



## Tower Arms Menus 2012

Creating a party is something we thrive on, and whatever the occasion, we have plenty of great ideas, so do come and talk to us. We really can turn our hand to all kinds of dishes, tastes and styles, and the following menus are all tried and tested and we hope you are excited by them. In terms of pricing, our years of experience tell us that our customers want simplicity and transparency. We have selected a number of beautiful dishes for you to choose from in order to give you more flexibility in creating your very own special occasion. Choose from any of our mix and match menus and design your own buffet or sit down meal. Please pop in and see us or give us a call for any assistance.

Kind Regards

Mark & Nikki

Please note that all our prices include vat at the current rate of 20%.  
However as many of our competitors show ex vat prices.

## **Canapé Buffet**

**4 canapés per person (2 hot and 2 cold)**

**£5.00 pp**

### **Cold**

House smoked salmon on granary bread

Smoked duck, cucumber, spring onion and hoi sin

Sundried tomato and pesto palmier with romesco dip (V)

Caesar salad filo tarts (V)

Thai marinated tiger prawn on spoons (£1.00 pp supplement)

Cherry vine tomato, buffalo mozzarella and basil (V)

Pickled mushroom and blue cheese on rosemary crostini (V)

Mini prawn cocktail cone

Rock oysters on ice with shallot vinegar (£1.00pp supplement)

Ring of crevettes in garlic oil with lemon and parsley mayonnaise

Cornish brie and chutney on crostini with bacon

Parma ham, melon and soft goats cheese

Avocado and mango nori roll with pickled ginger, and sesame seeds (V)

Soft boiled quails egg, pea humous and celery salt (V)

### **Hot**

Roast beef and Yorkshire pudding, creamed horseradish

Fish and chips in paper cones

Bangers and mash

Tempura of tiger prawns, garlic aioli

Coconut crab cakes with ginger, lime and coriander mayonnaise

Mini lamb tikka kebab, mint and cucumber yoghurt

Wild mushroom tart, quail egg, hollandaise (V)

Spinach and feta parcel (V)

Malaysian chicken satay, dipping sauce

Skewered beef fillet, oriental dip

Langoustine and lemon grass shot (£1.00 pp supplement)

Prawn sesame toast

Sweet potato croquettes, red onion humous (V)

Please note some of our dishes may contain traces of nuts.

(All VAT inclusive rates are calculated at 20%).

# Finger buffet

Choose 4 sandwich items from below - £5.00 pp

## Traditional Sandwiches

Ham and mustard

Tuna and sweetcorn

Egg and cress (v)

Cheese and pickle (v)

## Modern sandwiches

Roast beef, watercress and horseradish mini baps

Smoked salmon, cream cheese, and prawn roulade

Roasted vegetable, humous, pumpkin seed wrap (v)

Smoked chicken caesar wrap

+ Bowl of chips £2.50 pp

+ Cold Grazing boards £5.50 pp

Pork pie, Scotch egg and charcuterie salads with French bread, gherkin, onions and chutney

+ Choose 6 hot items from below £6.50 pp

Mini Pizza (v)

Fish cakes, cucumber yoghurt

Pineapple and chilli squid

Chicken satay with dipping sauce

Vegetable and spinach pakora, humous and onion dip (v)

Duck spring roll

Pork belly fritters, apple sauce

Stuffed Jalapeno pepper with cheese (v)

Chicken samosa

Skewered lamb koftas

Southern fried chicken pieces, sweetcorn relish

All prices include VAT @ 20%

A 10% service charge is added to the total account.

