



BanquetingMenus

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PremierMeetings

When organising a meeting we appreciate the importance of exceeding your delegates' expectations.

Our **Premier**Meetings package has been designed to accommodate all your requirements to enable you to focus on your meeting objectives.

- Dedicated hotel contact on the day
- Hire of main meeting room
- Data projector and screen
- Bacon rolls on arrival
- Unlimited tea and coffee
- Mineral water
- Morning - handmade biscuits and healthy option cereal bars
- Selection of lunch options
- Afternoon - choice of muffins, scones or chocolate bars
- Meeting table confectioneries
- Complimentary stationery
- Free Wi-Fi available for all conference delegates

ExecutiveMeetings package

For a supplement per delegate upgrade to our **Executive**Meetings package which includes:

- Selection of newspapers
- Soft drinks bar
- Selection of fresh fruit
- Fresh orange juice with lunch

Menus - Set Menus

The following set menus have been compiled for your convenience

£23.00

Menu 1

Chilled Rosette of Honeydew Melon
and fruit salsa

Roast Chicken Breast
with one of four sauces -
chasseur, peppercorn, Dijon mustard,
mushroom and tarragon

Profiteroles filled with Chantilly Cream
served with chocolate sauce

Coffee and Mints

£24.00

Menu 2

Garden Vegetable Soup
with herbs and croûtons

Roast Loin of Pork
with sage and onion stuffing, apple sauce
and roast gravy

Bailey's Crème Brûlée
with shortbread biscuits

Coffee and Mints

£27.00

Menu 3

Chicken Liver Pâté
with port and shallot butter, fruit chutney
and brioche

Rump of Lamb
with minted peas, baby onions and port
wine jus

Orange Marmalade Cheesecake
with chocolate sauce

Coffee and Mints

£32.00

Menu 4

Roast Tomato and Fresh Basil Soup

Sirloin of Beef Wellington
with red wine and port sauce

Dark Chocolate Marquise
with peanut brittle and coffee bean sauce

Coffee and Mints

Starters

Chilled Rosette of Honeydew Melon • **£4.60**
and fruit salsa

Chicken Liver Pâté • **£4.60**
with port and shallot butter, fruit chutney and brioche

Traditional Smoked Salmon, Lemon and Capers • **£8.70**
with brown bread and butter

Open Tomato and Feta Cheese Tartlet • **£4.60**
with olive tapenade and basil dressing

Ham Hock and Confit Chicken Terrine • **£4.85**
with piccailli and crusty bread

Classic Prawn Cocktail • **£6.15**

Parma Ham, Roquette and Parmesan Salad • **£6.15**
with balsamic dressing

Semi Roasted Tomatoes and Baby Mozzarella Salad • **£4.60**
with fresh basil and olive oil

Soups

French Onion Soup • **£5.60**
with Gruyère croûton

Garden Vegetable Soup • **£4.10**
with herbs and croûtons

Tuscan White Minestrone Soup • **£4.60**
with white beans and pancetta

Roast Tomato and Fresh Basil Soup • **£4.10**

Pea and Ham Soup • **£4.10**
with pea shoots and mint

Creamed Leek and Potato Soup • **£4.10**
finished with chive sour cream

Shellfish Bisque • **£5.60**
with rouille croute

Sorbets

Raspberry Sorbet • **£3.60**

Lemon Sorbet • **£3.60**

Mango Sorbet • **£3.60**

Strawberry Sorbet • **£3.60**

Orange Sorbet • **£3.60**

Champagne Sorbet • **£3.60**

Blackcurrant Sorbet • **£3.60**

Main Course

Chicken Breast Glazed with Mozzarella • **£12.25**

served with tomato and fresh basil sauce

Corn Fed Chicken Breast • **£14.30**

with one of four sauces -

chasseur, peppercorn, Dijon mustard, mushroom and tarragon

Rump of Lamb Minted Peas and Baby Onions • **£15.85**

with port wine jus

Roast Turkey with Sage and Onion Stuffing • **£13.80**

served with bacon wrapped chipolata ,cranberry sauce and pan gravy

Beef Medallions • **£26.55**

topped with pâté, mushrooms, thyme and Madeira sauce

Roast Loin of Pork • **£13.80**

with sage and onion stuffing, apple sauce and roast gravy

Roast Saddle of Lamb • **£25.55**

stuffed with semi dried tomatoes, black olives and basil served with a garlic jus

