

# box end park

## Functions & Event Catering



CELEBRATE & ENJOY YOUR SPECIAL OCCASION AT BOX END PARK

# Canapés

£7.00 per person

*Select 4 items from the list below:*

Mini Roast Bedfordshire Beef & Horseradish Yorkshires  
Smoked Salmon, Cream Cheese & Chive Pinwheel Crostinis  
Golden Crumb Field Mushrooms with Saffron Garlic Aioli Dip  
Vegetable Spring Rolls with Sweet Chilli Dipping Sauce  
Bloody Mary Cherry Tomatoes filled with Cream Cheese  
Prosciutto, Sun Blushed Tomato & Basil Wraps  
Crispy Asparagus Wraps with a Warm Tarragon Velouté  
Lightly Spiced Onion Bhajis with a Fragrant Minted Yoghurt Dip  
Crispy Tortillas with a Olive Tapenade



# Casual Buffets

*Our casual buffet menus cater for more relaxed events, allowing guests to mingle and eat without the requirement of seating.*

## Sandwich Buffet

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>120 attendees • £8.95 per person

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### Sandwich Platter

A selection of Chefs homemade fillings in a mix of white and wholemeal bread. The sandwich selection offers two meat, one fish and two vegetarian fillings.

### Chips

### Dessert Canapés

*Select 4 items from the list below:*

Mini Chocolate Eclair  
Mini Strawberry Pavlova  
Mini Chocolate Chip Brownie  
Mini Caramel Shortbread Slice  
Mini Apple Crumble Pie  
Mini Scones with Jam & Cream

# Traditional Buffet

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>120 attendees • £12.95 per person

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## Sandwich Platter

A selection of Chefs homemade fillings in a mix of white and wholemeal bread.  
The sandwich selection offers two meat, one fish and two vegetarian fillings.

## Buffet Selection

Bacon, Cheddar & Spring Onion Potato Skins  
Ham, Brie & Cranberry Encroute  
Selection of Lemon & Thyme, Cajun Spice and Hickory BBQ Chicken Oyster Thighs  
Vegetable Samosas with Sweet Chilli Dipping Sauce

## Chips

Two items from the Dessert Canapés menu on the previous page

# Pizza Buffet

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>120 attendees • £13.50 per person • Flavours can be adjusted if required

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## Pizzas

BBQ Chicken  
Spicy Meat Feast  
Ham and Tomato  
Margarita  
Goats Cheese and Red Onion Marmalade

Lightly Spiced Potato Wedges & Sauces

# Pork Bap Buffet

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>120 attendees • £10.50 per person

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## Pork Buffet

Hand Carved Whole Roast Bedfordshire Pork Loin

Slow Cooked Pork Belly

BBQ Pork Ribs

Roasted Vegetables and Grilled Halloumi (V)

Homemade Sage & Onion Bread Stuffing

Slow Braised Thyme & Bramley Apple Sauce

Salt Crusted Crackling

Soft Floured Baps

# Sausage Buffet

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>120 attendees • £7.50 per person

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Woburn Country Pork Sausages

Jumbo Hot Dogs

Vegetarian Sausages

Fried Onions

Sub Rolls

Sauces

# BBQ Buffet

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>60 attendees • £16.00 per person

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## BBQ Includes:

100% Ground Bedfordshire Beef Burgers  
Woburn Country Sausages  
Glazed Chicken Thighs  
Garlic Roast Field Mushrooms  
Potato and Chive Salad  
Lemon Coleslaw  
Burger Baps and Sub Rolls  
Accompanying Sauces

# Cheese Buffet

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>120 attendees • £12.95 per person

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## Cheese Board Including:

Vintage French Brie  
Red Leicester  
Aged Blue Stilton  
Chevre Goats Cheese  
Mature Cheddar