## **The Tower Arms selection Spring / Summer 2012**

### **Starters — £6.70 pp - choose 3**

**Dartois of asparagus and garden pea, tomato and chive butter(V)**

**Pinney's smoked mackerel pâté with beetroot, horseradish and potato salad**

**Red onion, taleggio and marjoram tart , quail egg and tomato salad(V)**

**Crevette, house smoked salmon and avocado lasagne cucumber, lemon dressing**

**Roasted summer squash and goats cheese salad, dandelion and toasted pumpkin seeds (V)**

**Thinly sliced smoked duck breast with confit leg , sage, potato, caramelised sweet onion and parsley salad**

**Seared scallops with pork belly, Granny smith and chard (£1.20 supplement)**

**Open ravioli of asparagus (peas, broad beans, tomato and goats cheese( V)**

**Ham hock and vegetable pressing, homemade piccalilli, capers and gherkin**

**Tiger prawn ravioli in lime and coriander**

**Half lobster and crab salad on mango purée with Asian flavoured vinaigrette (£11.50 supplement)**

**Pressing of asparagus in herb jelly, soft poached quails egg with peas and broad beans (V)**

**Tian of salmon, avocado and prawns with smoked salmon rosette, watercress dressing**

**Trio of melon with Parma ham, sweet mustard and sherry dressing**

Please note some of our dishes may contain traces of nuts.

(All VAT inclusive rates are calculated at 20%).

## Mains – choose 4

Spring / Summer 2012

**Roast Sirloin of British beef, traditionally served with Yorkshire pudding, roast cocotte potato and gravy £12.95**

**Thick cut roast sirloin of British beef, with a bourguignon sauce, creamed mashed potato, red wine jus £14.95**

**Dedham Vale fillet of beef ‘en croute’, dauphinoise potato, shallots and Madeira jus £24.50**

**Pan roast free range ‘Essex birds’ chicken breast, butter fondant potato, pea and chorizo sausage with garlic velouté £15.95**

**Breast of Essex duck with duck and vegetable spring roll, sardalaise potato, squash purée & duck jus £16.80**

**Roast fillet of Frenchy’s farm beef, Anna potato, caramelised onion, truffle and Madeira jus £28.00**

**Rack of English lamb with parsley and Parmesan crumb, Boulanger potato, roasted beets and lamb jus £19.50**

**Dartois of chicken, marquis potato, spinach, chervil butter sauce £13.95**

**Rump of lamb with minted hollandaise sauce, with cocotte potato and pea croquette £19.00**

**Slow roast rack of Dingly Dell pork with glazed apple, sage and onion mashed potato, braised red cabbage, Aspall cider gravy £14.50**

**Pan fried breast of guinea fowl, leg confit, rosti potato, morel and garden pea velouté £16.50**

*All main course dishes are served complete with their own vegetables and potatoes.*

## **Platinum Buffet** (minimum 50 people) **£36.00 pp**

The Buffet is a main course option for your

3 course meal. (choose desserts from dessert menu) We serve the starter to your table, direct your guests to the buffet tables for the main course, then complete the service of dessert, coffee and chocolates to each table.

### **Decorated meats and fish – choose 4**

**Whole roast decorated turkey**

**Roast Sirloin of British beef**

**Honey baked gammon**

**Tower of prawns**

**Whole poached salmon and cucumber with crevettes**

**Dressed crab in shells**

**Gravadlax of salmon with beetroot & vodka**

**Vegetable quiche and tarts**

### **Selection of salads – choose 5**

**Cous cous, feta and roasted vegetables**

**Italian pasta salad**

**Coleslaw**

**Tomato and mozzarella salad**

**Mixed leaf salad**

**Tuna nicoise salad**

**Char grilled courgette and roasted red pepper salad,  
tarragon dressing**

**Pickled mushroom salad**

**New potato salad**

**Sweetcorn and black bean salad**

**Beetroot and watercress salad, horseradish dressing**

**Cucumber and minted yoghurt**

**Horseradish, English mustard, Cranberry, Mayonnaise**

**Marie Rose, Vinaigrette, Sweet mustard mayonnaise**

**Minted new potatoes**

The buffet price includes starter, buffet main, dessert and coffee & chocolates.

