

Bramall Hall

Bramall Hall is a superb example of a Tudor Manor House with a thousand years of history. The House, one of the most beautiful treasures of England and is of great national importance. The magnificent 16th Century wall paintings, Elizabethan fine plaster ceiling and the Victorian kitchens and Servants Quarters give this Hall its distinctive charm. Bramall Hall is a unique and intimate venue perfect for a very special occasion.

The Hall stands in 70 acres of parkland designed in the style of Capability Brown to give grand vistas over the terraces, lawns and lakes to the trees beyond. This stunning landscape provides a wonderful backdrop for your event.

From 1070 until the late 1869 just three families owned the Bramall estate; the Masseys, the de Bromales and the Davenports. The families clearly fell in love with the hall and we at Venue Management are confident you will to.

On the death of William Davenport in 1869, the Hall passed to his son John William Handley Davenport. In 1883 Charles Henry Nevill became the new owner. Charles Nevill was a partner in his father's firm of calico printers in Strines, Marple. It was Charles's father, Thomas Henry Nevill who actually bought Bramall Hall and then made a belated wedding gift of it to his son. Charles Nevill lived at Bramall Hall until his death in 1916. In 1925 the estate was sold to John Henry Davies, a prominent Manchester businessman who lived at the Hall until his death in 1927. John Davies was the president of Manchester United Football Club and was largely responsible for Old Trafford Football Ground. His wife Amy was niece of the sugar magnate Sir Henry Tate, who founded the Tate Gallery. It was Amy Davies who sold the house to Hazel Grove and Bramhall Urban District Council in 1935.

Following local government reorganisation in 1974, the estate became the responsibility of Stockport Metropolitan Borough Council, who still manage and care for the Hall today. They have undertaken major schemes of restoration and the house is now used for a variety of purposes including being a popular venue.

Bramall Hall is one of Stockport's Historic Wedding Venues.

Venue Management
Stockport Town Hall
Edward Street
Stockport
SK1 3XE
T: 0161 474 3451
www.stockporttownhall.org.uk



STOCKPORT
METROPOLITAN BOROUGH COUNCIL

Bramall Hall is the idyllic location for a private celebration be it a special birthday, a milestone anniversary or corporate event. Whatever the occasion let us help you do it in style.

Bramall Hall can accommodate up to sixty guests for the private dining experience in the Banqueting Room. The Banqueting Room was first constructed between 1400 and 1450. With its dramatic Tudor styling as a backdrop for your banquet your guests will immediately experience a sense of grandeur.

To start the evening why not receive your guests with a drinks reception and canapés in the Great Hall? This can be followed with a tour of the house or an informal opportunity for your guests to explore. Dinner will then follow in the Banqueting Room. Choose from a served meal or traditional style carvery from the enclosed menu. If you would like to extend your evening your guests can be invited into the Great Hall for a cheese course and liquors or evening entertainment of your choice. The banqueting experience at Bramall Hall can be tailor made to suit your requirements. To discuss your event details please contact the events team on 0161 474 3451.

***Private dining events are available
Monday – Sunday from 5pm to Midnight
£1,250 facility fee***

(Prices subject to increase 1st April 2012)

Please note that 16, 18 and 21st Birthday Party bookings can not be accepted.

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Bramall Hall

Drinks Reception

NB: All drinks receptions are charged for per glass consumed price only with the exclusion of Champagne (see below)

A lovely way to celebrate is to have drinks in the beautiful surroundings of Bramall Hall, or in the Courtyard (weather permitting).

Please choose one type

Bucks Fizz

One glass per person: £2.50 per glass
½ hour drinks reception: £4.50 per head

Prosecco – Cuvee Astoria Lounge

One glass per person: £5.00 per glass
½ hour reception: £7.50 per head

Kir Royale

One glass per person: £5.00 per glass
½ hour reception: £7.50 per head

Champagne

Champagne is charged per bottle, estimated 5 glasses per bottle. Please see the choices below.

Wine List 2011

Sparkling Wines & Champagnes

NB: All wine and champagne served during the meal is charged for at the per bottle price

Cremant de Loire Brut NV – Chateau de La Presle £20.30

Predominantly from the Chenin grape, this is clean, fresh and dry with light yet intense fruit and a bright finish.