Selection of Cheese Crackers

Freshly Baked Breads

Grapes, Celery, Walnuts &  
Homemade Fruit Chutney

Add a selection of Cured Meats to the above buffet - £5.00 per person





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*If you are organising a special  
event or a dinner for many this  
is the place to come!”*

*Hannah & Chris*

# Formal Buffets

*Our formal buffet menus cater for seated events whilst allowing an informal meal service. Our tried and tested hot buffet selections take inspiration from around the world and are guaranteed to impress your guests.*

## Hot Buffet Menu A

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30 - 70 attendees • £22.95 per person

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### Main Course

#### Classic Italian Lasagne

Fresh egg lasagne, layered with a braised minced beef ragout, classic béchamel sauce and topped with melting Mozzarella cheese

#### Vegetable Moussaka

A variation on this classic Greek dish with griddled aubergine, courgette, onions and mushrooms layered with a tangy tomato sauce and creamy ricotta cheese then baked with a golden parmesan crust

#### Selection of Garlic and Pesto Toasts & Fresh Breads

#### Green Salad with Dressing

#### Tomato & Basil Salad

### Dessert

#### Mini Strawberry Eton Mess

Fresh strawberries and crunchy meringue bound in whipped double cream

#### Mini Chocolate Profiteroles

Freshly made profiteroles filled with whipped cream, dressed with white & milk chocolate



# Hot Buffet Menu B

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>120 attendees • £25.95 per person

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## Main Course

### Slow Braised Navarin of Lamb

Locally sourced leg of lamb, slowly braised with seasonal root vegetables in a full flavoured chardonnay and lamb broth until soft and tender

### Vegetable Thai Green Curry

A selection of fresh vegetables in a fragrant Green Thai curry flavoured with coriander, fresh ginger, coconut and spices, garnished with deep fried corn ribbons

### Salt & Pepper Mini Roast Potatoes

### Rosemary & Garlic Flatbreads

### Carrot, Orange & Coriander salad

### Rainbow Wild Rice Salad infused with lemon

### Hot Buttered Floret Salad

## Dessert

### Mini Chocolate Brownie

Rich crumbly dark chocolate and roast pistachio brownie served with a thick creamy white chocolate sauce

### Mini Strawberry Pavlova

Fresh strawberries bound in sweet Chantilly cream in a crunchy meringue shell finished with raspberry coulis

# Hot Buffet Menu C

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30 - 70 attendees • £22.95 per person

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## Main Course

### **Creamy Coconut Chicken Korma**

A classic North Indian Korma, flavoured with ginger, coriander and fresh coconut cream finished with toasted almonds

### **Chick Pea & Mixed Bean Curry**

A mildly spiced curry of spinach, chickpea, mixed beans and okra finished with cool natural yoghurt

### **Steamed Fragrant Basmati Rice**

Traditional steamed basmati infused with cardamom and caraway

### **Selection of Flavoured Poppadoms**

### **Naan Breads**

### **Selection of Traditional Indian Side dishes**

## Dessert

### **Mini Apple Crumble Pie**

Cinnamon infused Bramley apples baked in a sweet short crust pastry with a buttery crumble topping, accompanied by vanilla ice cream & Crème Anglaise.

### **Mini Mango & White Chocolate Cheesecake**

A rich mango and white chocolate flavoured cheesecake finished with a passion fruit coulis

# Hot Buffet Menu D

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30 - 70 attendees • £22.95 per person

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## Main Course

### Mediterranean Sautéed Chicken

Sautéed chicken breast and Mediterranean vegetables in a fragrant tarragon & tomato sauce

### Roast Vegetable Lasagne

Fresh egg Lasagne, layered with spinach, ricotta and roast Mediterranean vegetables, topped with melting Swiss Gruyere cheese

### New Potatoes

### Selection of Garlic and Pesto Toasts & Fresh Breads

### Hot Broccoli & Sour Cream Salad

### Green Salad with Dressing

### Lemon Coleslaw

### Tomato & Basil Salad

## Dessert

### Mini Chocolate & Caramel Ale Cake

A rich chocolate & ale cake with salted caramel sauce & soft whipped Hazelnut double cream