Sirloin of Beef Wellington • **£22.50**

with red wine and port sauce

Roast Chicken Breast • **£12.25**

with one of four sauces -

chasseur, peppercorn, dijon mustard, mushroom and tarragon

Fish

Salmon Fillet • **£15.30**

with pea and spinach risotto and lemon oil

Seabass Fillet • **£15.30**

served with braised fennel and saffron cream sauce

Baked Cod Loin • **£13.30**

with herb crust and lemon butter sauce

Vegetarian

Cajun Sweet Potato and Baby Corn Ragoût • **£13.25**

with saffron rice and tortilla chips

Roast Vegetable Wellington • **£13.25**

with leek and chive sauce

Black Bean and Green Pepper Chilli • **£13.80**

flavoured with dark chocolate, spring onion and coriander rice

Ricotta Cheese and Parmesan Pancakes • **£13.30**

served with tomato and basil sauce

Potato Gnocchi • **£12.25**

fried with sage butter, roasted garlic and fresh parmesan

Sweets

Pavlova of Fresh Fruit • **£4.60**

with lemon cream and passion fruit syrup

Dark Chocolate Marquise • **£3.60**

with peanut brittle and coffee bean sauce

Bailey's Crème Brûlée • **£3.60**

with shortbread biscuits

Orange Marmalade Cheesecake • **£4.10**

with chocolate sauce

Profiteroles filled with Chantilly Cream • **£3.60**

served with chocolate sauce

Apple Crumble Tart • **£5.10**

served with vanilla ice cream and calvados anglaise

Sticky Toffee Pudding • **£4.60**

served with sticky toffee sauce

Selection of Cheeses • **£7.15**

served with chutney and biscuits

Chocolate Truffle Torte • **£5.65**

raspberry sorbet and chocolate sauce

Coffee and Mints • **£2.55**

Coffee and Petits Fours • **£3.60**

Finger Buffet

6 items - **£11.20**

8 items - **£14.80**

Assorted Sandwiches

Bacon and Mushroom Tartlet

Thai Seafood Dim Sum with Oriental Dipping Sauce

Lamb Kofta Meatballs with Minted Yoghurt

Pork and Pepper Meatballs with Tomato and Chilli Sauce

Loaded Potato Skins with Sour Cream Dip -
(cheese and onion + cheese and bacon)

Grilled Ciabatta with tomato, Pesto and Mozzarella

Smoked Salmon Crostini with Crème fraîche

Duck Spring Rolls with Hoi Sin Sauce

Cheese and Spring Onion Tartlet

Cajun Spiced Chicken Wings

Lemon and Coriander Chicken Kebabs

Mini Vegetable Spring Rolls

BBQ Spare Ribs

Spicy Potato Wedges with Tomato salsa and Sour Cream

Chicken Satay Skewers with Dipping Sauce

Cheddar Cheese and Onion Rolls

Selection of Raw Vegetable Crudités with Dips

Fresh Fruit Kebabs with Passion Fruit Syrup

Mini Chocolate Éclair

Mini Meringue Nest and Strawberries

Lemon Drizzle Cake

Mini Chocolate Brownies

Themed Buffet

Italian - **£21.95**

Penne Pasta with Two Sauces -

tomato and basil, white wine and mushroom

Ground Beef Lasagne Glazed with Mozzarella

Pork and Basil Meatballs with Tomato Sauce

Seasonal Italian Salads

Antipasti -

cured meats, olives, marinated vegetables, breads

Tiramisu

Platter of Fresh Fruits

Indian - **£23.00**

Tandoori Chicken with Mint Yoghurt

Mild Lamb Curry with Coriander

Vegetable Biryani

Pilau Rice

Lentil Dhal

Tomato, Red Onion and Fresh Mint Salad

Poppadom and Pickle Tray

Mini Garlic and Coriander Naan

Kheer

Platter of Fresh Fruits

Spanish - **£23.00**

Chicken Chorizo and Prawn Paella

Char Grilled Vegetable Kebabs

Chicken Braised with Tomatoes, Black Olives and Capers

Patatas Bravas

Mixed Salad, Artichoke and Roasted Peppers

Selection of Cured Meats

Crema Catalana

Fresh Fruit Salad

English - **£23.00**

Cottage Pie

Cod Loin with Pea and Mint Crush

Vegetable Wellington

Steamed Potatoes and Parsley Butter

Pickled Red Cabbage

Pickled Onions, Sweet Pickle and Piccalilli

Cheddar Cheese and Honey Roast Ham Joint

Eton Mess

Platter of Fresh Fruits

Terms & Conditions

CONFIRMATION OF BOOKINGS

A booking will only be considered as confirmed when either; it has been guaranteed with a credit card number, upon payment of the appropriate non-refundable deposit or on receipt of a written confirmation from a client with approved credit facilities.

