

## **Banqueting Menu Index**

All our food offers excellent value for money and is prepared on the premises using fresh and natural ingredients. The following menus offer a wide range of options and variety and are simply suggestions. The catering team would be delighted to provide tailored quotations on food and beverages and to discuss any additional requirements in order to design a preferred menu.

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**Delegate packages**

**the corporate**

£20.50

arrival tea, freshly brewed coffee and biscuits  
 mid-morning tea, freshly brewed coffee and biscuits  
 mid-afternoon tea, freshly brewed coffee and biscuits  
 lunch from our sandwich menus

mineral water refreshed throughout the day

**the business**

£29.50

arrival tea, freshly brewed coffee and biscuits  
 mid-morning tea, freshly brewed coffee and biscuits  
 mid-afternoon tea, freshly brewed coffee and biscuits  
 lunch from our finger buffet menus

mineral water refreshed throughout the day

**the executive** (minimum of 15 delegates)

£37.50

arrival tea, freshly brewed coffee and miniature danish pastries  
 mid-morning tea, freshly brewed coffee and biscuits  
 mid-afternoon tea, freshly brewed coffee with hand-baked cookies  
 lunch chosen from our hot and cold fork buffet menus

mineral water refreshed throughout the day

**Beverage and pastry selections****tea and coffee** (price per person)

freshly ground filtered coffee and speciality teas	£2.25
with a selection of biscuits	£2.50
with a selection of hand baked cookies	£3.25
with a selection of baklava	£4.95

**optional extras**

jelly beans or mints per bowl (average contents 50)	£3.50
mineral water per bottle (75cl)	£3.00
fruit juice per litre (orange, cranberry, apple, pineapple, grapefruit)	£3.75
soft drinks per 33cl bottle (coke, diet coke, sprite, fanta)	£1.95
freshly cut seasonal fruit (per person)	£3.50
fruit basket (per person)	£1.90

**cake and pastry selection** (price per person)

miniature danish pastries	£2.80
sweet palmiers	£2.95
baby double chocolate muffins	£2.30
carrot cake	£3.25
lemon drizzle cake	£3.25
shortbread and tray bakes	£2.65
flap jack	£2.30
cinnamon doughnuts	£2.60

**alcoholic beverages**

bottled lager (becks, peroni, budvar)	£3.50
house red and white wine (75cl)	£13.95
house spirits served with a mixer (2.5cl)	£3.75
house port or brandy (2.5cl)	£3.75
jug of pimms (150cl)	£19.50

**snacks and nibbles**

a selection of crisps, nuts, olives and cheese straws (per person)	£4.75
alternative selections: palmiers of sweet chili or cheese	

**Breakfast selections****healthy**

£ 10.45

fruit smoothies  
 homemade fruit muesli  
 poached egg, slow roasted tomato, wholemeal toast  
 seasonal melon, grapes and mint salad  
 low fat greek yogurt and honey  
 freshly brewed coffee, speciality teas and fruit juices

**american**

£8.95

assorted bagels, muffins and cookies  
 freshly brewed coffee, speciality teas and fruit juices  
 fruit smoothies

**substantial**

£9.50

warm breakfast baguettes with crispy bacon and gourmet sausages  
 or with omelette and sliced tomato (vegetarian)  
 served with relish, mustards and sauces  
 freshly brewed coffee, speciality teas and fruit juices

**continental**

£7.50

freshly baked continental pastries to include a selection of  
 croissants  
 pain au raisin  
 pain au chocolat  
 served with butter, preserves and honey  
 freshly brewed coffee, speciality teas and fruit juices

**traditional**

£13.95

scrambled egg, tomato and toast served with a selection of  
 cumberland sausage  
 crispy bacon  
 baked beans  
 mushrooms  
 served with relish, mustards and sauces  
 freshly brewed coffee, speciality teas and fruit juices

## Sandwich lunches

Each menu includes two rounds of sandwiches accompanied by a selection of whole fruit and lightly salted crisps.

