

HOTEL AND RESTAURANT
A.A. ★ ★ ★ ★ R.A.C.

Menus 2008

Average cost of a Wedding Reception 2008

To help you plan the cost of your Wedding Reception we have detailed costs based on a Reception with 60 guests attending the day time Reception and a further 60 guests joining the party for the evening. This is based on a three course meal with coffee and a light finger buffet for the evening. Reception drinks, 2 glasses of wine per person and a glass of sparkling wine for the toast are included. These costs can be tailored to meet your individual requirements but we hope this information will help you calculate the costs involved when planning your Special Day. Our experienced staff will be happy to help you.

Bucks Fizz for the Reception	60	@	£2.90 per person	£174.00
3 Course Meal (including coffee)	60	@	£35.00 per person	£2100.00
House Wine	20	@	£20.00 per bottle	£400.00
Sparkling Wine for the Toast	12	@	£25.00 per bottle	£300.00
Evening Finger Buffet	90	@	£12.00 per person	£1080.00
Sub Total for Food & Drinks				£4054.00
Additional Charges				
Room Hire Charge – Mid Season Including Ceremony Room				£1600.00
Total Estimated Costs				£5654.00

All prices inclusive of V. A. T & Service)

Make Your Own Menu

Choose one item from each course from our selection.
On these two pages you will find some examples.

1.		
Leek & Potato Soup	£5.50	

Breast of Chicken pan-fried in butter with Pesto Cream Sauce	£18.50	
Sauté Potatoes and Peas		

Apple Cinnamon Pie & Cream	£5.50	

Coffee	£3.30	
Total	£32.80	
3.		
Melon Pearls & Forest Fruits marinated in Port	£5.80	

Noisettes of Venison sauté in Butter on a Sloe Gin & Juniper Jus	£25.00	
Noisettes Potatoes & Broccoli		

Chocolate Profiteroles with Hot Chocolate Sauce	£6.00	

Coffee	£3.30	
Total	£40.10	

2.		
Fresh Tomato & Basil Soup	£5.50	

Roast Turkey with Chipolatas & Stuffing	£20.00	
Roast Potatoes & French Beans		

Lemon Meringue Pie & Cream	£6.00	

Coffee	£3.30	
Total	£34.80	
4.		
Chef's Homemade Smooth Chicken Liver Pate	£6.70	

Boned Loin of Lamb Noisettes pan-fried with Wild Mushrooms served in Sage & Madeira Sauce	£25.00	
New Potatoes & Leaf Spinach		

Citrus Tart served with Crème Fraiche	£6.00	

Coffee	£3.30	
Total	£41.00	

Examples of Reception Drinks

Sherry, Sweet/Dry/Medium	£3.00
Kir made with White Wine	£4.00
Kir Royale made with Champagne	£7.50
Bucks Fizz with Sparkling Wine	£4.00
Bucks Fizz with Champagne	£7.50
Mulled Wine (Only available during Winter Months)	£5.00
Pimms	£5.20

These prices per glass are approximate.
For larger parties cost per glass will be slightly reduced.

Non-Alcoholic Beverages

Mineral Water, Still & Sparkling	£3.80 per bottle
Jugs of Orange Juice	£10.00 per jug
Fruit Cup	£10.50 per cup

These prices per glass are approximate
Non-Alcoholic Beverages
other drinks available on request

Function Menu Selection

All prices include VAT at standard rate and Service Charge.

Prices are subject to increase without prior notice.

