



Menus for Banquets,
Functions, Dinners,
Events & Gatherings...

...and enjoyment!

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THE SET MENU DESIGNER COLLECTION

Menu of Contentment

The Infamous Three Soups In A Bowl

* * *

Roast Loin of Pork
with Braised Lentils & Cabbage, Parmentier Potatoes & Red Wine

* * *

Classical Crème Brulée with Shortbread Biscuit

* * *

Coffee with Turkish Delight

Twenty Nine Pounds per person

Menu of Familiarity

Melon with Sorbet, Fruit Compote & Mint

* * *

Breast of Chicken in Crumb
with Madeira Wine Sauce, Fresh Vegetables
& Poached Potatoes in Tarragon

* * *

Profiteroles with Chocolate Sauce

* * *

Coffee with Bonbon Toffees

Thirty Pounds per person

Menu 'Finesse'

Roast Chicken Soup with Sage Herb

* * *

Baked Fillet of Fresh Salmon
with Leek & Pea Risotto and a Lobster Sauce

* * *

Chocolate Torte & Chocolate Ice Cream
with Chocolate Sauce

* * *

Coffee with Marshmallows

Thirty Two Pounds Fifty Pence per person

Menu of Serenity

Seared Smoked Trout with Tartare Dressing & Crisp Bitter Leaves

* * *

Special Coconut Sorbet

* * *

Sage Marinated Chicken
with Poached Potato, Ham, Peppered Green Beans
and a Bacon Scented Sauce

* * *

Spiced Apple Tart with Pear Custard & Ice Cream

* * *

Coffee & Marshmallows

Thirty Three Pounds per person

THE SET MENU DESIGNER COLLECTION

The Menu of Clarity

Sip of Tomato & Rosemary (Broth)

* * *

Fresh Pasta with Chicken & Leeks

* * *

Charred Fillet of Tuna with Cool Classical Salad Niçoise
of Fine Beans, Posh Olive Oil, Potato, Capers & Olives

* * *

Frozen Summer Berries & Fruits
with Hot White Chocolate Sauce

* * *

Coffee & Profiteroles

Thirty Five Pounds per person

Yorkshire & Rainy Days Menu

(a menu of little servings)

Best selling menu since opening

Small Northern Fish & Chips in Paper with Tomato Ketchup

* * *

Bowl of Mrs Mills Minestrone (Nigel's next door neighbour)

* * *

Small & Cute Chicken Curry with Herby Fried Rice

* * *

Sausage & Mash with the Inevitable Peas

* * *

Three of Mother's Dainty Sweets & Puddings

* * *

Coffee with a Lucky Bag

Thirty Five Pounds per person

Simple Menu

Bowl of Mussels in Champagne & Double Cream Sauce
with a Sprinkling of Fresh Parsley

* * *

Thick Medallion of British Beef
with Wild Mushrooms and a Rich Port Sauce
with Horseradish Crisps

* * *

Baked Lemon Cheesecake
with Apricot Marmalade & Cinnamon Cream

* * *

Coffee & Little Meringues

Thirty Five Pounds per person

Menu of Esteem

'The Three Bears' Hot Seared Smoked Salmon
with Sweet & Sour Onions and Chive Yoghurt

* * *

Very Peachy Sorbet

* * *

Pan Seared Sirloin Steak
with Mustard Mash, Buttered Greens & a Thyme Dumpling

* * *

Jelly, Blancmange & Ice Cream with Hundreds & Thousands

* * *

Coffee with a Sweetie Bag

Thirty Seven Pounds Fifty Pence per person

THE SET MENU DESIGNER COLLECTION

Menu of Taste

Baked Mozzarella wrapped in Parma Ham on a Bed of Chunky Ratatouille with Basil & Balsamic Dressing

* * *

Tarty Raspberry Sorbet

* * *

Roast Breast of Chicken with Buttered Baked Potato, Glazed Vegetables and a Port & Madeira Sauce

* * *

Lemon Tart
with Mascarpone Cream & Bits of Meringue

* * *

Coffee & Jellies

Thirty Eight Pounds Fifty Pence per person

Menu of Spice

Deep Fried Broccoli with Salad of Potato, Chorizo Sausage & Parmesan with Walnut Bread

* * *

Very Pineapple Sorbet with a Hint of Chilli

* * *

Pan Fried Smoked Haddock
with Curried Potatoes, Deep Fried Leeks & Curried Sauce
with Curry Herb Leaf

* * *

Four Desserts on One Plate, Sour, Sweet and more

* * *

Coffee with Coconut Bites

Thirty Eight Pounds Fifty Pence per person

Menu of Tranquility

Spicy Crab Salad
with Toasted Cashew Nuts and a Sesame & Lime Dressing

* * *

Moreish Creamy Squash & Garlic Soup

* * *

Roast Fillet of English Beef with Horseradish & Beef Risotto,
Glazed Onions & Red Wine Sauce

* * *

Chocolate Tart
with Chocolate Ice Cream and White Chocolate Sauce indeed!

