

## FUNCTION & WEDDING MENU

### *To begin*

**Homemade Duck & Orange Pate £5.95**  
with a homemade compote of plum

**Homemade Chicken Liver Parfait £4.95**  
with a homemade cumberland dressing

**Cocktail of King Prawns £7.25**  
served in a lemon & paprika marie rose

**Homemade Smoked Salmon & Prawn Roulade £8.00**  
served on a bed of leaves and finished with a lemon & lime mayo

**Fan of Melon £5.50**  
served with a summer fruit compote and finished with a fresh fruit sorbet

**Moules Mariniere £8.25**  
served with chunks of crusty bread

**Homemade Oven Baked Meatballs £7.50**  
in a mixed pepper & tomato stew

**Homemade Red Pepper & Fresh Basil Tart £5.75**  
with a homemade red pesto dressing

**Traditional Garlic Mushrooms £6.25**  
topped with mozzarella and served with homemade garlic bread

**Goats Cheese, Tomato & Garlic Bruschetta £5.95**  
with a sour cream dip

### *Soup*

*All our Soup is homemade with only the freshest ingredients*

**Cream of Tomato with a hint of fresh basil £4.75**

**Cream of Mushroom £4.75**

**Chunky Vegetable £4.75**

**Seafood Chowder £6.00**

**Classic Minestrone £4.75**

**Roasted Red Pepper, Tomato & Red Onion £4.75**

## HOT & COLD FORK MENU

### *MENU 1*

A Mixed Selection of Canapés

Roast Topside of Beef with Horseradish Cream

Roast Loin of Pork with Homemade Apple Sauce

Minted New Potatoes

Traditional Greek Salad with Feta and Fresh Oregano

Mixed Leaf Salad with Homemade Dressing

Homemade Fruity Coleslaw

A selection of breads

### *Desserts*

Chocolate Fudge Cake with Fresh Cream and a Rich Chocolate Sauce

Fresh Fruit Pavlova with Fruit Coulis & Chantilly Cream

£16.95 per person

### *MENU 2*

A Mixed Selection of Canapés

Open Sandwich Selection

Smoked Salmon and Prawn Platter

Mixed Pate Platter with Mixed Pickles and Crusty Bread

Mixed Tossed Salad with Homemade Dressings

Savoury Rice Salad

Waldorf Salad

Fresh Bruschetta with Continental Meats

## HOT & COLD FORK MENU

### *Desserts*

Homemade Lemon Cheesecake with Homemade Raspberry Coulis

Homemade Sticky Toffee Pudding with Custard Sauce

£15.95 per person

### *MENU 3*

Homemade Smoked Salmon & Prawn Terrine on a Mixed Leaf Salad with Toasted Brioche

Roast Breast of Turkey with Cranberry Sauce

Mini Pigs in Blankets

Roast Loin of Pork with Homemade Apple Sauce

Roast Sirloin of Beef with Horseradish Cream

Crispy Roast Potatoes

Roasted Mediterranean Vegetables

Fruity Coleslaw

Traditional Greek Salad with Feta and Fresh Oregano

Bread Basket

### *Desserts*

Fresh Homemade Raspberry Cheesecake with a Mixed Berry Compote and Chantilly Cream

Rich Chocolate and Orange Mousse

£21.95 per person

## FUNCTION & WEDDING MENU

### *Main Courses*

**Beef Wellington £19.50**  
served in a rich madeira sauce

**Oven Roasted Rack of Lamb £15.50**  
with a sausage meat, fresh rosemary and redcurrant crust  
finished with a redcurrant and mint jus

**Gressingham Duck Breast £15.00**  
with a spiced plum compote and a natural plum sauce or a traditional orange sauce

**Luxury Seafood Pie £11.95**  
topped with a buttery mashed potato and finished with melted cheddar

**Tournedos of Beef Rossini £19.50**  
on a crisp crouton with homemade pate and a cream & brandy sauce

**Traditional Steak & Guinness Pie £11.50**  
with a rich gravy

**Oven Roasted Chicken Breast wrapped in Parma Ham £12.75**  
with a creamy peppercorn sauce

**Pot Roasted Shoulder of Lamb Casserole £14.95**  
with fresh rosemary, garlic, tomatoes, potatoes and courgettes all slowly braised in lamb stock and natural juices

**Curried Lamb Shank £14.50**  
lovingly braised in Indian spices and served with curried fried potatoes and turmeric rice

**Mushroom & Red Pepper Stroganoff £10.95**  
flamed in brandy and served with turmeric rice

**Vegetable Wellington £10.95**  
with a spicy tomato sauce

**Mediterranean Vegetable Tart £10.95**  
served with a provencal sauce

### *Roasts*

**Roast Sirloin of Beef** served with Yorkshire pudding and pan juice gravy £13.95

**Roast Loin of Pork** with crispy crackling, savoury stuffing & natural gravy £11.95

**Roast Leg of Lamb** studded with fresh rosemary and served with a redcurrant gravy £13.95

**Roast Breast of Turkey** with savoury stuffing, pigs in blankets and roast gravy £11.95

**Honey glazed Gammon Joint** served with a sweet honey sauce £12.95

**Roast Topside of Beef** with Yorkshire pudding and pan juice gravy £11.95

## HOG ROAST MENU

## FINGER BUFFETS

### *Basic Roast*

Full Roasted Pig  
Homemade Apple Sauce  
Savoury Stuffing  
Floured Bread Baps  
Crispy Roast Potatoes  
£9.25 per person  
(Minimum 60 people)

