



Menu Pack 2010

Buffet Package

Package includes:

Registration and arrival refreshments

Fairtrade coffee, teas, herbal infusions, Danish pastries and fresh fruit

Mid-morning break

Fairtrade coffee, teas, herbal infusions, biscuits, and fresh fruit

Lunch

Your choice of a standing hot or cold 2-course monthly buffet (from the list on page 2), with suitable salad accompaniments, desserts, and fresh fruit. Served with bottled water and freshly squeezed juices, Fairtrade coffees, teas, infusions and biscuits

Afternoon break

Fairtrade coffee, teas, infusions, biscuits and fresh fruit

Min. numbers 15 delegates

£38.50 per person

| Supplementary refreshment break items | Unit price |
|---|------------|
| Bottled water (1l) | £3.50 |
| Freshly squeezed orange/cranberry juice (1.5l) | £8.50 |
| Canned soft drinks (330ml) | £2.00 |
| Croissant/pain au choc/mini Danish pastries | £1.80 |
| Fresh fruit bowl | £1.50 |
| Hot bacon or egg rolls | £5.00 |
| Cheeseboard | £7.95 |
| Organic individual yoghurts | £3.00 |
| Fairy cakes (2 per guest) | £3.50 |
| Selection of petit Gateaux | £3.00 |
| Scones, cream and jam | £3.50 |
| Individual ice cream bars and sandwiches | £3.00 |
| Fruit kebabs | £3.00 |
| Serving of Fairtrade coffee, teas and herbal infusions with your choice of: | |
| Biscuits | £3.00 |
| Fresh fruit | £4.00 |
| Danish pastries and biscuits | £5.50 |
| Danish pastries and fresh fruit | £5.50 |

All hot and cold buffets are served with artisan breads, foccacia, and homemade flavoured oils.

All prices exclude V.A.T. £3.00 + V.A.T pp surcharge for seated buffet and menu substitutions

Some items may contain traces of nuts

Hot Fork Buffet

| Month | Meat or Fish | Vegetarian | Hot and Cold Sides | Desserts |
|------------------|---|---|--|---|
| January | Beef and oyster mushroom stroganoff | Oyster, cep and button mushroom stroganoff | Braised pilaf rice • mixed salad leaves • Greek salad • grated celeriac in a whole grain mustard dressing | Apple and cinnamon crumble with custard • chocolate tart • tropical fruit salad |
| February | Baked fillet of Scottish salmon with buttered curly kale and white wine sauce | Sweet and sour vegetables with sautéed Quorn | Roasted Parmentier potatoes with shallots and rosemary • mixed salad leaves • carrot, orange and coriander salad • rice, pimento and sultana salad | Pear and thyme crumble with vanilla custard • tropical fruit salad • lemon and berry mousse |
| March | Moroccan spiced lamb | Mediterranean style chickpea and cauliflower bake | Raisin, diced red pepper and flat leaf parsley cous cous • mixed salad leaves • beetroot celery and walnut salad • French bean, red onion and sun blush tomato salad | Tropical fruit salad • baked lemon tart • rhubarb and custard mousse |
| April | Poached fillet of haddock with wholegrain mustard leeks, watercress sauce | Cassoulet of spicy mixed beans, tomato and smoked tofu | New minted potatoes • mixed salad leaves • cucumber and dill • Mediterranean vegetable salad | Baked egg custard tart • white chocolate and praline mousse • tropical fruit salad |
| May | Braised chicken with wild mushrooms and tarragon and red wine sauce | Aubergine, red pepper, and wild mushroom Lasagne | Steamed rice with coriander and peas • mixed salad leaves • shredded red cabbage coleslaw • tomato and red onion salad | Chocolate and cherry tart • orange torte • tropical fruit salad |
| June | Italian braised beef and tomato; in red wine and herbs | Spinach and Ricotta cheese cannelloni with a tomato and black olive sauce | Roasted potatoes with rosemary and garlic confit onions • mixed salad leaves • Waldorf salad • artichoke and pepper salad | Bramley apple tart • strawberries and cream • tropical fruit salad |
| July | Cold poached Scottish salmon with rocket, parmesan and lemon | Warm goats' cheese and red onion marmalade tart | New minted potatoes with cracked black pepper • mixed salad leaves • fennel and dill salad • sweetcorn, chick pea and coriander salad | Apple and plum frangipane tart • Tiramisu • tropical fruit salad |
| August | Grilled chicken Caesar salad with shaved parmesan and croutons | Wild mushroom tortellini with truffle cream and chive sauce | Potato and spring onion salad • mixed leaves • cherry tomato and mozzarella salad • watercress and orange salad | Strawberry trifle • pear and ginger crumble tian • tropical fruit salad |
| September | Sea bass fillet with braised fennel, white wine and a cream sauce | Broccoli and apricot korma with pilaf rice | Parisienne potatoes tossed in flat leaf parsley butter • mixed salad leaves • mushroom Provencal • cucumber and mint yogurt salad | Eton mess bavarois • duo of chocolate torte • tropical fruit salad |
| October | Thai green chicken curry | Gnocchi with baby spinach leaves, pine nuts and gorgonzola cheese sauce | Saffron braised rice • mixed salad leaves • Greek salad • rice noodle and oyster mushroom salad | Passion fruit mousse • chocolate and raspberry truffle tart • tropical fruit salad |
| November | Cod fillet on Savoy cabbage, thyme and a cream sauce | Roasted pumpkin risotto with shaved parmesan | Oven baked Boulangere potatoes • mixed salad leaves • three bean and vegetable salad • autumn coleslaw salad | Fresh fruit salad • strawberry cheesecake • Bramley apple and crumble tart with vanilla custard |
| December | Braised Norfolk turkey with roasted chestnuts in a sherry and cream sauce | Caerphilly sausage with red onion marmalade and sage gravy | Roasted herb flavoured winter root veg • mixed salad leaves • herb infused lentil and bacon salad • pasta, cucumber, radish and yogurt salad | Warm plum pudding with brandy sauce • chocolate ganache tart • fresh fruit salad |