* * *

Little Fruit Tarts with Coffee

Thirty Eight Pounds Fifty Pence per person

'Festival' Carved Buffet

Wild Mushroom Soup & Croutons
or
Three Slices of Terrines & Patés with Apple & Red Onion Chutney

* * *

Cold Poached Fresh Salmon with Mayonnaise

Honey Glazed Ham

Chicken Caesar Salad
or
other salads including Mixed Leaf Salad, Sundried Tomato,
Mozzarella & Basil Salad, and Chinese Leaf, Soy & Sesame Seed
Salad with Buttered New Potatoes

* * *

Lemon Tart with Mascarpone

Hot Chargrilled Fruits with Caramel Ice Cream

Huge Tower of Profiteroles with Chocolate Sauce

Selection of Cheeses, Near & Far

* * *

Coffee with Extravagant Petits Fours

Thirty Eight Pounds Fifty Pence per person

THE SET MENU DESIGNER COLLECTION

The Unique Menu

Canapé Types, including all sorts of Nibbles & Bites
on Dinky Poppadoms

* * *

Very Seafood Risotto
with Asparagus, Fennel, Rosemary Herb and a Dribble of Olive Oil

* * *

Baked Ham with Chicken Rice, Broad Beans & Smoked Bacon
with Sherry Gravy and a Few Vegetables

* * *

Mascarpone Ice Cream
with Fruit & Lemon Syrup in a Brandy Snap Basket

* * *

Coffee with Toffees

Thirty Nine Pounds Ninety Nine Pence

Menu of Simplicity

Glass of Taittinger Champagne

* * *

Snobby Avocado & Prawn Salad
with Paprika, Tomato, Lemon & Double Cream Cocktail Sauce

* * *

Roast Rib of British Beef
with Huge Yorkshire Pudding, Beef Gravy, Horseradish Sauce,
Roast Potatoes & Vegetables

* * *

Chocolate Bread & Butter Pudding with Lumpy Chocolate Custard

* * *

Coffee with Little Pieces of Carrot Cake

Forty Pounds per person

Menu of Style

Glass of Taittinger Champagne

* * *

Fresh Pasta with Wild Mushrooms, Dressed Leaves
with Sherry Dressing and a Lick of Lobster Sauce

* * *

Roast Turbot with Red Wine Glazed Onions, Hollandaise Sauce
and Crushed Parsleyed New Potatoes

* * *

Selection of Chosen & Appropriate Cheeses

* * *

Classic Rum Baba with a Whizz of Whipped Cream

* * *

Coffee with Chocolate Petits Fours

Forty Five Pounds per person

Menu of Flavour

Ginger Cordial with Lime & Sparkling Water

* * *

Chicken Liver Risotto with Red Onion & Mango Salsa

* * *

Sip of Pea & Ham Soup with a Wedge of Walnut Bread

* * *

Steak with Red Wine Carrot Sauce & Stuffed Vegetables

* * *

A Few Simple Cheeses

* * *

Chocolate & Cherry Cake with Ice Cream, Grated Liquorice
& Fresh Red Fruit Sauce

* * *

Toblerone with Coffee

Forty Seven Pounds per person

THE SET MENU DESIGNER COLLECTION

'Mimosa' Carved Buffet

Ripe Melon with Italian Parma Ham
or
Simple Smoked Salmon with Lemon & Capers

* * *

Hot Roast Sirloin of British Beef with Yorkshire Pudding

Warm Onion Tart

Platter of Shellfish & Lemon

Poached Fresh Salmon with Cucumber

Roast Turkey with Cranberry Tarts

* * *

Classical Salads of Niçoise and others including
Bob Cobb, Caesar Salad, Mimosa Salad & Mixed Salad

New Potatoes with Butter & Spring Onions

* * *

Rich Chocolate Tart

Grilled Banana with Banana Ice Cream

Fresh Pears Poached in Mimosa & Lavender

Mirror of Tarts & Sweets

Platter of Local Cheeses

Coffee with Special Chocolates

Forty Five Pounds per person

Chef's Mystery Six Course Menu

We would be delighted to design you a bespoke menu, just let us know your likes and of course dislikes - it will be a secret, we will even include a glass of our delicious Taittinger Champagne.

Glass of Taittinger Champagne

* * *

The Salad

* * *

The Soup

* * *

The Fish

* * *

The Main Course

* * *

The Cheese

* * *

The Dessert

* * *

The Coffee

Fifty Pounds per person

THE SET MENU DESIGNER COLLECTION

Menu Extravaganza

Beluga Caviar served with Dill Blinis & Soured Cream

* * *

Salad of Roast Pears, Cured Ham, Slow Roast Tomatoes,
Peppery Rocket & Walnut Oil

* * *

Roast Chicken & Wild Mushroom Soup with Truffle

* * *

Roast Fillet of British Beef
with Glazed Parsnips, Celeriac and Redcurrant Pan Sauce

* * *

Five Very Secret Desserts

* * *

Coffee & Extravagant Petits Fours

Fifty Five Pounds per person

The French Menu Classique

Coupe de Champagne Taittinger

* * *

Pointes d'Asperges Vertes au Caviar
(Fresh Asparagus with Caviar)

* * *

Soup aux Truffes Noires 'V.G.E.' Authentique
(Baked Soup with Truffles)

* * *

Salade de Homard a la Vinaigrette des Tomates Roties
(Lobster Salad with Tomato Dressing)

* * *

Steak Hache aux Truffes et Foie Gras, Tarte a l'Oignon
(Seared Minced Steak with Onion Tart & Duck Liver)

* * *

Assiette du Chocolatier
(Plate of Chocolate Desserts)