## **Executive BBQ main course** May - September only (minimum 50 people) £24.99 per head

The Barbecue Buffet is a main course option for your 3 course meal. We serve the starter to your table, direct your guests to the barbecue and buffet tables for the main course, then complete the service of dessert, coffee and chocolates to each table. The spit roast can be selected to run along side the BBQ or on its own.

### **From the Spit-** p.o.a due to seasonal availability & fluctuations

**Whole Essex pig spit roast (exclusive or supplement to the BBQ ) Apple sauce, stuffing , pickles, dressings**

**Whole Moroccan spit lamb , stuffing ,mint sauce, cous cous & redcurrant jelly**

### **From the Barbecues – choose 4**

**Sirloin steaks in a spicy Caribbean rub**

**Local Pork & herb sausages**

**Lemon & garlic Chicken kebab**

**Vegetable and halumi kebabs**

**Lamb kebabs**

**Angus burgers**

**King prawns, chilli & coriander**

**Darne of marinated salmon in chilli, lemon grass and lime**

### **Selection of salads – choose 5**

**Cous cous, feta and roasted vegetables**

**Italian pasta salad**

**Coleslaw**

**Tomato and mozzarella salad**

**Mixed leaf salad**

**Tuna nicoise salad**

**Char grilled courgette and roasted red pepper salad, tarragon dressing**

**Pickled mushroom salad**

**New potato salad**

**Sweetcorn and black bean salad**

**Beetroot and watercress salad, horseradish dressing**

**Cucumber and minted yoghurt**

**Vegetable moilee curry**

**Chunky chips or Dauphinoise potatoes (supplement £0.50 pp)**

**Garlic bread**

The barbecue price includes coffee & chocolates

(All VAT inclusive rates are calculated at 20%).

## Desserts - £6.25 pp

All the desserts listed below are available as an option with any of the buffet and dinner menus

### Spring / summer 2012

**Strawberry and passion fruit pavlova, raspberry sauce, double cream**

**Lemon tart, raspberries and raspberry sauce**

**Mango and coconut cheesecake, with pineapple salsa and Malibu syrup**

**Rice pudding and orange bavaois**

**Madagascan vanilla bean mousse**

**Rhubarb sorbet and ginger tuille**

**Trio of chocolate mousse ,caramelised orange jelly**

**Fresh strawberries and raspberries in a glass**

**Madagascan vanilla cream**

**Timbale of summer berries in vanilla jelly £1.80supplement**

**Champagne sorbet**

**Peach Melba trio**

**vanilla ice-cream, peach mousse and raspberry tart**

**Coffee and chocolates**

## Cheese as an extra course

**Selection of British and Irish cheese, celery, grapes and apple with biscuits**

**Please choose 3 –**

**Stilton, Cheddar, Gubeen, Tunworth,, Tymsboro, Cashel blue, Wensleydale - per board of 10 portions £70.00**

**Warm crottin goats cheese, pear and vanilla purée, walnut bread £7.95 pp**

## **Bowl food - Buffet menu £19.00 pp (minimum 60 people)**

### **Choose 3 cold**

**Fusion of buffalo mozzarella, vine tomato & artichoke hearts (V)**

**70's shrimp cocktail & brown bread**

**Avocado Caesar salad with crostini and Dutch cheese (V)**

**Chicken, sunflower seed, apricot in curried yoghurt, gem leaf**

**Truffle infused woodland mushroom, goats cheese crostini (V)**

### **Choose 5 hot**

**Wild mushroom risotto with Parmesan galette (V)**

**Smoked haddock fishcakes with quails egg and parsley sauce**

**Steak Bearnaise and chips**

**Crispy duck with vermicelli noodles and hoi sin sauce**

**Chicken tagine with tabbouleh**

**Chicken satay**

**Lemon and mint marinated lamb and pimento kebabs, red cabbage**

**Spiced pork belly with pak choi**

**Deep fried seabass and fat chips, & tartare**

**Sausage and mash, Dijon shallot gravy**

**Braised steak in ale with herb mash**

**Vegetable tempura, noodles, sweet soy dressing (V)**

**Posh fish pie, creamed potato topping, pea puree**

### **Choose 3 puddings**

**Mini ice cream cones**

**Fruit salad smoothie spiked with vodka**

**Pot au chocolate**

**Tiramisu**

**Eaton mess**

**Bowl food is a stunning stand up food concept that is ideal for special occasions where guests prefer to stand and mingle while they graze.**

