







# Banqueting Information

Room hire:	There is no room hire charge when your combined food and beverage account totals £3,000.00, not including bar sales. Room hire rates are available upon request.
Menu:	A variety of menus are available to cater for most events. Bespoke menus are available upon request. Children aged 3 years and under are free, aged 4-12 years half price/half portion. Special children's menus are available upon request.
Corkage:	Wine: £10.00 per 75cl bottle (pro rata per litre bottle) Champagne/sparkling wine: £12.00 per 75cl bottle (or pro rata) Corkage will not be refunded on unused bottles
Juices:	£7.00 per litre jug
Mineral water:	£3.50 per litre bottle
 Fairtrade tea:	£2.20 per person (served with biscuits)
   tiki coffee:	£2.20 per person (served with biscuits)
Disco/Band:	Hotel to provide disco: £300.00 Hotel to provide band: £POA Customer's own disco/band: £125.00 license fee
Licence:	There is a licence extension until midnight.
Special accommodation rates:	£POA (special accommodation rates are subject to availability and are charged per room, per night, including breakfast and VAT. To guarantee that your guests qualify for these rates, your function name must be quoted when booking rooms)

All rates and prices from our banqueting pack are inclusive of VAT at the prevailing rate, are subject to terms and conditions and to change without prior notice



# Lunch & Dinner Menu Selection

Please make your choice from one of the menus offered below, with one selection only per course

Dietary requirements can be catered for separately if we are advised in advance

(Children aged 3 years and under are free, aged 4 to 12 years half price/half portion)

## Sapphire Menu £27.50

Farmhouse tomato soup with roasted peppers and double cream

Smoked trout and horseradish terrine with cucumber salad and herb dressing

Rose of seasonal melon with fresh strawberry compote and a Pimms dressing

—o0o—

Pan-fried organic breast of chicken with a leek, bacon and white wine sauce

Roast fillet of Scottish salmon with garden herbs and a fish velouté

Medallions of Kentish pork loin with mushroom and tarragon ragout and a port jus

—o0o—

Fine apple tart with toffee sauce and clotted cream

Chocolate and hazelnut terrine with marinated seasonal berries

Strawberries marinated in Grand Marnier and orange juice with cream  
served with home-made shortbread

—o0o—

Fairtrade organic **tiki** coffee and mints

## Pearl Menu £31.50

Timbale of fresh Dorset crab and prawns with baby gems and a watercress dressing

Warm puff pastry case filled with oyster mushrooms and asparagus in a saffron and shallot sauce

Cream of leek and potato soup with smoked duck and garlic croutons

—o0o—

Roast loin of Scotch beef with a red wine, shallot and thyme sauce

Guinea fowl breast filled with a mushroom and herb farce  
wrapped in streaky bacon and served with a plain jus

Grilled fillet of halibut with a smoked salmon and chive sauce

—o0o—

Raspberry and white port trifle

Coconut and rum crème caramel with a strawberry salad

Caramelised pineapple tart with a rum spiked crème anglaise

—o0o—

Fairtrade organic **tiki** coffee and truffles

[Lunch & Dinner Menu Selection - Continued]

**Ruby Menu £35.50**

Home-smoked Scottish organic salmon parcel with cream cheese, prawns and a dill dressing

New Romney watercress and potato soup with double cream and Parmesan croutons

Pressed ham hock and parsley terrine with roasted pear compote and toasted herb country bread

—o0o—

Roast saddle of English lamb with an apricot stuffing and rosemary and red wine sauce

Slow roasted breast of Gressingham duck  
served with fresh plum chutney and a ruby port sauce

Line caught fillet of sea bass with fresh peas  
pearl onions and baby fennel glazed with a prawn sauce

—o0o—

Blackcurrant 'delice' with marinated raspberries and a cassis crème anglaise

Dark chocolate mousse spiked with almond liqueur, served with roasted bananas

Warm baked rice pudding finished with double cream  
served with home made biscuits and fresh mango

—o0o—

Fairtrade organic **tiki** coffee and chocolates

**Diamond Menu £42.50**

Filo parcel of duck confit with plum sauce on stir fried vegetables  
served with a sweet chilli jam

Smooth goose liver parfait with caramelised white grapes and toasted brioche

Fresh Scottish hand dived scallop chowder with Jersey cream

—o0o—

Roast fillet of Scotch beef with stuffed tomatoes, confit onions and a horseradish cream

Pan-fried loin of Marsh lamb wrapped in cured ham, with home-dried tomatoes and a sage jus

Baked fillet of turbot on a potato cake with smoked salmon glazed with a Champagne sauce

—o0o—

Profiteroles filled with white chocolate cream and fresh raspberries  
served with a rich chocolate sauce

Fresh strawberry shortbread filled with Jersey cream served with a raspberry sauce

Iced praline parfait with poached Kentish pear and a hazelnut crème anglaise

—o0o—

Fairtrade organic **tiki** coffee and petit fours

All **Lunch & Dinner Menu Selection** main courses are served with a fresh selection of seasonal vegetables and potatoes

