

The Eight Bells
Village Pub and Restaurant

Menus

*Functions,
Weddings
&
Corporate Events*

The Street, Bolney, RH17 5QW
01444 881396 or the.eight.bells@unicombox.co.uk

Banqueting and Wedding Menu Selection

Starters

Tomato, Avocado & Mozzarella Salad With basil vinaigrette	£4.75
Home-made Soup of the Day Various choices available	£4.75
Sautéed Fresh Asparagus (v option) Served with bacon and Parmesan shavings	£4.75
Marinated Fresh Salmon On mixed leaves with a tarragon & lime dressing	£5.50
Smoked Duck With a salad garnish and a plum sauce dressing	£5.50
Parma Ham & Seasonal Melon In an apricot coulis	£5.50
Paupiettes of Smoked Salmon Filled with prawns, lettuce and Marie-Rose sauce	£5.50
Half Galia Melon (v) Filled with exotic fresh fruits	£5.50
Compote of Vegetables & Goats Cheese (v) Served in a tartlet, dressed in a rich tomato sauce	£5.50
Smoked Salmon, Prawn & Crabmeat Parcels Dressed with lemon & Balsamic vinegar	£5.50



Banqueting and Wedding Menu Selection

Main Courses

Meat Dishes

Marinated Breast of Chicken	£9.50
In a red wine sauce with button mushrooms, onions, bacon & fresh herbs; served on a crouton	
Roasted Loin of English Pork	£9.50
With an apricot stuffing, and gravy	
Escalope of Turkey	£9.50
In a white wine & cream sauce, garnished with asparagus	
Prime English Roast Beef & Yorkshire Pudding	£10.50
... and all the trimmings!	
Breast of Sussex Chicken	£10.50
Pan-fried in a pistachio and cream sauce	
Roasted Saddle of Lamb	£13.50
In French mustard and herb breadcrumbs, served with a red wine and Port sauce	
Baked Honey Roasted Gammon Ham	£10.50
With wholegrain mustard & cider gravy	
Flattened Prime Steak	£15.50
Brushed with French mustard and cooked with mushrooms in Brandy and cream	
Medallions of Fillet Steak	£13.95
Cooked with wild mushrooms in a red wine & balsamic vinegar sauce; served on a crouton	
Lamb Noisettes	£13.50
Pan-seared in a port and mint jus	
Fillet Medallions	£13.95
Prime fillet beef pan-fried in Port with onions and mushrooms	
Breast of Duck	£14.50
In a classic orange & caramel sauce garnished with fresh orange segments	

Banqueting and Wedding Menu Selection

Main Courses

Fish Dishes

Escalope of Salmon en Croute	£10.50
Wrapped in spinach & puff pastry, served on a Beurre Blanc sauce	
Orange and Cointreau Poached Salmon	£10.00
Salmon fillets infused with a tangy orange flavour	
Pan-seared Butter Fish	£10.00
A meaty fish steak with a lemon and tarragon gravy	
Poached Fillets of Plaice	£10.50
With Chardonnay & grapes in a lemon and tarragon jus	
Baked Seabass Fillets	£12.50
Cooked with white wine, and topped with prawns, pine nuts & cherry tomatoes	
Fillet of Cod Mornay	£10.50
Poached in white wine & covered with a cream & cheese sauce	

Vegetarian Dishes

Wild Mushroom and Stilton Tart	£9.95
A filo basket filled with wild mushrooms tossed in a creamy Stilton Sauce and served on a bed of salad leaves	
Puff Pastry Pillow	£9.95
Filled with ratatouille & cream cheese on a tomato & basil sauce	
Mushroom Stroganoff	£9.95
Pan-fried mushrooms served in a rich creamy sauce laced with Calvaços and served with wild rice	
Stuffed Pimentos	£9.95
A red pepper filled with savoury rice & a green pepper filled with Ratatouille, baked and topped with Parmesan cheese	
Goats Cheese Filo Parcel	£9.95
Dressed in a cranberry & Port jus	

