



PRICES & MENU

BEVERAGES

For your drink before the meal

we offer the following suggestions,

A glass of Sherry	£2.80
A glass of Sparkling White Wine	£4.00
A glass of Bucks Fizz	£3.20
A glass of Chilled White Wine	£3.50
A glass of Pimms with Lemonade	£3.75
Orange Juice	£1.50
Elderflower Cordial	£1.50

To accompany the meal, wines from our wine list may be chosen. Our house wine is very popular. For a glass and a top up, with a choice of Australian red or white, allow a budget figure of

£7.00 per person

For the toasts at the end of the meal we recommend you choose between a Champagne and a Sparkling Wine. A Sweet or a Medium Dry Sparkling Wine is available.

£6.50 per glass
£4.00 per glass

ACCOMMODATION

Bride & Groom Upgrade to Four Poster Room

£60 per night inc. bed and breakfast, half bottle Champagne, chocolates, flowers and fruit.

Guests Accommodation includes breakfast

£90 double room per night
£60 single room per night

ROOM HIRE

Ceremony Room

£420 exclusive use

Registrars

01522 782244

Wedding Breakfast Suite

£no charge

Evening Function Room

£775 inc. resident disco

You will find overleaf a wide range of menus that have been selected to cater for a varied range of business and social events. We would be happy to meet with you to discuss your particular requirements in detail, and perhaps suggest seasonal alternatives to these menus.

Your menu choice must apply to the whole party; we do not offer choice menus. However, we always have alternatives available for any guests who cannot eat what you have chosen for them.

If you wish to choose dishes from different price bands, this can be arranged and a surcharge may apply.

At popular times of the year, a minimum charge for 80 people will apply in the Woodland and Petwood Suites.

We are always happy to cater for special diets and if given prior notice, are able to ensure that strict dietary requirements are met. We have suggested several vegetarian main courses for you to choose from.

We have not specified vegetables on these menus as we always use fresh produce. We will suggest the most appropriate fresh vegetables in season at the time of your function.

Two vegetables will be offered in addition to potatoes.

Wherever possible, local produce is used exclusively in our dish preparations and none of the menus offered to our guests contain any genetically modified products.

All prices are inclusive of VAT at 20%

We make no charge for service.

These menus and prices are due to last throughout 2011, and we expect them to remain unchanged for the whole twelve months.

However, with all the uncertainty about both fresh food supply and prices, we must reserve the right to review the content and prices of menus, should the need arise.

If you have any queries on the information in this pack, please contact Natalie Johnson, Conference and Banqueting Manager



SILVER BUFFET

Smoked Salmon and Tiger Prawns
With a lemon and dill dressing
Roast Honey Glazed Ham
Sirloin of Lincoln Red Beef
Roast Local Turkey
Poached Fillet of Organic Shetland Salmon

£44.50pp

Baby Salad Leaves
Tomato and Cucumber
Coleslaw
Potato and Chive Salad
Beetroot and Onion Salad
Penne Pasta and Tomato
Hot Minted New Potatoes

Lemon Syllabub
Served with butter biscuits

Coffee and After Dinner Mints

MAPLE BUFFET

Choose any starter from Menus 1 - 7

Roast Ribs of Beef
Decorated Hams
Dressed Salmon
Breast of Chicken

£58.00pp

Bowls of locally grown and homemade salads
Assorted breads
A selection of homemade dressings
Condiments and relishes

Choose any dessert from Menu 1 - 7

English and Continental Cheeses served with
Celery, Grapes and Water biscuits

Coffee and Petit Fours

PETWOOD CANAPÉS

Why not offer your guests a selection of Canapés
before your meal.