£29.95 per person

All hot and cold buffets are served with artisan breads, foccacia, and homemade flavoured oils.

All prices exclude V.A.T. £3.00 + V.A.T pp surcharge for seated buffet and menu substitutions

These menus include tea, coffee and herbal infusions, water and juices

Some items may contain traces of nuts

Minimum 15 guests

Cold Fork Buffet

Menu 1

Smoked mackerel and horseradish paté

Coronation chicken and chicory salad

Goats' cheese and caramelised red onion quiche

Selection of seasonal salad and herb leaves

Potato, spring onion and crème fraiche salad

Cherry tomato salad with baby mozzarella
and pesto dressing

Artichoke hearts, red pepper and thyme salad

Tropical fruit salad

Citrus lemon tart and raspberry coulis

Baked chocolate cheese cake

Selection of English cheese and biscuits

£29.95 per person

Menu 2

Scottish Salmon roulade with pickled vegetables and
rocket leaves

Shaved Parma ham, with baby artichokes and roasted
shallot and figs, shaved parmesan

Avocado and Mediterranean vegetable tian, with curly
endive and sun blushed tomato

Mixed salad leaves

Greek salad – chopped cucumber, tomato, feta cheese
and black olive

Beetroot, celery and walnut salad

Cous cous salad with coriander, sultana
and toasted almonds

Tropical fruit salad

Eton mess bavarois

Chocolate truffle and raspberry tart

Selection of English cheese and biscuits

£29.95 per person

All hot and cold buffets are served with artisan breads, foccacia, and homemade flavoured oils.

All prices exclude V.A.T. £3.00 + V.A.T pp surcharge for seated buffet and menu substitutions

These menus include tea, coffee and herbal infusions, water and juices

Some items may contain traces of nuts

Minimum 15 guests

Working Lunches

Available from 8am until 9pm in all of our rooms

Silver Package

(Includes 3 Servings of tea coffee and biscuits)

Selection of meat, fish and vegetarian sandwiches in freshly baked speciality breads
 Home baked savoury tart
 Sweet chilli marinated chicken, pepper and onion mini skewers
 Hand cut potato crisps and oriental snacks
 A selection of small individual gateaux
 Fruit salad
 Fairtrade tea, coffee, herbal infusions, water and juices

£26.50 per person

Silver Working Lunch

Selection of meat, fish and vegetarian sandwiches in freshly baked speciality breads
 Home baked savoury tart
 Sweet chilli marinated chicken, pepper and onion mini skewers
 Hand cut potato crisps and oriental snacks
 A selection of small individual gateaux
 Fruit salad
 Fairtrade tea, coffee, herbal infusions, water and juices

