



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 £75.00 each. Table linen is additional at £11.00 per cloth, linen napkins £1.50 each. All events within a 10 mile radius of our base in Newark are included within the price. There is a £1.10 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.

Soup Starters

Our soup starters are priced at £5.75

Vegetable Broth

Roasted Plum Tomato Soup

Butternut Squash & Rosemary Soup

Lightly Minted Garden Pea & Ham Soup

Creamed Mushroom Soup



Starters

Tomato, Basil and Mozzarella Salad	£6.50
Goats Cheese & Red Onion Tartlet on a bed of Fresh Leaves v	£6.50
Lincolnshire Poacher & Leek Tartlet, served with Crispy Smoked Bacon	£6.70
Creamy Wild Mushrooms & Garlic on Ciabatta v	£6.70
Baked Goats Cheese on a Herb Crouton	£6.75
Buttery Gnocchi topped with Garlic Mushrooms	£6.90
Deep Fried Camembert topped with Smoked Bacon finished with Port Chutney	£7.15
Hand Finished Scotch Egg with Pickled Salad	£7.15
Traditional Prawn Cocktail topped with Cray Fish Tails	£8.00
Mini Crab & Mackerel Fishcakes with Tartare Sauce	£7.50
Smoked Salmon Gravlax with Dill & Lemon Creme Fraiche	£7.70
Homemade Pate, with Warm Bread & Chutney	£6.95
- Chicken Liver & Brandy	
- Wild Boar, Brandy and Sage	
- Ham Hock with Parsley	

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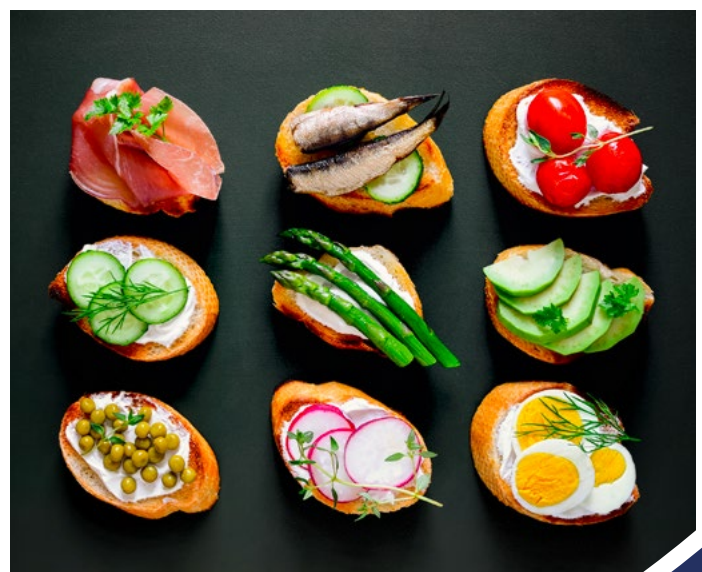
Main Meal

Roast Chicken Breast wrapped with Smoked Bacon served with a Roast Jus	£15.90
Chicken Breast on Leek Mash with Wild Mushroom and White Wine Sauce	£16.50
Braised Nottinghamshire Beef in Ale, served with Spring Onion Mash	£17.25
Lincolnshire Sausages served on Creamy Chive Mashed Potatoes & finished with Red Wine Gravy	£16.50
Traditional Roast Beef with Yorkshire Puddings & Roast Gravy	£17.25
Duo of Glazed Pork Loin & Slow Roasted Pork Belly , served with Leekie Bubble and Squeak finished with Rich Cider Sauce	£17.50
Slow Roasted Shoulder of Lamb, Garlic and Rosemary Stud, served with Fondant Potato and Red Wine Jus	£21.00

Vegetarian Main Course

Giant Field Mushrooms Stuffed with Wild Rice & Roasted Balsamic Onions	£15..95
Roasted Vegetable Gateaux Finely sliced vegetables roasted in olive oil and rosemary, layered together & served with a tangy tomato sauce	£15..95
Leek, Sweet Potato & Goats Cheese Lasagne with Crispy Rocket Salad	£15..95
Pearly Barley Stew with Fragrant Herb Dumplings	£15..95
Sweet Potato & Squash Filo Parcels with Stilton Sauce	£15.95
Slow Roasted Field Mushroom Topped with Gruyere Cheese, served with Sweet Red Pepper Sauce	£15..95

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 £200+Vat, to cover our costs for this.



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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	£21.00
Choose 2 Meat options & 1 Vegetarian option	£24.15
Choose 3 Meat options and 2 Vegetarian options	£26.45

Roasted Meats

- Roast English Beef
- Roast Sirloin of Beef (£2.50 supplement per person)
- Roast Pork with Crackling
- Honey Roast Gammon with Pineapple
- Roast Leg of Lamb (£2.50 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 £6.95

- 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	£8.95 per person
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French Brie, Lincolnshire Poacher, Colston Basset, Stilton, Crackers, Chutney, Olives, Pickled Walnuts & Grapes.

Cheese Table

From £250 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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