



## Jemoleys Evening Function Menus

Menus are suitable for evening functions of 20 or more people. Each menu is complete. We can adapt within that menu, but cannot mix the menus.

Please ask to see a member of the management team to discuss your choices.

**Menus 1 - 3** can be either served as a buffet where people can find their own seats and come up to be served in a relaxed atmosphere.

We would need approximate numbers having each choice, but some people may have some of each dish. It can also be served in the same manner as menu 4 and 5, giving you more flexibility as to how you would like the meal to be served.

Please let us know any dietary requirements, such as gluten free, lactose intolerant, vegan etc as soon as possible after booking.

**Menus 4 and 5** are designed for a sit down meal and waitress service. For this menu we would need pre-orders and names in order for the evening to flow smoothly.

You may choose either:  
One hot pudding and one cold pudding  
OR  
Two cold puddings.

The cost will be:

**£19**

per person for two courses, but you can add a choice of two starters for £3.50 per person.

We can also offer a set 2 or 3 course lunch menu on a Sunday for parties of 20 or more. Please see a member of the management team to discuss this option.

# Menus for Buffet/Table Service

## Menu 1 'Far Eastern'

GF Thai Chicken Curry,  
rice, crunchy Thai salad

GF Lamb OR Beef Dhansak,  
tomato & red onion salad, rice, chutneys

Thai Vegetable Curry

## Menu 2 'Middle Eastern'

Pork OR Beef Stifado,  
rice, chopped Mediterranean salad

GF Chicken Tagine,  
rice chopped Mediterranean salad

Vegetable Tagine

## Menu 3 'Italian'

Lasagne Al Forno,  
salad, garlic bread

Chicken Cacciatore  
(with penne pasta), salad, garlic bread

Leek & Lentil Lasagne

## Menus for Buffet/Table Service

### Menu 4 'French'

Coq Au Vin

Normandy Pork  
(cooked in Cider & Cream Sauce)

Mushroom Stroganoff

All served with Creamy Mash AND a Vegetable Medley

### Menu 5 'British'

Chicken Braised In Cider

Lamb OR Beef Hotpot

Cheese & Onion Pie

All served with Creamy Mash AND a Vegetable Medley

If you would like alternative side dishes please discuss when booking.

## Hot Puddings

Sticky Toffee Pudding

Warm Chocolate Fudge Cake

Apple Pie

Seasonal Fruit Crumble

Pineapple Upside Down Pudding

## Cold Puddings

Fresh Fruit Pavlova GF

Baked Cheesecake

(Choose From Raspberry, Vanilla, Chocolate OR Lemon)

Sticky Toffee Meringue GF

Bakewell Tart

## Starters

£3.50 each

Soup

Please discuss choice at time of booking

Brie, Bacon, Cranberry Bruschetta

Chicken & Cointreau Pate

Prawn & Smoked Salmon Cocktail GF

Creamy Garlic Mushrooms En Croute