



Formal Dining Menu

Prices

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



Whats 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 for additionally at £60.00 each. Table Linen is charged additionally

Travel Charge

All events within a 10mile radius of our base in Newark are included within the price. There is a £1 per mile round trip charge for all areas outside this.

Some menu options may require specialist equipment, chargeable. This will be discussed at your consultation

Suppliers

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 the final Bill.

Main Course

Roast Chicken breast wrapped with smoked bacon and served with a creamy mushroom sauce

£13.45

Nottinghamshire beef and Ale pie, served with spring onion and mushroom Mash

£13.65

Lincolnshire sausages served on creamy chive Mashed Potatoes and finished with Red Wine gravy

£13.95

Traditional Topside of beef with Yorkshire Puddings

£15.25

Trio of Glazed pork Loin, Slow roasted pork belly & stuffed pork fillet, served with leekie bubble and 'oink' finished with rich cider sauce

£15.65

Shin of beef slow braised in merlot, served with creamy mash and braising jus

£16.35

Spring Breast of Lamb stuffed with roasted garlic and shallots, served with pearl barley risotto and al dante baby vegetables

£17.95

Oven roasted duck breast & confit duck leg hash. Baby Carrot puree and red current & rhubarb sauce.

£17.95

Shoulder of local lamb boned and stuffed with anchovies & redcurrant farce finished with port jus

£17.95



Vegetarian Main Course

All our Vegetarian Mains are **£13.50**

Giant Field Mushrooms stuffed with Wild rice and Roasted Balsamic Onions

Roasted Vegetable Gateaux

Finely sliced vegetables roasted in olive oil and rosemary, layered together and served with a tangy tomato sauce

Leek and Goats Cheese Lasagna with crispy rocket salad

Pearly Barley stew with fragrant herb dumplings

Sweet Potato and Squash Filo Parcels with stilton sauce.

Desserts

Our Standard desserts are priced at **£6.00**

Chocolate fudge fondant with clotted cream ice cream

Panacotta topped with rhubarb compote and a homemade shortbread biscuit

Port poached pear tart finished with cardamom cream

Dissarono sticky toffee pudding with vanilla custard

Strawberry and Pimms Eaton Mess

Pimms soaked summer berry jelly topped with clotted cream

Strawberry and Raspberry Pavlova

Banoffee crumble with nutty oaty topping and baileys custard

Cheese Course

After Dinner Cheese board £6.00 per head

French Brie | Lincolnshire Poacher | Colston

Basset Stilton

Crackers, Chutney, Olives, Pickled Walnuts and Grapes.

Trio of Desserts

Our trio's are priced at **£6.95**. We can of course mix and match is required

Classic Chocolate Trio

White Chocolate Mousse | Chocolate Tart | Chocolate Brownie

Clotted Cream and Strawberries.

Traditional British

Apple Pie | Bread & Butter Pudding | Sticky Toffee Pudding

Custard and Ice-cream

Summer Strawberry

Strawberry Mousse | Raspberry Pavlova | Strawberry & Raspberry Cheesecake.

Salute to Rhubarb

Rhubarb Crumble | Rhubarb & Custard Tart | Rhubarb Jelly

Homemade Ice-cream

Sharp Selection

Key Lime Pie | Lemon Tart | Lemon & Lime Posset

Cheese Table

from...£150.00 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 guest to graze throughout the evening.