* * *

Café et Mignardises
(Coffee with Bites)

Seventy Five Pounds Per Person

THE SET MENU DESIGNER COLLECTION

Menu L'Oasis

Coupe de Champagne Taittinger

* * *

Amuse-gueule
(Nibble)

* * *

Oeuf Caviar
(Egg with Caviar)

* * *

Salade de Mesclun
(Leaf Salad)

* * *

Millefeuille de Saumon au Cerfeuil
(Salmon with Pastry)

* * *

Sorbet Poire William
(Pear Sorbet)

* * *

Supreme de Volaille Jacquellines Truffes
(Chicken with Truffles)

* * *

Les Fromages de la Ferme
(Cheese)

* * *

Mousse au Chocolat
(Chocolate Mousse)

* * *

Café et Mignardises
(Coffee with Bites)

Seventy Five Pounds per person

TO COMMENCE...

Starters in Many Styles

Spinach & Roquefort Tart with Walnut & Sherry Vinaigrette
Five Pounds Ninety Five Pence

Salad of Wild Mushroom & Artichoke with Wild Herb
Leaves & Croutons
Five Pounds Ninety Five Pence

Steamed Asparagus with Champagne Cream Sauce
Six Pounds Twenty Five Pence

Provencale Vegetable Tian with Balsamic & Basil Dressings
Six Pounds Twenty Five Pence

Chicken Liver Paté with Toast and a Bacon & Gherkin Salad
Seven Pounds Only

Plain Bowl of Fresh Mussels with White Wine & Cream
Seven Pounds Only

Plate of Grilled Tomatoes including Cherry, Plum & Beef
with Moroccan Tapenade Served with Crispy White Bread
Seven Pounds Twenty Five Pence

Salad of Pear Fruit, Baby Mozzarella, Slow Roast Tomatoes & Walnut Oil
Seven Pounds Twenty Five Pence

Hot Seared Smoked Salmon with Fresh Tartare Sauce & Rocket Oil
Seven Pounds Fifty Pence

Warm Wedge of Simple Onion Tart with Tomato & Garlic Stew
Seven Pounds Fifty Pence

Terrine of Chicken with Smoked Chicken,
Pickled Melon & Wild Mushrooms with an Artichoke & Lemon Oil
Seven Pounds Twenty Five Pence

Potted Shrimps with Lemon Hollandaise Sauce
Seven Pounds Ninety Nine Pence

Predictable Crown of Melon
with Sorbet & Orange Sail with Glace Cherry
Eight Pounds Only

Salad of Smoked Ham
with Pear Fruit, Baby Mozzarella, Slow Roast Tomatoes & Walnut Oil
Eight Pounds Twenty Five Pence

Classical Avocado Pear with Peeled Prawns in a Cocktail Sauce
Eight Pounds Twenty Five Pence

Authentic Caesar Salad with Hot Salmon or Chicken
Eight Pounds Twenty Five Pence

Salmon Paté with Lemon Chutney and a Chunk of Warm Bread
Eight Pounds Fifty Pence

TO COMMENCE...

Starters in Many Styles (Continued)

Hot Glazed Macaroni with Italian Ham
& French Brie Attacked with Milled Pepper & Sea Salt
Eight Pounds Fifty Pence

Thai Style Crab Salad with Toasted Cashew Nuts
and a Lime & Sesame Sauce
Eight Pounds Seventy Five Pence

Warm Stew of Ham Hock with Raviolis and a Sage Butter Broth
with Vegetables
Eight Pounds Seventy Five Pence

Leaf Salad of Black Pudding, Poached Egg, Smoked Bacon
and Wild Mushrooms with Croutons & Mustard Sauce
Eight Pounds Ninety Five Pence

Three Smoked Fish with Caviar and Three Leaves
with Three Dressings
Nine Pounds Ninety Five Pence

White Wine Sauce Ladled over Tastings of Four Grilled Fish
Sat on Crushed Cauliflower with Sorrel & Capers
Ten Pounds Only

Simple Fillet of Lemon Sole Grilled
with Lemon & Fish Friendly Parsley Herb
Eleven Pounds Ninety Five Pence

Three Salmons with Three Dressings & Three Herbs
Twelve Pounds Only

Plate of Smoked Salmon
Twelve Pounds Only

Soups!

Chilled Melon & Ginger Soup with Yoghurt
Five Pounds Only

Creamed Wild Mushroom Soup
Five Pounds Fifty Pence

Curried Parsnip Soup with Coriander Yoghurt
Five Pounds Fifty Pence

Tiny Warm Sip of Tomato & Rosemary Juice
Five Pounds Ninety Five Pence

Mutton Broth with Barley & Parsley
Five Pounds Ninety Nine Pence

Classic Mulligatawny Soup
Five Pounds Ninety Nine Pence

Thick Beef Hongrois Soup with Tomato, Spices & Potato
Five Pounds Ninety Nine Pence

