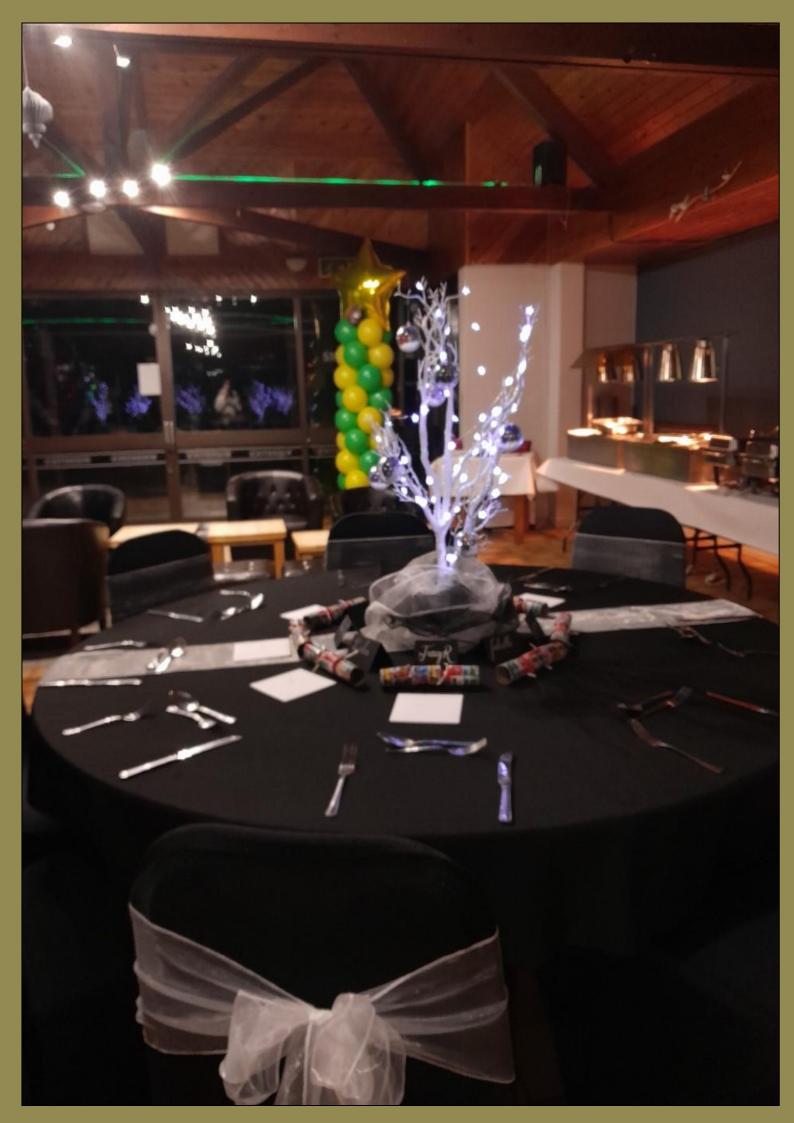
THE WOODSTOCK



(ATERING BROCHURE



Buffet and Catering Brochure - Menu Selection

We can provide the ideal venue for all of your family functions – Christenings, Weddings, Anniversary Parties, Birthdays and funerals, along with quiz nights, band nights, sporting events and presentations.

Menu's can be provided for any occasion and we have put together this sample brochure to give you an idea of the types of food that we can provide.

You are free to interchange any of the selections to customise your food and we can assist in providing the solution to your catering requirements.

We can also cater for small dinner events and lunches with two or three course sit down meals on request. We have menus for both lunchtime and evening parties and of course, Christmas, our busiest time of year.

We are fully licensed and can accommodate up to 200 people in our Main Room and 45 in our Dining Room area. Both have their own bar and would be private for your event.

