Banqueting and Special Events Brochure

All prices are per person.
All three-course menus include coffee and mints.
A supplementary charge of £2.95 per person for coffee and mints will be added to all 2-course menus.

Set Menus for Banquets

Minimum numbers apply. Please ask for details

Menu A @ £21.00 per person

@ £22.00 per person - 2012
@ £23.50 per person - 2013

Please choose one dish from each section for all your party.

Chicken liver parfait, red onion marmalade, melba toast
Caramalised onion, goats cheese tart, watercress salad, horseradish dressing
Salmon and horseradish fishcake, parsley sauce
Tian of galia and cantaloupe melon, pepper strawberry and red wine syrup

Pan fried fillet of salmon, crushed potatoes, olive and basil sauce
Roast breast of chicken, fondant potato, creamed cabbage, mushroom sauce
Roasted loin of pork, braeburn apple, bubble and squeek, cider and mustard cream
Fillet of seabass, lemon & thyme mash, tomato sauce

Served with fresh seasonal vegetables and potatoes

Lemon cheese cake, mixed berry compote
Steamed chocolate sponge pudding, vanilla ice cream
Selection of ice creams, handmade cookie and brandy sauce syrup
Cedar Court raspberry eaton mess

Freshly Brewed Tea/Coffee & Mints is included in the cost of a 3 course meal
Petit Fours available at an additional £1.50 per person

Menu B @ £26.00 per person

@ £27.00 per person – 2012
@ £28.50 per person - 2013

Please choose one dish from each section for all your party.

Smoked chicken & avocado salad, tomato pesto
Pressed terrine of confit duck, truffle dressing, toasted brioche
Smoked salmon risotto, spring onions, chive crème fraiche
Pan fried moroccan salmon, grilled fennel, ratatouille dressing

Roasted Sirloin of Yorkshire beef, Yorkshire pudding, duck fat potatoes, red wine gravy
Roasted rump of lamb, dauphinois, fine beans and rosemary
Grilled cod loin, creamed potatoes, spinach red pepper coulis
Loin of hake wrapped in pancetta, lentil and baby onion broth

Served with fresh seasonal vegetables and potatoes

Sticky toffee pudding, bailey toffee sauce, vanilla ice cream
White chocolate and raspberry cheesecake, Eton mess ice cream
Rum & coke crème brulee, lemon short bread
Classic jam bakewell tart, clotted cream

Freshly Brewed Tea/Coffee & Mints is included in the cost of a 3 course meal
Petit Fours available at an additional £1.50 per person

Menu C @ £32.00 per person
@ £33.00 per person – 2012
@ £34.50 per person – 2013

Please choose one dish from each section for all your party.

Ballontine of salmon, shallot and lemon salad, herb crème fraiche
Smoked haddock and prawn tart, poached egg, hollandaise
Pressed terrine of Yorkshire reared pork, apple chutney, sage dressing
Warm salad of smoked lamb, Provencal vegetable tian, potato dressing

Fillet of beef Wellington, mash potatoes, roasted root vegetables
Pan fried duck breast, savory cabbage, black cherry jus, fondant potato
Halibut, asparagus, parsley mash, caper hollandaise
Paupiette of sole and crab, new potatoes, champagne cream

Served with fresh seasonal vegetables and potatoes

Chocolate marquise, salted peanut ice cream
Lemon tart, raspberry sorbet, tuille basket
Selection of Yorkshire Cheeses
Apple tarte tatin, caramel fudge ice cream

Freshly Brewed Tea/Coffee & Mints is included in the cost of a 3 course meal
Petit Fours available at an additional £1.50 per person

Vegetarian Main Course Options @ £14.50

Please choose one dish from each section for all your party.

Baked goats cheese, orange crumb, red onion jam, red pepper dressing
Roasted vegetable tart, red pepper coulis & herb salad
Roast vegetable ballotine, roast potato, vegetable gravy
Forest mushroom risotto, pine nuts, rocket pesto
Potato gnocchi, asparagus and sunblushed tomato sauce
Shallot tarte tatin, pomme sable, roasted vine tomatoes

Soup of your choice @ £5.95

Please choose one dish from each section for all your party.

Forest mushroom soup with thyme dumplings
Pea and rocket soup with smoked bacon lardoons and parmesan
Country vegetable soup, crispy croutons
Carrot soup, coriander oil
Broccoli and stilton soup
Smoked chicken and sweet corn soup

Buffets for Banquets

Minimum numbers apply. Please ask for details

Buffet Menu 1 @ £12.75 per person
@ £13.75 per person - 2012 & £14.75 per person - 2013

Hand cut sandwich selection including vegetarian
Selection of mini panninis
Baked potato halves with ham and cheese
Indian vegetable snack selection with raita sauce
Tandoori marinated drunstucks
Greek salad
Coleslaw
Mixed Herb Salad

Buffet Menu 2 @ £14.75 per person
@ £15.75 per person - 2012 & £16.75 per person - 2013