Tomato Soup with Cream, Carrot & Potato Garnish
Five Pounds Ninety Nine Pence

Pea Soup with Spring Onion, Mint & Butter
Five Pounds Ninety Nine Pence

Celery Soup Creamed with Water Chestnuts and a Blob of Leek Stew
Six Pounds Only

Lentil Soup with Coriander and the Odd Prawn
Six Pounds Only

Potato Soup with Spicy Sausage, Bits of Crouton & Sage Herb
Six Pounds Only

Creamy Squash & Garlic Soup
Six Pounds Twenty Five Pence

Traditional Brown Windsor Soup of Lamb & Beef
Six Pounds Twenty Five Pence

Simple French Onion Soup - enough said!
Six Pounds Twenty Five Pence

Watercress & Crème Fraiche Soup
Six Pounds Twenty Five Pence

Ham & Pumpkin Soup with More Pumpkin
Six Pounds Twenty Five Pence

Spiced Fish Soup with Coriander
Six Pounds Fifty Pence

The Infamous Three Soups In One Bowl
Six Pounds Fifty Pence

Curried Parsnip & Coconut Soup with Mango Yoghurt
Six Pounds Seventy Five Pence

Clear Duck Soup with Spicy Cumin Noodles
Six Pounds Seventy Five Pence

Oxtail Soup with Red Wine & Occasional Suet Dumplings
Six Pounds Ninety Nine Pence

Potato Soup with Onions, Smoked Chicken & Swimming Egg Yolk
Six Pounds Ninety Nine Pence

Cream of Chicken Soup with Pistachio Nuts,
Truffle & Chicken Force meat
Seven Pounds Twenty Five Pence

Authentic Clam Chowder with Thyme Herb & Soured Cream
Seven Pounds Twenty Five Pence

Deluxe Shellfish Soup with Herb Oil & Saffron
Eight Pounds Ninety Five Pence

Cream of Rice Flavoured with Curry Herb,
Poached Chicken, Foie Gras and Fresh Truffle
Twelve Pounds Fifty Pence

TO CONTINUE...

Fishy Main Courses

Pan Fried Skate Wing with Spinach, Nut Brown Butter,
Lemon & Capers, not Forgetting the Posh Herb Chips
Thirteen Pounds Fifty Pence

Fillet of Plaice in Butter Bread Crumb
with Hot Banana and Fresh Fruit Chutney
Thirteen Pounds Fifty Pence

Baked Fillet of Haddock in Parsley & Mustard Crumb
with Hazelnuts and Double Cream Braised Potato
Fourteen Pounds Only

Smoked Haddock
with Curried Potatoes, Currants & Apples and a Curry Herb
& Coriander Sauce
Fourteen Pounds Twenty Five Pence

Pan Seared Cod with Wild Mushroom Risotto,
Smoked Ham Crisp and a Truffle Butter Sauce with Thyme
Fourteen Pounds Ninety Five Pence

Pan Seared Salmon with Saffron Fondant Potato,
Sour & Sweet Onions and Tamarind
Fifteen Pounds Only

Warm Poached Salmon with Chive New Potatoes,
Green Beans, Green Salad & Butter Hollandaise
Fifteen Pounds Only

Baked Red Snapper with Thai Broth,
Noodles and Pickled Onions sat on a Scallop Mash
Fifteen Pounds Ninety Five Pence

Charred Tuna Steak with Classical Salade
Niçoise Splashed with Olive Oil
Sixteen Pounds Only

Halibut with Garlic Potatoes, Glazed Chicory & Red Wine Syrup
Sixteen Pounds Ninety Five Pence

Lemon Sole with Sauteed Potatoes, Vegetable Stew
& Lobster Thermidore Sauce
Seventeen Pounds Fifty Pence

Roast Fillet of Sea Bass with Braised Fennel,
Lemon Dressing & Tomato Stew
Seventeen Pounds Fifty Pence

Roast Sea Bass with Chilli, Soy Sauce, Ginger and a Crab Stir Fry
Seventeen Pounds Fifty Pence

Poached Fillet of Brill with Dill Mash and Baby Leeks
& Onions in a Champagne Broth
Eighteen Pounds Only

Meats, Fowl & Bird Main Courses

Heap of Buttered Mash with Grilled Sausage Ring
with Oodles of Stewed Onions, Peas & Onion Gravy
Twelve Pounds Fifty Pence

Steamed Steak Suet Pudding
with Greens, Roast Potatoes & Steak Sauce
Thirteen Pounds Only

Poached Baby Chicken served
with Big Roast Vegetables & Paprika Potatoes
Thirteen Pounds Twenty Five Pence

Ham Hock with Chive & Black Pudding Mash
and a Mustard Barley Broth
Thirteen Pounds Ninety Nine Pence

Roast Loin of British Pork
with Braised Lentils & Cabbage, Grilled Apples & Sherry Gravy
Fourteen Pounds Only

Confit of Duck Leg with a Spiced Cassoulet of Beans, Pork & Thyme
Fourteen Pounds Only

Tenderloin of British Pork with Garlic Mushrooms,
Butter Beans, Pancetta and a Mustard Seed Sauce finished with
Cream & Green Beans
Fourteen Pounds Fifty Pence

Chargrilled Breast of Chicken previously marinated in Lime,
Raw Onions & Smoked Garlic, accompanied by a Crisp Green Salad
and a Jazzy Honey & Sweetcorn Marmalade
Fourteen Pounds Seventy Five Pence

Fusion Style British Pork Fillet Marinaded in Milk Oven Baked
with Moroccan Spices served
with Chilli Noodles, Pak Choi & Coriander
Fourteen Pounds Ninety Five Pence

Free Range Chicken Breast Marinaded in Sweet Spices
& Coriander Herb Pan Grilled and Served with Fresh Pineapple,
Coconut & Shrimps Splashed with Cream
Fifteen Pounds Only

Braised Shank of British Lamb with Bubble & Squeak,
Fried Onions, Fresh Mint Gravy and Green Pea Stew
Fifteen Pounds Only

Roast Sirloin of British Beef with Yorkshire Pudding, Crispy Roast
Potatoes, The Expected Vegetables, Horseradish & Mustard
Fifteen Pounds Only

Braised British Belly Pork
with Swede & Turnip Mash, Apple & Sultana Chutney
and Little Roasties
Fifteen Pounds Only

TO CONTINUE...