### Mini Scones

Homemade mini scones topped with clotted cream and strawberry jam topped with fresh strawberries

# Corner 5 Classic Buffet

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30 - 70 attendees • £29.95 per person

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## Meat Platter

*A Selection of the Following Sliced Meats and Fish:*

Roast Loin of Pork  
Roast Topside of Bedfordshire Beef  
Scottish Smoked Salmon  
Chorizo Salami  
Fresh Crayfish Tails

## Whole Dressed Salmon

### Selection of sides including:

Potato and Chive  
Fresh Beetroot and Ginger  
Green Salad with Croutons and Creamy Ranch Dressing  
Crispy Vegetable and Sweet Chilli Rainbow Rice Salad  
Mozzarella, Sweet Beef Tomato and Basil Salad, Finished with a Sweet Red Onion  
and Olive Oil Dressing

## Spinach & Mushroom Roulade (V)

*Dishes accompanied by freshly baked bread*

## Dessert

### Mini Chocolate Brownie

Rich, chewy chocolate brownie with chunky chocolate pieces

### Mini Eton Mess

Fresh strawberries bound in sweet whipped cream with crunchy meringue & fresh coulis

### Profiteroles

Freshly made profiteroles filled with whipped cream, dressed with white & milk chocolate

A person wearing a light blue button-down shirt is reaching out with their right hand towards a buffet table. The table is covered with a white tablecloth and has several white bowls and plates containing various food items, including what looks like fried food and bread. The background is blurred, showing other people and indoor lighting.

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*One of the most important  
things for us was the food, and  
it was absolutely sensational!*

*Kellie & Nathan*



A background image showing two plates of food. The left plate features a large piece of roasted chicken, a golden potato, and orange carrots. The right plate shows a meat dish, possibly lamb chops, with potatoes and carrots. A white napkin is placed between the two plates.

# A La Carte Menus

*Sit down, relax and enjoy a delicious meal in the company of all your friends and family and let our staff look after you*

## Menu A

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Please select one dish for each course • £39.95 per person

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### Starter Options

#### Chicken Liver Pate

A rich and smooth chicken liver pate accompanied by a home made spiced fruit chutney with dressed leaves and crisp salt and pepper crostini breads

#### Sweet Potato and Chorizo Soup

Freshly prepared cream of sweet potato soup flavoured with smoked paprika complimented by a meaty chorizo sausage finished with sour cream and fresh chilli

#### Prawn Cocktail

A traditional prawn cocktail with smoked salmon, cucumber, red onion, tomato and crisp iceberg salad finished with a classic brandied Marie Rose served with crusty bread

#### Swiss Cheese & Apple Spring Roll

Melting Swiss cheese's flavoured with sage, Black & Green olives and sweet Braeburn apple wrapped in golden filo pastry, served with a chilli & plum dipping sauce



## **Main Course Options**

### **Free Range Breast of Chicken**

Roasted free range chicken breast with a Mozzarella, basil and sun-blushed tomato stuffing, wrapped in smoked bacon served with dauphinoise potato and a green grape, tarragon and Chablis sauce

### **Bedfordshire Roast Pork**

Roast loin of Bedfordshire pork served on sautéed sweet pear & savoy cabbage, a black pudding & ham bonbon and a beef dripping fondant potato finished with a shard of pork crackling served with a rich Madeira roast gravy

### **Spicy Bean Cassoulet (V)**

A slightly spiced tomato and mixed bean cassoulet flavoured with coriander and smoked paprika, served in a crunchy tortilla basket on a bed of spring onion wild rice finished with sour cream

### **Roasted Fillet of Cod**

Crispy skinned fillet of cod served on a crushed lemon and spring onion potato cake accompanied by seasonal vegetables, finished with a prawn, dill and vermouth cream

