



## Queen's Wood Café

### **Menus & Information for private evening parties**

Thank you for your interest in holding an event at the Queen's Wood Café. We offer a range of menus to provide our customers with ideas and options to suit most tastes. We are also happy to work with you to create other menus. The aim of this note is to give you a sense of the types of events we have catered for and to give you an idea of prices.

Canapé Menu We advise our customers to consider a canapé menu if they are holding a short (c. 2 hours) event, such as book launch or a formal opening of an art exhibition. We also recommend finger foods for events where seating is reduced to minimum and where guests will mostly be mingling and or dancing

#### **A selection of canapés could include**

King Prawns with a Ponzu Dipping Sauce

Mini Tartlets of Smoked Bacon, Sweet Red Onion and Goat's Cheese

Mini Tartlets of Apple Wood Cheddar and Caramelised Red Onion

Cherry Tomato Tarte Tatin with Mozzarella and Pesto

Mini Courgette, Dolcelatte and San Marzano Tomato Pizzas

Mini San Marzano Tomato, Pancetta and Mozzarella Pizzas

Mini Smoked Haddock, Leek and Chive Tarts

Salmon teriyaki chunks served with soy sauce

Nacho Crusted Chicken Goujons with Chipotle Pepper Dip

Mini goat cheese and red pepper tarts

Tempura battered king prawns

Breaded plaice goujons served with tartar sauce

Cocktail size Pea and potato samosas

Mini naan bread with mango salsa and brie

Avocado, salmon and prawn blinis

Tomato and ricotta cheese bruschetta

### **Canapés are priced at £2 each per person**

We normally recommend a selection of at least 5 items for a short (2 hour event) this would cost £10 per head, 6 items £12 per head and so on.

Canapés can also be served all evening and we would recommend at a selection of at least 10 options so there is an interesting variety throughout the evening.

### **Symphony of Salads Menu**

Our more health conscious customers often prefer this menu. It also goes well with an event that is less formal and where a family-type meal away from home style is preferred. If complemented by whole salmon or large blocks of cheese and fresh bread, it makes for a very relaxed, hearty meal. It is particularly well suited for events where food is laid on all evening, as it is all served cold. The salad bowls would be filled as they are consumed throughout the evening.

#### **Classic Greek Salad**

quartered artichoke hearts, English cucumbers, roma tomatoes, kalamata olives, and feta cheese tossed in an adriatic vinaigrette

#### **Grilled Market Vegetables**

including Portobello mushrooms, colourful squashes, carrot spears, fingerling potatoes, with romesco sauce

#### **Hearty Chicken Salad**

with seared chicken breast cubes accented with jicama, green onions, grapes and mandarin oranges, bound with a light herbed mayonnaise

#### **Fatoush Salad**

shredded greens, chopped tomato, cucumber mint, parsley and lemon accented with toasted pita triangles tossed in a mint vinaigrette

#### **Seven Vegetable Couscous**

with garbanzo beans and carrots served with an onion harissa sauce

#### **Pesto Orzo Salad**

with soft feta cheese, Greek olives, sun dried tomatoes and extra virgin olive oil

#### **Curried Potato Salad**

with yellow curry and green onions

#### **Eggplant, Prosciutto, Sun Dried Tomatoes**

with mozzarella on a bed of watercress

**Each salad option is £3.50 per person. We normally recommend a selection of at least four salads. For a selection of 4 salads you would pay £14 per person.**

### **Other items that are often served along with the Symphony of Salads menu**

Selection of freshly baked rustic breads, olives and salad sauces £2.00 per person

Selection of 3 cheeses (whole brie, block of mature cheddar, roulade etc) £2.00 per person

Whole large (1.5-2kg) Salmon, steamed and dressed-£100

Whole British fully roasted ham on the bone- £100

Whole leg of lamb roasted/baked-£100

### **Tapas Menu**

Empanadas: bread pies stuffed with shellfish, fish or meats,

Shrimp Fritters in chickpea flour

Fried Calamari

Spicy Sausage and Cheese Tortilla

Costillas (barbequed mini pork ribs)

Prawn croquettes

Patatas Bravas - A classic! Spicy potatoes, with a hot Brava sauce to match!

