



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

### **BUFFET MENU £9.00 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

### **TWO COURSE MEAL £16 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 £1 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