Champagne Boizel – Brut NV £32.50

The very expression of Champagne superbly balanced with delightful appetising aromas and refreshing finish. The high proportion of Chardonnay within the blend gives great elegance and finesse whilst the Pinot adds true depth and character.

Champagne Boizel Rose – Brut NV £35.50

Delicious aromas and flavours of red fruits combined with clean, refreshing acidity. High quality and good value.

Champagne Pol Roger – Brut NV £37.80

One of the greatest non-vintage Champagnes. Fresh and lively with delicious fruit. Elegant and refined.

Champagne Bollinger Special Cuvee – Brut NV £42.00

Robust yet fruity, full flavoured yet clean, this is terrific Champagne with some citric flavours beautifully combined with biscuit

Bramall Hall

White Wines

House White, Sauvignon Blanc Sol de Anders
Chile £12.80*
Fresh gooseberry/capsicum fruit with herbal notes behind.

Muscadet Sur Lie, Château de La Ragotiere
France £14.00
Bright and fresh with underpinning minerality. Ripe fruits dominate and lead to a dry finish.

Pinot Grigio "Alisia" – Astoria Vini
Italy £14.25
Soft and well fruited with aromas and flavours of pears dominating. Classic Pinot Grigio.

Chardonnay, Trentham Estate
Australia £14.50
A superb rich and full white wine from this first class producer. Good balance and flavour.

Sauvignon Blanc – Dream Bay Winery
Marlborough, New Zealand £14.80
A fresh and fragrant wine with a lovely zesty finish that leaves the palate refreshed.

Viognier, Eventide Wellington
S Africa £14.95
Super, spicy springtime aromas of apricots and honeysuckle. Delicate yet with an underlying strength and focus.

Sancerre "Les Collines Blanches" – Domaine Brochard
France £16.50
Fresh and fragrant and packed with gooseberry/nettle fruit. Terrific with shellfish and goats cheese.

Chablis, Domaine Emile Petit
France 2007/08 £16.95
Excellent as an accompaniment to seafood. Crisp and fresh with a hint of apples in the bouquet and deep minerality behind.

Rosé Wines

Merlot Rosé, Sol de Andes 2010 £12.50
Strawberries and cream in a glass that carry through to the palate with a delicate acidity. Just off dry, it makes for very easy drinking especially on a hot, summers day.

Malbec Rosé, Chevalier de Famaey 2009/10 £14.00
A quite delicious Rosé made purely from Malbec grapes grown in France's Lot Valley. The aromas of red berries lead to a full and stylish palate. The vibrant finish leaves the mouth refreshed and clean.

Red Wines

House Red, Primitivo di Puglia – Antonini Ceresa
Italy £12.05*
This is Puglia's version of the Zinfandel grape showing plum and cherry fruit flavours with a touch of smooth spice in the finish.

Shiraz/Cabernet, Bottle Tree Winery
S. Australia £12.25
A smooth and well balanced wine with a spicy and rich finish.

Urban Malbec, Argentina £13.45
This varietal has made its home in Argentina giving ripe and spicy fruit aromas with good structure and a generous aftertaste.

Rioja Tinto, Bodegas Sierra Cantabria
Spain £13.55
Great value Rioja showing class and breeding. Raspberry and blackberry aromas with notes of vanilla. Mature fruit on the palate in great harmony with tannins and acidity.

Cotes du Rhone "Cotes Levant" Domaine Remejean,
France £13.70
Fresh and generous red wine with great depth of flavour.

Cabernet Sauvignon, Mischa Eventide Estate
Wellington, South Africa £14.75
A full-bodied wine that shows luscious, velvety tannins with a well balanced acidity.

Dream Bay Pinot Noir
Marlborough, New Zealand £14.95
New Zealand's Pinot Noir is now proving itself and Peter Vega has made a great example here which is elegant and complex with good red berry fruit. The wine has been matured in American oak giving dark chocolate and integrated fine tannins.

Merlot – Rust En Vrede Estate
Stellenbosch, South Africa £16.05
Rich chocolate and mocha aromas combine well with darker berries and subtle hints of spice. Soft juicy tannins, backed up with hints of vanilla and blueberries.