All main courses are served with a choice of potatoes and seasonal vegetables

Banqueting and Wedding Menu Selection

Desserts

Fresh Fruit Salad In a light lemon syrup	£4.50
Bolney Trifle Traditional individual trifle laced with sherry	£4.50
Baileys and Mint Whirl Rich and deliciously sweet, made with double cream and meringue	£4.50
Crème Brulée A classic light dessert with a delicately caramelised topping	£4.50
Strawberry Delice A sponge base topped with glazed strawberry mousse, served with Crème Anglaise	£4.50
Cheesecake of your choice From black cherry to lime, the choice is endless! Served with cream	£4.50
Chocolate Marquis Cake Rich chocolate slice decorated with orange segments & whipped cream	£4.50
White and Dark Chocolate Mousse With black cherries in a raspberry syrup	£4.50
Pavlova Meringue Nest Filled with exotic fresh fruits & whipped cream on a bed of Crème Anglaise	£4.50
Pear Belle Helene Pear poached in wine & syrup topped with warm chocolate sauce & vanilla ice cream	£4.50
Fresh Strawberries and Raspberries (when in season) Topped with Chantille cream	£4.50
Cheese and Biscuits Served with celery and white grapes	£5.00
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Coffee and Mints	£1.50

Banqueting and Wedding Menu Selection

Cold Finger Buffet

(Minimum 30 people)

Buffet priced at £7.50 per person
Choose 6 items from the list below

Or

Individually priced per person (minimum of 6 items)

Quiche (£1.50)

Suitable for vegetarians

Vegetable Spring Rolls (£1.50)

Sausage Rolls (£1.50)

Samosas (£1.50)

Suitable for vegetarians

Cheese and Tomato Pizza Slices (£1.50)

Vol-au-Vents (£1.50)

Various fillings

Open Sandwiches (£1.75)

Various fillings

Chicken and Lamb Satays (£1.75)

Savoury filled Danish Pastries (£1.75)

Cocktail Sausages (£1.00)

Mini Chicken Kievs (£1.75)

Banqueting and Wedding Menu Selection Hot Buffet

Total buffet, priced at £10.50 per person (minimum of 30 people)

Chicken or Vegetable Curry
Served with Rice, Poppadums and Mango Chutney

Mexican Chilli con Carne
Served with Rice, Tortilla Chips and Soured Cream

Vegetable Pasta Bake
Served with Garlic Bread

Stir-Fried Chicken or Beef or Vegetables
With Noodles and Beansprouts

Chicken a-la-Crème
Served with Rice

Barbeque Spare Ribs
Served with Chips

Cajan Chicken
Served with Rice and Soured Cream

Beef or Vegetable Lasagne
Served with Fresh Dressed Salad Leaves and Garlic Bread

Mushroom Stroganoff
Laced with a hint of Calvados Brandy
Served with Rice and Garlic Bread

Banqueting and Wedding Menu Selection
Luxury Banquet Display Buffet

Priced at £25.00 per person (Minimum 30 people)

A Whole Decorated Fresh Salmon
as a centre-piece

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Sliced Sirloin of Roast Beef

Sliced Honey Glazed Ham

Sliced Turkey stuffed with walnuts

Italian Plate of Sliced Parma Ham and Salami

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Mixed Salad Leaves

Freshly Homemade Coleslaw

Russian Salad

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Curried Rice (served hot)

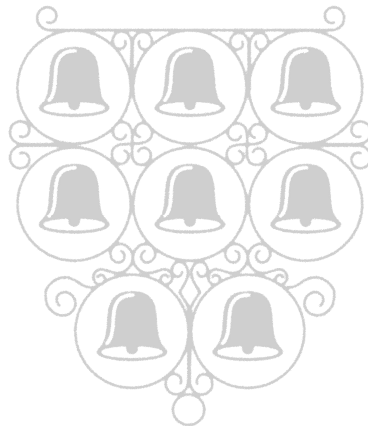
Minted New Potatoes (served hot)

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Fresh Fruit Salad

Chocolate Profiteroles

Coffee & Mints



Banqueting and Wedding Menu Selection

3 Course Set Menu

£21.50 per person

Starters

Soup of the Day

Or

Prawn and Crab Salad

On a bed of mixed leaves topped with a dill & lemon mayonnaise

Or

Tomato & Mozzarella Salad

With basil vinaigrette

Or

Parma Ham & Melon

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Main Courses

Pan Fried Salmon Steak

In a Champagne sauce

Or

Marinated Chicken Breast

With red wine, onions, mushrooms, bacon & fresh herbs

Or

Roast Saddle of Lamb

Coated with French mustard, sprinkled with herby breadcrumbs and sliced with a red wine & port gravy

Or

Goats Cheese Filo Parcel

Dressed in a cranberry and Port jus

All main courses are served with fresh seasonal vegetables and potatoes

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Desserts

Fresh Fruit Salad

Or

Tiramisu

Or

Crème Brûlée

(Inc Coffee & Mints)