An individual provisional accommodation reservation will be held until 24 hours prior to the day of arrival at which time it will be automatically released. A confirmed individual accommodation reservation will be held until 6pm of the day of arrival unless a written confirmation has been received advising the hotel of the late arrival.

PAYMENT

For Functions, Conferences and Group Bookings where a credit facility is not approved in advance, the following non-refundable deposits will be required;

1. A deposit of 10% of the confirmed value is payable at the time of the confirmation.
2. A further 40% of the confirmed value is payable 30 days prior to the date of arrival.
3. The balance of the confirmed value is payable seven days prior to the date of arrival.

Where the confirmed booking has been made on behalf of another party, the person or company making the booking will be liable for all payments and costs unless expressly described otherwise, in which case the payment methods above will apply.

CANCELLATIONS

An individual confirmed accommodation reservation cancelled less than 48 hours prior to arrival, or a non-arrival, will be charged for the confirmed value of the entire stay. If the booking is cancelled more than 48 hours prior to arrival a fixed charge of £10.00 per adult will be charged.

In the event of a function, conference or group booking being cancelled the following charges will be made;

Period of Notice	Cancellation charge as % of confirmed value
60 days or more prior to arrival	25%
Less than 60 days but 30 days or more	50%
Less than 30 days but 14 days or more	75%
Less than 14 days prior to arrival	100%

VARIATION OF CONFIRMED BOOKINGS

The hotel reserves the right at its own discretion to treat as a cancellation:

- 1) any variation being a reduction of 10% or more of the confirmed numbers or value, or
- 2) any postponement to the confirmed booking date.

Up to 14 days prior to the date of arrival, clients may reduce the numbers attending a function or conference by up to 10% without invoking the cancellation provisions. For variations of more than 10% of the confirmed value or numbers where the function or event is held, the hotel reserves the right to make a charge of 90% of the confirmed value. The cancellation provisions will apply at the sole discretion of the hotel.

If the variation is a reduction of 10% or more of the confirmed booking, the hotel may at its discretion provide a more appropriate room.

For catering purposes the hotel requests that final numbers are provided at least 7 days prior to arrival and the client charged accordingly. In cases where there is a reduction in numbers or value, the above provisions will apply.

ADDITIONAL CHARGES

The client agrees to pay the hotel for any food and beverage or other services not provided for in this contract but made available upon the request of the client or one of its representatives, unless the hotel has received specific instructions in writing that such services are provided only on the basis of direct cash settlement by the guest or attendee.

INSURANCE

Cancellation cover is available for all bookings the full details of which are available on request.

Menzies Hotels Operating Ltd is not able to accept liability for loss or damage to property owned by or in possession of the client whilst that property is on the hotel premises.

The client is advised to arrange appropriate insurance cover at all times.

LIABILITY

Menzies Hotels Operating Ltd accept no responsibility for death, bodily injury or disease arising from any cause whatsoever to persons attending or visiting the premises, except for legal liability arising due to the negligence of the hotel, its servants, employees or representatives.

The client hereby undertakes to indemnify Menzies Hotels Operating Ltd for any damage to the premises or property whether or not owned by Menzies Hotels Operating Ltd, caused by the actions or activities of any person attending or visiting a function, staying at the hotel or a guest of anyone using the hotel under this contract. The client shall ensure that the client or attendees and guests of the client shall observe a high standard of behaviour at all times and the hotel reserves the right to expel or remove any guest or attendee behaving in a manner which it regards as detrimental to the standing of the hotel or likely to cause inconvenience or annoyance to any other hotel guest or user. In the event of such actions by the hotel, the hotel shall not be obliged to pay any compensation or make any refunds to the client.

Menzies Hotels Operating Ltd shall not be liable for any breach of this contract because of strikes, labour disputes, accidents or other causes beyond its control. In such an event the hotel shall offer the client alternative accommodation and facilities, if these are available, failing which the hotel will cancel the contract and refund any deposits already paid. Menzies Hotels Operating Ltd's obligation to the client will be limited to the refund of any deposits held.

MenziesHotels

A unique portfolio of distinctive hotels located throughout the UK