

Function Menu

Thank you for considering The Terrace Hotel for your upcoming function. Please find enclosed our catering options.

FINGER BUFFET

(Available for parties over 30 people)

Homemade Chicken Goujons
Cocktail Sausages
Sausage Rolls
Salt & Chilli Chicken Strips **G**
Beer Battered Fish Goujons
BBQ Chicken Wings **G**
Mini Vegetable Spring Rolls
Chips **G**
Hand Cut Sandwiches
Vol Au Vents - Choose 1 Filling
(Chicken Curry, Beef Stroganoff, Chicken & Leek, Cajun Vegetable, BBQ Pulled Pork)

3 Choice £11.95 per person

4 Choice £12.95 per person

5 Choice £13.95 per person

(add tea & coffee for £2.95 per person)

GOURMET FINGER BUFFET

(Available for parties over 30 people)

Homemade buttermilk chicken goujons
Beef sliders served in brioche baps with cheese and ballymaloe relish
Pulled pork sliders in brioche baps with korean BBQ sauce with crunchy asian slaw
Curried chicken skewers served with green chili yogurt dipping sauce **G**
Honey mustard glazed cocktail sausages **G**
Sticky BBQ pork ribs **G**
Mini goats cheese & caramelised onion tartlets **V**
vegan falafels with tzatziki dipping sauce **V**
Gourmet sandwiches served on artisan breads **V**

Choice of 4 Gourmet Buffet options, served with fries for £16.95 per person

(add tea & coffee for £2.95 per person)

Function Menu

FORK BUFFET

(Available for parties over 30 people)

Chinese Chicken Curry

Beef Stroganoff **G**

Peppered Chicken **G**

Beef Bourguignon

Chicken, Bacon & Leek

Thai Chicken Curry

Vegetarian Options

Chinese Vegetable Curry **V**

Mushroom Stroganoff **VG**

1 Choice £15.95 per Person

2 Choice £17.95 per Person

(Includes Rice, Chips, Tossed Salad & Complimentary Tea & Coffee)

Assiette of Desserts £6.00 per person

Please advise of any allergies or intolerances

Function Menu

GOURMET FORK BUFFET

(Available for parties over 30 people)

Potato sides

- Mash **V G**
- Potato bravas **V G**
- Potato grantin **V G**
- Dauphinoise potato **V G**
- Champ mash **V G**
- French onion roast potato **V G**

Choice of Main

- Roast sirloin of beef **G**
- Free range turkey breast, slow,
with cooked glazed gammon & homemade stuffing
- Free range cornfed Chicken supreme **G**
- Wild atlantic salmon **G**
- Cauliflower steak (vegan/ vegetarian option)

Vegetables sides

- Honey roasted root vegetables **V G**
- Cauliflower cheese **V G**
- Buttered seasonal vegetables **V G**
- Sauteed greens and mushrooms **V G**
- Chargrilled corn on the cob **V G**

Sauces

- Bone Marrow gravy **G**
- Pepper sauce **G**
- White Wine & mushroom sauce **V G**
- Caramelised onion gravy **G**
- Mushroom & tarragon sauce **V G**
- Sweet Potato curry sauce (vegan)

Side salads

- classic Greek salad **V G**
- Roasted sweet potato & quinoa salad **V G**
- Kale, pomegranate & chickpea salad **V G**
- Caesar salad **V**
- Asian noodle salad **V**
- Nicoise salad **V G**

Choose 1 from each Potato sides, Choice Of Main,
Vegetable sides, Sauces and Side salad
for £26.95 per person

Add Choice of two mains for £32.95 per person

Function Menu

SET MENU £33.95 PER PERSON

(Available for parties over 25 people)

Starters

Cream of vegetable soup, served with bread (see server for allergens) **V**

Little Caesar Salad, Baby gem, bacon, croutons,
sundried tomato, chicken (1,2,3,7,10)

Salt & Chilli Chicken, buttermilk chicken strips coated
in house spice mix (1,3,7,9,10)

Main Course

Slow roasted Beef, Yorkshire pudding, bone Marrow Jus (1,3,7,9) **G**

Turkey & ham, stuffing, house made gravy (1,3,7,9)

Honey glazed salmon, served with mussels over orzo in a confit garlic-citrus cream sauce, finished
with sundried tomatoes and wilted spinach (1,4,7,9,14)

Chicken ballotine, sausage meat and crispy onion stuffing, served with a delicate pink peppercorn
cream and a colcannon croquette.(1,3,7,9)

