Leaf

Roasted Sweet Potato & Chilli

Sultana & Saffron Rice

New Potato, Chive, Sour cream

Charred Vegetable, Tomato Cous Cous

something sweet..?

DESSERTS | £7.95 PER PERSON

Chocolate Brownie, vanilla cream

Sticky toffee pudding, vanilla ice cream

Churros, chocolate, toffee dips

Slater's Mess

Bite Size Desserts can be added for £4.95 per person

Slaters COUNTRY HOTEL & INN

HOT ROAST BAPS | £20 PER PERSON

Served on soft floury baps (minimum 30 guests)

PLEASE CHOOSE 2 OPTIONS FROM THE FOLLOWING:

Hot Sliced Staffordshire Beef Hot Sliced Loin of Pork Slow Cooked BBQ Pulled Pork

Spinach and Falafel Burger (v) Halloumi and Mushroom Burger (v)

PLEASE CHOOSE 1 OPTION FROM THE FOLLOWING;

Cajun Spiced Wedges
Hand Cut Chips
Fries

All Served With a Selection of Salads and Traditional Accompaniments

TRADITIONAL STONEBAKED PIZZA | £20 PER PERSON

Baked by our chefs in front of your guests using our traditionally built Stone Baked Pizza Oven (Inclusive)

10 inch Classic Italian Pizza baked, to order with a Choice of Toppings for your guests to choose from-

Served with
Chilli, Garlic & Basil Oil



BARBECUE BUFFET | £20 PER PERSON

(minimum of 30 guests)

Cooked and served from the BBQ - Choose one menu from below. Extra items can be added to either BBQ menu at an additional cost.

MENU 1:

Grilled Jumbo Sausage/Veggie Sausage, American mustard, fried onions, bread roll

Beef Burger or Veggie Burger, smokey Texas barbecue sauce, fried onions, burger bun

Tandoori Chicken Skewer, mint yoghurt raita

served with

Spiced Potato Wedges, Tossed Mixed Salad, Pasta Salad, Cajun Slaw

MENU 2:

Teriyaki Glazed Chicken, sweet chilli dip

Vegetable & Halloumi Kebabs, pesto dressing

Cheese Beef Burger or Veggie Burger, smokey Texas barbecue sauce, fried onions, burger bun
Bratwurst Sausages, crispy fried onions, bread roll

served with

Jacket Potato with Sour Cream & Chives, Tossed Mixed Salad, Pasta & Basil Salad, Coleslaw

EXTRA ITEMS: (priced per person)

Tandoori Chicken Breast with Fresh Coriander, Minted Yoghurt Raita £4.00
Hoisin & Five Spice Peking Chicken Breast £4.00
Chicken with Mississippi BBQ Glaze £4.00
Honey & Peppers Pork Skewers £4.00
Hot & Spicy Fire Pork Ribs £4.00
Texas Slow Smoked BBQ Beef Brisket £3.50
Tiger Prawn Skewers Thai Sweet Chilli Dressing £4.50

King Prawn Skewers That Sweet Chilli Dressing £4.50

Mushroom & Halloumi Burger - Portobello Mushroom & Halloumi Cheese Burger £4.00

Falafel Burger - Falafel in a Bun with Fresh Salad & Hummus £4.00

Halloumi Skewers - Barbecued Halloumi with Sweet Chili Dipping Sauce £3.25

Salads - all £2.50 per person

Mediterranean - Mixed leaves, tomato, cucumber, pepper, celery, olives topped with feta & splashed with garlic olive oil

Spicy Rice - Curried rice in a light Coronation style dressing with juicy sultanas & flaked almonds
Tomato & Onion - Vine tomatoes, cherry tomatoes, finely sliced red onions and balsamic
Homestyle Slaw - Shredded white cabbage, grated carrot & apple in a light & fresh mayo dressing
Greek - Cos lettuce, tomato, cucumber, red onion, Feta, olives & lemon, oregano vinaigrette
Caesar - Cos lettuce with tangy grated cheese, Caesar dressing & crunch croutons
Couscous - Chickpeas, olives, peppers, mixed leaves and coriander

