



Hollies

SPECIAL OCCASIONS

— Garden Menu —

£14.99 per person

Sandwich platter (white & wholemeal)

Choose three from the following

Honey glazed ham, salad & mustard

Coronation chicken

Egg & mustard cress

Cheddar & sweet pickle

Tuna & cucumber

Home baked quiches, sausages rolls, pies & crudités

Choose three from the following

Broccoli & stilton quiche

Wild mushroom & leek quiche

Bacon & caramelised onion quiche

Pork, apple & sage sausage rolls

Scotch eggs

Pork pie with onion marmalade

Vegetable crudités with dips

Selection of cakes & pastries

Choose three from the following

Scones with jam & clotted cream

Lemon drizzle cake

Coffee & walnut cake

Victoria sandwich

Chocolate brownie

Unlimited tea, coffee, fruit juice and water

Special dietary requirements can be catered for.

Extra choices can be added at additional cost per person.

Minimum of 15 guests and maximum of 50 guests with reservations one week in advance.



Hollies

SPECIAL OCCASIONS

— Greenhouse Menu —

£19.99 per person

Cold canapés

Choose three from the following

- Smoked salmon, cream cheese & chive blini
- Mini Yorkshire pudding with roast beef & horseradish
- Cheese pastry cups filled with goats' cheese & glazed beetroot
- Coronation chicken in filo cups
- Vol au vents filled with prawn cocktail

Hot canapés

Choose three from the following

- Home made pork, rosemary & cheddar sausage rolls
- Leek & wild mushroom tartlets
- Thai fishcakes with sweet chilli dipping sauce
- Chicken & sesame goujons with BBQ sauce
- Beef kebab with green peppercorn dipping sauce

Desserts

Choose three from the following

- Chocolate & raspberry tartlets
- Choux buns filled with passionfruit cream
- Strawberry & custard puff pastry slice
- Apple & blackberry crumble tartlets
- Mini lemon meringue pie
- Salted caramel & banana tartlets

Unlimited tea, coffee, fruit juice and water

Special dietary requirements can be catered for.

Extra choices can be added at additional cost per person.

Minimum of 10 guests and maximum of 50 guests with reservations one week in advance.



Hollies

SPECIAL OCCASIONS

— Conservatory Menu —

£29.99 per person

Starters

Choose one from the following

Tomato & basil soup with crusty bread

Tiger prawn cocktail

Spinach, garlic and wild mushrooms served in a filo basket

Chicken liver parfait served with caramelised onion, hazelnut & balsamic dressing

Selection of melon with lime & stem ginger syrup and crème fraiche

Mains

All served with seasonal vegetables and potatoes

Choose one from the following

Pan fried seabass with salsa verde

Poached fillet of salmon with hollandaise sauce

Herb crusted rack of lamb with red wine gravy

Traditional beef wellington served with a red wine jus

Oven roasted cauliflower steak with cashew cream sauce

Spring pea & wild mushroom risotto with herb oil drizzle

Desserts

Choose one from the following

Panna cotta with summer berries

Chocolate and baileys mousse with shortbread

Sticky toffee pudding served with vanilla ice cream

Pavlova served with chantilly cream and fruits in season

Cheese board served with fruit & crackers

Unlimited tea, coffee, fruit juice and water

Special dietary requirements can be catered for.

Minimum of 10 guests and maximum of 30 guests with reservations one week in advance.