

FINGER BUFFET MENUS

Buffet 1

Selection of sandwiches
Cocktail sausages in honey and mustard glaze
Lemongrass and ginger chicken skewers
Duo of vegetarian quiche
Grilled vegetable skewers
Salmon goujons
Selection individual desserts and fresh waffles
Bowl of whole fresh fruit

Buffet 2

Selection of sandwiches and baguettes
Oriental chicken wings
Mini cheese burgers
Duo of vegetarian quiche
Grilled vegetable skewers
Individual mini sausage rolls
Salmon bites
Selection individual desserts and fresh waffles
Bowl of whole fresh fruit

Buffet 3

Selection of sandwiches and baguettes
Grilled vegetable skewers
Salmon goujons
Salmon and spinach roulade
Chicken drumsticks
Cocktail sausages with a bbq glaze
Selection of mixed crustini
Duo of vegetarian quiche
Chicken skewers
Selection individual desserts and fresh waffles
Bowl of whole fresh fruit

TARIFF

Individual menu selection prices are valid until 31st
December 2009 for events after this date
add 3% per year

	2009	2009
Carved buffet	£32.50	£33.50
Buffet 1	£11.00	£12.00
Buffet 2	£12.50	£13.50
Buffet 3	£14.50	£15.50
Resident disco	£235	£255

WEEKEND ACCOMMODATION

The Angel Hotel offers a preferential rate to your guests who wish to stay overnight. This rate is inclusive of English breakfast, use of the leisure pool, gym and VAT.

	01/01/09 - 30/04/09 & 01/10/09 - 31/12/09	01/05/09 - 30/09/09
Single room	from £70.65	from £76.95
Double room	from £88.65	from £94.95
Family room (1 child)	from £88.65	from £94.95
Family room (2 children)	from £128.50	from £134.95
Four poster room	from £155.50	from £164.95
Superior four poster room	from £170.50	from £175.95

Midweek rates available on request

Booking terms and conditions apply

All prices include VAT at 15%



EVENTS AND BANQUETING

Whatever the occasion we are here to help you and we thank you for considering The Angel Hotel as a venue.

You may already know exactly how you envisage your event, if so tell us and we will arrange it for you. However, if you don't know where to begin, don't worry with our years of experience; we will guide you through the decisions.

In choosing to hold your event with us, you will be continuing the centuries-old tradition of hospitality at The Angel Hotel. Today's events may be somewhat more elaborate than those of old, however, we guarantee you our care and attention from your first enquiry until your last guest leaves.

If you have not visited the hotel recently it will be well worth your while seeing the facilities on offer to all of our guests. As well as the Avon Suite (which is fully air conditioned) with a private bar just across the corridor, the newly refurbished ground-floor area of the hotel offers a Brasserie and a stylish lounge and bar. We can cater for up to 100 delegates in the Avon Suite for a theatre style meeting.

Overnight accommodation if required is to be found in both the courtyard wing and the main building all of which underwent substantial refurbishment in late 2007 early 2008.

AFTERNOON TEA MENU

Selection of sandwiches and crisps
Individual mini desserts
Tea and coffee

£6.95 per person

A SELECTION OF CANAPÉS

Chicken liver parfait with red onion marmalade
Butterfly king prawn tail in crumb
Smoked salmon pinwheel
Basil and tomato tartlet
Quail egg and mayonnaise
Ham and cream cheese
Scottish beef with horseradish
Avruga caviar and crème fraiche

£5.25 for a selection of four (4) canapés
£6.35 for a selection of five (5) canapés
£7.75 for a selection of six (6) canapés

MENUS

Please select one starter, one soup, one main course and one dessert only for your whole party.

Starters

Chicken liver parfait, tomato chutney, toasted brioche	£4.95
Fan of galia melon, crushed Kiwi fruit, raspberry sauce	£4.95
Timbale of smoked salmon with crème fraiche, chives and pink grapefruit	£5.95
Olive, tomato and feta salad with a balsamic dressing	£5.25
Duck and foie gras terrine, red onion marmalade and toasted ciabatta	£6.25

Soup

Cream of roast vegetable soup with croutons	£4.25
Plum tomato soup with basil oil	£4.25
Smoked chorizo, red onion and butter bean broth	£4.95
Potato and chive soup with smoked haddock	£4.95
Cream of wild mushroom soup with gruyer croute	£4.50
Leek and potato soup with bacon snippets	£4.50

Main courses

Pan seared breast of chicken, dauphinoise potatoes, port sauce	£17.25
Roast beef served with Yorkshire puddings, roast Potatoes horseradish cream and roast gravy	£17.95
Rack of lamb with a herb and mustard crust, fondant potato and rosemary jus	£18.25
Roast turkey, bacon and sausage roll, apricot stuffing roast potatoes and roast gravy	£16.50
Roasted fillet of cod, new potatoes, parsley and crème fraiche sauce	£17.50
Seared salmon, new potatoes, Champagne and chive butter sauce	£16.50
Breast of chicken stuffed with mozzarella, wrapped in Parma ham, boulangere potatoes	£17.95
Medallions of beef fillet, roast new potatoes, mushroom and pink peppercorn sauce	£19.95
Pan fried pork loin, apple compote, crushed new potatoes, red wine jus	£16.50

All main courses are served with a selection of seasonal vegetables

Vegetarian options

Herb pancakes filled with creamy garlic mushrooms, glazed with gruyere cheese

Vegetable risotto topped with parmesan cheese

Tagliatelle tossed in a white wine, broccoli and blue cheese sauce

Plum tomato and mushroom risotto (vegan option)

Stack of marinated roast Mediterranean vegetables served with cous cous and a herb dressing (vegan option)

Please select one vegetarian option which will be charged at the same rate as your standard main course

Desserts

Fruit of the forest cheesecake with vanilla sauce	£4.25
Rich dark chocolate marquise with strawberry ice cream	£4.95
Glazed strawberry and Champagne torte with crème Anglaise	£4.45
Caramelised lemon tart, vanilla ice cream	£4.45
Raspberry crème brulee, shortbread	£4.95
Trio of mini chocolate desserts with chocolate sauce	£4.95
Summer pudding topped with mixed berries	£4.45
Raspberry and white chocolate cheesecake, vanilla cream	£4.75

Cheese

Individual selection of three cheeses, celery, grapes and crackers	£4.95
Cheese board (serves 8) Selection of three cheeses served on a platter with grapes, celery and crackers	£29.95

All menus are completed with freshly brewed coffee or tea served with chocolate truffles

CARVED BUFFET MENU

Platter of meats: roast turkey, Wiltshire ham, roast beef

Platter of poached salmon and peeled prawns
or

Platter of continental and British cheeses

Baked cheese and mixed vegetable quiche
Hot buttered new potatoes

A selection of salads (your choice of 4):

Red onion coleslaw, dressed salad leaves, potato and chive, tomato pasta
rice salad, tomato and olive, cucumber and mint
Classic Caesar, nicoise

Selection of breads, sauces, dressings and pickles

Summer pudding filled with poached berry compote
(minimum 35 covers)