## **Dessert Options**

### **White Chocolate & Raspberry Crème Brulee**

An indulgent creamy white chocolate and sweet raspberry brulee finished with a classic glazed caramel, accompanied by ginger snap brittle

### **Swiss Chocolate Mousse**

Creamy mousse flavoured with Swiss dark chocolate finished with a shortbread biscuit, accompanied by raspberry sorbet

### **Eton Mess Cheesecake**

A vanilla pod cheesecake on a crumbly biscuit base topped with strawberry jelly, finished with fresh strawberries and pearls of meringue

### **Apple Crumble Pie**

Cinnamon infused Bramley apples baked in a sweet short crust pastry with a buttery crumble topping, accompanied by vanilla ice cream & Crème Anglaise



## Menu B

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Please select one dish for each course • £44.95 per person

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### Starter Options

#### Italian Salad

Salty Parma ham, fresh rocket, green & black olives, sun blushed tomatoes and Mozzarella salad finished with fresh parmesan shavings and a sticky balsamic reduction, served with garlic crostini

#### Nacho Macaroni Croquette

Smokey mature cheddar, macaroni & chive croquette coated in a tortilla chip crumb, served with a sun blush tomato and basil dipping sauce

#### BBQ Spare Ribs

Hickory smoked pork spare ribs in a BBQ & Jack Daniels marinade, served with a spicy chilli, coriander & spring onion potato salad and charred mini corn on the cobb

#### Salmon & Prawn Fishcake

Fresh salmon and sweet prawn fishcake in a golden crumb flavoured with lemon, dill & fennel, complimented by a pea & mint puree, served with a curly endive salad and a homemade tartare sauce



## Main Course Options

### **Wild Mushroom and Spinach Roulade (V)**

A light and fluffy spinach roulade filled with sautéed wild mushroom and cream cheese served with a ratatouille sauce and sauté potatoes

### **Sole Veronique**

Fresh steamed fillets of sole served with broken lemon and crab potatoes finished with a classic green grape and dill veronique sauce and buttered seasonal vegetables

### **Sirloin Steak Rossini**

8oz sirloin steak served medium on a rich chicken liver and thyme crouton complimented by slow braised red cabbage and creamy garlic dauphinoise potato finished with a sweet Madeira and shallot jus

### **Duck Teriyaki**

Crispy skin Aylesbury duck breast served medium marinated in a sticky teriyaki sauce served on a warm chilli, pineapple and pak choi stir fry accompanied by a warm spring onion, lime and toasted sesame potato salad

## Dessert Options

### **Popcorn Panna Cotta**

An indulgent creamy Panna cotta infused with all butter popcorn served with a hot sticky toffee apple & candied popcorn

### **Strawberry Pavlova**

Fresh strawberries bound in sweet Chantilly cream in a crunchy meringue shell finished with raspberry coulis

### **Chocolate Brownie**

Rich crumbly dark chocolate and roast pistachio brownie served with a thick creamy white chocolate sauce

### **Individual Apple Crumble**

Individual baked Braeburn apple filled with a mixed berry compote and topped with a sweet crumble, accompanied by Crème Anglaise





## Menu C

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Please select one dish for each course • £49.95 per person

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### Starter Options

#### Baked Mushroom (V)

A large field mushroom stuffed with cream cheese, spinach, sun blushed tomatoes & sweet red onion topped with goat's cheese, served on a balsamic roast vegetable salad

#### Crab Tian

Fresh white crab meat layered with a spicy coriander guacamole and Scottish smoked salmon, finished with red and yellow pepper coulis, dressed curly endive & salty sea relish

#### Cajun Chicken Cobb Salad

A classic mixed salad of Cajun spiced chicken, crumbly stilton, sweet cherry tomatoes, crispy smoked bacon & soft boiled free-range eggs topped with hot croutons & sweet mustard dressing