Dolcetto d'Alba 'Santo Stefano' – Giuseppe Mascarello
Italy £17.20
A classy bouquet of flowers and cherries, with hints of polish, and a generous palate with bright fruit and clean acidity and a fresh, lingering finish

Prices correct as at January 2011. Vintages and prices are subject to change.

NB: All prices are subject to VAT at the current rate

*House wine is subject to change at the manager's discretion

Bramall Hall

R W Bespoke Events Ltd

2011 Sample menu from Bespoke Events, for information only.
Prices are subject to change.

*The following menus are presented "a la Carte"
Therefore each course is priced INDIVIDUALLY, allowing you to form your own menu from the wide choice that is available. This allows you to choose the perfect meal for you and your guests. A complimentary tasting session can be arranged with R W Bespoke.*

You may choose to have a two, three, four or five course meal; others will prefer the sumptuous carved buffet selections.

All persons attending will be served the same meal, however for those with special dietary requirements a tailored menu can be provided

The menus include coffee/tea and sweetmeats

Breads are served with all starters.

Breads and oils can be requested as a pre-starter course at an additional charge of £2.50 per head.

Pre-Dinner Canapés – Selection on request

Based on 1 of each per person

(Selection of 3 Canapés) per person £4.50

Or

(Selection of 5 Canapés) per person £6.95

A Cheeseboard Course

Selection of British and Irish cheeses with celery, grapes and walnuts £6.00

Selection of three local cheeses with spiced apple chutney and flavoured wafers £6.50

**All prices are exclusive of VAT*

**Dinner menu prices are based on a minimum of thirty adults dining*

**Menu prices are reviewed on an annual basis and therefore could be subject to an increase of up to 5% effective from 1st April each year.*

STARTERS



Thai salmon fishcakes with red onion and chilli jam £5.95

Tuna carpaccio on rocket with lemon oil and baby capers £6.00

Salad of smoked mackerel with pickled beetroot, watercress and horseradish £5.85

Potted shrimp with brown bread toast £5.75

Lobster and crayfish cocktail with baby gem and apple crisps £6.95

*'Trio of salmon' Oak smoked with dill mayonnaise gravadlax with lemon and fines herb,
shot of mousse with Melba toast £6.95*

*Tian of haddock, seared tuna and oak smoked salmon on herb leaf, lobster and minted
mango salsa £6.60*

Smoked salmon and trout terrine with horseradish and chive crème fraîche £6.50

*'Seafood taster plate' prawn cocktail, seared scallop wrapped in Parma ham smoked
salmon and trout mille feuille £6.95*

*Chicken liver parfait with crispy pancetta, red onion marmalade and toasted brioche
£5.75*

Foie gras and duck terrine with spiced pear chutney and toasted walnut bread £6.95

Parma ham with seasonal melon and crumbled blue cheese £5.90

Confit duck, citrus and herb salad with pea shoots £6.10

*'Mediterranean meze' Parma ham, salami, sun blush tomatoes, marinated mozzarella,
rosemary roasted peppers, olives, chargrilled asparagus, and artichoke hearts £6.95*

*Warm tart of smoked applewood cheddar and beef tomato on rocket with balsamic (v)
£5.75*

Warm tart of wild mushrooms and leek with gruyere cheese (v) £5.85

Goat's cheese and sun blush tomato tart with a beetroot and red onion salsa (v) £5.85

Caesar salad with chargrilled asparagus and parmesan shavings (v) £5.75

Roasted plums stuffed with blue cheese on rocket, toasted walnut bread (v) £5.75

Tian of Mediterranean vegetables with goats cheese and black olive tapenade (v) £5.85

Chargrilled vegetable, rocket and halloumi salad with lemon oil and balsamic (v) £5.85

Toasted confit tomato salad with melting gorgonzola and rocket (v) £5.95

SUP



Leek and potato with toasted sippits

Roasted parsnip with apple crisps

Crayfish bisque

Minted pea with crispy pancetta

Roasted tomato and sweet pepper

Green pea and ham hock

Tomato and lentil with parmesan

Cream of celeriac with herbed croutons

Carrot and coriander

Roasted butternut squash

Oxtail soup with amontillado

Leek and stilton with toasted almonds

Summer vegetable

Carrot and orange

Cream of mushroom with a dash of port

CHILLED SOUPS



Avocado with coriander

Pea and mint

Cucumber with mint

Vichyssoise

Gazpacho

All £4.25 per person

MAIN COURSES



Chicken dishes

(All of our chicken is free range)