Meats, Fowl & Bird Main Courses

Baked Ham with Chicken Rice, Broad Beans, Chorizo Sausage,
Sherry, a few Vegetables & Red Wine Carrot Sauce
Fifteen Pounds Only

Rack of British Lamb, Roasted and Sat on Braised Potato,
Leek & Onion Stew With Fresh Mint Sauce & Roast Gravy
Fifteen Pounds Only

Roast Breast of Cornfed Chicken
with Pasta on a Bed of Roast Aubergine & Tomato
with Garlic & Thyme
Fifteen Pounds Ninety Five Pence

Roast Loin of Venison
with Sweet Fondant Potato, Braised Red Cabbage,
Juniper Sauce and Roast Pear
Fifteen Pounds Ninety Five Pence

African Spiced British Lamb with Chick Pea Mash and Parsley,
Mint & Pear Salsa
Fifteen Pounds Ninety Nine Pence

Roast Breast of English Duck
with Fried Apple, Prune Polenta, Sweetened Cabbage
& Cinnamon Sauce
Fifteen Pounds Ninety Nine Pence

Authentic Chinese Style Roast Duck
with Sticky Rice, Pak Choi and Sour & Sweet Sauce
Fifteen Pounds Ninety Nine Pence

Chicken Marinaded in Sage Herb with Ham & Mixed Peppers,
Roasted with New Potatoes, Dribbled with a Herb & Vinegar
Dressing and a Splodge of Mascarpone all Sat on Rocket Leaves
Sixteen Pounds Only

Guinea Fowl with Madeira, Thick Double Cream,
Wild Mushrooms & Roast Leeks with Polenta
Sixteen Pounds Twenty Five Pence

Roast Loin of British Lamb
with Herb Mash, Orange Glazed Carrots, Rosemary Parsnips
and Pan Sauce
Sixteen Pounds Twenty Five Pence

Venison Loin with Butternut Mash, Artichoke Stew,
Roast Salsify & Celery Served
with a Peppered Venison Sauce and a Redcurrant & Port Drizzle
Sixteen Pounds Fifty Pence

Meats, Fowl & Bird Main Courses (Continued)

Lavender Roast Rump of British Lamb
with a Ragout of Baby Vegetables, Smoked Bacon
and Straw Crispy Potatoes
Sixteen Pounds Fifty Pence

Thick Medallion of British Beef
with Wild Mushrooms, Rich Port Sauce, Cauliflower Cheese
and Sage Fried Potatoes
Seventeen Pounds Only

Grilled Fillet of British Beef
with Beef & Horseradish Risotto, Vegetable Crisps and Mustard Oil
Seventeen Pounds Only

Oven Roast Fillet of British Beef with Glazed Chestnuts, Roast
Salsify, Beetroot and a Brandy & Red Wine Sauce
Seventeen Pounds Only

Veggie Main Courses

Thai Vegetable Curry
with Jasmine Rice, Blackened Onions & Chilli Oil
Fifteen Pounds Only

Gnocchi with Lemon Butter Sauce,
Baby Vegetables & Charred Asparagus
with Parmesan & Fresh Truffle
Fifteen Pounds Only

Wild Mushroom Risotto
with Tomato Stew, Crispy Fried Herbs
and a Wild Rocket & Orange Salad
Fifteen Pounds Only

Walnut Polenta Cake
with Beetroot & Sweet Potato Salad and Honeyed Vegetables
Fifteen Pounds Only

Baked Goat's Cheese Tart with Vegetable Ratatouille,
Pepper Oil And Sour & Sweet Onions with Sultanas
Fifteen Pounds Only

Charred Vegetable Lasagne (Open Style)
with Garlic Cream, Confited Tomatoes & Spinach
Fifteen Pounds Only

TO CONCLUDE!

The Desserts, Sweets, Puddings and 'Afters'

Spiced Apple Tart with Pear & Peach Custard & More Ice Cream
Six Pounds Twenty Five Pence

Chocolate & Orange Tart with White Chocolate Sauce
Six Pounds Twenty Five Pence

Jelly, Blancmange & Ice Cream with Hundreds & Thousands
Six Pounds Twenty Five Pence

Frozen Summer Berries & Currants with Hot White Chocolate Sauce
Six Pounds Twenty Five Pence

Tarty Lemon Tart with Mascarpone Cream & Bits of Meringue
Six Pounds Twenty Five Pence

Liquorice Pannacotta with Poached Winter Summer Fruit
Six Pounds Twenty Five Pence

Blueberry Pancake
with Maple Syrup Ice Cream & Vanilla Cream yummy!
Six Pounds Twenty Five Pence