#### Black Pearl Scallops

Pan seared scallops served on a cauliflower & fennel puree, accompanied by lightly spiced cauliflower bhajis finished with a fragrant cardamom curried beurre noisette

### Main Course Options

#### Classic Corner 5 Wellington

Your choice of Lamb, Beef or Chicken filling, rolled with a wild mushroom and brandy duxelle and Serrano ham encased in golden puff pastry, served with celeriac dauphinoise potatoes, seasonal vegetables and a ruby port reduction





### **Monkfish & King Prawn Thai Green Curry**

A fragrant Thai green curry of fresh monkfish and meaty king prawns flavoured with coconut milk and authentic Thai spices, served in a crunchy corn basket, on a bed of spring onion and coriander wild rice finished with cool sour cream

### **Assiette of Lamb**

Succulent lamb rack, medium rare lamb's liver & a lamb and mint confit served with rosemary fondant potato and seasonal vegetables, finished with a Port reduction

### **Moroccan Vegetable Tagine (V)**

A warming dish of winter root vegetables and red lentils slowly braised in a fragrant Moroccan spice infused broth with green kale and sweet cherry tomatoes complimented by a fresh herb and apricot cous cous served with warm pitta breads and cool sour cream

### **Pork Tenderloin**

Pork tenderloin stuffed with apple, walnut and tarragon served with pomme lyonnaise and an apricot & wholegrain mustard sauce

## **Dessert Options**

### **Chocolate Fondant**

A rich dark chocolate fondant with a silky white chocolate & raspberry centre served with raspberry sorbet

### **Lemon Meringue Baked Alaska**

Lemon sorbet encased in light & fluffy homemade meringue with lemon curd finished with fresh coulis

### **Assiette Plate**

An indulgent selection of three of Corner 5's most popular desserts.  
(Speak to your wedding planner for more details on assiette options)

### **Apple Tart Tatin**

A classic French dessert of caramelised apples set upon a sweet pastry base, accompanied by rum and raisin ice cream

# Children's Menu

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Please select one dish for each course • £15.95 per person

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## Starter Options

### **Cream of Tomato Soup**

Freshly prepared cream of tomato soup accompanied by fresh bread

### **Classic Prawn Cocktail**

A traditional prawn cocktail on a cucumber, red onion, tomato and crisp iceberg salad finished with a classic Marie Rose served with crusty bread

### **Melon & Fruit**

Fresh fanned Galia melon with mixed fruit

### **Cheesy Garlic Bread**

Fresh baguette topped with garlic butter and melted mature cheddar

## Main Course Options

### **Sausage & Mash**

Locally sourced pork sausages on a bed of creamed mashed with roast gravy

### **Cod Goujons**

Filleted cod pieces in a crisp homemade batter, served with rustic chips and garden peas

### **Tomato and Roast Vegetable Tagliatelle**

Fresh egg Tagliatelle tossed together with roast seasonal vegetables in a tomato sauce

### **Chicken Burger**

Free range chicken breast served with fresh leaves in a soft floured bap accompanied by rustic chips

## Dessert Options

### **Banana Split**

A classic dessert of fresh bananas set upon a mix of vanilla, chocolate and strawberry ice cream topped with whipped cream and chocolate sauce

