

The Waddling Duck @ Hamiltons

Buffet pm – bar / function room

Selection of sandwiches

-Ham & tomato

-Cheddar & chutney

-Egg mayonnaise

-Beef & horseradish

Sausage rolls + veggie version

Curried chicken drumsticks

Salt & pepper roasted chicken thighs

Quiches

Coleslaw

Caesar salad

Chunky chips

Pesto pasta salad

Cajun spiced med veg & halloumi

30 people - £600

40 people - £700

every additional 10 people £150

**With allergens we will try to adapt to as much as possible with advance notice

The Waddling Duck @ Hamiltons

01803 203778

Hot buffet – daytime or pm

- braised beef bourguignon
- roasted chicken thighs, lemon, garlic & cream sauce
- classic fish pie topped with cheddar mash
- fajita style vegetables & roasted halloumi
- broccoli & cauliflower cheese bake
- roast potatoes with garlic and thyme
- chunky chips
- roasted root vegetables

30 people - £750

40 people - £900

Every additional 10 people - £200

**With allergens we will try to adapt as much as possible with advance notice

The Waddling Duck @Hamiltons

Buffet menu – daytime only

Selection of sandwiches:

- Roast beef, horseradish & rocket
 - Ham & chutney
 - Cheddar and tomato

Sausage rolls (meat & vegetarian)

Pasties & Pork pies

Quiche

Pesto & Mediterranean vegetable pasta salad

Classic potato salad

Crunchy coleslaw

Mixed salad

Chunky chips

£2PP extra for tea and coffee on arrival (must be for total number of guests)

Available Tuesday – Thursday plus limited weekend availability

Up to 30 people £550 - Up to 40 people £650

Up to 50 people £775 - 10 extra people £150

Maximum 80 capacity in the restaurant area

For any enquiries / more information please contact us on

info@duckandwine.co.uk / 01803 203778

Sample set menu for function room

We aim to tailor menus to your needs, so this is an example menu from a previous function.

Please get in touch to talk about a menu tailored to you.

To start

Classic king prawn cocktail

Roasted tomato and red pepper soup

Chicken and pancetta terrine, piccalilli

*All served with toasted bread

Main course

**All main courses served with seasonal vegetables and potatoes

Slow roasted belly pork, cider jus, crackling

Braised beef cheek, red wine sauce, beef fat crumb

Wild mushroom ravioli, sauteed wild mushrooms, greens

Dessert

Classic mixed berry Eton mess

Apple & rhubarb crumble, crème anglaise

Duo of local cheese with accompaniments