



MENU

NURSTEAD COURT EVENTS

FINGER BUFFET MENU

£15 PER PERSON

A selection of freshly prepared trimmed reception
sandwiches, including:

Tuna & cucumber, egg & cress, ham & tomato, and cheese

Hot Pork Sausage Rolls

Crispy Vegetable Spring Rolls with Sweet Chilli Dip

Chicken Goujons with BBQ Dip

Breaded Mozzarella Dippers

Picnic Egg & Pork Pie Platter

Mini Vegetable Samosas

Crudités with Hummus

OPTIONAL EXTRAS

Tea & Coffee Station — **£3pp**

Finger Buffet Sweets / Cakes — **£3pp**

HOT CONES

£15 PER PERSON

Served canapé-style as guests mingle, in newspaper-print cones

Battered Cod

Southern Fried Chicken

Halloumi Sticks

Served with double-cooked salt & vinegar chips and sauces



MENU

CURRY BUFFET

£28 PER PERSON

Tender-Cooked Lamb Rogan Josh
Butter Chicken with Chickpeas
Paneer, Pea & Pepper Tikka
Jewelled Steamed Rice
Vegetable Samosas & Onion Bhajis
Crispy Poppadoms with Mango Chutney & Rait

BARBECUE MENU

£28 PER PERSON

Seasoned Roasted Strip Loin Steaks
Salt & Pepper Chicken Portions (with piri piri sauces)
Local Pork Sausages
Grilled Halloumi
Vegetarian Burgers & Sausages
SERVED WITH
New Potato Salad with Crispy Onions or Hot Buttered
New Potatoes
Beef Tomato Salad with Fresh Basil & Balsamic Dressing
Rough-Cut Coleslaw
Mixed Cos, Iceberg & Radicchio Leaves
Pesto & Spinach Pasta Salad
Fresh Bread Board
Selection of Condiments

THREE COURSE MENU

£44 PER PERSON

TO START

Please choose 1 or 2 options for your guests

POTTED HAM HOCK & PARSLEY TERRINE

With homemade piccalilli and a freshly baked baby baguette

CHERRY TOMATO & MOZZARELLA BOCCONCINI SALAD (VG)

With micro basil, wild rocket, ciabatta crisp and balsamic glaze

CHEF'S SEASONAL HOMEMADE SOUP

Spring pea and fresh mint with baby pea shoots

or

Field mushroom minestrone with orzo pasta (VG)

ROSEMARY-BAKED CAMEMBERT (VG)

Served with a crusty mini baguette and sweet pickle.

TRIO OF SALMON

Oak smoked, hot smoked and poached salmon

Served with cucumber, salad leaves and crème fraîche

SMOOTH CHICKEN PÂTÉ

With spiced apricot chutney and naan bread

WARM GOAT'S CHEESE & ROASTED ONION TART (VG)

With dressed rocket and fig & onion coulis

(VG dishes can be adapted for vegan or dairy-free guests)

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NURSTEAD COURT, NURSTEAD CHURCH LANE, MEOPHAM, KENT DA13 9AD



MAIN COURSE

Please choose 1 or 2 options for your guests

BUTTER-ROASTED SUPREME OF CHICKEN

With sage and onion stuffing, pigs in blankets, Yorkshire pudding, roasted fondant potato and rich gravy

ORGANIC BAKED FILLET OF COD

Served on an edamame, pea and spinach risotto

ROASTED RACK OF ENGLISH LAMB (£2.50 SUPPLEMENT)

With Rioja and redcurrant sauce and dauphinoise potato

OUTDOOR-REARED BELLY OF PORK

Slow cooked and served on bubble and squeak with baby carrots and cider jus

SLOW-COOKED BEEF BRISKET

With roasted root vegetables, crushed new potatoes, rich red wine sauce and caramelised baby onions

ROASTED VEGETABLE MAIZE TART (VG+)

With basil and pumpkin seed crumb

(VG dishes can be adapted for vegan or dairy-free guests)

DESERTS

Please choose 1 or 2 options for your guests, or opt for the
Sweet Buffet Table

STICKY CHOCOLATE BROWNIE

Served warm with vanilla bean ice cream

SUMMER BERRY MESS (VG)

Mixed berries, Chantilly cream and crisp meringue in kilner
glasses

VANILLA CHEESECAKE

With warm brandied cherries and dark chocolate

THE MINI TRIO

Lemon & orange tart, raspberry & rose cheesecake and
chocolate brownie bites

Served with fresh strawberries and whipped cream

TOFFEE APPLE CRUMBLE

With vanilla bean ice cream

WHITE CHOCOLATE PANNA COTTA MARTINI

With fresh raspberries

SWEET BUFFET TABLE

A selection of desserts for guests to enjoy

BAKED VANILLA CHEESECAKE

FRESH STRAWBERRIES

CHOCOLATE BROWNIE CAKE

CLASSIC LEMON TART

(VG dishes can be adapted for vegan or dairy-free guests)

TEA AND COFFEE

Tea, coffee and infusions with macarons may be added at £3.50
per person

(Tea and coffee are available throughout from the marquee bar)

SWEET TABLE

£8 PER PERSON

White & Dark Chocolate Brownie Cake

Classic Tart au Citron

Vanilla Cheesecake

Fresh Strawberries

Whipped & Pouring Creams

DIETARY REQUIREMENTS

We are happy to cater for dietary requirements and food
allergies with prior notice.

Unfortunately, we are unable to accommodate requests made
on the day.