



WORTHING DOME CHRISTMAS PARTY MENUS

Detailed below are a range of menus which we offer at the Worthing Dome. Menus are flexible & we can adapt them to meet your specific requirements & the dietary needs of your guests.

Menus 1-10 are designed to be either served from a Buffet or brought round to your guests by our staff.
Menus 11-16 are designed to be eaten in a more formal style, at dining tables.

CANAPÉS, BOWL FOOD & INFORMAL BUFFETS

MENU 1 - HOG ROAST BUFFET

Pulled Pork
Spiced Vegan Bean Burger (vg)
Coleslaw
Leaf Salad
Seeded Buns
Apple Sauce
Potato Wedges

£17

MENU 2 - PARTY BUFFET

Smoked Bacon
Pork Sausage
Potato Wedges
Seeded Buns

£11

MENU 3 - PARTY PLATTERS

Smoked Fish Selection
Humus, Olive Tapenade, Grilled Vegetables, Rose Harissa & Olives (vg)
English Cheeses
Pickles & Bread

£15

MENU 4 - CHEESEBOARD

Selection of Artisan Cheeses
Pickles, Chutneys & Crackers

£8.95

The Worthing Dome
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CANAPÉS, BOWL FOOD & INFORMAL BUFFETS

MENU 5 - FISH & CHIP CONES

Cod Goujons & Chips
Halloumi with Mint & Sumac & Chips (v)

£6.25

MENU 6 - PIZZA PLANKS

Pizza Slice Selection
Garlic Bread

£8.95

MENU 7 - KEBAB STAND

Marinated Chicken with Tzatziki, Humus, Cucumber & Tomato
Herb Falafel, Pickled Vegetables, Rose Harissa & Humus (vg)
Pulled Pork with Pickled Fennel, Apple Sauce & Salad
Spicy Moroccan Chicken with Parsley & Mint Salad & Tahini

£11 per head

(Choose up to 3 Kebabs. 1 Kebab per person. Minimum of 40 guests)

MENU 8 - EVENING FINGER BUFFET

Selection of Filled Bridge Rolls
Honey & Mustard Chipolatas
Sausage Rolls with Coleman's Mustard
Pepper & Mozzarella Arancini (v)
Potato Wedges (v)
Vegetable Samosas (v)
Vegetable Dim Sum with Plum Sauce (v)
Falafels with Humus Dip (v)
Cod Goujons with Tartare
Selection of Mini Quiche Slices (v)
Coriander, Lime & Ginger Marinated Chicken Kebabs
Vegetable Crudités with Humus & Spiced Mayo Dip (v)
Olives & Crisps (v)

3 items £12.50 per head

4 items £13.75 per head

5 items £15.00 per head

6 items £16.25 per head

7 items £17.50 per head

8 items £19.00 per head



CANAPÉS, BOWL FOOD & INFORMAL BUFFETS

MENU 9 - CANAPÉ MENU

Chicken Liver Pate and Redcurrant Jelly on Toast
Chicken Tikka and Cucumber Riatha Poppadom
Mini Yorkshire Puddings with Peppered Beef and Horseradish
Mini Aberdeen Angus Beef Burgers with Cheddar and Smoked Bacon
Brie and Parma Ham Envelope
Red Pepper and Hummus Toast (v)
Mushroom with Lemon, Thyme and Parmesan Toasts (v)
Salsa and Feta Filo Cup (v)
Quails Egg and Celery Salt (v)
Welsh Rarebit Toasts (v)
Grilled Vegetable, Humus and Rose Harissa Blinis (v)
Goat's Cheese Pearl and Red Onion Jam on Mini Crostini (v)
Olive Tapenade and Pea Shoots on Toast (vg)
Smoky Aubergine and Rose Harissa on Sourdough (vg)
Smoked Salmon and Cucumber Blinis
Mini Fish and Chips with Tartare Cream
Smoked Mackerel and Horseradish Cream on Rye
Asparagus and Salmon Rolls
Crab and Lemon Mayo Toasties

£2.90 per Canapé

(Minimum order of 3 Canapés per head)

MENU 10 - MINI BOWL RECEPTION MENU

Cones of Fish and Chips with Tartare Sauce
Pork and Apple Sausage and Mash
Prawn and Noodle Stir Fry
Thai Red Chicken Curry with Jasmine Rice
Chilli con Carne with Cheese and Sour Cream
Crayfish Mac n' Cheese
Pulled Pork, Mash & Apple Sauce
Vegetable Curry with Mini Poppadoms (vg)
Vegetable and Noodle Stir Fry (v)
Vegetable Samosa with Mango Chutney (v)
Vegetable Chilli with Basmati Rice (vg)
Eton Mess
Profiteroles

£17.70 (choice of 3 dishes)

£23.60 (choice of 4 dishes)

£29.50 (choice of 5 dishes)



DINING MENUS

MENU 11 – HOG ROAST BUFFET

Pulled Pork
Spiced Vegan Bean Burger (vg)
Crunchy Coleslaw
Leaf Salad
Seeded Buns
Apple Sauce
Potato Wedges
Cheesecake Selection
£23.00 per head

MENU 12 – LADIES and GENTLEMEN'S VINTAGE AFTERNOON TEA

Selection of Finger Sandwiches
Selection of Filled Bridge Rolls
Sausage Roll with Coleman's Mustard
Scotch Eggs with Piccalilli
Fruit Scones with Preserves and Clotted Cream
Dome Cake Selection
Twinings Tea or Filter Coffee
Glass of Prosecco
£26.95 per head

MENU 13 – PARTY PLATTERS

Fish Platter - Smoked Salmon, Mackerel Pate & Prawns
Vegan Board - Humus, Olive Tapenade, Grilled Vegetables, Rose Harissa & Olives (vg)
English Cheeses with Pickles and Bread
Seasonal Fruit Pavlova & Chocolate Brownies
£21 per head

MENU 14 – BARBECUE

Pork Sausages
Chicken Souvlaki Kebab with Tzatziki Dip
Beef Burgers
Vegetable and Bean Burgers (vg)
Mixed Leaf Salad
Coleslaw
Buttered New Potatoes
Breads and Relishes
Strawberries & cream
£29.95 per head



DINING MENUS

MENU 15 – HOT FORK BUFFET MENU

Thai Red Chicken Curry with Jasmine Rice
Beef Lasagne with Garlic Bread and Leaf Salad
Boeuf Bourguignon with Crushed New Potatoes
Sussex Sausage Casserole with Cannellini Beans, Tomato and Creamy Mash
Chicken Curry with Rice
Pork and Apple Sausage with Mash and Onion Gravy
Wild Mushroom Stroganoff with Basmati Rice (v)
Vegan Vegetable Chilli with Basmati Rice (vg)
Vegan Vegetable Curry with Rice (vg)
Roast Vegetable Lasagne with Garlic Bread and Leaf Salad (v)
Thai Green Vegan Curry with Jasmine Rice (vg)
Bread Selection
Cheesecake
Chocolate Mousse
Red Berry Pavlova
Lemon Tart

Selection of a Main Dish & Dessert £25.95 per head
Selection of Two Main Dishes & Two Desserts £30.95 per head
Selection of Three Dishes & Three Desserts £34.95 per head

MENU 16 – CLASSIC FORK BUFFET

Poached Salmon with Lemon Mayonnaise
Smoked Ham with Coleman's Mustard
Champagne Pork Pate with Toast
Halloumi and Roast Pepper Salad
Mixed Leaf Salad
Buttered New Potatoes
Breads
Cheesecake Selection
£32.50 per head