

menu 1

Choice of Soup, served piping hot, with Crusty Bread

Exotic Fruit Platter dressed with Malibu

Prawn and Cucumber Salad finished with Marie Rose Sauce

Brie wrapped in Bacon on Cranberry dressed Leaves



Roast Supreme of Chicken, with Sage and Onion Stuffing, served with a Red Wine Jus

Traditional Roast Turkey with Seasonal Trimmings

Baked Fillet of Salmon in a Creamy Lemon and Chive Sauce

Mixed Mushroom Stroganoff served on a bed of Scented Rice

All served with a family service of vegetables



White and Dark Chocolate Mousse, with Chocolate Shavings

Deep Set Cheesecake with your choice of topping

Profiteroles with Warm Chocolate Sauce

Hot Apple Pie with Crème Anglaise



Freshly brewed Tea and Coffee with Chocolate Mints

£24.95 per person

menu 2

Beefsteak Tomatoes and Buffalo Mozzarella, finished with Fresh Basil and Extra Virgin Olive Oil

Chicken Parfait with Warm Toast and Cumberland Sauce

Grilled Goats Cheese served on a bed of Mixed Leaves

Platter of Seasonal Melon and Parma Ham



Champagne Sorbet



Poached Fillet of Salmon, served on a bed of Wilted Spinach, with Ratatouille

Roast Loin of Pork with Apricot Seasoning and Roast Gravy

Traditional Roast Sirloin of Beef with Yorkshire Pudding

Stir Fry Vegetables with Penne Pasta and a Sweet Chilli Dressing

All served with a family service of vegetables



Lemon and Thyme Crème Brulee

Chocolate and Orange Kumquat Truffle

Summer Pudding laced with Kirsch

Lemon and Lime Bavarois



Freshly Brewed Tea and Coffee with Chocolate Mints

£29.95 per person

menu 3

Roulade of Smoked Salmon and Cream Cheese, served on a bed of Rocket, with Lemon and Honey Dressing
Carpaccio of Beef, drizzled with Oil, and topped with shavings of Parmesan
Cherry Tomatoes marinated in Vodka, Honey, Olive Oil and Herbs on Warm Focaccia
Steamed Asparagus with Melted Butter



Champagne Sorbet



Pan Fried Fillet Steak served with Shallots and a Rich Madeira Sauce
Roast Honey Glazed Lamb with Fondant Potato and Red Wine Poached Shallots
Roast Fillet of Monkfish wrapped in Parma Ham with Tomato and Shitake Sauce
Pan Fried Duck Breast in a Marmelade Sauce
Linguini with Wild Mushrooms and Parmesan Cream

All served with a family service of vegetables



Tangy Tart au Citron served with Clotted Cream
Poached Caramelised Pear with Chocolate Mousse and Vanilla Bean Ice Cream
Brandy Snap Basket filled with Fresh Fruit, Passion Fruit Mousse, all drizzled with Tequila
Chocolate and Orange Truffle with Brandy Cream and Orange Compot



Selection of English Cheeses, Grapes and Biscuits



Freshly Brewed Tea and Coffee with Chocolate Mints

£34.95 per person

buffet

A

Selection of Sandwiches

Chicken Satay

Sausage Rolls

Onion Bhajis

Savoury Eggs

Coleslaw

Mixed Leaves

Crisps & Nuts

£10.95 p.p.

B

Selection of Filled Rolls

Tomato & Basil Quiche

Chinese Chicken Skewers

King Prawns in Filo Pastry

Vegetable Samosas

Coleslaw

Mixed Leaves

Selection of Crudites & Dips

Crisps & Nuts

£12.95 p.p.

