

THE BIRCH HOTEL

HAYWARDS HEATH

FUNCTIONS & FAMILY CELEBRATIONS

**The Birch Hotel has excellent function facilities.
Our Reception Rooms offer a range of sizes and can
cater for a sit down dinner of 6 guests to a buffet for 120.**



We can offer a wide range of menus and cater for all dietary requirements;
we can even create bespoke menus for your function needs.
If you are planning a private reception, room hire charges are from £100.



FUNCTION BUFFET MENU

£19.95 per person

Assorted Sandwiches
Cured Meats with Antipasti
Paté and Crusty Bread
Breaded Chicken Fillets with Caesar Dressing
Cocktail Sausage Rolls with a Tomato Sauce
Tempura Prawns with Sweet Chilli Dipping Sauce
Hummus, Crudités and Flatbread (v)
Indian selection with Mint Raita (v)

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Mini Cake Selection

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Tea and Coffee

A full range of alcoholic and non-alcoholic drinks and wines,
or a full bar facility are also available for an arrival reception
or to be served throughout the buffet.

Some dishes may contain nuts; please inform us of any food allergies or intolerances or if you
have any special dietary requirements. All prices are inclusive of VAT at current rate.



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HOT FORK BUFFET MENU

£26.50 per person

To make up your hot buffet menu please choose two main dishes, two accompaniments and two desserts from the selectors below.

Main Courses

Chilli Con Carne with Rice
Three Bean Chilli with Rice (v)
Beef Lasagne
Chargrilled Mediterranean Vegetable Lasagne (v)
Mushroom Stroganoff with Rice (v)
Chicken à la King with Rice
Chicken Biryani with Rice
Butternut Squash and Chickpea Curry with Rice (v)
Steak and Mushroom Pie with Mashed Potatoes
Chicken, Leek and Ham Pie with Mashed Potatoes
Garden Vegetable Pie with Mashed Potatoes (v)

Accompaniments

Steamed Seasonal Vegetables
Crunchy Pasta Salad
Mixed Leaf Salad
Tomato, cucumber and Olive Salad
Potato Salad with chives
Selection of Mini Samosas, Bhajis and Pakoras with Dips
Rustic Sliced Bread Selection
Cauliflower and Broccoli Bake
Red Cabbage and Braeburn Apple Coleslaw
Garlic Bread slices
Naan Bread

Dessert

Chocolate Fudge Cake
Lemon and White Chocolate Cheesecake
Tiramisu
Strawberry Pavlova

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BUFFET OPTIONAL EXTRAS

Cheeseboard

With celery, grapes garnish and fruit chutney served with
French bread and cheese biscuits
(Minimum number of 15)

£6.00 per person

Fully Dressed Whole Poached Salmon

Served with buttered minted new potatoes and mixed leaf salad
(Minimum number of 25)

£14.00 per person

Charcuterie Platter

(an assortment of sliced continental cured meats)

Brussels Pâté and French Bread

Served with sun-blushed tomatoes and mixed olives
(Minimum number of 15)

£12.00 per person

Fruit Platter

A variety of exotic and seasonal fruit
(Minimum number of 15)

£5.00 per person

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