**the inventive** (served on a selection of granary, white and brown bread) £12.00  
choose 5 sandwiches from any of the below menus (excluding the gourmet)

**the vegetarian** (served on a selection of granary, white and brown bread) £9.95  
mozzarella, mixed peppers and basil pesto (v)  
seasoned egg mayo and watercress (v)  
mixed vegetable and parmesan (v)  
hummus and roasted aubergine (v)

**the american** (served on a selection of wraps, bagels and baguettes) £12.50  
smoked salmon and cream cheese  
smoked bacon, tomato and cream cheese  
mixed vegetable and parmesan (v)  
turkey, cranberry and crispy lettuce

**the traditional** (served on a selection of granary, white and brown bread) £12.50  
smoked salmon with lemon crème fraîche  
rare roast scottish beef with horseradish mayonnaise  
farmhouse cheddar and home made chutney (v)  
marinated chicken and roquette salad

**the continental** (served on a selection of continental breads) £12.95  
peppered bresaola with hummus  
roast salmon, watercress and crème fraîche  
mozzarella, roasted aubergine and basil pesto (v)  
chorizo, tomato and mixed leaves

**the every day** (served on a selection of granary, white and brown bread) £11.95  
smoked back bacon, free range egg mayonnaise and salad  
peppered roast breast of chicken salad  
classic prawn in paprika marie-rose with a crisp baby gem lettuce  
farmhouse cheddar ploughmans (v)  
goats cheese, cream cheese with red onion and watercress (v)

**the gourmet** (a selection of open sandwiches) £14.95  
spiced chorizo with roquette  
char-grilled chicken with a lemon mayonnaise  
roast peppers and aubergine with basil pesto (v)  
mozzarella and vine tomato with aged balsamic (v)  
smoked salmon with dill and red onion cream cheese

**Finger buffet lunches**

£21.50

Select one of the below sandwich options and our chef will provide savoury items to compliment your choice. Alternatively, please specify your preference when ordering.

the inventive  
 the vegetarian  
 the american  
 the traditional  
 the continental  
 the every day

**savoury selections** (price per person)

two rounds of sandwiches, 4 savoury items from the list below served with lightly salted crisps and fresh fruit kebabs

**fish and seafood**

cajun salmon skewer, citrus and coriander oil  
 green lip mussels, garlic cheese gratin  
 thai chilli tiger prawn skewers  
 smoked salmon roulade, dill cream cheese  
 lemon grass and ginger crayfish, crème fraiche on blini

**meat**

parma ham, black olive pizzezza  
 lebanese lamb kofta, lime and coriander soured cream  
 chicken fillet skewer, satay sauce  
 mini riba burgers, barbeque sauce  
 swedish pork balls, honey mustard sauce

**vegetarian**

mature cheddar and leek tartlets  
 vegetable spring rolls, sweet chilli sauce  
 baked goat cheese with olives and tomato salsa  
 feta and pepper tartlet  
 cream cheese, red onion and pepper pancake

(additional items charged at £3.00 per item)

**Fork buffets** (minimum 15 people)**cold fork buffet – option 1** (price per person)

£23.95

ballottine of salmon with lime and cucumber salsa  
 chicken supreme stuffed with pistachio and apricots  
 chick pea, olive and pepper salad (v)  
 goats cheese, aubergine and red onion tartlet (v)  
 secrets farm mixed leaf salad (v)  
 cherry tomato salad, spring onions and rosemary dressing (v)  
 potato salad with fresh herbs (v)  
 a selection of freshly baked breads

pear tart with crème anglaise

or

banoffee pie

**cold fork buffet – option 2** (price per person)

£26.50

air-dried bresaola with beetroot and parmesan crisps  
 oriental salad with hoi sin, honey dressing (v)  
 smoked fish platter; halibut, salmon, mackerel and trout  
 crispy duck rolls with coriander and peppers  
 chicken, pepper and chick pea salad, orange dressing (v)  
 okra, aubergine and sun blushed tomato salad, tomato coulis (v)  
 platter of roasted mediterranean vegetables, grilled halloumi cheese (v)  
 wild rice salad, coriander sultanas and almonds (v)  
 a selection of freshly baked breads

vanilla crème brûlée

or

chocolate and raspberry nemesis

a selection of cheeses with oatcakes, grapes and pepper chutney

**hot and cold fork buffet** (price per person)

£28.50

penne pasta, olive, sun blushed tomato and pumpkin sauce  
 buttered chicken with a rich tomato sauce  
 seared salmon, tagliatelli, wild mushroom cream sauce  
 feta and mediterranean vegetable tartlets (v)

secrets mixed leaf salad and shaved parmesan (v)

steamed couscous with lemon and parsley (v)

asparagus, rocket and pink grapefruit (v)

a selection of freshly baked breads

lemon meringue pie

or

choux bun, banana cream and chocolate sauce

If any of the items within the fork buffet menus are not to your preference, dishes can be replaced from the following selection.

