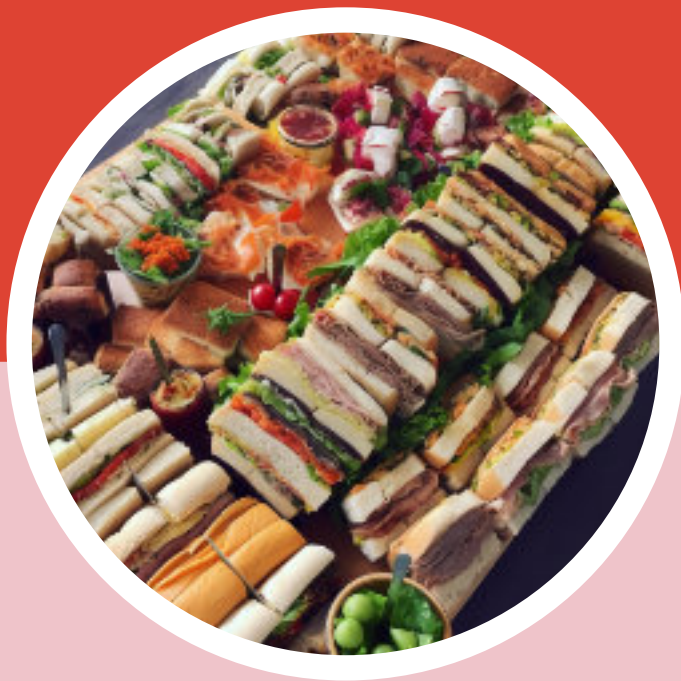




THE RETREAT

function menu

start by choosing:



picky bits



hot bites



barbecue

All of our party menu options are prepared fresh on site by our team of chefs. We have designed this menu based on our many years of experience catering for parties small and large and diligently observing what works and what doesn't - which plates come back clean and which meals are easier to consume standing up with a napkin in your hand. We hope you find our food options suitable and we *know* your party guest will find them delicious!

picky bits

build your party menu
£12.50^{per} person

1. Choose 3 party bites



Sausage rolls



**Falafel with a
vegan mayo
dip**



**Chicken
goujons**



**Sweetcorn
fritters**



**Mini fish
goujons &
tartare sauce**



**Mini pie
selection**



2. Choose 3 sandwich fillings

**Free-range
egg
mayonnaise
& cress (v)**

**Tuna
Mayonnaise
& Cucumber**

**Home carved
ham & grain
mustard**

**Mature
Cheddar &
Spring Onion
(v)**

BLT

**Coronation
Chicken &
Rocket**

3. Add extras

Coffee & tea

Giant crumble

**Seasonal fruit crumble served
with custard**

£5

pp

Coffee & tea

Mini profiteroles

+

Brownie bites

£4

pp

An optional 12.5% service charge will be added to your bill, 100% of which goes to the team serving you. Our dishes contain ingredients that may cause an allergic reaction. Regretfully, due to size limitations of the kitchen, we must specify that any fried dishes can contain traces of allergens and we cannot guarantee them to be safe for allergy sufferers. For a detailed allergen breakdown, please ask to see a copy of our allergen fact sheet. Please let us know if you have any special dietary needs. Dishes marked with  can be made gluten free. Please let us know your requirements so we can adapt the ingredients for you

picky bits plus

build your party menu

£15 ^{per} *person*

1. All five party bites



Sausage rolls



**Chicken
goujons**



**Sweetcorn
fritters**



**Mini fish
goujons &
tartare sauce**



**Mini pie
selection**



2. Choose 3 sandwich fillings

**Free-range
egg
mayonnaise
& cress (v)**

**Tuna
Mayonnaise
& Cucumber**

**Home carved
ham & grain
mustard**

**Mature
Cheddar &
Spring Onion
(v)**

BLT

**Coronation
Chicken &
Rocket**

3. Add extras

Coffee & tea

Giant crumble

**Seasonal fruit crumble served
with custard**

£5

Coffee & tea

Mini profiteroles

+

Brownie bites

£4

An optional 12.5% service charge will be added to your bill, 100% of which goes to the team serving you. Our dishes contain ingredients that may cause an allergic reaction. Regretfully, due to size limitations of the kitchen, we must specify that any fried dishes can contain traces of allergens and we cannot guarantee them to be safe for allergy sufferers. For a detailed allergen breakdown, please ask to see a copy of our allergen fact sheet. Please let us know if you have any special dietary needs. Dishes marked with  can be made gluten free. Please let us know your requirements so we can adapt the ingredients for you

barbecue

from **£17** ^{per} *person*

Includes 2.5 hours cooking time

1. Pick your BBQ

					
Beef burger +£1.50	Cumberland sausage +£1	Halloumi and veg skewers +£1.50	Chicken burger +£1.50	Chicken thighs or wings +£1	Pork ribs +£5

