



## Banquet Menus for 2011

### Menu 1

Salmon and Crab Cake served with a Baby Leaf  
Salad and a Fresh Herb and Caper Dressing  
Cream of Asparagus Soup  
Fillets of Chicken filled with a Fresh Herb  
Stuffing served with a Smoked Bacon Jus  
Broccoli Polonaise  
Roasted Carrots and Parsnip  
Sauté and Baby Boiled Potatoes  
Pear and Almond Tart with Custard

**£25.90**

### Menu 3

Crispy Vegetable Spring Roll with a Sweet  
Chilli Dressing and Seasonal Salad  
Potato and Smoked Bacon Soup  
Pan-fried Supreme of Chicken Garnished with  
Parisienne Potatoes with a Sandeman Sauce  
Fresh Green Beans Béarnaise and Savoury  
Turnip  
Colcannon and Sauté Potatoes with a Fresh  
Herb Butter  
Lemon Meringue Pie with a Vanilla Ice Cream

**£25.90**

### Menu 2

Chilled Fan of Melon with Peach and  
Strawberry Sauces  
Cream of Leek and Potato Soup  
Roast Turkey and Ham with a Herb Stuffing and  
Cranberry Sauce  
Brussel Sprouts Milanaise and Honey Glazed  
Carrots  
Roast and Creamed Potatoes  
Fresh Fruit Pavlova

**£27.25**

### Menu 4

Mushrooms Deep Fried and served with a Crisp  
Salad and Garlic Mayonnaise  
Fresh Chicken Broth  
Roast Sirloin of Beef with Peppered or Chasseur  
Sauce  
Broccoli Hollandaise  
Carrot and Parsnip Puree  
Lyonnaise and Creamed Potatoes  
Malteser Cheesecake with Chocolate Sauce

**£28.70**

Menu 5

*Smoked Duck Salad with a Cumberland and  
Chilli Dressing  
Raspberry and Strawberry Sorbet  
Grilled Sirloin Steak with Peppered and Gaelic  
Sauces  
Roasted Vegetables and Mixed Cauliflower and  
Broccoli Mornay  
Deep Fried Garlic and Herb Potatoes with  
Leek and Celery Mash  
Strawberry and Ginger Snap Torte*

**£35.00**

Menu 7

*Crispy Goujons of Chicken served with a Sweet  
Pepper Relish, Spinach and Pepper Salad  
Mediterranean Style Tomato and Vegetable  
Soup with Fresh Herb and Olive Bread  
Roast Loin of Lamb served with Smoked Bacon  
Stuffing and a Rosemary Jus  
Savoury Cabbage and Honey Glazed Turnip  
Marguise and Savoury Mash  
Steamed Chocolate Pudding with Chocolate  
and Orange Sauce*

**£30.25**

Menu 6

*Spicy Chicken Caesar Salad  
Mango and Passion Fruit Sorbet  
Medallions of Beef with Pink Peppercorn Sauce  
Cauliflower Mornay and Sugar Snap Peas  
Pomme William and White Onion Mash  
Orange and Lemon Torte with a Citrus Anglaise*

**£39.00**

Menu 8

*Fresh Fruit Kebabs with a Peppered Berry  
Compote  
Cream of Carrot and Coriander Soup  
Grilled Fillet Steak served on Savoury Crouton  
topped with a Mushroom Duxelle and Red Wine  
Jus  
Panache of Vegetables and Cauliflower with a  
Dijon Mustard Sauce  
Savoury Champ and Chunky Chips  
Profiteroles with Praline Cream and Hot  
Chocolate Sauce*

**£39.00**

Vegetarian Options

Roasted Vegetable Stroganoff  
Vegetable Cannelloni  
Roasted Cherry Tomato Spinach & Penne  
Pasta  
Crispy Fried Vegetables with a Chilli Sauce &  
Special Rice

Alternative Starters

Chicken & Mushroom Vol-au-Vent £1.50  
Seafood Vol-au-Vent £1.50  
Egg Harlequinn  
Chilled Darne of Salmon served with Wheaten  
Bread and a Crisp Salad £3.50

Alternative Soups

Cream of Vegetable Soup  
Vegetable Broth

Sorbet

A Choice of Lemon, Champagne or Orange  
Sorbet £1.75

Alternative Sweet Menu

Lemon or Strawberry Cheesecake served with  
Fresh Cream & Fruit Coulis  
Fresh Fruit Salad  
Chocolate Mousse set in a Chocolate Cup  
Warm Apple Pie served with Fresh Cream  
Meringue Nests with Strawberries & Cream  
Baked Alaska  
Lemon Meringue Pie  
Banoffi Pie  
Lemon Torte  
Brandy Snap Basket with Chef's Selection of Ice-  
creams

A Medley of Desserts

Choice of **three** of the following Individual  
Sweets served with a Tuile Basket of Ice-cream  
**£1.50 extra**

Chocolate Mousse Cup  
Baby Meringue Nest  
Apple Pie`  
Strawberry/Lemon Cheesecake  
Chocolate Profiterole  
Banoffi Pie  
Lemon Meringue Pie  
Fresh Fruit Pavlova

### **Terms and Conditions**

1. *All Bookings are considered provisional until a deposit of £500.00 is received, or a Company Letter and Application for Credit Facilities has been agreed by the Hotel. The Hotel reserves the right to release provisional bookings after 14 days if the booking has not been guaranteed by either method.*
2. *We regret that this deposit is non-refundable in the event of Cancellation, and an equivalent cancellation fee will be incurred by crediting Companies in the event of Cancellation.*
3. *Times, Menus, Special requests and equipment requirements must be confirmed to the Hotel two weeks prior to the Event.*
4. *The Final Numbers attending your event must be specified to the Manager not later than 48 hours in advance of your function. At this time final arrangements must be forwarded to the Hotel with regard to Room Layout and Seating Plans that are required.*
5. *The Final figure is the minimum number for which the organisers guarantee payment – any additional meals will be charged for at the quoted price.*
6. *No Food or Beverage of any kind will be permitted to be brought into the Hotel by the patron or any of the patron's guests from the outside without the special permission of the Hotel, and the Hotel reserves the right to make a charge for the service of such items.*
7. *Should you wish not to avail of the bar facilities in your banqueting suite please be advised that a room hire charge will be incurred.*
8. *A rooming list for any block booked accommodation is required 4 weeks in advance – unused rooms will be invoiced to your account.*

9. *The balance of the account must be settled on the evening of your event before departure from the Hotel, unless prior account arrangements have been made with Hotel Management.*
10. *Residents are permitted to drink from the resident's bar however; this facility is strictly for residents only.*
11. *The cost of repairing any damage caused to the Property, Contents or Grounds by any of the guests must be reimbursed to the Hotel by the Event Organising Party.*
12. *No Goods or Exhibits may be consigned to the Hotel, without the prior consent of Management.*
13. *All Stands and display notices must be entirely self-supporting, Nails, Screws, Drawing Pins, Adhesives and Sellotape must not be used on the floors, walls, doors or partitions of the Banqueting Suite.*
14. *The Management of the Hotel reserves the right to remove any displays or notices that are not erected in accordance with their instructions.*
15. *The Hotel cannot accept responsibility for entertainment or ancillary services not booked by us. All entertainers must provide their own equipment and PA Systems.*
16. *All Prices are inclusive of VAT and No Service Charges are incurred.*