### **hot items**

#### **vegetarian**

vegetable lasagne  
goat cheese and mediterranean vegetable quiche  
vegetable moussaka

#### **meat**

classic chilli con carne and rice  
braised beef, caramelised onion and thyme  
chicken supreme stuffed with spinach and ricotta, cream jus  
breast of chicken, white grapes and tarragon sauce  
beef stroganoff

#### **fish**

rich fish pie, crème fraiche mashed potato and cheddar  
supreme of salmon, savoy cabbage and watercress sauce  
baked hake, creole sauce  
sea food ragout, spaghetti vegetables, saffron cream  
paupiette of plaice with salmon mousse, creamy pumpkin sauce  
sea food lasagne

### **cold items**

#### **vegetarian**

oriental bean sprout salad  
grilled aubergine, red pepper and goats cheese crumble  
farfalle, cucumber and radish salad  
caesar pasta salad, roasted peppers and parmigiano  
pasta and roasted vegetable salad, aged balsamic  
chick pea and bean salad with a spicy dressing  
pasta, cucumber and radish salad, yoghurt dressing  
oriental salad with hoi sin, honey dressing  
new potato fresh herb and spring onion salad  
avocado, mozzarella and tomato salad  
cherry tomato, bocconcini and little gem salad, pesto and roasted pine nuts

#### **meat**

platter of sliced meats

#### **fish**

coronation salmon salad  
smoked fish platter

**Lunch and dinner menu** (3 course meal)

£35.00

Please choose one item from each course that would be the most suitable for all your guests - vegetarians can choose an alternative option.

**Starters** \* (£1.00 supplement)

assiette of salmon (marinated, seared and ballottine)  
 salmon and dill roulade with confit fennel salad and citrus vinaigrette  
 seared seabass, caramelised onion risotto and broad beans \*  
 char grilled tuna on crushed potato salad with fine beans \*  
 terrine of confit duck with pickled vegetables and mixed leaf salad  
 ballottine of corn-fed chicken with a cinnamon and date chutney  
 salad of serrano ham, artichoke and confit tomato  
 cream of carrot, ginger and lemon grass soup with goats cheese croute (v)  
 white bean and wild mushroom velouté with truffle oil (v)  
 tomato consommé with mediterranean vegetable brochette (v)  
 carpaccio of mediterranean vegetables with rocket and parmesan salad (v)  
 griddled asparagus with slow roasted tomato a shallot and caper dressing \* (v)  
 roast vine cherry tomato and buffalo mozzarella salad with aged balsamic and pesto (v)  
 goats cheese and provencale vegetable tart with rocket salad and aged balsamic (v)

**mains** \* (£3.50 supplement) \*\* (£5.00 supplement)

fillet of sea bream, dill crushed new potatoes, broccoli florets and a light tomato sauce  
 roast halibut, pea puree, roasted fennel and a fish red wine sauce \*  
 sole paupiette with a salmon mousse, new potatoes and a lightly pickled vegetable nage  
 fillet of pan fried salmon, on a bed of tomato and olive couscous, asparagus and  
 an anise and blood orange reduction  
 beef braised in red wine, horseradish mash potato and root vegetables  
 supreme of guinea fowl, braised red cabbage, fine beans, dauphinoise potato  
 and thyme jus  
 coriander and yoghurt marinated lamb rump, with tomato Lebanese rice and fine beans \*  
 seared fillet steak, wilted spinach, boulangère potato, wild mushrooms with madeira jus \*\*  
 breast of black leg chicken, confit potato and tarragon jus  
 aubergine parmigianna with rocket salad (v)  
 pumpkin, spinach and artichoke tart on a bed of mixed leaves with aged balsamic (v)  
 wild mushroom and truffle crème fraiche risotto with fine mixed leaves (v)

**desserts** \* (£2.00 supplement)

profiteroles with banana cream, warm chocolate sauce  
 fine apple tart with vanilla ice cream  
 iced passion fruit soufflé with mixed berry compote  
 raspberry crème brulée with biscotti  
 white chocolate mousse encased in dark chocolate with raspberry compote  
 mango and raspberry mousse with passion fruit sorbet  
 vanilla panna cotta caramelised pear and sugared filo  
 classic lemon tart with honey comb ice cream  
 selection of british cheese with oatcakes and grape chutney \*

**selection of speciality teas, freshly brewed coffee and petits fours** £2.25 per person

**Fine dining menu** (4 course meal)

£55.00

(maximum 60 persons)

Please choose one item from each course that would be the most suitable for all your guests - vegetarians can choose an alternative option. We can also supplement your menu selection with an intermediate and/or an additional course such as soups, 'trou normand' - sorbet, cheese, etc. additional charges apply.