£18.50 per person

| Supplementary refreshment break items | Unit price |
|---|------------|
| Bottled water (1l) | £3.50 |
| Freshly squeezed orange/cranberry juice (1.5l) | £8.50 |
| Canned soft drinks (330ml) | £2.00 |
| Croissant/pain au choc/mini Danish pastries | £1.80 |
| Fresh fruit bowl | £1.50 |
| Hot bacon or egg rolls | £5.00 |
| Cheeseboard | £7.95 |
| Organic individual yoghurts | £3.00 |
| Fairy cakes (2 per guest) | £3.50 |
| Selection of petit Gateaux | £3.00 |
| Scones, cream and jam | £3.50 |
| Individual ice cream bars and sandwiches | £3.00 |
| Fruit kebabs | £3.00 |
| Serving of Fairtrade coffee, teas and herbal infusions with your choice of: | |
| Biscuits | £3.00 |
| Fresh fruit | £4.00 |
| Danish pastries and biscuits | £5.50 |
| Danish pastries and fresh fruit | £5.50 |

Gold Package

(Includes 3 Servings of tea coffee and biscuits)

Selection of meat, fish and vegetarian sandwiches and wraps in freshly baked speciality breads
 Sautéed Tiger prawn with coriander and garlic mayonnaise
 Roasted Mediterranean vegetable and feta cheese filo tart
 Hand cut potato crisps and oriental snacks

 Individual fruit glass jar yoghurts
 A selection of small individual gateaux
 A platter of cut tropical fruits with dipping sauces
 Fairtrade tea, coffee, herbal infusions, water and juices

£28.50 per person

Gold Working Lunch

Selection of meat, fish and vegetarian sandwiches and wraps in freshly baked speciality breads
 Sautéed Tiger prawn with coriander and garlic mayonnaise
 Roasted Mediterranean vegetable and feta cheese filo tart
 Hand cut potato crisps and oriental snacks

 Individual fruit glass jar yoghurts
 A selection of small individual gateaux
 A platter of cut tropical fruits with dipping sauces
 Fairtrade tea, coffee, herbal infusions, water and juices

£20.50 per person

Minimum 6 guests Maximum 60 guests

All prices exclude V.A.T

Water and Juices are included in the lunch but not the coffee breaks

Some items may contain traces of nuts.

Dinner Package

Min. number 15 guests

3 course meal of your choice from our Formal dining menu*

Coffee/tea and petit fours

1 bottle of still/ sparkling mineral water per guest

Room Hire for Dinner

Please note this package is not available on Saturdays

Wine will be charged on consumption

*some items have a £3.00 per person supplement in dinner package

Please choose the same starter, main course and dessert for all of your guests

You can choose to pay for the package above or pay separately for a menu and room hire

£70.00 per person

Formal Dining Menus

| Soups | Ambient Starters | Warm Starters |
|--|---|--|
| Lobster bisque with crab & spring onion ravioli £7.50 | Char-grilled layered vegetable terrine, tomato, black olive and oyster mushroom salad with a pesto dressing and exotic cress (v) £9.50 | Wild mushroom ravioli with sautéed smoked garlic, baby spinach Cep and truffle sauce (v) £9.50 |
| Cauliflower soup with truffle cream and basil oil (v) £7.50 | Asparagus, wild rocket leaf salad, with shaved parmesan and balsamic dressing (v) £11.50 | Warm glazed Somerset goats' cheese, with asparagus and Provençal vegetables, balsamic syrup and basil oil (v) £9.50 |
| White onion soup with caramelized baby onions and pancetta With a parmesan straw £7.50 | Mediterranean vegetable and Parma ham salad with melon and red onion salsa £10.50 | Poached smoked haddock fillet with colcannon potato, Meaux mustard sauce £10.00 |
| Oven roasted tomato soup with confit vine plum tomato and chive cream (v) £7.50 | Salad of smoked halibut, cucumber and asparagus, crème fraiche & lemon dressing a petit herb salad £10.50 | Crispy duck, with a cucumber spring onion salad, plum and hoi sin dressing £10.50 |
| | Tian of salmon and crab topped with chive crème cheese and caviar served with and lemon and dill dressing £11.50 | Seared fillet of red mullet with crispy noodles and a mango chilli and red onion salsa £10.50 |
| | Smoked duck with an apricot and gherkin salad, sauterne jelly and foccacia crisp £12.50 | |

Minimum of 15 guests

(v) These dishes are suitable for vegetarians.