Chipolata Sausage in Honey and Sesame Seeds
Crab, Chilli and Lime Cakes
Crayfish Cocktail
King Prawn, Mange Tout and Chorizo
Mozzarella and Tomato Bruschetta
Dill and Honey Salmon Rosettes
Yorkshire Pudding and Rare Beef
Fresh Fig with Rocket wrapped in Prosciutto
Goats Cheese and Lincolnshire Plum Loaf

3 Choice
£6.00pp

4 Choice
£7.50pp

5 Choice
£9.00pp

The following buffet menus will not be served as a wedding breakfast

FINGER BUFFET

Various Freshly Prepared Sandwiches

Hot Lincolnshire Sausage Rolls
Plaice Goujons and Tartar Sauce
French Bread Pizza
Duck Spring Rolls

Sandwiches
and

Choose any 4
£13.50pp

Choose any 5
£16.00pp

Choose any 6
£17.50pp

Spicy Chicken Wings
Pork Pie & Piccalilli
Prawn Vol au Vents
Vegetable Spring Rolls
Smoked Salmon Bagels
Goats Cheese & Red Onion Tartlet
Baby Mini Chocolate Eclairs
Platter of Fresh Fruit

HOG ROAST

£14.00pp

Joints of Pork, traditionally spit roasted and served with
Floured Baps - small and large
Tossed Salad
Coleslaw
Potato Salad
Sage and Onion Stuffing
Apple Sauce
MINIMUM 40 people

MENU

1

Warm Tartlet of Cote Hill Blue Cheese and Spinach
Presented on a bed of mixed leaves
Drizzled with a Balsamic dressing

Roast Loin of Grasmere Farm Pork
Served with a thyme jus and a Bramley apple sauce

Selection of fresh Vegetables and Potatoes

A Rich Dark Chocolate Mousse
With marbled chocolate crisps

Coffee and After Dinner Mints

£37.00 pp

MENU

2

A Salad of Parma Ham and Asparagus
Presented on dressed rocket leaves with
Parmesan shavings

Supreme of Chicken
Served with a smoked bacon and
button mushroom sauce

Selection of fresh Vegetables and Potatoes

Eton Mess
Drizzled with a strawberry liqueur

Coffee and After Dinner Mints

£39.50pp

MENU

3

Chicken and Brandy Parfait
With a spicy tomato chutney and
a basket of rustic mini rolls

Char Grilled Pork Steak
On Lyonnaise potatoes with
a wholegrain mustard sauce

Selection of fresh Vegetables and Potatoes

Lemon Tart
Served with a Compote of Woodland Berries

Coffee and After Dinner Mints

£42.50pp

MENU

4

Pan Fried Fillet of Sea Bass
Presented on a white wine and dill cream
With glazed cherry tomatoes

Breast of Corn Fed Chicken
Filled with a tomato and basil mousse
Presented with a Madeira glaze

Selection of fresh Vegetables and Potatoes

Lincolnshire Plum Loaf Bread & Butter Pudding
Served with a vanilla custard

Coffee and After Dinner Mints

£45.00pp

MENU

5

A Platter of Smoked Salmon and Gravdax
With a celeriac and apple remoulade

Roast Sirloin of Lincolnshire Beef
Carved on a horseradish mash
With a truffle and wild mushroom sauce

Selection of fresh Vegetables and Potatoes

White Chocolate and Butterscotch Cheesecake
Drizzled with a toffee sauce

Coffee and After Dinner Mints

£48.50pp

MENU

6

Salad of Oak Smoked Chicken and Quails Eggs
On a nest of mixed leaves
With an orange and watercress vinaigrette

Roast Rump of Lamb
Sliced onto a gratin dauphinoise with
a rosemary and chorizo jus

Selection of fresh Vegetables and Potatoes

Crème Brûlée
Served with a butter biscuit

Coffee and After Dinner Mints

£50.00pp

PLEASE CHOOSE THE SAME STARTER, MAIN COURSE AND DESSERT FOR THE WHOLE PARTY

MENU

7

£53.00pp

A Roulade of Smoked Salmon and Crab
Presented on a bed of cucumber with a dill, vodka,
Keta caviar and soured cream dressing

Roast Fillet of Lincolnshire Beef
Carved onto a mixed peppercorn sauce
Topped with deep fried watercress

Selection of fresh Vegetables and Potatoes

A Trio of Desserts - Chocolate Ganache,
Lime Mousse and Wild Berry Pavlova

Coffee and Petit Fours

VEGETARIAN DISHES

Please select
the same dish
for all
vegetarians

Spinach and Tomato Roulade
Served on a glazed cheese sauce

Roast Pepper, Olive and Red Onion Tartin
Glazed with mozzarella on a cherry tomato confit
drizzled with a balsamic dressing

Roasted Bell Peppers
Filled with a vegetable and cheese risotto

A Tartlet of Spinach and Blue Cheese
Served with a Provencale sauce

EXTRA COURSES

Why not add an extra course to your chosen menu?