**starters**

wild mushroom consommé with truffle dumplings (v)  
 braised oxtail ravioli, baby gem and madeira jus  
 fillet of red mullet, croustade of confit tomato and goat cheese  
 duck liver and foie gras parfait with grape chutney  
 salmon four ways, seared, beetroot, smoked and mousse  
 asparagus and cauliflower panna cotta with sherry dressing (v)

**mains**

roasted fillet of halibut, lemon crust, confit fennel and pea puree  
 fillet of beef, white bean and onion cassoulet truffle jus  
 steamed lemon sole, celeriac, mussel and apple nage  
 fillet of wild bass, basil mash, roasted vine tomato sauce  
 char-grilled rump of lamb, boulangère potato, and rosemary jus  
 pithiviers of provençal vegetables, baby mozzarella with rocket pesto (v)  
 roasted supreme of corn-fed chicken, turnip gratin with broad beans and tomato  
 sweet potato and spinach gateau chive velouté (v)  
 pumpkin and spinach tart, mixed leaves, baby artichokes with aged balsamic (v)

**dessert**

assiette of banana with toffee sauce  
 hazelnut parfait and baileys ice cream  
 carpaccio of pineapple with coconut shot  
 warm chocolate fondant and pistachio ice cream

assiette of british and continental cheese with apple chutney

selection of speciality teas, freshly ground coffee and petits fours

**Canapés** (minimum 8 people)**drinks party canapés** (price per person) £16.00

roasted provençal vegetable skewers and basil pesto (v)  
 chicken and apricot boudin, crispy coriander  
 tuna and pickled mouli maki  
 polenta with roasted peppers (v)  
 scottish smoked salmon and cream cheese roulade  
 duck rilette with spring onion salad

**canapé party** (price per person) £22.00cold canapé

smoked chicken and coriander in filo pastry  
 baby pitta bread, hummus and poppy seeds (v)  
 yorkshire pudding, roast beef and horseradish cream  
 asparagus and smoked salmon with lemon crème fraîche  
 crostini of marinated artichoke, pepper mousse (v)

hot selection

mozzarella and sun blushed tomato arranchinni (v)  
 baked pastry with seafood and fresh herbs  
 mini lamb kofta and tzatziki  
 salmon and haddock fish cake with a touch of lime  
 chorizo, poached potato and tomato skewers

**vip canapé party** (price per person) £25.50cold selection

mini caesar salad with sour dough croutons (v)  
 peppered seared tuna with citrus salad  
 brochettes of parma ham, olives and tomato  
 crostini of goat cheese and roasted peppers (v)  
 smoked salmon pinwheels shallot rings

hot selection

char-grilled tiger prawns with sweet chilli marinade  
 mini cumberland sausage with rosemary and mustard  
 mini fishcake with tartare sauce  
 marinated chicken and asparagus tartlet  
 wild mushroom and truffled hollandaise (v)

desserts

mascarpone cheese cake  
 individual banoffee pie  
 vanilla ice cream in chocolate