Lime and coriander roasted breast of chicken

on olive oil mash with Mediterranean vegetables, red pesto dressing £20.50

Roast breast of chicken

with asparagus mousse, herbed new potatoes, chargrilled courgette and peppers, tomato and tarragon hollandaise £21.50

Roasted supreme of chicken

on buttered peppered mash with spring cabbage, pancetta and minted peas £20.50

Pan seared breast of corn-fed chicken

stuffed with spinach and ricotta, wrapped in prosciutto, glazed carrots, fine green beans crushed new potatoes £22.00

Roast breast of chicken with chargrilled asparagus, chive beurre blanc, glazed carrots, new potatoes £21.00

Supreme of chicken stuffed with sun blush tomatoes, herbed new potatoes and 'three peas' (sugar snap, garden and mange tout) £21.00

Tournedos of chicken

with a wild mushroom farci roasted new potatoes turned carrots, fine green beans, Madeira jus £22.00

Rosemary roasted chicken

on crushed new potatoes with minted peas, broad beans and herb butter £21.75

Corn fed supreme of chicken

on a lentil and Italian bean cassoulet with chorizo and fine green beans £21.95

Pork dishes

Roast loin of pork with apricot and thyme stuffing,

cider roasted fondant potato, root vegetables, grain mustard sauce £21.75

Roast loin of gammon with a honey and mustard glaze

on spring onion mash with French beans and glazed carrots £21.50

Rack of pork with a cider and apple butter served on colcannon,

herbed carrots, fine green beans £21.75

Rack of pork with a cider and apple butter served on colcannon,

herbed carrots, fine green beans £21.75

Cumberland sausage and mash with crispy leeks and rich onion gravy £18.50

Lamb dishes

- Roast rack of lamb on crushed new potatoes
with Mediterranean and roasted cherry tomatoes, mint oil dressing £24.50*
- Roast loin of lamb with a brioche herb crumb, small fondant and a hotpot of market
vegetables with red wine jus £25.50*
- Slow braised rump of lamb on minted pea mash with broad beans,
carrots and rosemary jus £22.50*
- Roast leg of lamb marinated in wild garlic and juniper, champ potato,
chantenay carrots £22.00*
- Roast lamb cutlets with a thyme and chervil crumb on savoy cabbage with
roasted carrots, fondant potato, red wine jus £24.00*
- Lamb wellington with a wild mushroom duxelle, fine dice roasted root vegetables,
noisette potatoes and red wine jus £24.75*
- Teriyaki roast lamb with shallots on crushed potato with mange tout and
sugar snap £23.75*
- Roast saddle of lamb stuffed with spinach and garlic, glazed carrots, French beans,
fondant potato, thyme flavoured jus £24.50*
- Slow cooked Moroccan spiced leg of lamb on lemon cous cous with aubergines and
roasted tomatoes £22.20*

Duck dishes

- Traditional half crisp roasted duck with a ginger pear and red onion marmalade,
fondant potato, sugar snap peas and green beans £22.95*
- Roast breast of duck on braised red cabbage, with a port and orange jus and
roasted new potatoes £22.75*
- Crispy confit duck legs on pak choi with sautéed potatoes, sweet peppers, spring onions,
courgettes and sugar snap with a light chilli sauce £21.60*
- Breast of duck roasted with apple and sage stuffing, fondant potato roasted root
vegetables and red wine jus £22.75*

Game dishes

- Roast loin of venison marinated in red wine with juniper berries and thyme fondant
potato with roasted baby vegetables £26.75*
- Roast pheasant on puy lentil with button mushrooms,
bacon and shallots chantenay carrots, port wine jus (seasonal) £25.45*
- Breast of pheasant 'au vin' on crushed stilton potatoes, roasted root vegetables served
with a red wine jus (seasonal) £25.50*

