



PRIVATE EVENT MENUS

The Classic Motor Hub offers a variety of menus to suit all occasions. Whether you're bringing a car club, corporate event or any other kind of private function, we work with local caterers to offer excellent quality cuisine your guests will love.

HOT BUFFET – From £25 per person (MINIMUM 10 PEOPLE)

CHOOSE FROM ONE OF THE FOLLOWING:

Soup

Picking Bowls

Tomato & Basil, Carrot & Coriander,
Leek & Potato, Carrot & Butternut
Squash, Pea & Ham

OR Mixed Olives, Hummus & Crudités,
Devilled Quail Eggs with celery salt,
& Vegetable Crisps

CHOOSE 4 SAVOURIES:

Pork Pie
Curried Pork with Apricot Sausage Rolls
Pork with Apple and Herb Sausage Rolls
Free Range Scotch Egg
Smoked Salmon and Watercress Tartlets
Mature Cheddar and Red Onion Tartlets
Red Pepper, Feta and Spinach Tartlets
Bacon, Leek and Blue Cheese Tartlets

CHOOSE 2 PLATTERS:

Free Range Egg and Cress
Coronation Chicken
Cheese & Spring Onion
Cheese & Chutney
Cream Cheese and Cucumber
Ham and Tomato
Beef Strips and Horseradish Cream
Brie and Cranberry
Smoked Salmon & Crème Fraiche

CHOOSE A DESSERT:

Lemon Posset with Shortbread Thins (cold)
Chocolate or Hazelnut Pavlova Roulade Berry Compote (cold)
Seasonal Fruit Crumble with Cream or Custard (hot)
Sticky Toffee Pudding with Toffee Sauce (hot)

Fruit Basket Included

Includes a self-service hot drink station and water (other refreshments available)

FINGER BUFFET – From £20 per person (MINIMUM 10 PEOPLE)

INCLUDES:

Sticky Sesame Sausages
Bacon and Cheese Turnovers

CHOOSE 2 TARTLET FILLINGS:

Smoked Salmon and Watercress
Mature Cheddar and Red Onion
Red Pepper, Feta and Spinach
Bacon, Leek and Blue Cheese Tartlets

CHOOSE 2 FINGER ROLL PLATTERS:

Free Range Egg and Cress
Coronation Chicken
Cream Cheese and Cucumber
Ham and Tomato
Beef Strips and Horseradish Cream
Brie and Cranberry

DESSERT BITES:

Chocolate Brownie
Shortbread Rounds
Lemon Drizzle
Fruit Basket Included

Includes a self-service hot drink station and water (other refreshments available)

HUB GRUB KITCHEN

From £15 per person

(MINIMUM 25 PEOPLE)

Brioche buns filled with a healthy portion of locally sourced bacon, sausage and fried egg. Perfect for casual car/motorcycle club meets. Includes one barista coffee / tea / soft drink.



2 AND 3-COURSE

PRIVATE DINING

AVAILABLE ON REQUEST

(MINIMUM 10 PEOPLE, SEATED AND SERVED)

SAMPLE MENUS ON THE FOLLOWING PAGE

SAMPLE WINTER PRIVATE DINING MENU

HOT BUFFET (SEATED WITH ASSISTED SERVICE)

MAIN

Venison Casserole (+£5 supplement per person)

OR

Bouef Bourguignonne

OR

Braised Pheasant with Apples & Calvados

SERVED WITH:

Braised Red Cabbage & Sweet Potato Hash & Mixed Greens

OR

Vegetable Tagine, Apricots & Chickpeas (Vegetarian)

Roasted Vegetable Couse Couse & Flatbread

DESSERT

Lemon Posset with Shortbread Thins

OR

Pear, Almond & Cardamom Pudding with Vanilla Ice-Cream

Includes a self-service hot drink station and water (other refreshments available)