Salt cod fritters with Aioli

Champiñones al ajillo: (garlic mushrooms)

Prawn and Bacon Brochettes

Spicy Kebabs

Spinach with pine nuts and raisins

We have a large paella tray which we can set up on the verandah and guests can watch as we make the paella. You may choose between seafood, chicken and chorizo or vegetarian. This is usually very much enjoyed by the guests. We could also set it up in the garden if it is a nice evening. Paella trays are £100. This is usually enough for 25 people. We can make three or four over the course of the evening.

The tapas menu is served in little tapas dishes which are delivered to the table based on the demand. Each little dish serving is £3.00

Sangria can also be served by the jug - £12.00 per jug

### **Caribbean Menu**

Jamaican Jerk Chicken

Jamaican Goat and Potato Curry

Traditional West Indian Rice and Peas

Fried Plantain  
Dumplings  
Spicy Roti bread  
Mixed garden salad

This buffet menu can be produced for a price of £18.00 per person

With this menu we offer fruit kebabs and berries with cream

Price per person is £2.50

Jugs of Jamaican Rum punch can also be served to each table at £12 per 1 litre jug

**Desserts that are available with any of the menus**

Shortcakes with Strawberries  
Caramelized Lemon Tartlets  
Raspberry Mini Pavlovas

Mini cheesecake selection

Chocolate covered strawberries

Hot Chocolate Soufflé Tarts

Skewers of Fresh Fruit with White and Dark Chocolate Dips

Each dessert option is £2.50 per person

**Bar Arrangements for private evening events**

Prosecco, (20.00 per bottle) champagne (£35-50 per bottle), a selection of red and white wine (£18 – £35 per bottle) will be available at the bar and we are always happy to order specific wine that you like. If you let us know of your preference we can tell you how much we will charge you per bottle.

A wide selection of fruit juices including orange juice, apple juice, and cranberry juice; still and sparkling water would also be available at the bar. Lager beer will also be available (Becks and Kronenberg).

All the drinks consumed will be tallied at the end and you will be billed for the prosecco, wine, beer and champagne by the bottle and for the fruit juices by the glass (Normal prices apply for juices as specified on our menu c £2 - £3)

We normally decorate the path and the verandah and the main room with candles – if you would like to decorate with additional items, you are welcome to do so but we ask that you use materials that do not damage the surfaces – please ask us for advice. You may come in an hour before your event to set up the decorations.

For special events, we are also happy to order flowers for the café. This would cost an additional £70 pounds to purchase two large bunches of flowers to go on the main windowsills. You may take the flowers with you at the end of the evening.

With regard to music, we have a CD player and amplifier. You can also bring music on a computer or Ipod/MP3 Player. Our licence requires that all guests leave the woods by midnight. We therefore turn off the music 15minutes before to give guests ample time to leave safely.

### **Terms and Conditions of hosting an evening event at Queen's Lodge**

Parties may take place between the hours 5pm to midnight and are usually 6 hours long (5-11pm or 6pm to midnight)

Our licence allows us to sell alcohol until 11pm and only soft drinks can be served after that.

All music must be turned off by 11.45pm

All guests must leave the woods by 12 midnight – we are in a residential area and request that guests leave as quietly as possible.

There is no car access into the woods unless dropping off an elderly or disabled person who is not able to manage the walk down the path. You may also drive in to drop off goods for your party, but parking is not available.

The prices quoted are valid for three months from the date of quotation. We reserve the right to re-quote for an event, which will take place more than 6 months after the quotation date. It is very rarely that we need to do this, but in the current economic climate prices are rising faster than normal.

A deposit of 50% is required at the time of booking. The remaining balance should be paid before the event takes place, except for the drinks bill, which can be settled on the day. We take payments in cash, by debit card or by BACS.

We request that final numbers of guests for your event are confirmed five days before the event. After this date, increases in numbers of up to 10 people can usually be accommodated, but no allowance can be made if numbers drop. Our high standards depend upon the fact that any event we undertake is separately planned, purchased and cooked. Consequently all prices quoted are for a specific number of guests. When numbers drop, our overheads do not reduce proportionately and our menu prices may increase.