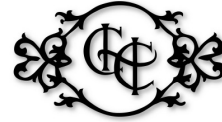


Banquet Menus for 2010



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.*