Beef dishes

Fillet of beef on a potato rosti with chargrilled asparagus, glazed carrots and Madeira jus £26.10

Traditional roast sirloin of beef with Yorkshire pudding and horseradish sauce, roasted carrots, parsnips and fondant potato £24.20

Rib eye of beef slowly braised in claret with wild mushrooms and shallots on champ potato with French beans and toasted almonds £23.25

Fillet of beef Wellington with chargrilled asparagus, rosemary roasted new potatoes and red wine jus £26.95

'Bespoke surf and turf' pan fried fillet of beef topped with lobster tail and crab, asparagus, garden peas, parmentier potatoes, lemon mustard sauce £28.00

Medallions of beef with wild mushrooms on wilted spinach and new potatoes, turned carrots and rich port sauce £25.50

Whole roasted fillet of beef with vine cherry tomatoes,

Caesar salad and rosemary roasted new potatoes, sauce choron £26.50

Rib eye steak with grilled flat mushrooms, confit tomato and béarnaise sauce £22.75

Slow cooked steak and kidney pie with creamed potato and braised red cabbage £18.75

Fish dishes

Roasted fillet of seabass on egg noodles with a spaghetti of seasonal vegetables, saffron and coriander sauce £22.00

Pan fried fillet of seabream on baked fennel, herbed potatoes, tomato butter sauce £23.00

Fillet of monkfish with a lemon and thyme crumb on new potatoes with chargrilled courgette and vine roasted tomatoes £24.50

Seared fillet of peppered tuna on a warm salad of new potatoes, red onion, green beans and sun blush tomatoes £20.00

Baked lobster with new potatoes, green beans and samphire basil and parsley butter dressing £30.00

Bear battered cod with chunky chips and a pot of mushy peas £19.50

Vegetarian dishes

Spaghetti with fresh pea pesto, broad beans and sun blush tomatoes shavings of parmesan

Tomato, sweet pepper and mozzarella tart with sautéed potatoes and chargrilled Mediterranean vegetables

Chestnut and mushroom wellington with new potatoes, seasonal vegetables and tarragon cream

Oven dried tomato and thyme tart with cashel blue, olive oil and wild rocket and new potatoes

Pan fried halloumi marinated in sweet chilli on spinach, new potatoes and chargrilled asparagus

Aubergine, courgette and mozzarella mille feuille with a rich provencale sauce

Minted pea risotto with pan fried artichoke and parmesan

Lentil, butter bean and nut roast with chunky ratatouille

All vegetarian dishes are charged at the same price per dish as set by the selection from the meat and fish dishes.

Tea, coffee and sweetmeats served at the end of meal is included in the main course price

DESSERT



Classic lemon tart with chocolate crackles £5.30

Tiramisu with coffee cream £5.45

Strawberry shortcake with fresh mint £5.75

Individual raspberry and strawberry pavlova with a chocolate straw £5.50

Dark and white chocolate cheesecake with red fruits £5.75

Brioche summer pudding with clotted cream £5.95

Salad of prepared fruits with natural yoghurt and a drizzle of honey £5.65

Raspberry crème brulee with caramel shortbread £5.60

Chocolate profiteroles with warm caramel sauce £5.50

Summer berry delice with a lightly toasted sponge cake £5.50

Limoncello and plum tart with cinnamon ice cream £5.75

Steamed ginger and cherry pudding with a shot of vanilla and honey ice cream £5.85

Hot chocolate fondant melting pudding with pouring cream £5.75

Raspberry and dark chocolate mille feuille £5.95

Lemon sponge with strawberry jam and a light vanilla custard £5.65

Chocolate bread and butter pudding with mascarpone ice cream £5.60

'Pear belle Helene' poached pear, shot of vanilla ice cream, little jug of warm chocolate sauce £5.95

A chocolate mug of grandma's sherry trifle with marinated strawberries £5.85

'Trio of desserts' lemon tart with chocolate crackles, chocolate ganache cup, raspberry mousse £6.50

'Chocolate heaven' chocolate brownie ice cream, marbled chocolate cheesecake, chocolate and almond profiterole £6.95

'Lemon trio' lemon cheesecake, lemon drizzle, lemon mousse with raspberries £6.60

