



THE METHUEN ARMS

Wiltshire

**Buffet and Function Menus  
Summer 2017**

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### **Useful notes for party organisers**

After many years of organising parties, we have put together this list of catering notes to help with the arrangements, so that as the organiser, you too can relax and enjoy your lunch or evening as much as all of your guests....

#### **1. Dates**

Please phone with your preferred dates so that we can pencil in your provisional booking. Your booking is secured on receipt of your deposit (£10 per person).

#### **2. Party Size**

We have a number of private dining rooms & areas available that can accommodate the following numbers: The Methuen Room - 12 to 14 guests, The Snug = 15 to 16 guests, The Scullery - 22 guests  
The Main Garden Restaurant - 30 to 60 guests (*with the exception of Friday/Saturday nights and Sunday Lunch*).  
*Please discuss with us first if you wish to hold a party for 30+ on a Friday/Saturday Night or Sunday Lunch.*

#### **3. Booking**

We will require a breakdown of menu choices at least 7 days before your party date. Pre-ordered food must be cancelled 3 days prior to the day or the deposit becomes non-refundable.  
It is advisable that the organiser retains a copy of the pre-order sheet as it has been known for many guests to either forget what they have ordered or change their mind!  
We like to suggest that you perhaps provide place names with your guest's menu choices on the reverse.

#### **4. The Menu**

The hot buffet menu is designed for parties of 25+ guests. The party set menu is designed for 10+ guests. We are very happy to cater for any special dietary requirements, and can also design a menu specifically for your party if required, so please just contact us to discuss.

#### **5. Drinks and Wine**

For larger parties it not only eases the pressure on the bar but also gets the party off to a great start on arrival if a reception drink is organised. Please telephone if you think this may be of interest to you. For wine with your meal we are happy to send you a wine list and choices can be pre-ordered. Non-alcoholic options are also available.

#### **6. Settlement of the Bill**

Accounts must be paid on the day or before by one elected person in the party. For practical reasons we cannot accept individual payment on the day.  
If drinks are being ordered individually then they need to be paid for by the guest at the bar.  
For parties of less than 8, there is a 10% discretionary service charge added to the bill, and for parties of 8+, a 10% service charge will automatically be added to the bill.



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### **Buffet options for functions and events**

#### **Option 1:**

Tea & coffee with homemade cakes & scones £10.00 per person

#### **Option 2:**

Tea & coffee with homemade cakes & sandwiches £15.50 per person

#### **Option 3:**

Tea & coffee with homemade cakes, sandwiches & hot savouries £18.50 per person

#### **Option 4:**

Tea & coffee with selection of hot savouries and summer salads £18.50 per person

#### **Option 5:**

Tea & coffee with selection of hot dishes, fries, flatbreads, salads & desserts £22.50 per person



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**Buffet Option 4**

Pulled harissa lamb shoulder, fragrant cous cous, chilli flat breads

Black pudding scotch eggs, apple sauce

Pork & fennel sausage rolls

Dressed salmon, cucumber, dill, pea & mint potato salad

BBQ Beef brisket, pickles, watercress

Smoked trout & truffled leek quiche

**Salads**

Summer slaw

Roasted sweet potato, red onion, feta & sage

Green bean, bacon, toasted hazelnut & shallot

Rocket, parmesan & balsamic vinegar

**£18.50 per person**

Summer berry pavlova, rose water cream, caramelised pistachios

**Add Dessert £22.00 per person**



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### **Buffet Option 5**

**Choose one meat option from:**

Onglet served rare, celeriac slaw

Lamb kofte, tzatziki

Pork belly, pickled apple

**Chosen by chef & all included:**

Teriyaki prawns, courgette stir fry

Charred sweet potato, jalapeño cream cheese

***All served with two seasonal salads, flatbreads, salt & pepper fries***

**Choose two from:**

Lemon posset, raspberry

Chocolate mousse, banana

Vanilla panacotta, seasonal fruit compote

(served in individual jars)

**£22.50 per person**



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### **Canapés**

#### **Choose from:**

Pigeon, black pudding & walnut

Crab beignets

Blowtorched mackerel, beetroot & apple

Pea velouté, crispy ham hock

Roast beef, Yorkshire pudding, celeriac slaw

Celeriac arancini, granny smith

Smoked salmon cannelloni, olive & basil

Mushrooms on toast

Confit chicken, marinated butterbeans

Minimum of 3 canapes per person

£2.00 per canapés



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**Set Menu**

**STARTERS**

Leek potato salad, charred leeks, ratte potatoes, mustard mayo, honey, mustard leaf, jacket potato skin (v, gf)

Seared scallops, crispy ham hock, black treacle, lime, cauliflower, granny smith, curry powder (gfo)

Wood pigeon, Bromham beetroots, pickled red cabbage, walnut, black pudding

**MAINS**

Castlemead chicken breast, butterbean puree, pearl barley, mushroom, wild garlic, hazelnut granola

Roasted cauliflower, pakora, sultana emulsion, coconut, curry (v, gfo)

Skrei cod, chilli squid, red pepper, squid ink cannelloni, wilted rocket, chorizo fregola

Smoked pork belly, celeriac & black pudding arancini, quail egg, potato frites, barbeque pineapple, bacon jam

Methuen burger, brioche bun, dill pickles, tomato relish, slaw & fries (gfo)

Dry aged Ruby Red Devon onglet steak, roasted tomato, field mushroom & dressed leaf (served rare, gf)

**DESSERTS**

White chocolate cheesecake, raspberry sorbet, raspberries

Chocolate Delice, banana, peanut, salted caramel mousse (gfo)

Lemon Posset, Pistachio, cardamom milk (v)



**Two Course £28.50 – Three Course £35.00**

Tea, coffee and homemade truffles to finish



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### **Children's Menu**

Sausage, mash, seasonal vegetables

Roast chicken, sweet potato fries, peas (gf)

Fish & hand cut chips, mushy peas (gfo)

Macaroni cheese, parmesan cheese (v)

**All £8.50**

Children's Sunday Roast (smaller portion from our menu)  
Available on Sunday's Only (gfo)

### **Puddings**

The Methuen Ice Cream Sundae (v, gfo)

A little fruit salad (v, gf)

**All £4.50**