Funeral Gatherings







AT THE BULL HOTEL
GERRARDS CROSS

Bereavement is a distressing time in everyone's life, and preparing for a funeral can be extremely hard to cope with.

In this time of your loss, you can depend on us at the Bull Hotel to offer a high degree of dignity and care. We are here to accommodate you and your family

Whether you choose a close intimate gathering or a bigger function, our four light-filled suites can accommodate gatherings of up to 180 people. Our discreet attention and professionalism it deserves.

Traditional Afternoon Tea Package

£24.95 per person

• A selection of traditional finger sandwiches including: smoked salmon and cream cheese; egg and watercress (V); cucumber (V); cheese and tomato (V); ham and English mustard

- Freshly baked scones with Cornish clotted cream and preserves
- A selection of cakes
- A choice of coffee or loose leaf tea

Finger Buffet Package

£24.95 per person

Choose one of our finger buffet menu options:

Menu I

Assorted sandwiches Fish goujons Spicy crispy chicken wings Mini quiches Sausage rolls Crudités and dips (V, VE, GF)

Crisps (V, VE, GF)

Assorted cakes

Tea and coffee

Menu 2

Assorted sandwiches Chicken satay Vegetable samosas (V, VE) Tempura king prawns Potato wedges (V, VE) Crudités and dips (V, VE, GF) Crisps (V, VE, GF) Assorted cakes Tea and coffee



Fork Buffet Package

£21.95 per person for a selection of 2 main dishes, 1 side dish and our Chef's choice of dessert.

£25.95 per person for a selection of 3 main dishes, 1 side dish and our Chef's choice of dessert.

£29.95 per person for a selection of 3 main dishes, 3 side dishes and our dessert selection.

Choose from our fork buffet menu options:

Meat Main Dishes

Beef lasagne with garlic bread Beef bourguignon with new potatoes (GF) Pork goulash with rice (GF) Cog au Vin with creamed potatoes (GF)

Fish Main Dishes

Roasted salmon with sauce vierge, new potatoes and chives (GF) Haddock loin with sauté spinach and caper butter sauce (GF)

Vegetarian Main Dishes

Vegetable lasagne (V)

Roasted vegetable moussaka (V)

Cheese tortellini with purple sprouting broccoli and cherry tomato (V) Spinach and ricotta cannelloni (V)

Sides

Potato and celeriac gratin (V, GF) Sauté green beans with garlic and red onion (V, VE, GF) Roasted new potatoes with rosemary and garlic (V, VE, GF) Steamed broccoli (V, VE, GF) Peas and Chantenay carrots (V, VE, GF) Honey roasted root vegetables (V, GF)

All buffets are served with bread rolls, salad selection. and include tea & coffee (V, VE)

For more information or to make a booking, please contact our friendly team on 01753 257145, or email us at events bull@sarova.com.