### *Menu 1*

Full Roasted Pig  
Homemade Apple Sauce  
Savoury Stuffing  
Floured Bread Baps  
Crispy Fried Potatoes  
Slowly Roasted  
Mediterranean Vegetable  
Selection  
Cous Cous With Mixed  
Peppers, Raisins and Onions  
£10.95 per person

### *Menu 2*

Full Roasted Pig  
Homemade Apple Sauce  
Savoury Stuffing  
Floured Bread Baps  
Traditional Greek Salad  
Mixed Leaf Salad  
Creamy Fruity Coleslaw  
Crispy Roast Potatoes  
£12.95 per person  
Fully Roasted Whole  
Lamb available at a  
supplement of £3.00 per  
person.

### *Sandwiches & Fresh Fruit Bowl*

Egg & Cress  
Roast Beef & Horseradish Cream  
Roast Beef & English Mustard  
Cheddar Cheese  
Cheddar Cheese and Pimento  
Cheddar Cheese and Red Onion  
Cheddar Cheese and Pickle  
Ham and Tomato  
Ham & English Mustard  
Prawn Marie Rose  
Smoked Salmon  
Tuna Mayo  
Tuna Mayo & Sweetcorn  
Tuna Mayo and Onion

£3.50 per person

With Fresh Fruit Bowl £4.95 per person

### *Finger Buffet 1*

A selection of Freshly Cut Sandwiches  
Mixed Quiches (all homemade)  
Mini Pork Pies with homemade Fresh Tomato Relish  
Cocktail Sausage Rolls  
Prawn & Mushroom Vol au Vents  
Fresh Fruit Bowl

£7.50 per person

## FINGER BUFFETS

### *Finger Buffet 2*

Freshly Cut Sandwiches  
Butterfly King Prawns with Lemon Mayo  
Vegetable Spring Rolls with a Sweet Chilli Dip  
Chicken Drumsticks marinated in Lemon, Fresh Thyme and Garlic  
Mini Spring Rolls with a Sweet Chilli Dressing  
Mixed Quiches (all homemade)  
Fresh Fruit Bowl

**£8.50 per person**

### *Finger Buffet 3*

Freshly Cut Sandwiches  
Classic Pork Pies with Fresh Tomato Relish  
Breaded Scampi pieces with Fresh Lemon & Tartare Sauce  
Butterfly King Prawns with a Lemon Mayo  
Mixed Indian Selection with Mango Dressing  
Mixed Quiches (all homemade)  
Chicken Drumsticks marinated in Lemon, Fresh Thyme and Garlic  
Vegetable Spring Rolls with Sweet Chilli Dressing  
Fresh Fruit Bowl

**£10.95 per person**

## BARBEQUE MENU

### *Menu 1*

Traditional Pork Sausages  
Traditional Beef Burgers  
Chicken Fillet Marinated in Fruity Barbeque Sauce  
Homemade Pasta Salad  
Mixed Tossed Salad  
Jacket Potatoes filled with Melted Cheddar  
Floured Bread Baps  
Pickles & Sauces

**£10.95 per person**

### *Menu 2*

4oz Rump Steaks  
Lamb Koftas  
Pork & Apple Burgers  
Crispy Roast or Fried Potatoes  
Fruity Coleslaw  
Mixed Leaf Salad  
Savoury Rice Salad  
Bread Basket  
Mustard & Sauces

**£12.95 per person**

### *Menu 3*

Marinated Salmon Fillets  
4 oz Sirloin Steaks  
Lamb & Mint Burgers  
Pork & Leek Sausages  
Greek Salad with Feta & Oregano  
Mixed Leaf Salad  
Waldorf Salad with Crunchy Walnuts  
Minted New Potatoes  
Bread Basket  
Sauces & Pickles

**£15.95 per person**

# SALAD SELECTOR

£1.30 per person

Classic Creamy Coleslaw

Fruity Rice Salad

Pasta Salad with Mixed Peppers  
and Onions

Mixed Tossed Salad

Classic Waldorf Salad

Greek Salad with Fresh Feta

Classic Potato Salad with Fresh Chives

Potato & Red Onion Salad bound  
in a wholegrain mayo

Mozzarella, Cherry Tomato & Red Onion  
Salad in homemade vinaigrette

Spiced Cous Cous with Fruity Raisins,  
Peppers and Onions

# FUNCTIONS @ BETTON FARM

## BOOKING TERMS AND CONDITIONS

**CONFIRMATIONS** – Bookings will be deemed provisional until a booking form is returned, signed, together with a non-refundable deposit (which will be deducted from your final account). Final number or the actual number served, whichever is the greater will be charged to the account.