'Tequila slammer' tequila jelly, lemon mousse, lime sorbet £6.20

CARVED BUFFET



To create your Carved Buffet menu...select
2 main dishes and 4 accompaniments £21.00
3 main dishes and 5 accompaniments £24.50
4 main dishes and 5 accompaniments £25.95
5 main dishes and 6 accompaniments £28.75

Main dishes

Prime rib of beef with watercress, horseradish and red wine jus
Whole roasted fillet of beef with a pink peppercorn sauce (£3.00 supplement)
Roast loin of gammon with a honey and mustard glaze, chilli pineapple
Norfolk roast turkey with a thyme and chestnut stuffing, cranberry sauce
Rosemary roasted leg of lamb with apple and mint jelly
Roast loin of pork with apricot and sage stuffing, apple sauce
Dressed whole poached salmon with chervil mayonnaise
Whole side of salmon roasted in butter with dill, pink peppercorns and a hint of sweet chilli
Salmon en croute with a champagne and caper sauce
Medallions and claws of lobster with cracked black pepper and lemon mayonnaise with baked garlic bread (£3.00 supplement)
Platter of smoked salmon, prawns, smoked sea trout, pickled herrings
Chestnut and mushroom wellington with tarragon cream
Stuffed aubergine provencale with feta cheese
Goats cheese and sweet pepper quiche
Spinach and ricotta tart with roasted vine tomatoes
Pan fried gnocchi with asparagus, sun blush tomatoes and parmesan cream
Mushroom and courgette moussaka
Spicy chickpea casserole
Minted cucumber flan
Fisherman's pie with cheddar mash
Lancashire hot pot with braised red cabbage
Chicken and wild mushroom pie
Moroccan baked chicken with chickpeas and rice
Tagine of lamb on sweet potato mash
Thai green chicken curry with mange tout and tomato on fragrant rice
Pork stroganoff with dill pickle and braised rice
Slow roasted beef casserole with red wine and shallots
Steak and kidney pie

The accompaniments

Mixed green salad with light French dressing
Tomato and basil leaf salad with cracked black pepper and spring onion
Rocket, tomato and sugar snap salad with grain mustard dressing
Cherry tomato and green bean salad with mint, garlic and balsamic
Sweet red peppers with chargrilled artichoke and courgette
Classic Caesar salad
Purple cabbage coleslaw with raisins
Coleslaw with red apple
Bulgar wheat salad with lemon, peas and mint
Tangy carrot salad with parsley and spring onion
New potato salad with red onion, dill pickle and free range egg
Roasted root vegetables
French beans with bacon and almonds
Cauliflower and broccoli mornay
Minted garden peas with sugar snap
Chargrilled Mediterranean vegetables
Herbed new potatoes
Roasted potatoes
Jacket potatoes
Mashed potatoes

Desserts

Chocolate bread and butter pudding with double cream
Jam sponge and English custard
Rhubarb and apple crumble with double cream
Eton mess
Classic lemon tart with berry coulis
Summer fruit trifle with flaked chocolate
Strawberry and raspberry pavlova
Chocolate and almond profiteroles with pouring cream
Platter of prepared fruits with natural yoghurt and honey

Add a dessert...select

2 desserts £5.95

3 desserts £7.50

Tea, coffee and sweetmeats served at the end of meal included in the main course price.

2011 sample menu from Bespoke Event Catering, for information only. Prices are subject to change.

Bramall Hall

SUE LE BONNE, 2011

Dinner Menu 1 £35.65 per head

Dinner Menu 2 £40.85 per head

Dinner Menu 3 £39.99 per head

Dinner Menu 4 £43.25 per head

Dinner Menu 5 £50.00 per head

**Dinner menus include coffee/tea and sweetmeats*

**Dinner menu prices are based on a minimum of thirty adults dining*

**All prices are exclusive of VAT*

**Menu prices are reviewed on an annual basis and therefore could be subject to an increase of up to 5% effective from 1st April each year.*

**A tasting session is available upon request at £50 and takes place at the premises of the caterer. This will include sampling 2 starters, and 2 main courses. This charge is later discounted from the final invoice if this becomes your chosen caterer.*