Should you wish to add to your set menu, an extra course of British and continental cheeses served with celery, grapes and biscuits, there is a supplement of £4.50 per person

## Vegetarian Choices

Baked filo parcel of roasted vegetables and Stilton glazed with a pesto sauce

—o0o—

Wild mushroom risotto with watercress oil

—o0o—

Caramelised red onion and goats cheese tart served with creamed spinach

—o0o—

Roasted root vegetable crumble

—o0o—

Mediterranean vegetables sautéed in garlic and plum tomatoes served with wild rice

(VEGAN)

—o0o—

Grilled asparagus, marinated peppers and new potatoes with a Spring oil dressing

(VEGAN)

# Sit-Down Buffet Selection

## Hot and Cold Buffet £32.00

*Please choose from one of the following starters:*

Seasonal melon with cured ham and orange segments

Pressed confit of duck and leek terrine, apple compote and toasted tomato bread

Vegetable broth served with warm cheese bread

—o0o—

Sautéed chicken with bacon, baby onions, tarragon and red wine

Escallops of pork cooked in a dijon mustard sauce with mushrooms and spring onions

Cold poached fillet of Scottish salmon

Decorated home-cooked gammon ham

Roast Topside of beef served rare with horseradish

Tomato and brie tart with a pesto oil and warm new potatoes

Roasted root vegetables with new potatoes and a selection of salads

—o0o—

*Please choose from one of the following desserts:*

Warm pear and almond tart with a home-made custard sauce

White chocolate terrine with a blueberry compot

Roasted strawberry crème brulee

Fine cheeses from the British Isles

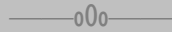
—o0o—

Fairtrade organic **tiki** coffee and truffles

[Sit-Down Buffet Selection - Continued]

**Cold Buffet £28.00**

Woodland mushroom soup with double cream and chives  
served with home-baked organic white bread



Home-cooked gammon Ham with fresh pineapple

Roast Topside of beef served rare with watercress and horseradish

Poached organic breast of chicken with watermelon

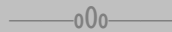
Goats cheese, shallot and red pepper quiche with new potatoes and a selection of the following salads  
*Couscous, rice, pasta, coleslaw, roasted vegetables, tomato and red onion, cucumber, organic leaves*



Old English sherry trifle

Rich chocolate and orange mousse

Fresh seasonal fruit salad



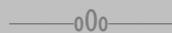
Fairtrade organic **tiki** coffee and mints

**Carved Buffet £38.00**

*Please choose from one of the following starters:*

Home-smoked Scottish salmon with sweet mustard and dill

Cream of cauliflower soup with smoked quail served with home-baked herb bread

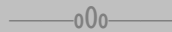


Roast loin of Scottish beef served with Yorkshire pudding

Roast crown of bronze Norfolk turkey with a herb stuffing

Fillet of Scotch salmon 'en crouete' served with a chive sauce

Fresh asparagus, tomato and mozzarella tart  
served with new and roast potatoes, a selection of fresh market vegetables and salads



Rich white and dark chocolate torte with roasted peaches

Raspberry Charlotte with raspberry cookies and a raspberry coulis

A fine selection of cheese from the British Isles

Chef's mountain of profiteroles with caramel sauce



Fairtrade organic **tiki** coffee and petit fours

# Finger Buffet Selection

## Finger Buffet Menu A £13.75

### Tomato Wraps

With chicken, organic leaves and pesto  
Roasted vegetables and garlic

### Home-baked Ciabatta

With cured ham and coleslaw  
Mozzarella and tomato

### Crudités with Garlic Dip

### Wok-fried Sprig Rolls

With sweet chilli jam

### Roasted Marinated Chicken Wings

### Home-cut Potato Wedges

With Cajun spices and sour cream

### Floured Tortillas

With red onion salsa

## Finger Buffet Menu B £13.75

### Bridge Rolls

Egg and Cress

Cheese and Spring Onion

Ham and Tomato

Smoked Salmon

### Sausage Rolls

### Vol-au-vents

filled with Roasted Vegetables

Smoked Salmon and Cucumber

Curried Chicken

Brie and Tomato Tarts

### Scotch Eggs

Hand-Raised Pork Pie

## Finger Buffet Menu C £14.95

Sweet Chilli Chicken Kebabs

Tomato Wraps

With confit duck and plum sauce  
Feta cheese, tomato, cucumber and red onion

Sweet Melon Wrapped in Parma Ham

Marinated Roasted Sweet Peppers

With halloumi and warm pitta bread

Hand-raised Pork Pie

With spiced granny smith chutney

Warm Home-made Sun-dried Tomato, Basil and Cheese Quiche

Warm Herb Bread

With pancetta and mozzarella

Fairtrade and organic tea and **tiki** coffee can be added to the **Finger Buffet Selections** for £1.50 per person



# Afternoon Tea Selection

## Traditional Afternoon Tea Selection 1 £13.50

Selection of assorted sandwiches  
Beef, ham, chicken, tuna, cheese and egg  
on white and wholemeal breads