Vegetarian Asian Stir Fry Hokkien Noodles, stir fried mixed vegetables
in an Asian dressing with sticky tofu (1,2,6,7) **V**

Assiette of Dessert

Tea & Coffee

- Parties up to 40 have a choice of two starters and mains with a pre-order for **£33.95**
- Parties of 40 guests and larger, **one starter and one main course**, can be selected for **£33.95**. See prices below to add choices for larger parties .
- If you would like to add an **extra starter** choice from our menu package, a **supplement of £3.50** per dish per person will be applied
- If you would like to add an **extra main course** choice from our menu package, a **supplement of £3.50** per dish per person will be applied
- Please advise your server of any allergies or intolerances as dishes may need altered to suit.
- Pre order is required at least than 7 days before your planned event. The final confirmed numbers are what will be charged on the day.

DIETARY ADVICE

V vegetarian
V A can be ordered vegetarian
G Can be ordered Gluten Free
please advise your server of any allergies or
intolerances

ALLERGENS

1 cereals containing gluten	8 nuts
2 crustaceans	9 celery
3 eggs	10 mustard
4 fish	11 sesame seeds
5 peanuts	12 sulphur dioxide
6 soybeans	13 lupin
7 milk	14 molluscs

Funeral Menu

Funeral lunches are served in either our courtyard function room or banquet suite, depending on the expected number of family and friends. Our team will guide you on menu choice, expected guest numbers and serving times.

Light Lunch

Soup & Selection of Sandwiches, served with Tea & Coffee £11.95

Irish Beef stew, Served with Tea & Coffee £12.95

Buffet Lunch

3 Choice Finger Buffet, served with tea & coffee £14.90

4 Choice Finger Buffet, served with tea & coffee £15.90

Choose buffet options from chicken goujons, cocktail sausages, sausage rolls, sandwiches, vegetarian spring rolls, chips

Dessert options

Assiette of desserts £6.00

Apple Crumble Tart with warm custard £6.00

Set Funeral Menus

£33.95 per person

Menu 1

£33.95 per person

Starter

Cream of vegetable Soup

Mains

Turkey & Ham

Dessert

Assiette of Desserts

Menu 2

£36.95 per person

Starter

Cream of vegetable soup

Mains

Roast Beef

Dessert

Apple Crumble tart

Terms & Conditions

For functions at The Terrace Hotel the following contract terms will apply. If you have any questions or need additional information your hotel contact will be delighted to help.

How do I confirm a booking?

- To confirm your booking we require a 25% non-refundable deposit unless you have credit facilities with us.
- On receipt of booking deposit, your event will be confirmed in writing.
- Menus must be confirmed no less than 2 weeks prior to your function. When your function is within 2 weeks of your enquiry, we will require confirmation of menu on the day of booking.
- Final numbers must be confirmed 7 days prior to the date of the function. Agreed numbers this will be the quantity charged in final bill.
- Pre-orders for banquet menus are required 7 days prior to your event
- In the event that the number attending the Event exceeds the number advised at the time of the booking, we shall use our reasonable endeavours to provide service for the increased numbers. We shall levy additional charges at the agreed rate per guest, for such increased numbers.
- Special dietary requirements and food allergies should be made known to the hotel at this time so any special menus can be decided.
- Full payment is required 14 days prior to date of function unless you have credit facilities with us.

Can I bring my own food or drink?

- No food (with exception to celebration cakes) or drink can be brought onto the premises. If guests bring their own drinks onto the premises without permission, drinks will be confiscated and a corkage charge will be payable by the organiser on departure.
- All perishable food that has been displayed will be removed by hotel personnel after an event.
- The hotel reserves the right to charge you for any breakages or malicious damage to hotel property. The hotel will also charge you for additional cleaning or repairs required following a guest accident.

Conduct at an Event

- The hotel and any event which take place within it are subject to statutory controls, in particular, but without limitation, those relating to food hygiene and safety, health and safety, fire safety, liquor licensing, and entertainment. You, and your guests, must comply with reasonable requests, directions and instructions of hotel personnel in relation to any such matters.
- We reserve the right to cancel or end any event if in our reasonable opinion the event would risk causing danger to the health and safety of hotel guests and/or hotel employees
- The hotel reserves the right to charge you for any breakages or malicious damage to hotel property. The hotel will also charge you for additional cleaning or repairs required following a guest accident.