



THE
Weir

THEWEIRBAR.CO.UK TEL 020 8568 3600
22-24 MARKET PLACE · BRENTFORD · TW8 8EQ

THE WEIR EVENT HOT BUFFET MENU

Pre-order only

Minimum 20 Guests / Single course £17pp / Two-courses £20pp

MEAT (SELECT ONE)

Beef & Mushroom Stroganoff *(wild rice)*

Thai Green Curry

(chicken, coconut cream, fresh green chillies, basil, aubergine & steamed rice)

FISH (SELECT ONE)

Oven-Baked Fillet Of Cod

(smoked haddock chowder, leeks & Jersey potatoes)

Mediterranean Fish Casserole

(white fish, salmon, mussels, creamy shallot white wine sauce)

VEGETARIAN (SELECT ONE)

Wild Mushroom Stroganoff *(sun-dried tomatoes & wild rice)*

Black Truffle Macaroni Cheese

(short pasta, Parmesan, English Cheddar & black truffle)

SIDE

Seasonal Garden Leaf Salad *(tomato, cucumber, red onion)*

DESSERT (BOTH SERVED)

Chocolate Brownies *(chocolate sauce)*

Sticky Toffee Pudding *(butterscotch sauce & vanilla ice cream)*

Allergies and special dietary requirements catered
for with advance notice.

A discretionary service charge of 12.5% will be added to your bill.

All prices include VAT. Dishes may contain nut traces.

Please ask if you wish to see the allergens information.

Should you wish to bring a celebration cake, we charge £2 per person for service.



BOOKING FORM

EVENT HOT BUFFET MENU

THE
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Please save this file to computer before use. Once completed, please save your information and email back to info@theweirbar.co.uk. Alternatively you can print and complete this form by hand, then scan and email, or post back to us (address at the bottom). *Marked fields are required.

PLEASE COMPLETE YOUR CONTACT DETAILS

Contact Name*

Invoice address (if invoice required)

Company (if required)

Contact email*

Contact Tel No*

NUMBER OF GUESTS Minimum 20 Guests / Single Course £17pp / Two-Course £20pp

(A 12.5% service charge will added on your bill). **Booking Deposit:** For group dining reservations, a credit card will be required to secure your booking. Payment will not be taken at that time but, in the event of a cancellation less than 48 hours before the event, there will be a cover charge of £10 per person. (All prices include VAT)

Number of guests*

Drinks start time*

Date of event*

Food start time*

PLEASE SELECT YOUR DISHES TO SHARE

Please select 1 meat dish

Beef & Mushroom Stroganoff (*wild rice*)

Thai Green Curry

(*chicken, coconut cream, fresh green chillies, basil, aubergine & steamed rice*)

Please select 1 fish dish

Oven-Baked Fillet of Cod

(*smoked haddock chowder, leeks & Jersey potatoes*)

Mediterranean Fish Casserole

(*white fish, salmon, mussels, creamy shallot white wine sauce*)

Please select 1 vegetarian dish

Wild Mushroom Stroganoff (*sun-dried tomatoes & wild rice*)

Black Truffle Macaroni Cheese

(*short pasta, Parmesan, English Cheddar & black truffle*)

Included: Seasonal Garden Leaf Salad

(*tomato, cucumber, red onion*)

Please select if you would like 2-courses
(both desserts are included).

Chocolate Brownies (*chocolate sauce*)

Sticky Toffee Pudding (*butterscotch sauce, vanilla ice cream*)

Please note any allergies or special requirements below.

DRINKS PRE-ORDER Please add quantity required of each drinks package below

Three Weir Wines –£55 (*Three bottles of our house red, white or rosé each*)

Bottled beer package – £29 (*Six bottles of our bartender's favourite*)

Alternatively, list your preferred wines, beers and soft drinks selection below with quantities for each.

Sparkling Wine

Beer/Ale

White Wine

Water

Red Wine

Soft Drinks