All prices exclude V.A.T. Some items may contain traces of nuts

Formal Dining Menus

Main courses

| Meat | Fish | Vegetarian |
|--|---|--|
| <p>Chicken breast stuffed with sun blushed tomato and spinach mousse, wrapped in Parma ham. Potato and parmesan gratin, braised Savoy cabbage with a port wine jus. £20.00</p> | <p>Seared fillet of salmon with an olive, feta and tomato filo parcel. Confit carrots, braised fennel, white wine fish cream sauce £18.50</p> | <p>Tomato, black olive and basil tart with goats' cheese and rocket salad (v) £18.00</p> |
| <p>Poussin filled with leek and mushroom, with crushed minted potato, aubergine caviar, glazed baby carrots and brandy jus £22.00</p> | <p>Oven roasted cod fillet topped with a brioche and herb crust, braised Savoy cabbage, buttered cocotte potatoes and a lemon truffle foam £19.50</p> | <p>Tortellini of wild mushroom with a truffle sauce (v) £20.00</p> |
| <p>Oven roasted pork fillet with creamed mash potato and apple compote, Parma ham and tied French bean bundle with sage and mustard cream sauce £22.00</p> | <p>Pan fried sea bass fillet, with leek and spring onion creamed mash potato, braised baby fennel and a clam and pimento vinaigrette £20.00</p> | <p>Spinach risotto with shaved parmesan and rocket leaves (v) £22.00</p> |
| <p>Pan-fried glazed duck breast with braised baby pak choi and lemongrass, butter fondant potato, cranberry jus £24.00</p> | <p>Poached haddock fillet with crushed potato, wilted garlic spinach and baby carrots. Pommery mustard sauce drizzled with basil oil £23.00</p> | |
| <p>Oven roasted rump of lamb with ratatouille, globe artichoke, and dauphinoise potatoes with rosemary and tomato jus £26.00</p> | <p>Baked monkfish fillet, with orange mashed potato, buttered asparagus and a shallot and thyme sauce £28.00*</p> | |
| <p>Scottish beef fillet, with roasted pimento pepper, sweet corn fritter, wilted garlic spinach and a brandy and plum jus £29.00*</p> | <p>Char-grilled tuna fillet with a nicoise salad, shellfish ravioli and a lobster bisque £28.00*</p> | |

Minimum of 15 guests

*£3.00 surcharge on fine dining package only

(v) These dishes are suitable for vegetarians.

All prices exclude V.A.T. Some items may contain traces of nuts

Formal Dining Menus

Sweets

Belgian milk chocolate and Irish
Cream liqueur bombe

Warm pear and thyme tarte tatin
with clotted cream ice cream and
caramel sauce

Layered summer pudding set in it's
own juice, with a pistachio crunch
cream and raspberry foam

A warm lemon infused treacle tart
with a shot glass of crème anglaise

Vanilla and white chocolate crème
brûlée with a blackcurrant sauce

Warm baked brioche bread and
butter pudding with strawberry ice
cream and fresh berries

Thai scented pineapple and
coconut chilli white chocolate drum
with a mango and passion fruit
foam

£8.95

Cheese Courses

British cheese plate

Cropwell Bishop stilton
Rosary Ash goats' cheese
Cider-washed Celtic promise

Served with oatcakes, celery,
strawberries and fig chutney

French cheese plate

Camembert, Roquefort, and
Casinca goats' cheese

Served with oatcakes, celery,
strawberries and fig chutney

£7.95

Savouries

Devils on Horseback

Traditional Welsh Rarebit

Grilled chicken livers wrapped
in bacon

£4.50
(if in addition to dessert)

£6.95
(As a stand alone course)

Minimum 15 guests

Fairtrade coffee, tea and infusions, and petit fours are included in all formal dining menus
All prices exclude V.A.T. Some items may contain traces of nuts

Canapés

Hot Canapés

Meat

Cocktail sausage in mini Yorkshire pudding with red onion & thyme marmalade

Marinated chicken breast and pepper skewer, tomato and basil sauce

Chinese style duck spring roll crackers with a plum sauce

Mini croque monsieur

Fish

Tempura tiger prawn with lemon crème fraiche

Seafood dim sum with chilli and coriander relish

Lobster and spring onion "arancini" with lime zest & parsley mayonnaise

Vegetarian

Warm oyster mushroom stroganoff in a filo basket

Mini pizzetta of Bocconcini mozzarella, black olives and herbs

Lemongrass and vegetable spring roll, sweet chilli dressing.

