



## PLANNING A PARTY?

There's an Auberge for every occasion

Our versatile venues are ideal for a huge range of events from relaxed drinks receptions and birthdays, to grand Christmas parties and wedding receptions.

This function pack contains a range of delicious menus which allow you to choose something which suits your needs, and your budget. Our chefs are also happy to produce a bespoke menu should you have more specific requirements.

Auberge believe in a tailored approach to give you the flexibility you need to create the perfect event, and our function team are on hand to help make everything as easy as possible.

**TO MAKE AN ENQUIRY PLEASE CALL 08456 777 783**

**OR YOU CAN EMAIL: [FUNCTIONS@AUBERGE-RESTAURANT.CO.UK](mailto:FUNCTIONS@AUBERGE-RESTAURANT.CO.UK)**

# Auberge

bar & restaurant

## BAR BITES BUFFET

£6.00 per person

Fiery Chicken Wings  
Cocktail Sausages  
Vegetarian Spring Rolls  
Spicy Spiral Fries  
Crunchy Onion Rings  
Tortilla Chips  
Olives  
Selection Of Dips:  
Sour Cream & Chive, Barbecue, Tomato Chilli Salsa

### ADDITIONS

Add your choice of following for an extra £1.25 per item

Tomato & Onion Bruschetta  
Brie, Rocket, Tomato & Pesto Mini Baguettes  
Breaded Plaice Strips  
Butterfly Breaded Prawns  
Spicy Chicken Goujons With Chilli & Coriander  
Tortilla Chips With Melted Cheese

## FINGER BUFFET MENU

£10.00 per head

Smoked Salmon Blinis With Creme Fraiche  
Crayfish Tail & Marie Rose Sauce Ciabatta Crostini  
Mini Beef Burgers With Swiss Cheese & Red Onion  
Mini Croque Monsieurs  
Deep-fried Brie With Redcurrant Sauce  
Mini Smoked Haddock, Salmon & Dill Beignets Served With Hollandaise Sauce  
Grilled Pitta Bread With Houmus

### ADDITIONS

Add any of the following for an extra £1.75 per item

Asparagus Wrapped In Bayonne Ham  
Calamari Rings  
Filo Wrapped King Prawns  
Oriental Duck & Spring Onion Pancakes  
Mini Cajun Chicken Brochette With Cherry Tomatoes  
Deep Fried Mini Mozzarella Balls With Sweet Chilli Dip

## KNIFE AND FORK BUFFET

£18.00 per person

Choose any two from each section:

### MAIN COURSES

Whole Dressed Poached Salmon With Lemon Mayonnaise

Cold Sliced Roast Scottish Beef & Honey Roast Ham

Coronation Chicken

Bœuf Bourignon

Chilli Con Carne

Vegetable Curry

Coq Au Vin

### SALADS

Tomato & Red Onion Salad With Basil

Seasonal Leaf Salad

Coleslaw

Pasta Salad

Tabbouleh Salad

Caesar Salad

Greek Salad

Potato Salad

### SIDES

Spice & Herb Roasted Baby New Potatoes

Gratin Dauphinoise

Champ Mash

Wild Rice

### DESSERTS

Chocolate Profiteroles

Tarte aux Pommes

Banoffee Pie

## THREE COURSE SET MENU

£21.95 per person

### Soupe à l' Oignon

Traditional French onion soup with gruyere crouton

### Saumon Fumé

Scottish smoked salmon, horseradish potato cake, rocket salad & creme fraiche

### Tartare de Crabe

A tartare of fresh crab & avocado with raspberry dressing

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### Filet d'Agneau

Herb crusted lamb rump & rosemary jus

### Loup de Mer

Roasted sea bass fillet, fresh tomato & basil salad, chive crème fraiche

### Suprême de Volaille

Chicken supreme filled with ham & Emmenthal, served with wild rice & mushroom sauce

### Risotto aux Champignons Sauvages

Asparagus & wild mushroom risotto with parmesan & cream

ALL MAINS SERVED WITH A SELECTION OF FRESH VEGETABLES & POTATOES

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### Mousse au Chocolate

Rich chocolate mousse on a chocolate sponge base, served with whipped cream

### Tarte aux Pommes

Belgian deep filled apple & sultana tart served warm with vanilla ice cream

### Banoffee Pie

Bananas, toffee & cream on a biscuit base with a caramel sauce