**A selection of local farmhouse and continental cheese with grapes, celery and biscuits can be provided at a cost of £5.20 per head*

Dinner Menu 1

£35.65 per head

Canapés - Choose two

Potato rosti with sour cream and chive dip
Prawn sweet chilli tarts
Vegetable spring rolls with hoisin dipping sauce
Honey glazed sausages

Starter

Traditional prawn cocktail
Hummus, olives and pitta bread
Fresh melon served with seasonal berries
Chicken liver pate with chutney and brioche
Smoked chicken Caesar salad
All served with baskets of farmhouse bread

Main Course

Fillet of fresh Scotch salmon with a lime and watercress sauce
Roast chicken served with sausage and bacon rolls and sage and onion stuffing
Lemon and tarragon roasted chicken breast on olive oil pesto mashed potato
Braised lamb shank with roasted root vegetables and rich gravy
Homemade steak and ale pie
Lightly battered fish with homemade chips and mushy peas

Desserts

Apple crumble and cinnamon custard
New York cheesecake
Summer fruit pavlova
Caramelised lemon tart
Chocolate pear pudding with warm chocolate sauce and vanilla ice cream

Coffee and tea served following your meal.

Dinner Menu 2

£40.85 per head

Choose 1 of the following starters

Homemade leek and potato soup

Homemade carrot and coriander soup

Prawn cocktail

Chilled seasonal melon with summer fruits

Homemade chicken liver pate with melba toast

Baskets of crusty farmhouse bread served with the starter

Traditional roasts of either

Roast beef with Yorkshire pudding

Roast loin of pork with apple sauce

Roast chicken with sage and onion stuffing

Served with Roast potatoes & A selection of fresh seasonal vegetables

Desserts

Homemade apple and raspberry crumble with vanilla ice cream

Or

Chocolate profiteroles with warm chocolate sauce

Coffee, tea and mints served following your meal.

Dinner Menu 3

£39.99 per head

Choose 1 of the following starters

Homemade tomato and fresh basil soup

Or

Homemade spring vegetable soup

Baskets of crusty farmhouse bread served with the starter

Choice of

Steak, mushroom and ale pie

Or

Cumberland sausages with spring onion mash, onions and rich gravy

Served with A selection of fresh seasonal vegetables

Desserts

Homemade Dutch apple pie with vanilla custard

Or

Lemon chiffon pie

Coffee, tea and mints served following your meal.

Dinner Menu 4

Special Menu for a minimum of 40 people at £43.25 per head

Canapés - Choose 3

Potato rosti with sour cream and chive dip

Vegetable spring rolls with hoisin dip

Chicken Caesar wraps

Prawn sweet chilli tartlets

Chipolata sausage with a mustard mayonnaise dip

Toad in the hole

Tomato, basil and spring onion bruchetta

Choose 1 of the following starters

Galia melon with summer fruits and raspberry coulis

Beetroot, feta cheese, spinach, sugar snaps, cherry tomato and pine nut salad tossed in balsamic vinaigrette

Chicken liver parfait with red onion marmalade and toasted brioche

Plum tomato, fresh basil and buffalo mozzarella salad drizzled with virgin olive oil

Leek and potato soup with croutons and crème fraîche

Plum tomato, spring onion and mozzarella ciabatta

Caramelised red onion tart with Somerset brie and leaf salad

Baskets of crusty farmhouse bread served with the starter

Main Course - Choose 1 plus 1 vegetarian option

Pan fried supreme of chicken with peppers and a cream Gran Marnier sauce served with crushed new potatoes and Mediterranean roasted vegetables

Roast loin of gammon with a honey and mustard glaze drizzled with Cumberland sauce new potatoes and parsley creamed broad beans

Chargrilled fillet of salmon on a warm salad of roasted fennel with chervil Hollandaise sauce new potatoes and green beans

Lemon and tarragon roasted chicken breast on olive oil pesto mashed potato and sugar snaps drizzled with a fresh tarragon cream sauvignon sauce

Teriyaki roasted fillet of lamb with shallots and crushed new potatoes, French beans and baby carrots (£1.75 per head extra)

Vegetarian Options

Sundried tomato, basil and artichoke risotto with parmesan shavings

Baked sweet peppers stuffed with plum tomato, feta cheese, spinach and toasted pine nuts

Desserts

Trio of mini desserts

Or Choose 1:

Classic crème brûlée

Summer pudding with pressed summer berries

Italian tiramisu cake drizzled with chocolate sauce

Caramelised tart au citron with fresh strawberries and crème fraîche

Chocolate profiteroles with chocolate sauce

Eton mess

Warm apricot almond tart with vanilla ice cream

Mango ginger sorbet

Coffee, tea and mints served following your meal.