Soups - Home made		
Leek & Potato Soup	V	£5.50
Minestrone Soup with Parmesan Cheese		£5.50
Fresh Tomato & Basil Soup	V	£5.50
Cream of Onion	V	£5.50
French Onion Soup with Cheese Crouton		£5.50
Pea, Pear and Watercress Soup	V	£5.50
Butternut Squash, Smoked Paprika and Coconut Soup	V	£5.50
Red Pepper Soup with Lime and Marjoram	V	£5.80
Chicken, Lemongrass, Ginger and Coriander Soup		£5.80
Hot Starters		
Toasted Goats Cheese on Beetroot with Walnuts on a Mixed Leaf Salad	N/V	£7.80
Sauté Wild Mushrooms in Cream Sauce served in a Puff Pastry Casket	V	£7.80
Caramelloni Pasta with Tomatoes, Mushrooms and roasted Garlic		£7.50
Potato Pancake with Smoked Salmon and Crème Fraîche		£7.80
Thai Crab Cakes with Pumpkin Seed Salsa		£8.50
Cold Starters		
Avocado 'Regence' – A wedge of Avocado, a slice of Melon with Fresh Crab and Prawns served with a Sour Cream Sauce and Cocktail Sauce		£9.90
Avocado and Smoked Chicken Salad with Basil Vinaigrette		£7.90
Avocado and Mango with Raspberry Vinaigrette	V	£7.90
Chef's Smooth Chicken Liver Pate with Apricot & Pear Chutney		£6.70
Strips of Smoked Chicken & Asparagus Tips on Leaf Salad with Lemon Dressing		£7.90
Smoked Salmon Mousse		£7.20
Melon served with an Orange Passion Fruit Sorbet	V	£5.80
Melon served with Prawns topped with Marie Rose Sauce		£7.60
Melon slices with Parma Ham		£8.50
Melon Pearls and Forest Fruits marinated in Port	V	£5.80
Melon and Mango slices with Raspberries served with Coulis	V	£6.50
Asparagus Mousse wrapped in Smoked Salmon with a mild Cream of Horseradish Sauce		£9.50
Fresh Grapefruit segments served with a Pink Grapefruit Sorbet and laced with Campari	V	£5.80
Prawn Cocktail with Marie Rose Sauce	V	£7.90

V - Vegetarian N - Contains nuts or nut based products

Fish

	Fish Course	Main Course
Salmon & Crab Fishcakes in Lemon Butter Sauce	£10.50	£20.50
Salmon baked in breadcrumbs served with a Cream of Watercress Sauce	£11.50	£22.50
Salmon poached in White Wine served with a Julienne of Peppers and a Garlic & Herb Cream Sauce	£11.50	£22.70
Cod with a Stilton & Herb Crust	£13.50	£27.00
Salmon fillet poached in a fresh Lime Sauce	£11.50	£22.50
Scampi in a Tarragon & Sherry Sauce	£13.50	£26.00
Poached fillet of Monkfish in a Cream Lobster Sauce with Parmesan	£13.50	£26.50
Sea Bass sauté with Herbs in a Reisling Butter Sauce	£14.00	£28.00
Red Mullet fillet sauté in Basil Butter	£16.50	£33.00
Sole and Salmon slices served with a Lemon Butter Sauce	£13.50	£27.00
Other Fish available on request		

Main Courses include one vegetable and potatoes

Main Courses

Main Courses inclusive of one fresh vegetable and one choice of potato

Breast of Chicken stuffed with Asparagus and served with a Sherry Cream Sauce	£18.50
Breast of Chicken pan-fried with a Basil Pesto Cream Sauce	£18.50
Breast of Chicken Stuffed with a Roasted Red Pepper Mousse, Baby Onion and Tarragon Sauce	£18.50
Loin of Pork stuffed with Garlic and cooked in White Wine & Herbs	£20.50
Fillet of Pork stuffed with Mushrooms and Shallots and wrapped in Pastry and baked	£22.50
Breast of Duck with an Orange & Cardamon Jus	£21.00
Breast of Duck served with Shallots flamed in Brandy and finished in a Peppered Cream Sauce	£21.00
Breast of Duck caramelised with Lime & Ginger	£21.00
Boned Loin of Lamb Noisettes stuffed with Mint, sauté in Butter and garnished with stuffed Tomatoes	£25.00
Boned Loin of Lamb Noisettes pan-fried with Wild Mushrooms served in a Sage and Madeira Sauce	£25.00
Medallions of fillet of Beef Sauté in Butter, with Ratatouille in a Horseradish & Truffle Sauce	£28.00
Medallions of Beef Sauté with three types of Mushrooms and served with Madeira Sauce	£28.00
Fillet of Beef Wellington	£31.00
Venison Steak Sauté in Butter and served with Blackcurrants and a Pepper Sauce	£25.00
Noisettes of Venison Sauté in Butter served on a Sloe Gin & Juniper Jus	£25.00