### **Chocolate Mousse**

A rich Swiss Chocolate mousse accompanied by a shortbread biscuit

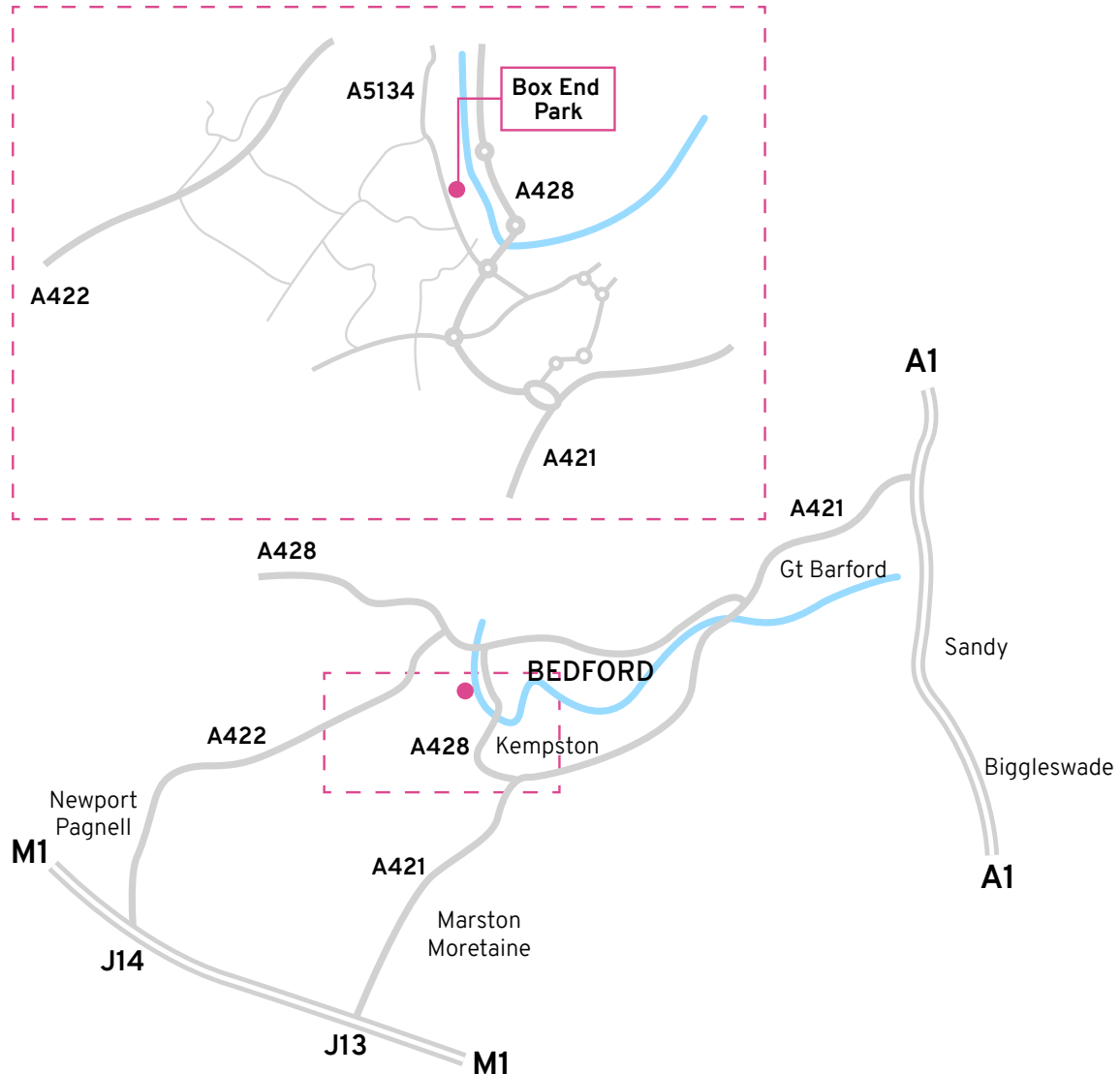
### **Fruit Salad**

Fresh market fruit with a sweet orange juice topped with fresh cream

### **Strawberry Trifle**

Every child's favourite dessert of vanilla sponge, fresh fruit and strawberry jelly topped with sweet custard and whipped cream

# Contact Us



Box End Park, Box End Road, Kempston, Bedford, MK43 8RQ

Call us on **01234 846 223** or email **[corner5@boxendpark.com](mailto:corner5@boxendpark.com)** to arrange a visit or discuss your plans in more detail.

We look forward to hosting your special day!



**box end park**

[www.boxendpark.co.uk](http://www.boxendpark.co.uk)