**All dishes are served in small sugar sized bowls.**

The price includes a selection of 3 starter style dishes, 5 main course

dishes and 3 desserts, coffee & chocolates

## **Gastro Pub Grub Hot Buffet**

*Classic pub dishes with a twist*

**Note: this menu is not a part of the mix and match menus**

**2 courses - £15.00 pp 3 courses £19.00 pp (minimum 50 people)**

### **To start- choose 3**

Soup of your choice with warm artisan bread

Old fashioned prawn cocktail

Ardennes pate & warm toast

Seasonal melon with fruit coulis (v)

Caesar salad (v)

### **Mains – choose 4**

Steak & Brentwood ale pie

Sheppard's pie

Goats cheese & caramelised red onion tart

Toad in the hole with stilton batter & beer gravy

Spaghetti carbonara with rosemary & sea salt garlic bread

Tower gourmet burger , topped with Monterey jack & pancetta on brioche

Tower Chicken kiev wrapped in pancetta

Trio of local sausage & creamy mash

Your choice of vegetarian dish (v)

### **Desserts – choose 3**

Eaton mess

Fresh fruit salad

Classic apple crumble & homemade custard

Sticky toffee pudding, toffee sauce & clotted cream

The price includes a selection of 3 starter style dishes, 4 main course dishes and 3 desserts, coffee & chocolates

## Hot Carvery Buffet

### A selection of prime meats carved directly from our Carvery

Minimum 50 people - £30.00 pp

#### To start- choose 3

Soup of your choice with warm artisan bread

Old fashioned prawn cocktail & brown bread

Ardennes pate & warm toast

Seasonal melon with fruit coulis (v)

Caesar salad (v)

#### From the Carvery

Norfolk bronze turkey

28 day aged French's farm rib of beef (£2.00 pp supplement)

Organic French's farm loin of pork

Honey glazed gammon

Leg of lamb (3.00 pp supplement)

*All roasts are accompanied by the appropriate sauces, Yorkshire puddings & homemade gravy*

#### Desserts – choose 3

Eaton mess

Fresh fruit salad

Summer pudding & pouring cream

Classic apple crumble & homemade custard

Sticky toffee pudding, toffee sauce & clotted cream

The price includes a selection of 3 starter style dishes, 3 carvery joints  
Return visit to carvery for vegetables & gravy, desserts, coffee & chocolates

## **Optional extras**

*To make your you and your guests day extra special we have listed some products you can add to your preferred buffet or sit down meal. Prices can be given when we establish the size of party*

### **Belgian chocolate fountain**

With marshmallows, strawberries, slices bananas and any other fruit of your choice.

### **Crouque en bouche**

A Croque en bouche is a traditional French wedding cake. It is made from profiteroles filled with pastry cream and constructed using golden caramel to stick all the crispy balls of pastry and creamy filling together, resulting in a glorious tower of sweet treats .

### **Ice carvings**

Make your buffet table look stunning with a spectacular ice carving as your centre piece. We have oyster shells and swans but will try and source any particular mould you require

### **Vodka ice Luge**

Vodka ice luges are great fun and are a great centre piece for your occasion Pouring alcohol through the 'Luge' (originally vodka was used but any spirit will work) chills your chosen spirit as it runs through the ice-cold sculpture, into the mouth of the waiting partygoer.

There are many other quirky extras we can offer such as ice cream vans, candy floss machines. If you have any ideas you would like us to consider please let us know and we will do our best to accommodate you.