Additional Choice of Vegetable or Potato £3.00 each

Other dishes available on request

Grills

Sirloin Steak Garni	£22.00
Fillet Steak Maitre d'Hotel	£28.00
<u>Roast Joints:</u>	
Carved Roast Rib of Scottish Beef with a Roast Jus, Yorkshire Pudding and Horseradish Sauce	£22.00
Loin of English Pork served with Apple Sauce	£20.00
Saddle of Lamb with Mint Sauce	£22.00
Leg of English Lamb studded with Rosemary	£20.00
Rack of Lamb roasted 'pink' and topped with a Herb Crust served with Redcurrant Sauce	£20.00
Roast Turkey with Chipolatas and Stuffing	£20.00
Roast Gammon glazed with English Mustard and Honey served with Madeira Sauce	£20.00
<i>The above roast joints can be served cold with New or Jacket Potatoes and Mixed Salad at the same individual prices</i>	
Assorted Cold Meats, Potatoes and Salad	£19.00

Additional choice of vegetable or potato £3.00 each

Vegetarian Dishes

Aubergine and Potato “Canelloni” with wilted Spinach and Cardamom-Carrot Juice	V	£19.00
Brown Basmati Rice with Roasted Fennel, Braised Leeks and Red Wine Reduction	V	£19.00
Vegetable Pave Strudel with Spinach and Goats Cheese	V	£19.00
Wild Mushroom Strudel with Spinach and Goats’ Cheese	V	£19.00
Pancakes filled with Beansprouts, Pimento, Garlic, Coriander, Chilli and Soy Sauce	V	£19.00

All Vegetarian dishes can be served as starters or middle courses

Desserts

A Fine selection of Dessert Wines to finish your meal

Pecan Toffee Roulade with Toffee Sauce	£6.70
Strawberry Roulade with Fresh Fruit Coulis or any seasonal Fruit of your choice	£6.70
Fresh Fruit Salad with Cream	£6.50
Lemon Meringue Pie	£6.00
Summer Pudding with Blackcurrant Coulis and Cream	£7.20
Apple and Cinnamon Pie with Cream	£5.50
Tarte Tartin of Plums or Apple with Amaretto Crème Fraiche	£6.60
Mousse of Dark & White Chocolate on a Chocolate Sauce	£6.70
Apple & Blackberry Crumble with Custard or Cream	£5.30
Chocolate Profiteroles with Hot Chocolate Sauce	£6.00
Citrus Tart served with Crème Fraîche	£6.00
Ice Cream with hot Black Cherries in Liqueur	£6.70
Sticky Toffee Pudding with Caramel Sauce	£5.50
White Chocolate & Raspberry Flummery	£5.50
Selection of Sorbets in a Brandy Snap Basket	£6.00
Selection of English & Continental Cheeses	£5.50
Coffee or Tea & Mints	£3.30

Finger Buffet Menus

Buffet No. 1

(Not less than 10 guests)

Fried Butterfly Prawns with Chilli & Coriander Sauce

Chicken Satay with Peanut Sauce

Wild Mushroom & Brie Parcels

Oriental Dim Sums

Vegetable Spring Rolls

Baby Jacket Potatoes baked with Rosemary & Garlic filled with Crème Fraiche

Price £19.00

Buffet can be topped up with mixed sandwiches at an additional price of £25.00 per platter of fifteen rounds.

Buffet No. 2

(Not less than 10 guests)

Fried Butterfly Prawns with Chilli & Coriander Sauce

Chicken Satay with Peanut Sauce

Wild Mushroom & Brie Parcels

Oriental Dim Sums

Vegetable Spring Rolls

Selection of Crudités & Dips

Focaccia Bread Topped with Mozzarella Cherry Tomatoes & Basil

Baby Jacket Potatoes baked with Rosemary & Garlic filled with Crème Fraiche

Price £21.00

Buffet can be topped up with mixed sandwiches at an additional price of £25.00 per platter of fifteen rounds.

