

Banqueting Information

Room hire: There is no room hire charge when your combined food and beverage account totals £2,600.00, not including bar sales.
Room hire rates are available upon request.

Menu: Children aged 3 years and under are free,
aged 4-12 years half price/half portion.
Special children's menus are available on 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: £4.90 per litre jug

Bottled mineral water: £3.50 per litre bottle



Fairtrade tea: £1.90 per person (served with biscuits)



tiki coffee: £1.90 per person (served with biscuits)

Disco/Band: Hotel to provide Disco: £350.00
Hotel to provide Band: £POA
Customer's own Disco/Band: £150.00 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

Banqueting Menus

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

Silver Menu £26.90

Seasonal vegetable soup with Parmesan crouton and a fine herb oil

Home-made chicken liver pâté with Melba toast and Cumberland sauce

Seasonal melon with an apricot coulis

—o0o—

Pan-fried chicken breast with an amontillado sherry and sorrel cream sauce

Roast leg of pork stuffed with Kentish apple, black pudding and prunes with a roast jus

Herb crusted fillet of Scottish salmon with an orange butter sauce

—o0o—

Traditional Italian tiramisu

Lemon tart with a fresh orange compote

Fresh seasonal fruit salad with cream

—o0o—

Fresh filtered **tiki o*** coffee with chocolate mint crisps

*[ORGANIC - FAIRTRADE - RAINFOREST ALLIANCE CERTIFIED]

Gold Menu £29.90

Roasted tomato and pepper soup with basil infused olive oil

Gallia melon with Parma ham and a Port glaze

Terrine of smoked salmon with wholemeal blinis and a dill cream dressing

—o0o—

Roasted leg of marsh lamb darts with garlic and rosemary

Served with roast gravy and red currant jelly

Pan-fried supreme of corn-fed chicken on a roasted vegetable couscous with tomato and basil concassé

Roasted red snapper marinated in ginger and lime served with a coriander and caper butter

—o0o—

Choux pastry swan with Chantilly cream and hot chocolate sauce

Lemon Bavaois with a white peach coulis and crème fraiche

Raspberry and cream parfait served with framboise cream and fresh raspberries

—o0o—

Fresh filtered **tiki o*** coffee with chocolate mint crisps

*[ORGANIC - FAIRTRADE - RAINFOREST ALLIANCE CERTIFIED]

[Banqueting Menus - Continued]

Platinum Menu £34.50

Cream of wild mushroom soup with fresh thyme, Madeira and double cream

Tian of North Atlantic prawns and avocado mousse
served on baby spinach and wild rocket

Gressingham duck and fig ballotine filled with duck breast forcemeat, chicken livers and pork
studded with pistachio's and served with prune chutney

—o0o—

Champagne sorbet with a Port reduction

—o0o—

Aberdeen Angus roast sirloin of beef served pink
with a red wine and veal gravy and horseradish sauce

Grilled supreme of guinea fowl with puy lentils and a green apple mustard

Fillet of lemon sole with a prawn and chive mousseline in dill cream

—o0o—

Chilled lemon soufflé with fresh strawberries and clotted cream

Bitter dark chocolate torte with amaretti crisp and a kahlua coffee cream

Tropical fruits and seasonal berries in a brandy-snap basket
with honeycomb vanilla ice cream

—o0o—

Fresh filtered **tiki o*** coffee with home-made chocolate truffles

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All main courses are served with a selection of seasonal vegetables and potatoes

Should you wish to add to your set menu, an extra course of **British & Continental cheeses served with celery, grapes and biscuits**
there is a supplement of £4.90 per person

Vegetarian Choices

Roasted Mediterranean vegetables in filo pastry
with a tomato and basil concassé

—o0o—

Mixed forest mushroom risotto
with a Parmesan tuille

—o0o—

Asparagus spears in puff pastry
with a Béarnaise sauce and a Parmesan Crust

Buffet Selections

Our **Served Buffet Menu** will include all the choices listed

Served Buffet Menu £29.90

A Selection of Pates and Terrines served with a Cumberland Sauce
(Smooth chicken liver pate - Duck and orange pate with herbs - Rich game terrine)

Chilled Fan of Seasonal Melon served with a Woodland Berry Coulis



Valencian Paella

Saffron scented rice cooked with plump chicken pieces, garlic and Mediterranean vegetables with squid, prawns and mussels served with lemon wedges

