



At Thaymar we can open in the evening to cater for your group. All we require is a minimum of 20 people, and then you can choose from one of the following options.

(Monday - Thursday Evenings Only 7pm - 9.30pm)

BUFFET MENU £10.00 per head

A selection of Open Sandwiches

(Salmon, Coronation Chicken, Tuna, Ham and Mustard, Cheese & Chutney)

Homemade Quiche

Mixed Salads

Crisps

Sausage Rolls

Scones with Jam and Fresh Cream served with a cup of tea

TWO COURSE MEAL £17 Per Head

(pre-order is required)

Homemade Beef Lasagne or

Roasted Vegetable Lasagne both served with Salad and Garlic Bread

Mellors Braised Beef in Daleside Ale served in a Giant Yorkshire Pudding

Salmon Fillet Served in a Creamy Spinach and White Wine Sauce

Chicken Breast in a Creamy Stilton, Mushroom and Apricot Sauce

Tomato, Bean and Vegetable Bake served in a Giant Yorkshire Pudding

All Served with Seasonal Vegetables

Chocolate Profiteroles

OR

Lemon Tart served with Raspberry Coulis and Cream

Followed by Coffee

You can include a tour and tasting session before your meal or buffet where an additional £2 per head will be charged. You will get a tour and talk about making ice cream and then taste all 30 flavours of Ice Cream

£100 Deposit is Required when you confirm your booking.

Our maximum seating capacity is 40

We also have a licence and can serve a selection of local beers and wine.

(Weekend and Late Night Supplement £250)