Coffee & Pistachio Opera with Coffee Bean Sauce Wow!
Six Pounds Twenty Five Pence

Strawberry & Raspberry Tart with Sweet Mint Syrup
Six Pounds Twenty Five Pence

Pineapple & Honey Parfait with Coconut Nougat
Six Pounds Twenty Five Pence

Champagne Poached Summer Fruit with Vanilla Jelly
Six Pounds Twenty Five Pence

Iced Rum & Raisin Parfait with Brandy Snap and an
Allspice Doughnut
Six Pounds Twenty Five Pence

Plate of Fresh Fruit Wedges, Segments, Rough Cuts,
Bits, Pieces & Whole
Six Pounds Twenty Five Pence

Chocolate Bread & Butter Pudding with Hot Vanilla Custard
Six Pounds Twenty Five Pence

Baked Apple Cake with Ice Cream and Rum & Raisin Syrup
Six Pounds Twenty Five Pence

Steamed Chocolate Sponge with Two Chocolate Sauces,
One Pink and One Not Pink!
Six Pounds Twenty Five Pence

Classical Crème Brulée with Shortbread Biscuit
Six Pounds Twenty Five Pence

The Desserts, Sweets, Puddings and 'Afters' (Continued)

Summer Pudding with Yoghurt, Raspberry Sauce & Chopped Mint
Six Pounds Twenty Five Pence

Apricot Bakewell Tart with Very Almondy Custard
Six Pounds Twenty Five Pence

Classic Rhubarb Crumble with Custard Sauce
Six Pounds Twenty Five Pence

Rum Baba with a Whizz of Whipped Cream
Six Pounds Twenty Five Pence

Sticky Toffee Pudding
with Icky Sticky Sauce and a Ball of Toffee Ice Cream
Six Pounds Twenty Five Pence

Steamed Treacle Sponge with Double Cream Custard
Six Pounds Twenty Five Pence

Baked Egg Custard Tart with Custard & Thick Cream
Six Pounds Twenty Five Pence

Coffee Sponge Pudding
with Iced Top, Coffee Custard & Coffee Ice Cream
Six Pounds Twenty Five Pence

Lemon Sponge Pudding with Ginger Sauce & Pineapple Custard
Six Pounds Twenty Five Pence

Simple Luxury Chocolate Cake with a Great Chocolate Sauce
Seven Pounds Fifty Pence

Coffee

Coffee with Chocolates
Three Pounds Twenty Five Pence

Coffee with Petits Fours
Three Pounds Twenty Five Pence

Coffee with Toffees
Three Pounds Twenty Five Pence

Coffee with Turkish Delight
Three Pounds Twenty Five Pence

Coffee with Little Meringues
Three Pounds Twenty Five Pence

Coffee with Paper Bag of Sweets
Three Pounds Twenty Five Pence

The Cheese Cart

King Richard III Wensleydale

A cow's milk cheese, handmade in the traditional farmhouse Wensleydale style, by Suzanne Stirke of Newton-Le-Willows, Bedale. A stones throw from Middleham, a favourite residence of Richard III.

Mrs Bell's Buffalo Blue

Judy Bell of Shepherds Purse Creamery, Thirsk has just developed this excellent cheese from buffalo milk using traditional methods dating back to the 11th Century. The sharp clean taste quickly gives way to an extraordinary combination of flavours, unique to buffalo milk.

Swaledale Ewes PDO

Ewes milk was originally used in the recipe for making Swaledale, this is a hard cheese which has a clean, refreshing more piquant taste than the cow's milk version.

Cropwell Bishop Stilton

This has got to be the king of English cheeses, a British gold medal award-winning, traditional blue veined cheese from the Cropwell Bishop Creamery.

Lincolnshire Poacher

The only cheese made in Lincolnshire, cheddar-like, compact and chewy, with a creamy rich, nutty character that is sweet, yet balanced by a feisty acidity that has hints of green grass.

The finish is bitter-sweet and long-lasting.

Exmoor Blue PDO

This unpasteurised, vegetarian blue cheese made by Alan Duffield in Somerset is made from raw cow's, raw goat's and raw sheep's milk.

This cheese has a very unique character and style.

Mrs Kirkham's Lancashire

A crumbly semi-hard cow's milk cheese, made by Ruth Kirkham of Lancashire, to enhance the flavour, the cows from which the milk is from are fed on dandelion and clover plants.

Stinking Bishop

This velvety, smooth almost spoonable cow's milk cheese is matured for six to eight weeks. Its distinctive rind is created by the cheese being washed in perry, which creates an orange-yellow colour with a slightly sticky texture. A strong pungent cheese that lives up to its name!

Green's Mature Cheddar

Matured for six months, this unpasteurised cow's milk cheese is hand-crafted in the West Country, this Cheddar is strictly for the mature cheese connoisseur.

Allerdale

This hard goat's cheese is made by Thornby Moor Dairy in Cumbria. It is mellow and rich in flavour, which means it is not as overpowering as some traditional goat's cheeses.

Golden Cross

Based on the French Sainte Maure, this unpasteurised goat's milk cheese is made by Kevin & Alison Blunt in Sussex and its characteristic flavour comes from it being lightly dusted with ash, resulting in a flavour which blends sweetness with acidity to give a barely detectable goaty finish.