Buttered sultana scones with jams and cream

Traditional farmhouse style fruit cake

Home-made coffee and walnut cake and butter-cream sponge

Selection of fairtrade and organic teas, fruit infusions and **tiki** coffee



## Traditional Afternoon Tea Selection 2 £17.50

Selection of assorted sandwiches  
Ham, chicken, smoked salmon, prawns, tuna, egg and cream cheese with chives  
on white and wholemeal breads

Buttered sultana scones with jams and cream

Freshly made almond slice

Fruit tartlets  
Fresh fruit and pastry cream in shortcrust tartlets

Walnut and ginger tea-bread

Home-made butter-cream sponge and rich chocolate cake

Selection of fairtrade and organic teas, fruit infusions and **tiki** coffee



### Traditional Afternoon Tea Selection 3 £14.95

Selection of assorted sandwiches  
Beef, ham, chicken, tuna, cheese and egg  
on white and wholemeal breads

Individual Melton Mowbray pork pies  
With various pickles and chutneys

#### WARM SELECTION OF

Quiche Lorraine  
Ham with onions and herbs

Salmon, dill and asparagus flan

Tomato and goats cheese tarte

Cocktail sausage rolls

Mushroom bouchees

Seafood bouchees

Chipolata Sausages wrapped in bacon and roasted



Selection of fairtrade and organic teas, fruit infusions and **tiki** coffee

## Canapé Selection

Wow your guests with a selection of canapé's upon their arrival to your event

### Canapé Selection £9.50

The perfect choice to accompany your guest's arrival drinks

Please choose five of the canapé's

Brioche with a rich duck mousse

Crudites with pesto dip (v)

Smoked salmon and cream cheese parcel

Mini Yorkshire puddings with beef and horseradish

Asparagus and smoked salmon crostini

Warm duck rolls with chilli dipping sauce

Puy lentils and sun-dried tomato pâté on walnut bread (v)

Roasted vegetable tartlet with sage oil (v)

Marinated chicken fillet with garlic and lemon

Goat's cheese and red onion tartlet with parsley oil (v)

Extra choices will be a supplement of £2.25 each

# Drink Packages

Why not take advantage of our competitive package?  
Especially designed for private dinners and offering both quality and value for money

## Drink & Canapés Package £18.95

- A glass of either Sparkling Wine, Bucks Fizz or Pimms on arrival
- Chef's selection of canapés to accompany your arrival drinks (4 items per person)
- 2 glasses of wine from our Fortant range (CABERNET SAUVIGNON, MERLOT, SHIRAZ, CHARDONNAY, SAUVIGNON BLANC, SYRAH ROSÉ)

### Banqueting Wine List

#### Champagnes & Sparkling Wines

Louis Dornier et Fils Brut - FRANCE	£38.50
Frisky little bubbles to get the party started	
Piper-Heidsieck Brut - FRANCE	£49.00
Tantalising freshness with a richness of style	
Cordoniu Pinot Noir Brut Rosé, Cava - SPAIN	£22.00
Heaps of ripest summer berries waft from every glass	

#### Red Wines

Beaujolais-Villages Combe aux Jacques, Louis Jadot - FRANCE	£24.50
Intensely fragrant and vivacious. Full of bright floral fruit and peppery notes	
Fortant Vdp d'Oc (MERLOT - CABERNET SAUVIGNON - SHIRAZ) - FRANCE	£13.95
A selection of light, medium and full bodied wines from the Fortant range	
Casa La Joya Reserve Merlot, Colchagua Valley - CHILE	£17.50
Bucket loads of ripest black berries, a touch of sweet vanilla	
Rex Goliath Pinot Noir, California - USA	£18.00
Lush, velvety wine with red berry fruit flavours and a touch of cinnamon	
Kleine Zalze Barrel Mated Cabernet Sauvignon - SOUTH AFRICA	£24.50
A deep-coloured blackcurranty wine backed by soft, ripe tannins and vanilla overtones	

#### White & Rosé Wines

Quincy Le Rimonet, Joseph Mellot - FRANCE	£26.00
Tropical fruits and zesty citrus flavour of Sauvignon Blanc grape present	
Vendange White Zinfandel, California - USA	£17.50
Delicious strawberry aroma and zingy freshness	
Fortant Vdp d'Oc (CHARDONNAY - SAUVIGNON BLANC - SYRAH ROSÉ) - FRANCE	£13.95
A selection of fruit-driven, dry and rosé wines from the Fortant range	
Bolla Pinot Grigio delle Venezie - ITALY	£19.50
Freshly cut peaches - finger licking juicy!	
Casa La Joya Estate Reserve Gerwurztraminer, Colchagua Valley - CHILE	£19.00
Lychee and peach on the palate and a hint of sweetness on the finish	

There is also an extensive wine list available offering a world wide selection  
Wines should be pre-ordered 14 days prior to the date of your event

#### Weights & Measures

- All Champagnes and sparkling wines by the glass are served in 125ml Champagne flutes
- Pimms is prepared in jugs and served in highball glasses
- All wines by the glass are served in 175ml wine glasses