Dinner Menu 5

Special Menu for minimum 40 people at £50.00 per head

Choose 4 canapés

*Oriental duck spring rolls with plum dip
Flaked salmon and parsley potato cake with tarter sauce
Smoked salmon and dill pancakes with crème fraiche
Mini Yorkshire pudding with roast beef and horseradish
Herb bruchetta with smoked mackerel pate, lemon and dill
Crisp filo cups with Thai beef salad
Parma ham, melon and rocket skewers
Spiced chicken skewers with mango mayonnaise
Feta cheese, red pepper and watercress wraps
Chinese spoons
Goat's cheese, spinach and sun dried tomato tarts
Potato rosti with sour cream and chive dip*

Choose 1 of the following starters

*Chargrilled asparagus, figs and Parma ham on a wild rocket, spinach salad drizzled with balsamic reduction
Oak smoked salmon on a bed of baby leaves with capers, lime and cracked black pepper
Sunblushed tomato and sweet red pepper soup with croutons and crème fraiche
Woodland mushroom and tarragon soup with croutons and crème fraiche
Smoked duck oriental green salad with crisp noodles tossed in a plum and ginger dressing
Fresh spinach, roasted cherry tomato, red pepper and feta cheese tart with a leaf salad
Caramelised red onion and goats cheese flan with rocket leaf salad
Thai salmon fish cakes served under a warm oriental stir fry tossed in sweet chilli sauce*

Baskets of farmhouse or Italian breads served with the starter.

Main Course

*Confit of goosnargh duck drizzled with an orange and Cointreau sauce, Boulangie potatoes, French beans and winter roasted vegetables
Pan fried breast of chicken stuffed with fresh spinach, goats cheese and sun dried tomatoes wrapped in Parma ham with a light Sauvignon sauce, crushed new potatoes and sugar snaps
Roast rack of lamb with a herb crust served with a rich redcurrant port wine sauce, dauphinoise potatoes and a confit of winter roasted vegetables
Seared supreme of cod under fresh spinach, roasted cherry tomatoes and courgettes, crushed new potatoes and thyme roasted carrots
Pan fried fillet of beef served with a caramelised shallots and a wild mushroom and Madeira sauce, roasted new potatoes, glazed carrots and English asparagus (£4.05 per head extra)*

Pork tenderloin served with a caramelised apple and cider gravy Lyonnaise potatoes and fine green beans

Vegetarian Options

*Baked Mediterranean vegetables glazed with parmesan cheese
Wild mushroom, asparagus, a spring onion and roasted cherry tomato strudel with tomato coulis*

Desserts

Choose 1 or a trio of mini desserts

Warm sticky toffee pudding with rich caramel sauce beside toffee vanilla ice cream

Light crème fraiche lemon mousse with shortbread biscuits

Brandy snap cup filled with strawberry pavlova ice cream and seasonal berries

Traditional raspberry trifle

Summer berries blackcurrant jelly

Warm bread and butter pudding with cinnamon custard

Lemon treacle tart with lemon ice cream

French fresh cream pavlova topped with apricots and praline

Mango ginger sorbet

French apple tart with clotted cream

Fresh raspberry mille feuilles

Plum apple crumble with fresh custard

Chocolate brownie with warm chocolate sauce and malteser ice cream

Baked pear and honey tart served with clotted cream

Crepes Suzette with Gran Marnier sauce and vanilla ice cream

Steamed treacle sponge with custard

Coffee, tea and Coffee, fudge or Florentines served following your meal.

A selection of local farmhouse and continental cheese with grapes, celery and biscuits can be provided at a cost of £5.20 per head

Sample menu 2011 from Sue Le Bonne, for information only. Prices are subject to change.