



FINE CUISINE AT THE LYRIC ROOMS

FINE CUISINE  
FINGER  
BUFFET MENU

| 2015 |



# FINE CUISINE AT THE LYRIC ROOMS

## SANDWICH PLATTERS

Traditional Roasted Ham and Mustard

Ham and Cream Cheese

Bacon Beef Tomato and Cos Lettuce

Flaked Tuna and Crab with Lemon Mayonnaise

Tuna Bound With Cream Cheese and Red Onion

Tuna and Cucumber with Mayonnaise

Salmon, Cucumber and Dill with Lemon Mayonnaise

Pink Salmon With Chives Bound With Mayonnaise

Cheddar Cheese with Onion Chutney and Lettuce

Cheddar and Appleslaw

Cheddar Cheese, Rocket and Cheery Tomato

Cheese and Spring Onion Bound With Mayonnaise

Free Range Egg Bound with Rocket and Mayonnaise

Traditional Egg and Cress Mayonnaise

Cream Cheese, Tomato and Rocket

Humous and Salad

Roasted Red Pepper and Mozzarella Cheese

All Sandwiches Below Are Charged At an Addition 35p per Head

Traditional Roast Beef with Mustard or Horseradish

Roast Ham and Egg Mayonnaise

Cured Ham and Cheddar Cheese With Tomato Relish

Cajun Chicken with Dressed Salad



# FINE CUISINE AT THE LYRIC ROOMS

Chicken Tikka with Roasted Red Pepper and Mayonnaise

Corn Fed Chicken with Fresh Mango

Scottish Smoked Salmon with Cream Cheese

Fresh Water Prawn with Dill and Lime Mayonnaise

Traditional Smoked Salmon and Cracked Black Pepper

Cured Ham with Rocket and Brie

Roasted Vegetable with Feta

French Brie and Crispy Bacon with Rocket, Cherry Tomato and Cranberry

Regular Platter (3 Fillings on White and Brown Bread) - £3.70 per Head (Inc. V.A.T. at 20%)

Deluxe Platter (4 Fillings on White, Granary and Open Rolls) - £4.50 per Head (Inc. V.A.T. at 20%)

## SAVOURIES

Chipolata Pork Sausages Baked With Coarse Grain Mustard and Clear Honey

Lincolnshire Sausage Wrapped In Puff Pastry Glazed With Italian Cheese

Pigs in Blankets

Chicken Drumstick Marinated In Five Spice, Soy and Honey

Melton's Individual Pork Pie

Indian Style Chicken Kebabs

Assorted Quiches with Various Fillings

Assorted Bruschetta and Crostini

(Fig & Rocket, Crab & Lemon, Goats Cheese and Red Pepper, Various Pates)

Baked Spinach and Feta Filo Moneybags

Traditional Indian Savouries Served With Mango Chutney  
(Onion Bhajis, Samosas Andpakoras)



# FINE CUISINE AT THE LYRIC ROOMS

Traditional Dim Sum  
(Shaomai, Wontons, Spring Roll, Vegetable Samosas)

Lightly Seasoned Potato Wedges Served With Sour Cream and Garlic Dips

Selection of Healthy Crudités with a Trio of Dipping Sauces

Vol Au Vents Filled With Vegetarian Fillings

Chicken Satay with a Peanut Dressing

A Selection of Crisps Snacks and Tortilla Chips with Various Dips

Homemade Fresh Pizzas with a Tangy Tomato Sauce and Various Toppings

Goujons of Chicken Breast in a Light Tempura Batter with a Sweet Chilli Sauce

Goujons of Bread crumbed Plaice Served with Tartar Sauce

Local Mushrooms Filled With Chefs Own Pate and Lightly Battered

Wild Mushroom and Parmesan Tartlets

Chicken Pieces Marinated In Sesame and Honey Served With Mango Chutney

Cherry Tomato Basil and Mozzarella Skewers

Soft Prunes Wrapped With Smoked Bacon

A Mixture of Cheese and Pineapple and Brie and Black Grape on Sticks

Tangy Spare Ribs Braised In a Traditional Bbq Sauce

Price: - £1.20 per Head (Inc. V.A.T. At 20%)

Items Marked With A \* Require Heating.