These items can be added to any Buffet at an additional price:

Teryaki Pork Kebabs with Black Bean Dip	£3.00 per person
Leek & Parmesan Scones filled with Sun Dried Tomato & Crème Fraiche	£1.50 per person
Fresh Crab Filo Pastry Parcels	£3.00 per person
Goujons of Plaice with Tartare Sauce	£3.00 per person
Lamb & Coriander Croquettes with Plum Sauce	£3.00 per person
Selection of Crudites & Dips	£1.50 per person

Minimum 15 servings per dish

Whole decorated cold Salmon (serves approximately 30 people)	£100.00
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Supper and Cocktail Party Menus

Light Buffet

This menu can only be offered as a Supper Snack following a full meal during the day

Chicken Satay with Peanut Sauce

Vegetable Spring Rolls

Baby Jacket Potatoes
baked with Rosemary & Garlic
filled with Crème Fraiche

Cocktail Sausage Rolls

Crisps & Pretzels

A Selection of Freshly Prepared Sandwiches

Price £12.00

Light Cocktail Selection

This menu can only be offered for cocktail Parties or as a Supper Snack following a full meal during the day

Chicken Satay with Peanut Sauce

Oriental Dim Sums

Leek & Parmesan Scones filled with
Sun Dried Tomato & Crème Fraiche

Focaccia Bread Topped with Mozzarella,
Cherry Tomatoes & Basil

Sesame & Ginger Prawns

Salmon & Dill Parcels

Price £16.00

*Buffet can be topped up with Mixed Sandwiches at the
Additional price of £25.00 per Platter of Fifteen Rounds*

Canapé Selection

For Cocktail Receptions or added to
any Buffet Menu

Selection of Canapes

£1.00 per Canape

Minimum Order 50 Pieces

Fork Buffet Menus

Fork Buffet No. 1

(not less than 25 guests)

Minestrone Soup with Parmesan

Sliced Meat Selection-

Honey-roast Ham

Roast Turkey

Roast Sirloin of Scottish Beef

Fresh Salmon Mayonnaise

Salads

Mixed Leaf Salad with Raspberry Vinaigrette

Tomato, Cucumber & Coriander Salad with Lime Dressing

Coleslaw Salad

Jacket Potatoes or Hot New Potatoes

Dessert

Raspberry & White Chocolate Flummery

Price £35.00

Fork Buffet No. 2

(not less than 25 guests)

French Onion Soup with Cheese Crouton

Decorated Pieces

Honey-roast Ham on the Bone

Roast Turkey

Whole Poached Scottish Salmon

Roast Sirloin of Scottish Beef

Half Lobster Mayonnaise (£17 extra)

Salads

Mixed Leaf Salad with Raspberry Vinaigrette

Tomato, Cucumber & Coriander Salad with Lime Dressing

Apple, Cheese, Carrot, Celery & Walnut Salad

Jacket Potatoes or Hot New Potatoes

Dessert

Chocolate Profiteroles

Price £40.00

Hot Buffet Menus

Hot Buffet No. 1

(not less than 25 guests)

Carrot & Coriander Soup

Goujons of Plaice with Tartare Sauce

Fillet of Beef Stroganoff

Spicy Lamb Kebabs

Pasta Whirls Bolognaise

Mushroom Rissotto

Stir-fried Vegetables

Potatoes au Gratin

Tarte au Citron

Price £35.00

Hot Buffet No. 2

(not less than 25 guests)