**Wine selection**

<b>champagne &amp; sparkling</b>	paul delane blanc de noirs n.v., crémant de bourgogne, france	£23.00
	la chamiza extra brut nv sparkling, mendoza, argentina	£18.00
	henri mandois nv brut, eprenay france	£44.50
	henri mandois nv rosé eprenay france	£46.00
	laurent perrier nv brut, tours-sur-marne, france	£63.00
	champagne palmer nv brut, reims, france	£45.00
	champagne palmer rosé nv brut, reims, france	£48.00
<b>crisp whites</b>	mas de la source réserve blanc '07	£14.50
	mont d'oc sauv blanc, vin de pays d'oc, france '07	£16.00
	tierra alta sauvignon blanc, central valley '07	£17.00
	pinot grigio, angelo rocca & figli, veneto '07	£17.50
	lugana bianco, tenuta roveglia, italy '07	£21.00
	sauvignon de touraine, domaine l'aumonier '06	£19.50
	chablis, domaine pascal bouchard '06	£25.50
<b>aromatic whites</b>	château de tariquet colombard/ugni, côtes de gascogne '06	£17.50
	coiron chardonnay/torrentes, mendoza, argentina '06	£17.00
	three choirs 'winchcombe downs', gloucestershire '06	£19.50
	blenheim point riesling, marlborough, n.z. '04	£23.00
	heartland viognier/pinot gris '06	£22.00
	cable bay marlborough, sauvignon blanc '06	£25.00
<b>full bodied whites</b>	tortoiseshell bay semillon/verdelho, australia '07	£18.00
	heartland sem/chard/verdelho, australia '06	£18.50
	vaquero' unwooded chardonnay, monterey, usa '05	£16.00
	mâcon chaintre, domaine des granges, france '05	£21.00
	limoux, sélection toques & clocher, france '05	£23.50
	bourgogne cote d'auxerre chardonnay, pascal bouchard '06/07	£24.00
<b>rosé</b>	le petit pont réserve rosé, vin de pays d'oc, france '07	£14.50
	château beaulieu rosé, coteaux d'aix-en-provence '07	£20.50
	domaine fournier père & fils, sancerre, france '06	£29.50
<b>fruity reds</b>	mas de la source réserve rouge '07	£14.50
	mont d'oc merlot, pays d'oc, france '06	£15.50
	beaujolais villages, chapelle de vatre, france '05	£19.50
	vina muriel 'seleccion' tempranillo rioja, spain '05	£17.50
	montepulciano d'abruzzo 'colle morino', doc fratelli barba '06	£17.00
	la chamiza 'polo amateur' merlot, mendoza, argentina '06/07	£17.50
	côtes du Rhône villages sablet, stehelin '05	£22.50
	culley marlborough pinot noir '06	£25.00
<b>spicy reds</b>	primitivo di puglia, castellani, italy '06	£15.00
	cycles gladiator pinot noir, central coast, usa '05	£24.00
	domaine maris syrah, vin de pays d'oc '04/06	£17.50
<b>full bodied reds</b>	flagstone 'backchat', stellenbosch, sth africa '05	£17.50
	heartland 'stickleback' cabernet/shiraz, australia '05	£18.50
	tierra alta merlot, central valley '07	£17.00
	château Bellevue, bordeaux, france '05	£21.00
	heartland shiraz, langhorne creek, south australia '05	£25.00
<b>dessert &amp; port</b>	château fonmorgues, monbazillac, france '03	£26.00
	de bortoli botrytis semillon, victoria, australia '05 (37.5 cl)	£16.50
	taylors late bottled vintage, douro, portugal '02	£31.50

## Catering notes

Final numbers and menu selection are required 5 working days in advance.

(v) – denotes dishes suitable for vegetarians, if you have any special dietary requirements including allergies please bring this to our attention when making your booking. We cannot guarantee that all products are free of nuts.

### **General**

All advertised prices are exclusive of VAT at the current rate. All prices include our standard equipment and linen. However, we can provide a variety of styles and colours to suit all tastes, as well as unusual equipment for special occasions. Additional items will be quoted for separately.

We can provide bar services for any party within the normal licensing hours.

When booking lunch in the restaurant, a £3 per person administration fee will be charged for the transferring of the restaurant bill onto the room invoice. The payment of the restaurant bill can be settled within the restaurant directly after the lunch in order to avoid this administration fee.

Bookings that require jugs of tap water will be charged at £0.50 per person to cover jug hire, glass washing and labour.

We will endeavour to provide you with your chosen wine, however if a particular vintage is unavailable we will substitute it with the next available vintage or a wine of similar value and style. Should you wish to provide your own wines we will make a charge of £8.50 per 70cl or 75cl bottle of wine and £12.50 per bottle of champagne.

Unless prior agreement is reached, a charge of £18.00 will be made for any member of staff working later than 23:00 hours and therefore unable to take the last reasonable and safe means of transport home, thus having to take a minicab/taxi. We make an additional charge of 15% of the total staff costs for events held on Sundays and Bank Holidays.

Should your event be more than 30 minutes late in starting or continue for 30 minutes later than planned we may have to make an additional charge to cover the increased staffing costs.

When timings are stipulated we will endeavour to deliver refreshments up to 15 minutes prior to the original requested time.

All our prices include what we believe to be a suitable number of staff to provide a first class service. If however you have any special requests we will be happy to discuss these with you. Should these requests require us to provide additional staff to facilitate them there will be an additional charge.

For party bookings a staff charge will apply as follows unless agreed otherwise in writing prior to any signed agreement.

- Silver service / Waiting staff    £12.00
- Bar staff / Flair barman        £12.00
- Chef de partie                        £16.00

The above costs are per staff member per hour.

For conference bookings where a fork or a finger buffet luncheon is booked, a charge of £4.50 per guest will be made should you require a seated arrangement.

### **Definitions**

**Conference Bookings** – any event whereby refreshments are served to the meeting room or adjoining room whilst a meeting or seminar is in progress.

**Party Bookings** – any event whereby persons are invited as guests to enjoy the hospitality of the host. This would usually apply to evening and weekend bookings for private parties.