Hand cut sandwich selection including vegetarian
Selection of pizza
Assorted vegetable Chinese dim sums with plum dipping sauce
Baked tandoori marinated chicken drumsticks
Breaded cod goujons with tartare sauce
Potato and spring onion salad
Mixed leaf salad
Greek Salad

Buffet Menu 3 @ £17.75 per person
@ £18.75 per person - 2012 & £19.75 per person - 2013

Assorted ciabatta bread and flavoured bread roll sandwiches including vegetarian
Local award winning pork pie with pickles and chutneys
Spicy jacket wedges served with chive crème fraiche
King prawns skewers marinated in lime and ginger
Marinated lamb kebabs in mint
Home made sausage rolls
Plum tomato, red onion and pesto bruschetta
Tortilla chips & dips
Coleslaw
Mixed herb leaf salad
Chicken Ceasar salad
Profiteroles, chocolate sauce
Fresh fruit salad

Barbeque Menus

Minimum numbers apply. Please ask for details

Barbeque Menu 1 @ £17.50

@ £18.50 per person - 2012 & £19.50 per person - 2013

Prime succulent beef burgers in bread baps
Wensleydale pork sausage in bread rolls with fried onions
Garlic, lemon and oregano marinated chicken drumsticks
Lamb and vegetable kebabs
Sweet chilli and garlic king prawns
Baked jacket potatoes
Spicy bean dip with tortilla chips
Mixed salad
Mint yoghurt dip

Barbeque Menu 2 @ £21.50

@ £22.50 per person - 2012 & £23.50 per person - 2013

Prime succulent beef burgers in bread baps
Wensleydale pork sausage in bread roll with fried onions
Jerk seasoned chicken kebabs
Barbequed tuna steak
Barbequed chilli beans
Maple syrup glazed pork ribs
Greek style lamb kleftico
Baked jacket potatoes
Coleslaw
Mango and pineapple salsa
Spiced rice
Minted cucumber and cherry tomato salad
Guacamole, houmous with tortilla chips
Baked strawberries in rum
Profiteroles, chocolate sauce

Canapés Selection

Start your evening off in style with your choice of three from the following selection of canapés
£3.95 per person

Cold

Oak Smoked Salmon and cream cheese blinis
Chicken liver Parfait on Toast
Melon Wrapped in Parma Ham
Goats Cheese Brochette
Posh Olives and Sun blushed Tomatoes on Skewers
Quaile eggs with paprika
Peppered Strawberries

Hot

Mini Vegetable Spring Rolls
Mini dim sums
Grilled button mushroom with a garlic cream cheese
Mini cottage pie
King Prawn Tempura
Mini fish and chips
Mini beef and Yorkshire pudding

Drinks Packages

In order to help you budget for your event we have compiled a selection of all inclusive drinks package. They include an arrival drink, wine during the meal and a drink for the toast. We have put together four different packages to suit all tastes and budgets

As always, we are delighted to offer a more extensive and unusual selection if preferred and can also create a drinks package to fit your personal requirements.
(Altering the set packages may incur a supplementary charge)

Drinks Package A @ £12.95 per person
@ £13.95 per person - 2012 & £14.50 per person - 2013

A glass of Sparkling Bucks Fizz on arrival
2 glasses of House Wine with the meal
Sparkling Wine for the toast

Drinks Package B @ £15.50 per person
@ £16.50 per person - 2012 & £17.00 per person - 2013

Sparkling Bucks Fizz/Summer Fruit Punch on arrival
2 glasses of House Wine with the meal
Glass of Champagne for the toast

Drinks Package C @ £18.95 per person
@ £19.95 per person - 2012 & £20.50 per person - 2013

Glass of Kir Royale/Champagne Bucks Fizz on arrival
2 glasses of Merlot or Sauvignon Blanc
Glass of Champagne for the toast

Drinks Package D @ £22.95 per person
@ £23.95 per person - 2012 & £24.50 per person - 2013

Glass of Kir Royale/Champagne on arrival
2 glasses of Pinot Grigio or Shiraz Cabernet
Glass of Rosé Champagne for the toast

Drinks Reception

Why not try something a little different?
Below is a selection of drinks which could be used as alternatives to the drinks packages, if you wish to alter the drinks packages there may be an additional cost

Sparkling Bucks Fizz	£4.95	
Sparkling Wine	£4.95	
Pimms Cocktail	£4.15	
Pimms Royale	£8.95	(Pimms, Champagne & Fresh Strawberries)
Kir	£4.95	(White Wine & Crème de Cassis)
Kir Royale	£7.95	(Champagne &Crème de Cassis)
Bellini	£7.95	(Champagne & Crème de Peche)
Mojito	£6.95	(White Rum, Mint, Lime & Soda)
Rosé champagne	£7.95	
Mulled Wine	£4.75	
Champagne	£6.25	
Fruit Punch	£4.15	
Non Alcoholic Fruit Punch	£3.50	

Prices per glass

Please see our Banqueting Wine Selector for bottles of Red, White and Sparkling Wine & Champagne