

FUNCTIONS & EVENTS

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, corporate quiz nights 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

An optional 10% service charge will be added to your bill

BAR BITES BUFFET

£7 per person

Fiery Chicken Wings
Cocktail Sausages
Vegetarian Spring Rolls
French Fries
Tortilla Chips
Olives
Selection of Dips:
Sour Cream & Chive, Barbecue, Tomato Chilli Salsa

ADDITIONS

Add any of the following for an extra £1.25 per item

Brie, rocket, Tomato & Pesto Baguettes
Breaded Plaice Strips
Chicken Goujons With Lemon & Coriander
Tortilla Chips With Tomato & Melted Cheese

FINGER BUFFET MENU

£10 per person

Smoked Salmon with Crème Fraiche Canapes
Crayfish Tails & Marie Rose Ciabatta Crostini
Mini Beef Burgers With Swiss Cheese & Red Onion
Deep Fried Camembert With Redcurrant Sauce
Mini Salmon & Dill Fish Cakes 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 Cured Ham
Breaded Calamari Rings
Filo Wrapped King Prawns

An optional 10% service charge will be added to your bill

KNIFE AND FORK BUFFET

£18 per person

Choose any two from each section

MAIN COURSES

Whole Dressed Poached Salmon With Lemon Mayonnaise
Cold Sliced Roast Scottish Beef & Roast Ham
Beef Bourguignon
Chilli Con Carne
Vegetable Curry
Coq au Vin

SALADS

Tomato & Red Onion Salad With Basil
Seasonal Leaf Salad
Vegetarian Pasta Salad
Caesar Salad
Potato Salad

SIDES

Spice & Herb Roasted Baby New Potatoes
Gratin Dauphinois
Champ Mash
Wild Rice

DESSERTS

Profiteroles au chocolat
Tarte Aux Pommes
Banoffee Pie

An optional 10% service charge will be added to your bill

THREE COURSE SET MENU

£23.95 per person

Soupe à l' Oignon
Traditional French onion soup

Saumon Fumé
Scottish smoked salmon, horseradish potato cake, rocket salad & crème fraiche

Pâte de Campagne
Coarse pork pâte served with toasted baguette & red onion marmalade

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Filet D'Agneau  
Herb crusted rump of lamb, gratin dauphinois, fresh spinach & rosemary jus

Loup de Mer  
Roasted sea bass fillet, herb roasted potatoes, fresh tomato & basil salad, crème fraiche

Suprême de Volaille  
Breast of chicken wrapped in cured ham, mini ratatouille, rosemary-roasted potatoes, marsala sauce

Risotto aux Champignons  
Risotto with asparagus, shallots, wild mushrooms, Parmesan & crème fraiche

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

Tarte aux Pommes
Belgian deep filled apple and sultana tart served warm with vanilla ice cream

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

An optional 10% service charge will be added to your bill