

THE BINGLEY ARMS
“ENGLANDS OLDEST INN 953AD”

FUNCTION MENU'S



WITH A MINIMUM OF 50 GUESTS
ALL PRICES INCLUDE:
PRIVATE HIRE OF THE TRENCHERMAN'S BOWL RESTAURANT

LESS THAN 50 GUESTS, THERE WILL BE ADDITIONAL
ROOM HIRE CHARGE OF £200

SMALLER PRIVATE ROOM AVAILABLE (UP TO 30 GUESTS)
FREE OF CHARGE

ALL PRICES INCLUDE 20% VAT

COLD FINGER BUFFET

*Sandwich Platters
To include The Following Fillings:*

*Roast Ham with Tomato
Chicken Mayonnaise with Lettuce
Cucumber & Cream Cheese
Egg Mayo & Cress
Cheddar Cheese & Pickle*

XXXXXXX

*Crusty Pork Pies & Mini Cornish Pasties
Breaded Mozzarella Sticks
Cocktail Sausages
Chicken Strips
Cheese & Tomato Pizza - Pepperoni Pizza*

XXXXXXX

Tortilla Chips & Dips

£10.00 PER HEAD

*All Of The Above Plus One Of The Following Hot Dishes
Served With Rice:*

*Chilli Con Carne
Thai Chicken Curry
Beef Bourguignon
Cajun Spiced Five Bean Chilli (v)
Sweet & Sour Pork*

£14.50 PER HEAD

HOT BUFFET

Available Dishes

Chilli Con Carne with Rice

Thai Chicken Curry with Rice

Seafood Pasta Bake

Cottage Pie with Cheesy Mashed Potato Topping

Beef Bourguignon with Rice

Pasta Bolognese

Roasted Vegetable Lasagne (v)

Sweet & Sour Pork or Chicken with Rice

Lasagne Romano

Cajun Spiced Five Bean Chilli with Rice (v)

Seafood Pie with Cheesy Mashed Potato Topping

ONE DISH PLUS ONE VEGETARIAN OPTION & CHIPS

£10

TWO DISHES PLUS ONE VEGETARIAN OPTION & CHIPS

£12

THREE DISHES PLUS ONE VEGETARIAN OPTION & CHIPS

£14

All Options Served With Bakers Basket

COLD FORK BUFFET

Goujon's Of Dressed Salmon With Seafood Platter
Roast Topside Of Beef With Watercress & Horseradish
Saddle Of Local-Fed Turkey With Cranberry Jelly
Oven-Baked Gammon With Fresh Pineapple

XXXXXXX

Salad Dishes To Include:

Cheese Coleslaw
Minted Yoghurt & Cucumber
Potato & Chive
Sweet Pepper Rice
Tomato & Basil Pasta
Waldorf
Panache Of Celery, Cucumber, Onions, Carrot & Cherry Tomatoes
Mixed Leaf Lettuce

XXXXXXX

New Potatoes Tossed In A Mint Butter

XXXXXXX

Bakers Basket

XXXXXXX

Fresh Fruit Platter

XXXXXXX

Tea, Coffee & Mints

£17.50P PER HEAD

Want To Add A Desert To Your Buffet.....?

DESSERT TABLE

Please choose 3 of the following Desserts
To be served with cream:

Cheesecake Of Your Choice

Crumble Of Your Choice

Chocolate Fudge Cake

Fruit Gateau

Carrot Cake

Profiteroles with Chocolate Sauce

Lemon Drizzle Sponge Cake

Banoffee Pie

Fresh Fruit Platter

£4.00 PER HEAD

CARVERY

Please Choose Two Of The Following Roasts:

Sirloin of Beef (Cooked Pink)
Crown Of Turkey
Loin Of Pork with Sage & Onion Seasoning
Honey Roasted Gammon

The Two Meats Of Your Choice Are Served 'Carvery Style' with Yorkshire Puddings,
Roast Potatoes, 'Bingley' Gravy & A Selection Of Vegetables

ONE COURSE £14

TWO COURSES £17

(Choose One Starter or Pudding from the Selection)

THREE COURSES £20

(Choose One Starter & One Pudding from the Selection)

STARTERS:

Chef's Homemade Chicken Liver Pate with Toasted Bread & Cumberland Sauce
Homemade Soup Of The Day with Roll & Butter
Creamy Garlic Mushroom Pot served with Rustic Bread
Southern Fried Chicken Strips with BBQ Dip
Fillet Of Peppered Smoked Mackerel with Horseradish Coulis
Half Crown Of Melon with Fresh Strawberries, Balsamic & Cracked Black Pepper
Greek Salad with Feta Cheese & Olives
Mediterranean Seafood Salad with Marie Rose Dressing

PUDDINGS:

Homemade Cheesecake Of Your Choice
Homemade Crumble Of Your Choice
Sticky Toffee Pudding
Chocolate Fudgecake
Lemon Drizzle Sponge Cake
Profiteroles with Chocolate Sauce
Bannoffe Pie
Carrot Cake

DRINKS PACKAGES

WINE

From £16 Per Bottle
(You Only Pay For What We Open!)

Or

£4.25p per 175ml Glass (House Wine)

BUBBLES

Prosecco From £20 per Bottle
Champagne From £35 per Bottle

Or

Prosecco £4 per Glass
Champagne £6 per Glass

Bucks Fizz £5 per Glass
Kir Royale £5 per Glass

Other Drinks/ Pitchers
Available On Request!

CORKAGE RATES:

Wine £7.50 per Bottle
Sparkling Wine £10 per Bottle
Champagne £12.50 per Bottle