Sharpham

This soft, white unpasteurised cow's milk cheese is hand-crafted in Devon. The Jersey milk gives this brie type cheese a smooth thick consistency similar to clotted cream! The cheese is made from March to December and is matured for six to eight weeks.

Elmhirst

Made in Somerset, this triple cream cow's milk cheese has a soft and sweet flavour, similar to brie in texture, but a lot richer!

Reblochon AOC

The taste of this French cow's milk cheese is reminiscent of freshly picked, crunchy walnuts with a hint of mountain flowers, it has a creamy, soft texture often compared to English custard!

Munster AOC

From the Alsace region this is a creamy, unpasteurised, washed rind cow's milk cheese. The cheese is constantly rubbed with brine over a period of two to three months, this cases the rind to develop its' rich colour and the aroma to intensify.

Beaufort AOC

This cow's milk cheese is made in the Savoie region of France, the hard, brownish-yellow, natural brushed rind is slightly rough. It owes its' superb flavour to the flowers, sweet grasses and herbs of the high pastures where the cow's must graze.

Two of Each (pre-chosen)
Four Pounds Fifty Pence

Three of Each (pre-chosen)
Five Pounds Twenty Five Pence

Four of Each (pre-chosen)
Five Pounds Ninety Nine Pence

Chef's Choice of Four
Five Pounds Only

BUFFET

Fish Cakes with Spicy Tomato & Lime Salsa

Toad in the Hole with Real Onions

Fish & Chips (enough said) with Mushy Peas

Potato Wedges & Dips

Deep Fried Pork with Chinese Style 'Sweet & Sour'

Pot of Mussels in White Wine & Cream

Prawn Crackers

Authentic Caesar Salad

Dim Sum & Samosas

Salt & Pepper Spare Ribs

Barbeque Spare Ribs with Hickory Sauce

Chinese Style Fried Rice

Chips (formerly known as French fries) in cones
(now copied by thousands)

Bacon Butties with HP Sauce

Chinese Noodles with 'Seaweed'

Wedges of Tomato & Cheese Pizza & Another of Spicy

Nacho's with Salsa, Guacomole & Dips

Avocado Pear & Prawn Salad

Sausage & Buttered Mash with Peas

Ratatouille Stew with Crumbly Wensleydale Cheese

Beefburgers with Sweetcorn

3 choices - Twelve Pounds Fifty Pence

4 choices - Fifteen Pounds Ninty Five Pence

5 choices - Seventeen Pounds Fifty Pence

Chef's Mystery Choice

3 items - Ten Pounds Only

5 items - Thirteen Pounds Fifty Pence

BUFFET (Continued)

Chicken in a Basket

Scampi in a Basket with Lemon

Hot Roast Beef in Baps with Accompanying Mustard & Horseradish

Oven Roast Pig with Garlic & Sage, Apple Sauce & Stuffing
in a Crispy French Stick

Variety of Deluxe Sandwiches to include Ham & Potato,
Corned Beef & Coleslaw

Big Steak Pie with a Crusty Lid

Indian Style Mixed Grill

Spring Rolls

Beef Stroganoff with Herb Rice

Simple Vegetable Quiche with Crispy Green Salad

Jacket Potatoes with Coleslaw

Cornish 'Style' Pasties

Spaghetti Bolognese with Italian Cheeses

'Pasta' Carbonara with Herbs

Tomato & Onion Salad with Olive Oil

Simple Grilled Gammon with Fresh Pineapple

Mixed Salad with Dressings

Satays on Sticks with Kebabs

Tandoori Style Chicken with Yoghurt

Hot Dogs with Mustard Sauce - WOW!

Poached Fresh Salmon

Cod Brandade (Creamy Cod & Haddock with Mashed Potatoes)

Chicken & Tomato Stew with Chorizo Sausage, Bacon & Herbs

Selection of Fresh Fruit Smoothies

Jelly, Ice Cream & Blancmange

Sticky Toffee Pudding with Caramel Custard

Profiteroles with Chocolate Sauce

Selection of Local Cheese with Chutneys & Biscuits

Classic Charlotte Russe

Chocolate Rice Pudding with Chocolate Ice Cream

Hotch Potch Potch of Desserts

Infamous Black Forest Gateau

Arctic Roll with Carnation Milk

Huge Pie of Meringue with Fresh Fruit & Whipped Cream

Tea Cup Trifle with 100's & 1,000's

3 choices - Twelve Pounds Fifty Pence

4 choices - Fifteen Pounds Ninty Five Pence

5 choices - Seventeen Pounds Fifty Pence

Chef's Mystery Choice

3 items - Ten Pounds Only

5 items - Thirteen Pounds Fifty Pence

Your Complete Canapé Collection

The Dreaded Pineapple & Cheese on Sticks

Fancy Cheese on Toast with Anchovy

Italian Ham & Melon

Boiled Egg & Caviar

Dim Sum

Smoked Salmon

Chicken Curry on a Stick

Duck Tart with Honey & Sesame

Mini Prawn Cocktails

Little Tomato in Vodka

Samosas

Chicken Liver Pate with Onion Relish

Prunes Wrapped in Bacon

Smoked Haddock & Parmesan Tart

Dinky Pizza

Black Pudding Sausage Roll

Prawn Toasts

Tempura Tiger Prawns (counts as two I'm afraid)

Little Jacket Potatoes with Chilli Relish

Smoked Salmon Sandwiches on Brown Bread

Hot Roast Beef in Little Yorkshire Puds

Four Styles of Spicy Sausages on Sticks

Fish & Chips (sorry but it counts as two!)