Sunday, we open to the public for lunches and have a 3 course set menu available. It's always advisable to book in advance. Party bookings can be accommodated.

www.woodstockclub.co.uk

Tel:01795 410777





Finger Buffets

(all prices are per head)

Menu (A)

Platters of homemade sandwiches with traditional fillings.
Cocktail Sausages: Sausage Rolls

Vegetarian Quiche: Cheese Savouries

Bowls of Crisps

Menu (B)

Assorted Sandwiches with Traditional Fillings
Cocktail Sausages: Savoury Buffet Eggs (v)
Sausage Rolls: Breaded Chicken Goujons
Indian Samosas: Spring Rolls
(Sweet Chilli Dip
Vegetarian Quiche
Crisps and Dips

Menu (C)

Bridge Rolls with assorted fillings
BBQ Chicken Wings
Sausage Rolls: Assorted Vol-au—vent

Gala Pork Pie: Cheese and Pickles

Menu (D)

Selection of Bridge Rolls : Smoked Salmon

Canapé

Sausage Rolls: Cheese Straws: BBQ Chicken

Drumsticks

Cocktail Sausages: Gala Pork Pie with Egg
Tray of Assorted Cupcakes/slices
Mini Vegan Roll Selection

Menu (E)

Chicken Goujon with Garlic Dip
Pizza Fingers: Buffet Pork Pies
Cocktail Spring Rolls
Savoury Buffet Eggs: Cheese and Fruit on sticks
Selection of Wraps
Mini Quiche

SANDWICH PLATTER

(Allowing 1 round of Sandwiches, 1 Wrap and 1
Bridge roll per person)
A Selection of Sandwiches
Wraps and Bridge Rolls

Gluten Free, Vegetarian and Vegan Guests

Our GF or Vegan Platter can be added to your regular buffet. One platter will serve 10 guests so just add this in with the numbers for catering. Non GF / Veggie customers will be just as happy.

Vegan / Vegetarian Bites

Vegan Filled Wraps
Spring Rolls
Samosas
Pizza Bites
Vegan Cornish 'Sausage' Roll
Mixed Puff Pastry rolls
Mixed Traybake squares
Serves 10 people as part of a buffet selection



Gluten Free Platter

Gluten Free Sandwiches and wraps
Egg/Cheese and Tomato/Ham and Tomato/Tuna
and Cucumber in Warburton's GF Seeded Bread.

Sausage Rolls
Quiche Slices
Savoury Eggs
Chargrilled Chicken Strips with BBQ Sauce
Pizza Slices
Pork Sausages wrapped in Bacon
Stilton Cheese Pinwheels
Cake Slices
Serves 10 people as part of a buffet selection





Fork Buffets

Hot or cold and can be as simple or elaborate as you would like. Perhaps just one cold meat dish, a salad, potato dish and dessert or a hot dish presented in a chafing dish with the accompanying side dishes where guests just help themselves. Add to these more hot or cold dishes, salads and breads, vegetarian options, to suit any occasion. Mix and match items and we can guide you on a final price for your function.



Basic Fork Buffet 1

Your Choice of two of the following home cooked meats:

Roast Turkey:Ham:Pork:Beef

New Potatoes or Savoury Wedges
3 Mixed Salads, coleslaw,
seasonal salad (see our list for
choices)
Freshly Baked Breads and Rolls

Fork Buffet 2 - Ploughman's

Sliced Gammon Ham Chicken Drumsticks Mini Pork Pies

Selection of Cheese, crusty bread, crackers and butter

Pickles and Chutney, tomatoes, celery and grapes

Celebration Cold Fork Buffet

Whole Baked Salmon Coronation Chicken with Rice Home cooked Gammon Ham Vegetarian Quiche Selection

Rice/Pasta and Potato Salad New Potatoes or Bowls pf baby roast potatoes

Baskets of Bread and Rolls Selection of Desserts

Continental Charcuterie Board

A selection of mixed continental meats and antipasti with fragrant sun blushed tomatoes, plump olives, sourdough bread, cold sliced marinated chicken breast and salad garnish.



We can Supply a Hog Roast – a whole pig, roasted on a spit then carved and pulled, with crackling, sausagemeat stuffing, apple sauce, brioche and floured baps. A full sized pig will feed about 120 people, for smaller events we can roast individual joints and carve them as needed. Market Prices quoted at the time of booking.





