



Dining Packages

Choose one from each course of our menu selector, if you would like to offer a choice menu then pick two dishes from each course for a supplement charge per person and a menu selection will be required 2 weeks prior to the event.

STARTERS

Melon Rose with raspberry coulis & fresh strawberries	Traditional smoked salmon with capers, lemon & mixed leaves
Smoked haddock and spring onion fishcake with horseradish sauce	Chicken liver pate with redcurrant jelly
Buffalo Mozzarella, beef tomatoes & a pesto dressing	Roast plum tomato and basil soup
Chilled cornet of ham encasing egg mayonnaise dressed with seasonal salad	Minestrone soup
	Carrot and coriander soup
	Potato & Leek soup

MAIN COURSE

Supreme of chicken forestierre
Slow braised lamb shank with red wine gravy
Carved Roast beef with Yorkshire pudding and onion gravy
Roast leg of lamb with minted gravy
Supreme of chicken with tomato, shallot, mushroom and tarragon sauce
Roast loin of English pork with roast apples
Grilled sea bass with parsley butter sauce
Grilled fillet of salmon with white wine and chive sauce
Potato gnocchi with wild mushroom, cream and parmesan
Roast portabello mushrooms with spinach and pine nuts
Aloo Gobi (cauliflower and potato curry) with rice
All above served with seasonal vegetables and potatoes

DESSERT

Fruits of the forest cheesecake	Warm Blueberry and Almond tart
Profiteroles	Banoffe Pie
White chocolate torte	Warm apple crumble with custard
Black forest gateau	Tart au citron
Strawberry cheesecake	French apple tart
Dark chocolate truffle	

FRESHLY BREWED COFFEE AND MINTS

Should you wish to extend your menu intermediate courses can be added alternatively if you can't find exactly what you are looking for our head chef can write a menu specific to your requirements.

Children's Menu

Children between 5 and 12 years can eat from the adults menu at 50% of the price or alternatively choose an individually designed children's menu (1 choice for all children) from the following:

1 Course - £6.95

2 Courses- £8.95

3 Courses- £10.95

Starters

Loaded skins with cheese & onion

Hips & Dips with tortilla chips and vegetable sticks

Soup of the day

Fanned melon with seasonal fruits

Main Course

Beef Burger & Fries

Chicken Burger & Fries

Jacket potato with beans, cheese & Tuna

Chicken nuggets & Fries

Omelette & Salad

Sausage, Mash & Onion gravy

Baked Beans on toast

Fish, Chips and Mushy Peas

Desserts

Selection of Ice cream

Chocolate muffin & Chocolate sauce

Fresh Fruit Salad

Bananas & Custard

Strawberry cheesecake &

Cream

Evening Buffet Selector

Select any 6 of the following items for £13.95 per person additional items can be added for £1.50 per person.

Please note 90% of your final numbers should be catered for.

Assorted traditional sandwiches

Pizza Wedges

Quiche Slices

Sausage Rolls

Spring Rolls

Samosas

Tortilla Chips & Crisps with dips

Chinese Pork Ribs

Fries or Chips

Loaded Skins

Meat Skewers

Chicken Sate

Garlic Bread

Onion Bhaji

BBQ Chicken Drumsticks

Chilli & Rice

Chicken Curry

Pasta Salad

Coleslaw

Potato Salad

Green Salad

Tomato & Onion Salad

The following items can be added to provide a little extra to your buffet:

White Chocolate Torte

Torta Frutti Bosco Pie

Strawberry Shortcake

Fruits of the Forest Cheesecake

Chocolate Truffle

Chocolate Pecan Tart

Black Forest Gateau

Blackcurrant and Champagne Basket

Profiteroles

Big Baked Cheesecake

Alabama Chocolate Fudge Cake

Fresh Fruit Salad

£2.30 per portion

Hot Fork Buffet Menu's

Menu 1

£19.95 per person

Hot roast Turkey
Vegetable moussaka
Lasagne
Selection of Vegetables
Hot New Potatoes

Coffee and Mints

Menu 2

£22.95 per person

Hot Roast Beef
Hot Honey Roast Ham
Vegetarian Lasagne
Selection of Vegetables
Hot New and Roast Potatoes

Gateau with Cream

Coffee and Mints

Menu 3

£27.95 per person

Carrot and Coriander Soup

Hot Roast Beef
Hot Roast Turkey
Vegetable Lasagne
Selection of Vegetables
Yorkshire Puddings
Hot New and Roast Potatoes
Selection of Salad