# FINE CUISINE AT THE LYRIC ROOMS

## FINGER SWEETS

Chocolate Boston Brownies

Chocolate Chip Shortbread

Mini Chocolate Éclairs

Brandy Snap Cigars Filled With Fresh Cream and Raspberries

Raspberry and Almond Slice

Viennese Biscuits

Chocolate Choux Buns

Homemade Fruit and Plain Scones with Fresh Cream and Fruit Compote

Mixed Fruit Crudités with Various Fruit Dipping Sauces

Fresh Strawberries Dipped In Dark and Milk Chocolate

Traditional Mini Tangy Lemon Meringue Tarts

Homemade Baby Meringues Topped With Chantilly Cream and Fruit

Mini Short Pastry Tartlets Filled With Seasonal Berries and Fresh Cream

Selection of Locally Homemade Sponges  
(Lemon, Chocolate, Coffee, Victoria Sponge)

Or

Chocolate Fountain with Fruit and Marshmallows  
Maximum of 30 People - £1.20 per Head

Price: - £1.20 per Head (Inc. V.A.T. At 20%)



# FINE CUISINE AT THE LYRIC ROOMS

## SAMPLE MENU

Traditional Roasted Ham and Mustard  
Salmon, Cucumber and Dill with Lemon Mayonnaise  
Free Range Egg Bound with Rocket and Mayonnaise

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Chipolata Pork Sausages Baked With Coarse Grain Mustard and Clear Honey  
Vol Au Vents Filled With Vegetarian Fillings  
Lightly Seasoned Potato Wedges Served With Sour Cream and Garlic Dips  
Selection of Healthy Crudités with a Trio of Dipping Sauces

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Homemade Baby Meringues Topped With Chantilly Cream and Fruit  
Mini Chocolate Éclairs

Price: - £10.90 per Head (Inc. V.A.T. At 20%)

Please Note: There is a Minimum Order Value of £8.50 per Head

Price Effective from 1.1.15 – 30.12.2015



# FINE CUISINE AT THE LYRIC ROOMS

## FUNCTION INFORMATION

1. There is a room hire charge of £130.00 with all Finger Buffet menus.
2. Speciality dietary meals are available upon request.
3. Seating capacity is 150 people.
4. All prices include V.A.T. and are meant as a guide only. A firm quotation will be given once details are finalised. Final numbers are required 48 hours prior to the event and will be invoiced accordingly.
5. Our price includes:
  - a. A bud vase with fresh flowers on each table.
  - b. Colour of your choice for the serviettes.
  - c. Full bar facilities until 12.00pm
  - d. Use of our PA system

We can supply balloons (cluster of three) at £8.00 per table

Three arm candelabra with candles at £8.00 each

Disco at £180.00.

6. Children under 10 will be charged at half price.
7. Free car parking is available on the street and at the car park on South Street (evenings only) - special parking arrangements at Manor House School can be made on request.
8. Payment of account to be received 14 days from receipt of invoice.

## CONDITIONS OF HIRE

1. The Lyric Rooms has a maximum capacity of 150 people as stated by the Fire Regulations.
2. If catering of any description is required then it has to be provided by Fine Cuisine.
3. Any damage to the property is to be paid for by the party organiser.
5. Fine Cuisine takes no responsibility for loss, injury death or damage caused by the Hirer arising directly out of The Hirers use of the Owners facilities.
6. Cancellation procedure refund of any monies paid will be subject to the discretion of Fine Cuisine.
7. Last orders from the bar are at 11.45 with the bar closing at 12.00pm.
8. The disco must finish at 12.00pm promptly.
9. The Lyric Rooms is surrounded by residential property – PLEASE ASK YOUR GUESTS TO LEAVE THE PREMISES QUIETLY.



# FINE CUISINE AT THE LYRIC ROOMS

HIRE OF THE LYRIC ROOMS ON \_\_\_\_\_

I \_\_\_\_\_ have read and understand the Conditions of Hire and agree to abide by them.

Signed \_\_\_\_\_ Date \_\_\_\_\_

## FINE CUISINE

The Lyric Rooms,  
Lower Church Street,  
Ashby De La Zouch,  
Leicestershire, LE65 1AB  
Email [info@thelyricroomsashby.co.uk](mailto:info@thelyricroomsashby.co.uk)  
[www.thelyricroomsashby.co.uk](http://www.thelyricroomsashby.co.uk)

Function: \_\_\_\_\_

Date: \_\_\_\_\_ Expected time of arrival: \_\_\_\_\_

Time of eating: \_\_\_\_\_ Estimated no. Guests: \_\_\_\_\_

Entertainment: \_\_\_\_\_

Menu

Sandwiches \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Savouries

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\_\_\_\_\_

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# FINE CUISINE AT THE LYRIC ROOMS

Sweets

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Price per head:

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Invoice address:

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Telephone no:

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Email:

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Misc. Details:

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