

We, at Morley Hayes, would like to offer our condolences on your bereavement and hope that we can ease your burden, if only a little, by being able to offer you a choice of simple buffets as refreshments after your service.

We will greet your guests upon arrival and direct you through to your private suite with your own private bar. Our attentive staff will be on hand at all times to ensure your remembrance and celebration of your loved one's life will be treated with care and respect.

All of our suites have good disabled access, and we have ample free car parking available on site.

The following menus range from a light buffet through to a more substantial fork buffet. We are always happy to adjust the menus to make them just right for you and your family. Please do not hesitate to contact one of our events co-ordinators to make your arrangements.

### **MENU ONE – Light Buffet**

A selection of freshly made sandwiches (1 round per person) served on farmhouse brown & white bread with an assortment of the fillings

Tortilla chips, crisps and salted peanuts

Owen Taylor's Sausage rolls

Owen Taylor's warm cheddar cheese and onion mini quiches

A selection of mini afternoon cakes

Unlimited freshly made Tea and Coffee

**£13.45 per person**

### **MENU TWO – Afternoon Tea**

A selection of freshly made cucumber, locally smoked salmon with lemon, free range egg mayonnaise and ham finger sandwiches served on farmhouse brown and white bread (1 and ½ rounds per person)

Home baked scone with strawberry jam and clotted cream

Chocolate éclair

Traditional afternoon cakes

Unlimited freshly made Tea and Coffee

**£16.95 per person**

### **MENU THREE – Finger Buffet**

A selection of freshly made sandwiches (1 round per person) served on farmhouse brown & white bread with an assortment of the fillings

Tortilla chips, crisps and salted peanuts

Mango and brie parcels

Southern fried chicken with a bourbon cream dip

Filo wrapped prawns

Vegetable spring rolls served with mango and chilli dip

Owen Taylor's Sausage rolls

Owen Taylor's warm cheddar cheese and onion mini quiches

A selection of mini afternoon cakes

Unlimited freshly made Tea and Coffee

**£16.95 per person**

### **MENU FOUR – Fork Buffet**

Honey roasted ham with pineapple chutney

Poached salmon with cucumber crème fraiche

Owen Taylor's award winning pork, chicken and stuffing pork pie with locally made pickle

Served with;

Minted new potatoes

Warm bread rolls and butter

Homemade Coleslaw

Tossed Green salad

Roasted tomato and basil salad

Waldorf salad

Unlimited freshly made Tea and Coffee

**£26.50 per person**

**Private Room Hire** – We have a range of private function suites to suit the number of guests attending. Room hire is included with the above prices; however, for small intimate gatherings of numbers less than 25 will incur a room hire charge of £75.00 and will have usage of a public bar and lounges

## RECEPTION DRINKS PRICE LIST 2011

### Sherry

Harvey's Bristol Cream (sweet)	£3.50
Harvey's Club Amontillado (medium)	£3.50
Tio Pepé (dry)	£3.50

### Pimms and Lemonade

a classic thirst-quenching drink served with cucumber and a sprig of fresh mint, over ice.	£6.50
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### Bucks Fizz

a refreshing mix of fresh orange juice and sparkling white wine	£5.25
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### Hot Winter Punch

a warming blend of red wine, scotch whisky, fresh orange juice, cinnamon and citrus fruits	£5.25
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### WINE

Red or White French House Wine	£3.45
Sparkling White Wine	£5.25
Sparkling Rosé Wine	£5.25

### Kir Royal

Sparkling white wine laced with crème de cassis	£6.25
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### Sea Breeze

Vodka, cranberry juice and grapefruit juice served in a tall glass with ice	£5.75
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### Peach Bellini

Peach puree slowly topped with prosecco	£5.75
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### Mojito

Crushed mint leaves, sugar and lime, mixed with white rum and poured over ice, topped with soda water and garnished with a fresh mint sprig	£5.75
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### CHAMPAGNE

House Champagne	£7.75
Moët et Chandon Champagne	£9.95

Fresh Orange Juice is served as an accompaniment to all reception drinks	£6.25 per litre
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