**DEPOSIT AND PAYMENT** – We require a £300 deposit to confirm the booking. Final payment must be made at least one week before the function. All extras must be settled before departure.

**CANCELLATIONS** – If you have to cancel your event, a charge may be calculated according to the table below:

- 4 weeks prior to the event - 30% of the gross event value
- 3 weeks prior to the event – 50% of the gross event value
- 2 weeks prior to the event – 75% of the gross event value
- \* For Weddings please see separate terms and conditions

**MINIMUM NUMBERS** – Our function menu prices have been calculated on the basis of a minimum 40 guests attending the event. At the discretion of the management at Betton Farm, parties of less than 40 guests may attract supplementary charges.

**CHILDREN'S PRICING POLICY** – There is no charge for children under the age of three. Children aged three to twelve years of age will be charged at 50% of the adult tariff.

## LICENSING AND PERMITTED USAGE REGULATIONS

Betton Farm is licensed to sell alcohol until 12 midnight with last orders at 11.40pm unless a 'special license' has been applied for and granted.

Due to planning regulations and out of consideration for neighbouring properties and residents, music and loud noise must cease at 12 midnight. To avoid any misunderstanding, it may be helpful to your guests if you respectfully inform them of these regulations prior to an event in order that they may make appropriate and timely transport arrangements for example; prior-booking of taxi or mini-bus. Non-residential guests are required to quietly leave the Betton Farm site by 1 am. Guests are welcome to leave cars parked overnight for collection by 11 am the following morning. Basics Plus @ Betton Farm is not responsible for any cars or property left on site.

## OPEN FIRES

Open fires including fire pits are not allowed anywhere on site unless sited, fuelled, controlled and attended by employees of Basics Plus @ Betton Farm. Fire pits will only be lit and kept alight in their designated areas on stone/concrete bases sited a minimum of 12ft from any building, when children and young people under the age of 16 are not in attendance and weather conditions permit.

## PLAY PARK AND FARMYARD

The Betton Farm Play Park and Farmyard is open daily from 9.30 am to 5 pm unless by prior arrangement with Basics Plus @ Betton Farm management and then only in daylight hours up to 9 pm.

A responsible adult must accompany children and young people under the age of 16 at all times (no exceptions permitted). Alcohol may not be consumed within the play park or farmyard.

Glasses and glass bottles are extremely dangerous in this area both to humans and livestock. Items must be disposed of appropriately in the bins provided.

Minimum and maximum height and age restrictions apply to play equipment and toys.

Basics Plus @ Betton Farm reserve the right to refuse entry to any person or persons infringing any of the above conditions.

## DAMAGE

Any loss or damage to the property venue is the responsibility of the client whose name the function is booked in. Clients will be charged repairs and replacements at replacement cost price. This also applies to any equipment found to have been damaged or misused by clients.

Basics Plus @ Betton Farm reserve the right to alter these general terms, conditions & prices at any time.

## Drinks Packages

### No. 1 £9.50 per person

'Pimms' Cocktail with Fresh Fruit & Mint  
1 Glass of White, Red or Rose Wine served with Meal  
1 Glass of Sparkling Wine for Toast

### No.2 £11.95 per person

'Pimms' Cocktail with Fresh Fruit & Mint  
2 Glasses of White, Red or Rose Wine served with Meal  
1 Glass of Sparkling Wine for Toast

### No.3 £15.50 per person

1 Glass of Sparkling Wine on arrival  
2 Glasses of White, Red or Rose Wine served with Meal  
1 Glass of Champagne for Toast

### A selection of wine available by the bottle, or by the glass

Prices on request

### A selection of bottled beer, lager & ciders available

Prices on request

### A selection of soft drinks available

Prices on request

Range of spirits available on request

**A full cash bar will be provided for your guests to purchase drinks of their choice.**

If you have any specific ideas or requirements for the menu, drinks or venue we are happy to discuss.  
We very much like to tailor the evening to your requirements.

### Sticky Toffee Pudding £4.95

served with a toffee cream

### Treacle Sponge £4.95

with a custard sauce

### Chocolate Fudge Cake £4.75

served hot or cold with a chantilly cream

### Cherries Jubilee £4.95

served on a sweet homemade pancake  
and served with dairy ice cream

### Fresh Fruit Salad £4.75

served in a brandy snap basket  
and finished with clotted cream

### Tangy Lemon Cheese Cake £4.95

with a homemade raspberry coulis

### Apple Tart Tartin £4.95

with a chantilly cream

### Homemade Rich Chocolate Mousse £4.75

### Lemon Lush Pie £4.95

with a homemade strawberry sauce

### Homemade Apple Pie £4.75

with a sweet custard sauce

### Fresh Fruit Pavlova £5.75

served with a fresh fruit coulis