Italian Pasta - Pasta in a light Tomato Sauce with Red Peppers & Sweet corn



SLATER'S AFTERNOON TEA | £21.50 PER PERSON

Selection of Finger Sandwiches & Mini Artisan Rolls

Choose 4 from the following:

Coronation Chicken, coriander, mango
Roasted Honey Ham, piccalilli/grain mustard
Roast Beef, celeriac & horseradish remoulade
Classic Egg Mayonnaise, watercress
Smoked Salmon, cucumber, dill crème fraiche
Grilled Halloumi, roasted veg, hummus, pesto
Mature Cheddar, pear & red onion chutney
Soft Cheese, cucumber, charred peppers

Sweet Treats

Plain & Raisin Scones, Cornish clotted cream, strawberry or raspberry jam &

Choose 3 from the following:

Black cherry Bakewell Tart
Lemon Tart
Carrot Cake
Macaroons
Mini Chocolate Eclairs
Chocolate Torte
Victoria Sponge

GENTLEMAN'S AFTERNOON TEA | £21.50 PER PERSON

Selection of Finger Sandwiches & Mini Artisan Rolls

Choose 4 from the list as above

Selection of Treats

Choose 4 from the following:

Homemade Smoked Salmon & Asparagus Quiche

Homemade Sausage Rolls

Handmade Scotch Egg

Savoury Scones with Butter & Mature Cheese, served with homemade chutney

Smoked Mackerel & Dill Pate, toasted ciabatta



VEGETARIAN/VEGAN OPTIONS

All the following dishes can be offered as a meat alternative on any function

STARTER

Glazed Daikon, peppers, rice noodles, radish, soy & lime

Mixed Sesame Tofu, toasted almond, salsa verde

Cauliflower Hot Wings, chipotle vegan mayonnaise

Pickled Vegetables, olive tapenade, vegan mozzarella tart

Wild Mushroom Feuillette, garlic and tarragon cream

Sweet Potato Falafel, beetroot hummus, red onion salsa, flatbread

Beetroot & Celeriac Terrine, fennel, apple, burnt apple puree.

MAIN

Jackfruit Pattie, quinoa tabbouleh, baba gahanoush
Confit Aubergine, potato press, smoked garlic, cherry heritage tomatoes
Punjabi Flavoured Cauliflower, fondant butternut squash, carrot & tomato pickle
Cajun Battered Banana Blossom, purple potato wedges, pea & edamame mint crush
Seitan Cutlet, roasted purple potato & root vegetable, porcini jus
Wild Mushroom & Butternut Squash Risotto, vegan alternative parmesan, truffle oil

DESSERT

Peanut Butter, Chickpea Blondie, raspberry ripple ice cream
Peach & Fennel Tart, raspberry sorbet
Chocolate & Orange Tart, coconut & lime ice cream
Coconut, Tofu & Ginger Pana Cotta, raspberry sorbet



CANAPÉS

CAN BE ADDED TO ANY EVENTS MENU FROM ABOVE

CHOOSE 3 | £7.95 CHOOSE 4 | £10.95 CHOOSE 5 | £13.95

COLD CANAPÉS

Smoked Salmon Blini, citrus crème fraiche

Staffordshire Goats' Cheese, butternut, red onion marmalade brochette

Chorizo Sausage, bocconcini

King Prawns, sriracha mayonnaise, puffed rice

Ham Hock, pickled cucumber, soda bread

HOT CANAPÉS

Grilled Lamb Kofta, sumac yoghurt

Ham Hock Croquette, house piccalilli

Spiced Coated Chicken, toasted brioche, chipotle crème fraiche

Belly Pork, slow cooked with 5 spice

Panko Chicken, katsu sauce

Thai Crab Cake, wasabi

Smoked Haddock Bonbon, lemon, dill

Panko Tiger Prawn, sweet & sour

Chicken Tarragon & Mustard Dumpling, aioli dip

VEGAN OPTIONS

(Served hot or cold)

Roasted Cauliflower, miso & black sesame

Charred Artichoke, chimichurri

Beetroot Falafel, watercress, lime mayonnaise

Tofu, toasted sesame, pink ginger, kecap manis

Arancini, wild mushroom, pea pesto

