

Enquiry Form

Contact Name: _____

Company: _____

Tel: _____

E-mail: _____

Date: _____

Numbers: _____ Food: _____ Extra guests: _____

Arrival time: _____

Food served time: _____

Please circle

Menu £8 / £14

Arrival drinks £3 pp
 Prosecco & Elderflower / Mulled Wine
 Numbers: _____

Dessert £3 pp
 Spiced Fruit / Choc Pot
 Numbers: _____

Bar tab required? Yes / No £

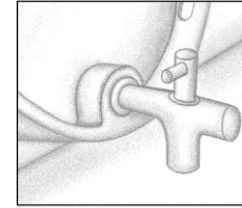
Total cost: £

Deposit paid? Yes / No £

Other requirements?

Terms & conditions

- Buffets are available for between 10 & 40 people.
- Standing buffets only.
- The Keystone is an over 21's venue.
- The Keystone will take no responsibility for any food which may be taken away from the premises at the end of the event.
- A non-refundable deposit of 50% is payable to secure the booking.



Christmas 2010 at The Keystone Buffet Menus

The Keystone
 3 Portsmouth Road, Guildford, Surrey, GU2 4BL

t: +44 (0)1483 575089
 e: drink@thekeystone.co.uk

www.thekeystone.co.uk



£8 per head

Roquefort, spinach & baby onion tart (V)

Thinly sliced rare roast beef, fresh horseradish sauce, mini Yorkshire Pudding

Chipolatas wrapped in pancetta & roasted with Worcester sauce

Baby gem lettuce leaves stuffed with tomato, guacamole & mozzarella (V)

Keystone paté, melba toasts, redcurrant compote

Baked figs in gorgonzola & a honey vinegar sauce (V)

Vegetable crudities with dips: mustard & paprika (V), stilton & chive (V), chorizo salsa

Pollack & fennel goujons with lime mayo

Warm mince-pies

£14 per head

Smoked salmon, fresh horseradish & rye bread

Herby mushroom toasts (V)

Filo coated king prawns + chilli dipping sauce

Thinly sliced rare roast beef, fresh horseradish sauce, mini Yorkshire Pudding

Couscous salad with peas, beans & spring onions (V)

Mini baked potatoes, chilli's, mozzarella & basil (V)

Baby gem lettuce leaves stuffed with prawn Marie-rose

Platter of mixed meats, Keystone paté & chutneys (honey & rum glazed ham, chorizo & Serrano ham)

Mixed leaf salad, roast red peppers & pine nuts (V)

Selection of cheese & biscuits (V)

Warm mince-pies

Bubbles

Why not add a glass of Prosecco with elderflower cordial or warm mulled wine on arrival?

Prosecco £3 per glass

Mulled wine £3.50 per glass

Dessert

Choose from

Spiced apples & pears with vanilla mascarpone

or

Individual chocolate pots

£3 per head

(Dessert choice must be specified when booking)

Something different?

Have you considered a corporate breakfast with the pub to yourselves before we open?

Available for pre-booked groups of 10 or more.

3 course dinner menu available for smaller teams of up to ten people.

Limited availability. Speak to Mark.