Five Styles - Eight Pounds Ninety Five Pence

Six Styles - Nine Pounds Fifty Pence

Our Choice of Three Styles - Six Pounds Ninety Nine
Pence

Canapés - In Vogue

Passion Fruit to Scoop Out with a Teaspoon (two halves per person)

Five Pounds Ninety Five Pence

Kiwi to Scoop Out with a Teaspoon (two halves per person)

Six Pounds Ninety Five Pence

Taste of Shepherds Pie

Seven Pounds Fifty Pence

Terrine of Slow Braised Duck with Oriental Vegetables
and a Sweet Sauce

Seven Pounds Ninety Nine Pence

Whole Scallop with Ginger & Coriander (two per person)

Eight Pounds Ninety Five Pence

Chef's Various Tastings on Teaspoons (Three per person)

Eight Pound Fifty Pence

Very Deluxe Dainty Mouthfuls on Teaspoons of Lobster & Caviar
(two teaspoons each)

Nine Pounds Ninety Nine Pence

Banqueting Terms and Conditions

Provisional Reservations

Banqueting facilities can be reserved provisionally for fourteen days. After fourteen days Hazlewood Castle has the right to release the reservation.

Confirmation

A booking will only be confirmed upon receipt of a signed contract, together with written confirmation and appropriate deposit and company/personal payment details.

The form must be returned by you and received by the hotel within seven days of the date of issue or, if such time is not available prior to the date of arrival, within a maximum of 48 hours. If the agreement is not received by the hotel within this period, the hotel reserves the right to release the provisional booking and re-let the facilities.

Terms of Payment

Deposits

An initial deposit of £10.00 per person is required to secure the booking. Full pre-payment for the function must be made 6 weeks prior to the event, with any outstanding charges being paid for on departure. For bookings made within 6 weeks of the event, full pre-payment will be required upon confirmation. Deposits are neither transferable nor non-refundable. Hazlewood Castle reserves the right to cancel the event if the appropriate deposits are not received within the specified time limit. For any payments that are not settled on departure, a credit card will be automatically be charged with the outstanding amount.

Credit Facilities

Credit facilities will be granted once a credit application form has been successfully completed. In the case of an approved credit account, our invoice will be dispatched the day after the event with payment being required within 30 days of receipt. We reserve the right to charge interest on amounts materially overdue for settlement.

Final Numbers

The final number of guests attending a function must be notified at least two working days prior to the event (guaranteed minimum numbers). The charge to the client will be based on either the actual number attending or the guaranteed minimum number, whichever is greater.

Reduction in Banqueting Numbers

A charge will be levied when final numbers for Banqueting drop below 60% of the original anticipated at the time of confirmation of the booking, unless we are notified accordingly 60 days prior to the event.

The charge will equate to 50% of the evaluated lost revenue.

Cancellation

In the unfortunate circumstances that you have to cancel or postpone your confirmed bookings at any time prior to the event, the hotel will make every effort to re-sell the facilities on your behalf. Any cancellations or postponements should be verbally advised to the hotel in the first instance. All cancellations must be confirmed in writing and the facilities you reserved cannot be released for resale until this is received and acknowledged.

The following cancellation charges will apply:-

Cancellation within 31 - 120 days of the event -
30% of the total anticipated revenue less any deposit

Cancellation within 30 - 15 days of the event -
50% of the total anticipated revenue less any deposit

Cancellation within 14 days of the event -
100% of the total anticipated revenue less any deposit

Cancellation by the Hotel

If, due to circumstances beyond our control, Hazlewood Castle is unavailable for your event, then we will endeavour to find you an alternative venue. If we are unable to do this then a full refund will be given.

Licensing

If a license extension is required, the organiser is requested to confirm the extended time at least 28 days prior to the function. Please note that the license extension cannot be guaranteed

Prices

All prices in our information pack are current at the time of going to print. Hazlewood Castle reserves the right to amend prices should costs increase substantially due to seasonal fluctuations, for which prior notice will be given. Prices may be adjusted to allow for changes either in VAT or other Government taxes and currency fluctuations.

Corkage

A Corkage charge will be incurred for any wines and spirits brought in by the customer. Prizes of wine, champagne, spirits etc may not be consumed on the premises.

Advertising

No advertising, public or otherwise, of any function at Hazlewood Castle may be exhibited without permission.

Damage

Whilst you and/or your guests are occupying the property and grounds of Hazlewood Castle, it would be appreciated if every effort is made to safeguard the existing fixtures, fittings and decorations. Any damage caused shall be restored by Hazlewood Castle and the cost incurred will be recharged to the client/hirer. You are also responsible for any damage caused by any third party/suppliers attending your event.

Loss or Damage to Property

Hazlewood Castle shall not be liable for any loss or damage to the property of guests or any such person as may so occupy the premises except within the constraints of the Hotel Proprietors Act 1965.

Health and Safety

Guests using the facilities at Hazlewood Castle must comply with all the regulations concerning licensing, fire, health and safety.

NOTES

HAZLEWOOD CASTLE

HOTEL • RESTAURANT • BANQUETING • MEETINGS • FILMING • OUTSIDE CATERING

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