C

Open Cut Sandwiches

Chinese Chicken Skewers

Tempura King Prawns

Vegetable & Meat Dim Sum

Salmon Goujons

Potato Salad

Cold Meat Platter

Mixed Leaves

Bread Rolls

Crisps, Nuts & Olives

£14.95 p.p.

buffet add-ons

Hot Dish Choice

Chilli Con Carne & Rice

Thai Chicken Curry & Rice

Turkey with Peppers and Cream & Rice

Steak and Ale Casserole & New Potatoes

Malaysian Vegetable Curry & Rice

Fish Pie with New Potatoes

Beef Bourguignon with Rice

Chicken Tikka Masala & Rice

Mushroom Stroganoff & Rice

Mediterranean Vegetable Pasta & Rice

Hot Dishes can be added to any buffet choice at

£6.95 p.p.

Dessert Choice

Profiteroles with Chocolate Sauce

Strawberry Cheesecake with Cream

Blackforest Gateaux with Cream

Coffee & Mandarin Gateaux with Cream

Desserts can be added to any buffet choice at

£2.50 p.p.

beverages

Sherry	£2.25 per glass
Summer Punch	£3.00 per glass
Bucks Fizz	£3.00 per glass
Arrival Drink	£3.00 per glass
House Wine	£3.25 per glass
Sparkling Wine	£3.95 per glass
House Champagne	£6.50 per glass

A full extensive Wine List is also available for your perusal.

drinks package

£12.45 Consisting of the following:

- A choice of drink on arrival
- Two glasses of Red or White House Wine with the meal
- A glass of Sparkling Wine for the Toast

bar service

All Bottles	£3.00 - £3.50
Draft beers & bitters	£2.75 - £3.00
Spirits with mixer	£2.60 - £3.00
Liqueurs	£2.25 - £3.00
Wine by the glass	£3.25 - £4.95
Soft drinks	£1.30 - £1.80

providing your own drinks

A Corkage fee on all alcohol brought onto the premises at the following rates:-

Table Wine	£9.50 per glass
Sparkling Wine	£11.50 per glass
Champagne	£15.00 per glass

terms of business

The following terms apply to all bookings relating to weddings and events.

1. Provisional reservations must be confirmed within seven days. Unconfirmed reservations will be automatically released. Any booking is considered provisional until the hotel receives a signed copy of these terms from you along with the appropriate deposit, receipt of which will be deemed to be your acceptance of these terms.
2. All deposits are non-refundable and non-transferable.
3. Payment schedule: initial deposit to confirm booking, 8 weeks prior to the event 50% of the total, 4 weeks prior to the event the remainder of the balance. At each stage all payments are non-refundable and non-transferable.
4. If you reserve hotel bedrooms in your name you must pay for these in full 4 weeks before the function in conjunction with the final payment. Subject to agreement, bedrooms can be held for your guests, at the time you confirm your event. However, these rooms will be released 4 weeks prior to the event if they have not been guaranteed by your guests.
5. Whilst every effort is made to hold all prices we do reserve the right to amend these at any time up to 10 weeks prior to the event.
6. All rooms, rates and facilities offered are subject to availability at the time of booking and are at the discretion of the hotel.
7. In the unlikely event that the hotel has to cancel your booking, you will receive back any pre-payments, although the hotel will not have any other liability. However, the hotel may only cancel if:
The hotel or any part of the hotel is closed or becomes unavailable due to events beyond our control.
If you, or we become insolvent, or in the case of an individual, become subject to a bankruptcy petition.
The booking, the persons associated with the booking and/or the purpose of the event might damage the reputation of the hotel or the company.
8. For the comfort and safety of all our guests and employees it is important that all members of your party maintain acceptable levels of behaviour and noise on the hotel premises. In the unlikely event that you are requested to do so by the hotel management, you must take the necessary steps to ensure that members of your party adhere to this. In the event of your failure to comply with this request, the management may stop an event without being liable for refund or compensation.
9. We would recommend that you always consider insuring against cancellation due to unforeseen circumstances.

Now that you have read the 'Terms of Business', please sign and return these to confirm that you have received and have agreed them so we can confirm your booking. We advise you to retain a copy of these terms for your own record.

Date of Event:

Signed:

Print Name:

Date:
