



Formal Dining

All our menu items are priced individually. Our prices reflect the ingredients in each individual dish. We can cater for most dietary requirements within our pricing, such as gluten free, lactose free or diabetic. All listed prices are exclusive of VAT.

What's Included?

Our menu prices include all standard white crockery and cutlery. Our kitchen staff are included within the cost of the menu, as well as a dedicated event supervisor to oversee the whole service. Waiting staff are charged at £60.00 each. Table linen is additional at £9.00 per cloth, linen napkins £1.00 each. All events within a 10 mile radius of our base in Newark are included within the price. There is a £1.00 per mile round trip charge for all areas outside this. Some menu options may require specialist equipment, which is chargeable, this will be discussed at your consultation.

Main Meal

Roast Chicken Breast wrapped with Smoked Bacon served with a Roast Jus	£14.45
Chicken Breast on Leek Mash with Wild Mushroom and White Wine Sauce	£14.95
Braised Nottinghamshire Beef in Ale, served with Spring Onion Mash	£14.95
Lincolnshire Sausages served on Creamy Chive Mashed Potatoes and finished with Red Wine Gravy	£14.95
Traditional Roast Beef with Yorkshire Puddings and Roast Gravy	£14.95
Trio of Glazed Pork Loin, Slow Roasted Pork Belly & Stuffed Pork Fillet, served with Leekie Bubble and Squeak finished with Rich Cider Sauce	£16.25
Slow Roasted Shoulder of Lamb, Garlic and Rosemary Stud, served with Fondant Potato and Red Wine Jus	£18.95

Vegetarian Main Course

Giant Field Mushrooms Stuffed with Wild Rice & Roasted Balsamic Onions	£14.50
Roasted Vegetable Gateaux	£14.50
Finely sliced vegetables roasted in olive oil and rosemary, layered together & served with a tangy tomato sauce	
Leek, Sweet Potato & Goats Cheese Lasagne with Crispy Rocket Salad	£14.50
Pearly Barley Stew with Fragrant Herb Dumplings	£14.50
Sweet Potato & Squash Filo Parcels with Stilton Sauce	£14.50
Slow Roasted Field Mushroom Topped with Gruyere Cheese, served with Sweet Red Pepper Sauce	£14.50

We source all our meat from a local butcher in Newark. Our vegetables come straight from the Lincolnshire Fields Food Tastings. If you would like to try your chosen menu before you decide to go ahead with the booking, we would be delighted to welcome you to our premises. We charge £60 +Vat, to cover our costs for this, and should you book with us, the fee will be deducted from your final bill.

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Carvery Menu

A carvery is a fantastic way to feed your guests, and keep a more informal service. There is a minimum number of 60 guests required for a carvery.

Choose 1 Meat option & 1 Vegetarian option	£18.95
Choose 2 Meat options & 1 Vegetarian option	£21.95
Choose 3 Meat options and 2 Vegetarian options	£23.95

Roasted Meats

- Roast English Beef
- Roast Sirloin of Beef (£2 supplement per person)
- Roast Pork with Crackling
- Honey Roast Gammon with Pineapple
- Roast Leg of Lamb (£2 supplement per person)
- Butter Glazed Turkey with Cranberry

Served with Crisp Roasted Potatoes, Creamy Mashed Potato, Cauliflower Cheese, Medley of Butter Glazed Vegetables, Gravy.

Vegetarian Dishes

- Roasted Vegetable Gateaux
- Wild Mushroom & Tarragon Filo Parcels
- Root Vegetable Ragù
- Macaroni Cheese
- Lentil Cottage Pie

Desserts

Our desserts are priced at £6.00

- Chocolate Fudge Fondant with Clotted Cream Ice Cream
- Panacotta topped with Rhubarb Compote & a Homemade Shortbread Biscuit
- Port Poached Pear Tart finished with Cardamom Cream
- Sticky Toffee Pudding with Vanilla Custard
- Strawberry & Pimms Eaton Mess
- Pimms Soaked Summer Berry Jelly topped with Clotted Cream
- Summer Berry Pavlova White Chocolate Mousse served in a Chocolate Cup
- Homemade Bakewell Tart & Vanilla Custard
- Apple Pie & Cinnamon Custard
- Lemon Meringue Pie with Strawberry Coulis
- Tart au Citron topped with Chantilly Creme
- Chocolate Orange Bread & Butter Pudding
- Strawberry Cheesecake with Lightly Whipped Cream
- Rhubarb Crumble with Vanilla Custard

Cheese Course

After Dinner Cheese Board	£7.95 per person
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French Brie, Lincolnshire Poacher, Colston Basset, Stilton, Crackers, Chutney, Olives, Pickled Walnuts & Grapes.

Cheese Table

From £200 based on 30 people

A great alternative to providing cheese boards at the end of the evening. We can provide a great selection of whole cheeses and biscuits, allowing guests to graze throughout the evening.

Cox Events Ltd

All listed prices are Ex VAT @ 20%

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