Prawn Curry Madras

Lamb Korma

Buttered Tandoori Chicken

Spicy Sour Chickpeas

Spicy Aubergine

Bombay Potatoes

Lentil Dhal

Cauliflower with Cumin

Onion Bhajis

Saffron Rice

Naan Bread

Carrot Halva

Gulab Jamun

Price £36.00

Table Plan Example - Henry VIII Suite

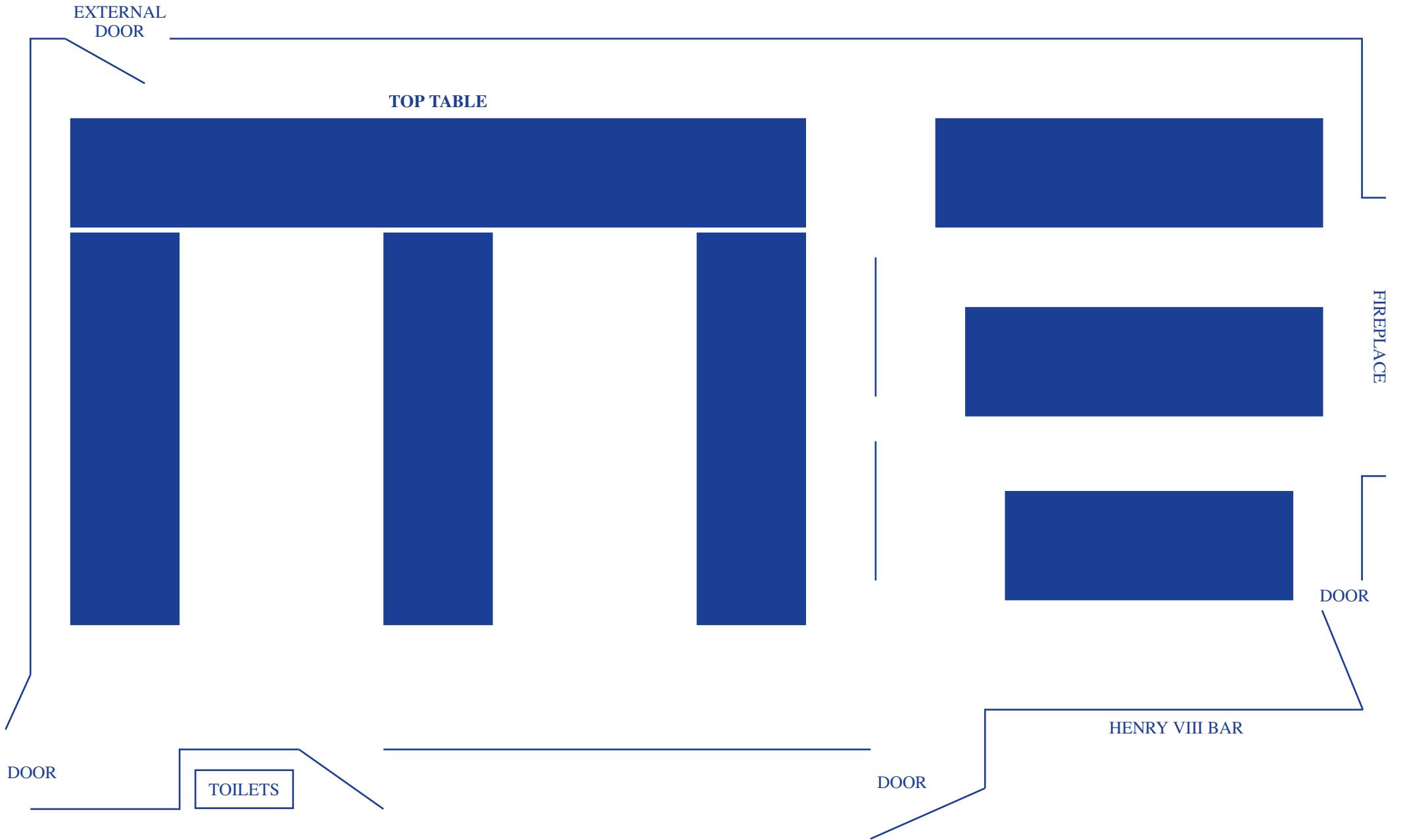


Table Plan Example - Tudors Restaurant

