

THREE COURSE MEAL

£33 per head

FIRST COURSE

Traditional prawn cocktail homemade cocktail sauce

A homemade soup with fresh bread

Farmhouse pate, caramelised onions & toast

Traditional Melon balls topped with fresh mint

SECOND COURSE

Traditional roast turkey, beef or pork

Freshly prepared roast potatoes

Seasonal vegetables, homemade Yorkshire puddings and a jug of gravy

Poached salmon with teriyaki sauce, buttered new potatoes & seasonal vegetables

Seasonal vegan menus now available at the Fusilier

DESSERT

Homemade sticky toffee pudding with toffee sauce & cream

Homemade chocolate fudge cake drizzled with caramel sauce and cream.

Vanilla Panacotta with fresh fruit

Homemade cheesecake with fresh strawberries served with cream

Two course meals available please ask us for details.

Wedding buffets can also be delivered to your venue,
we also have wedding chairs, tables,
chair covers and bows etc for hire.



Registered for:

Weddings, Naming Ceremonies & Renewal of Vows

Full Venue Hire

Choices of buffets and 3 course meals available

Wedding packages available

Wedding catering delivered to your venue

Telephone 01206 250222

www.fusiliergreatbentley.com

fusiliergreatbentley@gmail.com



BUFFET £10.00 PER HEAD

PLEASE CHOOSE FROM BELOW

Cheddar cheese and onion quiche

Battered southern fried chicken with BBQ dip

Puff Pastry Sausage Rolls with Tomato dip

Freshly prepared salad bowl

Freshly cut sandwiches, bridge rolls & bagels (choice of fillings)

Homemade crunchy coleslaw

Prawn vol au vents with cocktail sauce

Crisps and nachos

Vegetable Samosas with cucumber dip

BUFFET £19 PER HEAD

Home cooked joint of ham or turkey crown sliced with crispy salad

Buttered baby new potatoes served hot

Battered southern fried chicken with dips

Freshly cut sandwiches, bridge rolls & bagels (choice of fillings)

Mature cheese and pineapple skewers

Homemade crunchy coleslaw

Freshly prepared salad bowls

Choice of homemade dessert: Double chocolate brownie or Madagascan vanilla cheesecake

BBQ MENU £19 PER HEAD

Our BBQ food is served by our chefs on our patio area.
Patio marquee arriving July 2019

Freshly prepared salad bowls

Hand pressed burgers in fresh rolls with cheddar cheese and caramelised onions

Handmade sausages served in fresh bread with mustard and caramelised onions

Char grilled mixed Mediterranean vegetable skewers

Freshly prepared potato salad with crispy bacon

Homemade tomato & spring onion salsa with nachos

Homemade crunchy coleslaw

Homemade chocolate fudge cake or Fresh strawberry cheesecake

WEDDING PACKAGE

MONDAY - THURSDAY FOR UP TO 50 GUESTS

Refurbished restaurant / function room with enclosed patio area.
Patio marquee arriving July 2019

Hire of ceremony room with wedding chairs and red carpet

Private bar area with nominated staff

Wedding Coordinator throughout your booking and on the day of your wedding

One welcome drink of Gin Cocktail, Pimms and lemonade or Prosecco and orange juice

One glass of Prosecco for the Toast

Freshly prepared buffet with homemade dishes

Hire of linen tablecloths

Bottle of Prosecco for bride and groom

Total Package £2000.00

Full venue hire available please contact us for details

WEDDING PACKAGE FRIDAY & SATURDAY

FOR UP TO 50 GUESTS

All day private hire of our refurbished function room and enclosed function room.
Patio marquee arriving July 2019

Hire of round tables, chair covers, sash and tablecloths

Private bar area with nominated staff

Wedding Coordinator throughout your booking and on the day of your wedding

One welcome drink of Gin Cocktail, Pimms and lemonade or Prosecco and orange juice

One glass of Prosecco for the toast

Choice of menus offering freshly prepared three course meal with hot and cold homemade desserts

Freshly prepared buffet for the evening with homemade dishes

Total Package - £4000.00

Full venue hire available please contact us for details