2. Pick 3 sides

				
Coleslaw	Corn on the cob	Salad	Chips	Potato salad

Additional sides £1.50 pp

3. Add extras

Beer Case
24 bottles of Peroni or Sol Estrella

£120

Jug of Pimms
Or selected cocktails

£20

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hot bites

build your party menu

£16 ^{per} *person*



Chicken Curry

Spiced Butternut Squash Stew

Basmati & Wild Rice

Rustic Breads with Butter

*Contact us to discuss your needs
We can accommodate specific dish requests;*

Add extras

Coffee & tea

Giant crumble

**Seasonal fruit crumble served
with custard**

£5

Coffee & tea

Mini profiteroles

+

Brownie bites

£4

An optional 12.5% service charge will be added to your bill, 100% of which goes to the team serving you. Our dishes contain ingredients that may cause an allergic reaction. Regretfully, due to size limitations of the kitchen, we must specify that any fried dishes can contain traces of allergens and we cannot guarantee them to be safe for allergy sufferers. For a detailed allergen breakdown, please ask to see a copy of our allergen fact sheet. Please let us know if you have any special dietary needs. Dishes marked with  can be made gluten free. Please let us know your requirements so we can adapt the ingredients for you

FAQs

Please note the disclaimer form at the back of this menu has to be signed at the time of paying the deposit for your party.

What is the minimum number of people you can order from the function menu from?

This party menu will work well for any groups of 15 people and above. If there are fewer than 12 people in your party, we would recommend preordering from our standard menu, which you can download from our website.

Will I have a private room to use for my party?

We have a private and semi-private areas which are available for private hire. Depending on the num

What about drinks? Do I have to order these separately?

Unless you opt to add teas and coffees to your party menu, there are no drinks included in the price. We recommend our hosts set a certain amount 'behind the bar' for their guests to be able to order to a specific amount (you can specify which drinks are included in that amount, too), or just have their guests pay for their own drinks from the start. We can also discuss an additional drinks package to add to your preorder.

Can I make any changes to the menu?

We are confident all members of your party will enjoy their food, but if there is a specific substitution you would like to make, or if you have special dietary requirements, please contact us and we will do our best to accommodate your needs.

Do you have more questions? Email us on info@theretreatstaines.co.uk or call on 01784 464839 and we will do our best to assist you!



Buffet Food: Regulations & Safety Procedures

We prioritise the safety and satisfaction of our customers. To ensure the highest standards of food safety and hygiene, we have established the following policy regarding the handling and consumption of buffet food.

Please read the following agreement carefully, and sign below to indicate your understanding and acceptance of these terms.

1. ****Food Safety Policy****: All buffet food must be destroyed within 3 hours after it has been served to ensure the safety and quality of the food provided, in line with current government regulations. Please note food is not able to be taken away.
2. ****Customer Responsibility****: As a customer, you agree to comply with this policy by:
 - Ensuring that you do not consume buffet food that has been out for more than 3 hours.
 - Reporting any concerns regarding the freshness or safety of the buffet food to the staff immediately.
3. ****Restaurant Responsibility****: We commit to:
 - Monitoring and managing the buffet to ensure all food is properly handled and displayed.
 - Clearly indicating the time when food is put out for the buffet.
 - Discarding any buffet food that has been out for 3 hours.

By signing below, you confirm that you have read, understood, and agree to adhere to the terms of this Buffet Food Safety Agreement.

****Customer Name (Printed):**** _____

****Customer Signature:**** _____

****Date:**** _____

****For Restaurant Use Only****

****Buffet Food Put Out Time:**** _____

****Food Disposal Time (3 hours after put out time):**** _____

****Staff Signature:**** _____

Thank you for your cooperation and understanding in helping us maintain a safe and enjoyable dining experience for all.