Sauté of Lamb North African Style

Tender pieces of lamb with finely diced onion, fresh ginger, dried apricots and prunes served with couscous, fresh coriander leaves and toasted pine nuts

Poached Fillet of Scottish Salmon

Served chilled with an orange scented mayonnaise and cucumber and dill relish

Traditional Roasted Joint

Your choice of either beef or chicken or gammon ham or pork

A Selection of Salads with New or Jacket Potatoes



Profiteroles served with chocolate sauce

Strawberry Vacherin

A mountain of meringue filled with fresh strawberries in a Chantilly cream

A Selection of British and Continental Cheeses
Served with Savoury Biscuits, Celery Sticks and Grapes



Fresh filtered tiki o* coffee with chocolate mint crisps

*[ORGANIC - FAIRTRADE - RAINFOREST ALLIANCE CERTIFIED]

[Buffet Selections - Continued]

Create your own menu by selecting a **minimum of 7 items** from the list below:

Each Item is charged at £2.20 per person

Evening Finger Buffet Selections

A Selection of Savoury Brioche with Red Pepper Mousse (v), Smoked Trout, Duck Mousse with Port
Pizza Margherita (v)
Breaded Butterfly King Prawns
Pork Chipolatas with Grain Mustard and Honey Glaze
Tempura Prawns
Seafood Dim sum
Three Cheese Quiche (v)
Blinis Crowned with Smoked Salmon
Focaccia Fingers filled with Salami and Pickles on Peppery Rocket
Pigs in Blankets
Chicken Satay served with a Peanut Sauce
BBQ Chicken Wings
Chicken Tikka Wings
Cheese and Onion Goujons (v)
Vegetable Samosa served with a Coriander Chutney (v)
Vegetable Spring Rolls served with a Sweet Chilli Sauce (v)
Crisp Seasonal Vegetables in Filo Pastry (v)
Onion Bhajis served with a Mango Chutney (v)
Falafel served with Tahini (v)
Garlic Ciabatta Balls (v)
Sweet Potato Curry Cakes (v)
Assorted Sandwiches

Selection of Canapés

The perfect choice to accompany your arrival drinks!

(4 mixed items served per person)

- | | | |
|---|--|-------|
| A | Smoked Trout / Smoked Salmon / Lump Fish Tartlets
Emmenthal(v), Sun-dried Tomatoes & Pesto(v), Crab & Guacamole | £5.20 |
| B | Crab, Chilli & Coriander Roule, Salmon & Pickled Cucumber,
Lemon Mousse(v), Sun-dried Tomatoes and Red Pepper(v), Cheese & Chive(v) | £4.20 |
| C | Warm Canapés (Ham & Cheese, Mushroom & Salmon) | £2.90 |

(v) : Vegetarian Dishes

Drink Packages

All prices quoted are “per person”

Silver Package - £17.95

- 1 glass of bucks fizz on arrival
- 2 glasses of wine (dry white or red)
- 1 glass of sparkling wine for toast

Gold Package - £19.50

- 2 glasses of either bucks fizz or pimm's on arrival
- 2 glasses of Monte Verde wine (MERLOT - CABERNET SAUVIGNON - MERLOT ROSÉ - CHARDONNAY - SAUVIGNON BLANC)
- 1 glass of Pigalle brut for toast

Platinum Package - £21.95

- 1 glass of Kir Royale (chilled Louis Dornier Champagne with crème de cassis) on arrival
- 2 glasses of Rare Vineyards Pinot Noir or Kleine Zalze Chenin Blanc
- 1 glass of Prosecco Extra Dry, Fantinel

Additional Products

Orange Juice: £4.90 per litre jug

Highland Spring Mineral Water: £3.50 per litre bottle

Champagne Upgrades

If you would prefer a different selection for the toast, we are able to provide the following:

- Louis Dornier Champagne at an additional £2.50 per person
- Piper Heidsieck N.V. Champagne at an additional £4.75 per person

Weights & Measures

- All Champagnes and Sparkling Wines are served in 125ml Champagne Flutes
- All Sherries are served in 50ml sherry/liqueur glasses
- Pimm's is prepared in jugs and served in Highball glasses
- All Wines are served in 175ml wine glasses

Whilst these drink packages are detailed for your selection, we will be happy to include additional drinks should you require it. Prices for additional glasses are available on request.

For those of you who wish to select your own wines, there is an extensive wine list available offering a wide selection of varietals both from the new and old world.

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