



Function Menus 2012

Thank you for inquiring about our group facilities.

Set in our own fifteen acres of the Blackmore Vale, the Coppleridge Inn provides the perfect setting for any special occasion.

We have several function rooms that can cater for parties from 4 to 400.

Included in this literature are some **suggested** function menus. However if you would like us to provide you with alternatives our qualified and talented Chefs would be happy to do so.

Vegetarian and special dietary requirement alternatives are always available. **Please let us know in advance.**

If you would like to make a booking please contact our functions manager to arrange a meeting. All menus must be pre ordered before your event.

Please note for wedding receptions we do not allow Menu A or finger buffets for the main reception, these are only available in the evening.

Canapés are available from £9.50 per head.



MENU 1 - £15.00 (Buffet)
NOT AVAILABLE FOR WEDDINGS

Steak & Ale Pie

Creamy Chicken Bacon & Leek Casserole

(V) Spinach & Ricotta Tortellini with a Pesto cream

Served as a buffet with fresh vegetables & new potatoes

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Fresh Fruit Meringue

Italian Chocolate Mousse

**MENU 2 - £23.00 (Hot Buffet)**

Salmon Coulibiac  
Chicken Stroganoff  
Beef Bourguignon

Served with a selection of homemade salads,  
Hot New Potatoes & Pilau Rice

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Trio of desserts

*Each Person receives a smaller portion of Gingersnap Lemon
Torte, Italian Chocolate Ameretti Mousse & Strawberry Meringue
on one plate*

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Coffee



**MENU 3 £22.50 (Cold buffet)**

Coronation chicken  
Poached salmon with lemon mayonnaise  
Thai beef salad

Served with a selection of homemade  
salads & Hot new potatoes

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Trio of desserts

*Each Person receives a smaller portion of Gingersnap Lemon
Torte, Italian Chocolate Ameretti Mousse & Strawberry Meringue
on one plate*

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Coffee



**MENU 4 £25.00**

Watercress Soup

Smoked Trout Terrine with Melba Toast

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Chicken Breast Stuffed with Asparagus wrapped in Parma Ham
with Tomato or Basil Sauce.

As an alternative Chicken Dish

Chicken Breast with a Creamy Smoky Bacon Sauce

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Trio of desserts

*Each Person receives a smaller portion of Gingersnap Lemon  
Torte, Italian Chocolate Ameretti Mousse & Strawberry Meringue  
on one plate*

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Coffee



MENU 5 - £26.50

Mushrooms with Garlic & Basil
Leek & potato Soup
Fan of Melon with Parma Ham

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Rack of Lamb with Red Wine & Basil Jus  
Salmon Fillet in Watercress ,White Wine & Cream sauce  
Confit of Duck with Plum sauce

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Trio of desserts

*Each Person receives a smaller portion of Gingersnap Lemon
Torte, Italian Chocolate Ameretti Mousse & Strawberry Meringue
on one plate*

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Coffee



**MENU 6 - £36.00**

Roasted red pepper & tomato Soup

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Paupiettes of Smoked Salmon filled with Smoked trout Mousse
Grilled goats cheese with red onion marmalade

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Sole & Prawn Roulade with White Wine & Dill Sauce  
Fillet Steak with Wild Mushroom & Port Sauce  
Chicken Breast stuffed with Apricots in Madeira Sauce  
Mushroom & Sun Dried Tomato Wellington

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Trio of desserts

*Each Person receives a smaller portion of Gingersnap Lemon
Torte, Italian Chocolate Ameretti Mousse & Strawberry Meringue
on one plate*

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Coffee



**MENU 7 – Roast Luncheon £24.00**

Bacon & Pine Nut Caesar Salad  
Smoked Trout Terrine with Melba Toast  
Leek & Potato Soup

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Roast Sirloin of Beef with Yorkshire Pudding
served with Roast & New Potatoes,
& a Selection of Fresh Vegetables

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Blackberry & Apple Crumble  
Ginger snap Lemon Torte  
Italian Chocolate Ameretti Mousse

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Coffee

MENU 8 - Wedding Buffet £23.50

Whole Dressed Poached Salmon,
Cold Roast Sirloin Of Beef
Local Cooked Roast Ham

Served with a Selection of Homemade Salads
And Hot New Potatoes.

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Summer pudding  
Chocolate Ameretti mousse  
Ginger snap lemon Torte

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Coffee



MENU 9 - £25.00
Barbecue minimum 30 people

Creamy garlic mushrooms

Smoked Trout terrine with melba toast

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Barbecued 4oz steak, Spiced chicken thigh & our butchers  
Sausage with a selection of salads & new potatoes

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Trio of desserts

*Each Person receives a smaller portion of Gingersnap Lemon
Torte, Italian Chocolate Ameretti Mousse & Strawberry Meringue
on one plate*

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Coffee



**Menu 10- £25.00**

**Hog roast minimum 70 people**  
**or Lamb roast minimum 30 people**

Creamy garlic mushrooms

Smoked Trout terrine with melba toast

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Hog roast with stuffing, apple sauce,
a selection of salads & new potatoes

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Trio of desserts

*Each Person receives a smaller portion of Gingersnap Lemon  
Torte, Italian Chocolate Ameretti Mousse & Strawberry Meringue  
on one plate*

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Coffee



2012 FINGER BUFFETS

None of these buffets are allowed for Wedding Reception main meals, only as an evening buffet.

£9.00 per person

Sandwiches with a variety of fillings, Mixed Indian savories with sweet chilli dip, Selection of puff pastry rolls, Pizza, Quiche, spicy chicken wings.

£12.50 per person

Sandwiches with a variety of fillings, Cocktail Sausages coated in Honey & Sesame, Barbecue flavoured Chicken Drumsticks, Tiger Prawns in Filo Pastry, Mixed Crostinins, Selection of Indian Savories

Cheese Buffet £9.00 per person

A selection of English & continental cheeses, Olives, Specialty Breads and biscuits & Fruit Platter

BBQ Steaks £8.50 per person

Sandwich Steaks with Fresh Rolls, Mushrooms, & Onions

Hog Roast £8.50 per person

Hog Roast (Minimum 60 People) With Soft Baps, Stuffing & Apple Sauce

Croissants £7.00 Fresh Croissants filled with Bacon & Cheese (or cheese only) 2 per person



Suggested Wines & Pre Drinks

Alcoholic Punch £3.75
Orange Juice (Jug) £7.50
Pimms £3.75
Mulled Wine £3.75
Mulled Wine With Mini Mince Pie £5.00
Bucks Fizz £3.75

White Wines

House Dry - Chilean £14.00
House Sweet - German £14.00
House Medium Dry - Australian £14.00

Red Wines

House - Chilean £14.00
House - Australian £14.00
House - Rose £14.00

Champagnes & Toasting Wine

"House" Champagne Duchene £32.50
Laurent Perrier £39.50
Calamino Cava £21.00
Prosecco Corte Alta £23.00

We can source any Wine or Champagne if there is something you would like to have, that is not listed here, or on our full wine list please ask us.

**We do not allow
corkage of any type.**

These prices may be subject to a small increase in the future.