SOUPS - £4.50 per person

A Thick Leek and Potato Soup
Sprinkled with parsley

Minestrone Soup
Offered with freshley grated Parmesan cheese

A Red Pepper and Goats Cheese Soup
Topped with a red onion and goats cheese crostini

Cream of Roasted Plum Tomato Soup
Finished with double cream and chives

Broccoli and Stilton Soup
Finished with toasted flaked almonds

SORBETS - £1.75 per person

Strawberry
Raspberry
Lemon
Champagne
Blackcurrant

CHEESE - £40 per table (based on 8 people)

A Platter of English Cheese to include
Lincolnshire Poacher
Cote Hill Blue
West Country Brie
Served with a basket of savoury biscuits, celery
Red onion chutney and grapes

PLEASE CHOOSE THE SAME STARTER, MAIN COURSE AND DESSERT FOR THE WHOLE PARTY



CHAMPAGNE

	Bottle
1 Moutard Grand Cuvée Champagne	£33.00
2 Moutard Prestige Rosé Champagne	£35.00
3 Pol Roger Brut Reserve Champagne	£49.50

SPARKLING WINES

6 Tenute San Marco Prosecco Extra Dry - Italy	£18.95
7 Asti DOCG San Silvestro - Italy	£17.50
8 De'or Sparkling Pinot Grigio Blush IGT Cielo e Terra - Italy	£22.90

ROSÉ WINES

9 Pinot Grigio delle Venezie IGT Blush - Italy	£14.95
12 Foundstone Shiraz Rosé - Australia	£16.95

WHITE WINES

	Bottle
13 Valle Dorado Sauvignon Blanc Curico Valley - Chile	£14.95
14 Le Beau Chêne Sauvignon Blanc, Grenache VdP - France	£15.95
15 Capito Pinot Grigio IGT Venezie Sacchetto - Italy	£14.95
16 Hazy View Chenin Blanc - South Africa	£14.95
17 Head over Heels Semillon Sauvignon Blanc - Australia	£20.95
18 Musadet de Sevre et Maine - France	£17.00
20 Sancerre Domaine Gerard Millet Loire Valley - France	£29.50
21 Faultline Sauvignon Blanc Marlborough - New Zealand	£18.50
24 Piesporter Michelsberg QbA - Germany	£14.95
26 Echeverria Unwooded Chardonnay Curico Valley - Chile	£16.95
28 Chardonnay Domaine de Pourthie Vin de Pays - France	£16.95
29 Chablis Domaine Jean Goulley Burgundy - France	£27.95

RED WINES

31 Terre du Soleil Merlot Vin de Pays - France	£14.95
33 Le Beau Chêne Pinot Noir Vin de Pays - France	£15.50
34 Beaujolais Domaine Romany - France	£18.95
35 Saint Clair Merlot Marlborough - New Zealand	£26.00
37 Valle Dorado Cabernet Sauvignon Curico Valley - Chile	£14.95
38 Rioja Crianza 'Rivallana' Bodegas Ondarre - Spain	£21.00
39 Hazy View Pinotage - South Africa	£16.50
40 Echeverria Merlot Curico Valley	£16.95
45 Coleccion Malbec Michel Torino - Argentina	£17.95
47 Foundstone Shiraz - Australia	£16.95
49 Ondarre Reserva Rioja - Spain	£25.95
50 Chateaufeuf de Pape Domaine de Grand Tinel - France	£36.50

HOUSE WINE

51 Opal Ridge Semillon Chardonnay - Australia	£14.95
52 Opal Ridge Shiraz Cabernet - Australia	£14.95