Onion bhaji with fresh mint and yoghurt dip

Cold Canapés

Meat

Chicken tandoori with coriander crème fraiche on naan bread

Prosciutto ham and auruga caviar sushi

Pastrami and fig chutney on a blush tomato and chive scone

Shaved smoked duck and orange on rosemary crostini

Fish

Smoked salmon and trout with horseradish cream and Thai asparagus on pumpernickel

Anchovy, quail's egg and aioli blinis

Selection of fish sushi with soya sauce

Citrus marinated prawn and dill savoury croustade

Vegetarian

Cinnamon poached pear and goats' cheese mousse, on an oatcake biscuit

Char-grilled Provençal vegetable and black olive brochette, with balsamic syrup.

Selection of vegetarian sushi

Char grilled mozzarella, baby vine plum tomato, and pesto tatin

Desserts

Dipped dark and white chocolate strawberries

Lemon mousse

White chocolate and blackberry tartlet

Mini fruit skewer with raspberry dipping sauce

£2.50 per canapé – minimum 6 items per person

Bowl Food

Bowl food is a more substantial choice than canapés, and ideal for standing receptions and events. It is served in small bowls brought directly to guests similar to a canapé style service.

Meat

Crispy duck with pak choi and Chinese cabbage, plum and hoi sin dressing

Lamb and mint sausage on a Meaux mustard mash with crispy tempura onion & thyme infused light gravy

Braised pork belly with a caramelised onion, apple and sage compote and a Port wine sauce

Vegetarian

Baby leaf spinach and mascarpone risotto with shaved parmesan

Wild mushroom tortellini, white truffle foam and basil oil

Spring onion and gorgonzola potato gnocchi with roasted pine nuts and red pepper coulis

Fish

Pan-fried sea bass fillet on pesto crushed potato, with a white wine & star anise velouté

Baked cod fillet with a herbed crust, braised fennel and a tarragon, black olive & saffron sauce

Sweet chilli marinated tuna fillet on crispy noodles with coriander and pepper dressing

Sweets

Chocolate truffle torte, raspberry foam

Black cherry cheesecake drizzled with a toffee sauce

Strawberries and Chantilly cream

£7.50 per bowl – minimum 3 bowls per guest

Minimum of 15 guests.
All prices exclude V.A.T.
Some items may contain traces of nuts.

BBQ Menus

Menu 1

Lamb and mint sausages with thyme & red onion marmalade

Pacific tiger prawn, chilli and skewer with mango salsa

Homemade 100% pure beef burger with caramelized onions, soft flour bap, BBQ sauce

Char-grilled vegetable brochettes with warm tomato and basil sauce

Steamed new potatoes with a minted butter

Bowls of mixed summer leaves
Rice, grilled vegetable and herb salad
Greek salad

Thinly sliced fennel, lemon and dill salad

Tropical fruit salad with berry coulis
Lemon tart with clotted cream
Dark chocolate truffle torte

£35.00 per person

Menu 2

Marinated diced chicken breast and mixed pepper brochettes

Seared peppered beef filet medallion
Tuna steak marinated in soya, ginger and lemon grass

Grilled kebab of Haloumi cheese, aubergine, red pepper & red onion with tzatziki dipping sauce

Garlic and rosemary roasted new potatoes

Wild rocket leaves and parmesan shavings

Cous cous salad with soft dried apricots, sultanas and chopped coriander
Cherry tomato, mozzarella and torn basil leaf salad
Beetroot and apple bound in Meaux mustard vinaigrette

Chocolate tart with a berry coulis
Strawberries and cream
Lemon Posset

£45.00 per person

All hot and cold buffets are served with artisan breads, foccacia, and homemade flavoured oils.

Minimum 20 guests and maximum 50 guests

All prices exclude V.A.T.

Some items may contain traces of nuts