Hot Finger Buffet

Chicken Goujon (hot and spicy if you like)
Lamb and Vegetable Samosas
Onion Bajhees
Spring Rolls
Spiced Potato Wedges
Roast Potatoes
Mozzarella Cheese Bites
Mini Pigs in Blankets
Breaded Garlic Mushrooms
Mini Pizza Bites



Hot Fork Buffet

These selections are served at the buffet table in Chafing dishes to help yourself with sides and breads where applicable. Assisted but not table service is included.

Kentish Bangers and Mash Peas and onion Gravy

Traditional Cottage Pie Vegetables

Lamb Hot Pot

Beef, simmered in rich ale gravy with Bacon.

Chicken supreme with bacon, leeks And fresh herbs

Fish Pie

Succulent choice pieces of cod, salmon, Prawns, haddock and mussels topped withMashed potato

Chicken or Vegetable Curry served with Rice, Pappadum and Naan breads

Chilli Con Carne with Rice
Garlic Bread and Parmesan Cheese





BBQ and Hog Roast

We can include minted lamb burgers, tandoori chcken, pork chops, sirloin steaks, a variety of salads, or, just a simple combination of burgers and hot dogs – anything that can be grilled is a possibility.

BBQ Menu 001
6oz Blackgate Steak Burger

Pump it up with Bacon, Cheese, Salad, Sauce

Pulled and sliced BBQ Pork Shoulder

Jumbo Sausages in a Hotdog Roll

American Mustard, Relish and Chilli Slices (optional)

BBQ Lemon and herb Chicken Thighs

Seasoned Potato Wedges

Roasted Vegetables
Stuffed Roasted Mushrooms

Red Cabbage Coleslaw

Salad (Add it to your burger or pile it on the plate)

Funeral Wakes



We pride ourselves in being accommodating in what can be a difficult time for you. Perfectly situated on the outskirts Sittingbourne, enclosed by farmland and forest, the Woodstock offers a private atmosphere without having to stray too far from civilisation. Our professionally trained staff have years of experience, granting you and your guests the utmost comfort and assistance on the sad and difficult occasions.

There if full disabled access on one level and ample car parking space. We can accommodate larger gatherings in our main room and a smaller wake in our small dining area, either way, your family and guests will be comfortable

You can choose food from any of our menu's or mix and match to customise your buffet.

We are able to set up a tea and coffee station supplying unlimited tea and coffee throughout.

Each area has its own bar which will be open on arrival and if you wish to put money behind we can do this, keeping you informed as to expenditure.. We are located just a short drive from the local crematorium which makes for easy access, and work with all local funeral directors.

Media can be linked through our audio or TVs to display photos or listen to favourite playlists. (We would appreciate any media the day before so that we can make sure everything works for you).



Groups and Associations

We cater for many groups - OAPs, WI Groups, Local Bowls Clubs, blind and disabled associations and the like. We are pleased to be able to offer our rooms midweek for lunches or afternoon tea party get togethers and have a set menu available or let us build a menu tailored to your requirements. This would be for pre bookings only and we require a minimum of 20 people.

Soup of the Day

Served with crusty bread

Country Style Pate

A medium pate with salad garnish and toast

Egg Mayonnaise (v gf)

Hard boiled eggs with a lightly curried mayonnaise

Breaded Garlic Mushrooms (v)

With garlic mayo dip

Breaded Whitebait

Tartare Sauce, brown bread

Shortcrust Steak Pie

Tender chunks of braised beef in a light shortcrust pastry

Confit Leg of Duck

Cranberry and port sauce on sauté potatoes

Sliced Pork, topped with Apple and Melted Cheddar

The apple compliments the pork, with a nice tang from mature cheddar

Chicken Extravaganza

A Supreme of Chicken with blue cheese stuffing, wrapped smoked bacon and served with ham and mushroom sauce.

Roasted Nut Wellington (v)

In a red wine sauce

Poached Salmon Fillet

With prawn and asparagus sauce

Roast Beef

Yorkshire Pudding and Horseradish

Roast Potatoes and Vegetables

Apple Crumble with Custard Sherry Trifle Lemon Mousse

Crème Brulee

Chocolate Fudge Gateaux

Coffee / Tea

Christmas Party Menus for November and December will be available from August each year and it's advisable to book well in advance for the Christmas Period





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