Gateau with Cream

Coffee and Mints

BBQ Menu

£14 per person

Beef burgers
Cumberland sausage
Jacket potato
Cajun chicken breasts
Salmon kebabs with lime and coriander
Vegetable gumbo
Corn on the cob
Assorted salads
Bread Basket
Dipping sauces

Room Hire and Extra's

Prices for Room Hire depend on number of guests attending:

Yorkshire Suite
£200.00

Minimum numbers – 30
Maximum numbers – 80

Magnet Suite
£250.00

Minimum numbers – 60
Maximum numbers – 100

Executive Suite
£350.00

Minimum numbers – 100
Maximum numbers – 250

Disco

We can take all the hassle out of organising this vital part of your evening function and book the DJ for you:

£300.00 party until 1am

£325.00 party until 2am

Entertainment Supplement

If you wish to organise the disco or any entertainment for your big day yourself then all we ask is that some simple health and safety forms are completed to ensure everything runs as smoothly as possible, the following charge applies: £50.00

Extension Licence

Our function bars are open until 11pm, if you wish to extend this the following charge applies, you can then carry on the party till 1.30am: £50.00

Accommodation Rates

If your guests want to stay overnight we are happy to offer you special discounted bedroom rates:

2008 rates

Double / Twin rooms at £35.00 per person Bed and Full Breakfast

Single rooms at £55.00 per person Bed and Full Breakfast

Accommodation rates are available Friday – Sunday inclusive subject to availability

If you wish to reserve an allocation of rooms a rooming list will be required 14 day before arrival and a credit card number will be taken at the time of booking to guarantee the rooms for late arrival and cancellations.

What happens next?

Contact our events coordinator to book a show round and view the facilities. Here is your first chance to ask any questions and discuss your day in more detail.

We can provisionally hold your chosen date for 2 weeks.

Once you have confirmed your date a contract will be sent to you which requires signing and returning to your coordinator with a £200 deposit to secure the booking.

3 months prior to the big day 40% of the final balance is due.

2 weeks prior the full balance is due and your coordinator will be on hand to check all the last minute details and final numbers, these will be the minimum numbers charged for even if they should be lower on the day.

In the event of a cancellation we regret that all deposits paid are non refundable. Cancellation received less than 6 months prior to event date - 50% of contracted amount is due, Cancellation received less than 3 months prior to event date full contracted amount is due.

Please contact your Event Co-ordinator for any other queries in between appointments. Call 0113 286 6556

Tariffs for 2009/2010

		2009	2010
Dining Packages	One choice	£24.95	£24.95
	Two Choice	£27.95	£27.95
Intermediate Courses	Soup	£4.50	£4.50
	Sorbet	£3.50	£3.50
	Petit Fours	£3.60	£3.60
	Cheese & Biscuits (individual)	£4.15	£4.15
	3 Cheese & Biscuits (table of 10)	£20	£20
	4 Cheese & Biscuits (table of 10)	£25	£25
	Buffets	Evening Buffet (6 items)	£13.85
BBQ buffet		£14	£14
Additional items		£1.50	£1.50
Dessert portion		£2.30	£2.30
Hot Fork Buffets		Menu 1	£19.95
	Menu 2	£22.95	£22.95
	Menu 3	£27.95	£27.95
Beverages	Glass sparkling wine	£4.60	£4.60
	Glass Bucks Fizz	£5	£5
	Glass Pimms & Lemonade	£4.75	£4.75
	Non alcoholic fruit punch	£3.05	£3.05
	Alcoholic fruit punch	£4.25	£4.25
	Glass wine	£4.50	£4.50
	Glass Friexenet Cordon Negro	£6.80	£6.80
	Sparkling wine cocktail	£6	£6
	Kir Royal	£6.50	£6.50
	Glass Sherry	£2.80	£2.80
	Glass port & Cheese	£3.84	£3.84
	Liqueur	£3.60	£3.60
	Room Hire & Extras	Yorkshire Suite	£200.00
Magnet Suite		£250.00	£250.00
Executive Suite		£350.00	£350.00
Disco		£300.00	£300.00
Disco Supp. After 1am		£25.00	£25.00
Entertainment supp.		£50.00	£50.00
Extension licence		£50.00	£50.00
Accommodation	Double/Twin	£70.00	£70.00
	Single	£55.00	£55.00

**To discuss your private dining event
please call 0113 286 6556**