



The Drayton Court Function Packages

Finger Buffet

6 options £15 per person – minimum 10 guest

Pick 6 different options for all your guests, if you are having a cake we recommend you pick just savoury options and use the cake as the sweet option

- Meat option: -** Mini cheese beef burger, cholla bun, gem lettuce, tomato
Grilled lamb kofta's, minted yoghurt
Chorizo sausage rolls
Breaded Cajun chicken Goujons
- Fish option: -** Frontier battered cod goujons, tartar sauce
London porter smoked salmon fishcakes
Tempura king prawns, wasabi mayo
London Porter smoked salmon & blinis
- Vegetarian option: -** Mini grilled halloumi burger & courgette burger cholla bun
Mini vegetable quiches
Vegetables spring rolls sweet chilli dip
Squash Arancini, chill jam
- Pudding option: -** Paul's chocolate brownie
Bite size Vanilla cheesecake
Bite size Vintage Ale sticky toffee pudding

Fork Buffet

A selection of all dishes £18 per person – minimum 20 guests

Dishes are served buffet style for guests to help themselves

- Main dishes: -** Beef Lasagne
Chicken tikka masala
Sumac spiced chicken thighs
Roasted vegetable, red onion & halloumi skewers
- Side dishes: -** Steamed rice
Bertinet breads butter & oils
House chips, rosemary salt
Mixed garden salad, French dressing
House slaw

Finger Sandwiches Selection

Selection for £16 per person – minimum 10 guests

Pick 5 different Sandwiches selection for all your guests these are then served with salads and skinny fries

- Meat:-** BLT: Mrs Owton's smoked back bacon, gem lettuce & tomato
Black cab ham, English mustard, tomato & gem lettuce
Grilled chicken, crispy bacon, lettuce, tomato & mayonnaise
- Fish:-** London Porter smoked salmon, cream cheese, dill
Tuna mayonnaise & cucumber
- Vegetarian:-** Buffalo mozzarella, beef tomato & pesto
Egg mayonnaise & cress
- Salad options:-** Heritage tomato, Laverstoke mozzarella, black olive, orzo pasta, rocket & basil salad
New potato, chive & mayonnaise salad & House slaw

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Canapés

£2.50 per canapé

We would suggest a minimum of 2 canapés per person

Meat option: -

Hampshire black pudding quail Scotch egg
Rare roast beef & horseradish Yorkshire pudding
Honey & mustard cocktail sausage

Fish option: -

Tempura king prawns, wasabi mayo
London Porter smoked salmon & blinis
Crayfish, Marie rose, baby gem

Vegetarian option: -

Goat's cheese & red pepper crostini
Feta & salsa Verde bruschetta
Grilled polenta, roasted fennel, tomatoes & peppers

BBQ Buffet

A selection all the below items for £22 per person - minimum 30 people

Meat option: -

Chalcroft Farm beef burger, cholla bun, HSB Gouda & fried onions
Lamb kofta's, minted yoghurt
BBQ spice rubbed Romsey pork ribs

Fish option: -

Honey & soy glazed chicken wings
Smoked haddock fishcake
Butterflied tiger prawns, chilli, garlic & coriander

Salad options: -

Corn on the cob
Heritage tomato, Laverstoke mozzarella, black olive, orzo pasta, rocket & basil salad
New potato, chive & mayonnaise salad
Mixed garden salad, French dressing
House slaw

Hog or Lamb Roast

Pick the meat, then served with additional salads £18 per person - Minimum 50 guests

Cholla Buns, granny smith apple sauce or fresh mint sauce
Crackling (pork only) and sage & onion stuffing
Corn on the cob
Buttered new potatoes

Heritage tomato, Laverstoke mozzarella, black olive, orzo pasta, rocket & basil salad
New potato, chive & mayonnaise salad
Mixed garden salad, French dressing



Sit down 3 course Meals

You must choose one starter, one main and one dessert for your guests, dietary requirements can be catered for separately

Sit down £25 per person

Starters

Ham hock terrine, piccalilli & malted wheat toast
Curried sweet potato soup, coriander crème fraiche
London Porter smoked salmon, dill & fennel salad

Mains

Pan fried chicken breast, sautéed potatoes, Mrs Owton's bacon, savoy cabbage, tarragon sauce
Butternut squash tart tatin, goat's cheese & hazelnut salad
Roasted Cod loin, braised lentils, spinach & salsa Verde

Pudding

Pudding Lemon posset & homemade shortbread
Paul's Chocolate Brownie, Fuller's salted caramel ice cream
Apple & cinnamon crumble, vanilla custard

Sit down £30 per person

Starters

Smoked duck breast & poached pear salad
Goat's cheese & caramelised red onion tart, baby leaves, balsamic reduction
Cornish Orchard's cured & smoked trout, celeriac remoulade, apple jelly English pea soup

Mains

Braised lamb shank, buttered mash, Swiss chard & redcurrant gravy
Pan-roast chicken breast, buttered new potatoes, spinach, wild mushrooms, white wine sauce
Chestnut & celeriac gnocchi, celeriac puree, sage, crispy kale
Pan fried salmon, chargrilled fennel, heritage baby beets, dill vinaigrette

Pudding

Vintage ale sticky toffee pudding, Fuller's vanilla ice cream
Paul's chocolate brownie, Fuller's salted caramel ice cream
Apple tarte tatin, blackberry puree, Fuller's cinnamon ice cream

Sit down £35 per person

Starters

Duck rillettes, spiced cox apple chutney, golden pride sourdough
Caramelised shallot tart, Stilton butter, bitter walnut praline, toasted walnuts
Potted shrimp, shellfish butter, rosemary focaccia melba, pickled kohlrabi, spring onions
French onion soup, Gruyere crouton

Mains

Braised beef cheeks, mash, baby spinach, oyster mushrooms, Mrs Owton's bacon, red wine sauce
Confit Romsey pork belly, Fuller's Hampshire black pudding rosti, spring onion puree, wilted spinach
Pan fried bream, new potatoes, chorizo, herb & heritage tomato salsa
Wild mushroom, griddled polenta, shave pecorino, watercress & shallot salad, truffle oil

Pudding

Vanilla crème brulee, hazelnut biscotti
Fig Bakewell tart, Fuller's vanilla bean ice cream
Peanut butter & hazelnut chocolate tart, Fuller's salted caramel ice cream

**Add a cheese course Selection of British cheeses, crackers, celery sticks, grapes, apple, quince jelly
£8 per person or a platter per table £65**