



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 additional at £9.00 per cloth. Linen napkins £1.00 each.

Travel Charge

All events within a 10mile 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, 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.

Soup Starters **£5.25**

Vegetable Broth

Roasted plum tomato soup

Butternut Squash & Rosemary soup

Lightly minted garden pea and Ham soup

Creamed Mushroom soup



Starters

Tomato, basil and mozzarella Salad **£5.90**

Goats cheese and Red onion tartlet on a bed of fresh leaves **£5.90** ✓

Lincolnshire poacher and leek tartlet, served with crispy smoked bacon **£5.95**

Creamy wild mushrooms and garlic on ciabatta ✓**£5.95**

Baked Goats Cheese on a Herb Crouton **£6.15**

Buttery Gnocchi topped with Garlic Mushrooms **£6.25**

Deep fried Camembert topped with smoked bacon finished with port chutney **£6.50**

Hand Finished Scotch Egg with Pickled salad **£6.50**

Traditional Prawn cocktail topped with cray fish tails **£7.25**

Mini Crab & Mackerel Fishcakes with tartare sauce **£6.75**

Smoked Salmon Gravlax with dill & lemon creme fraiche**£6.95**

Homemade Pate, with warm bread and chutney **£6.25**

- Chicken Liver & Brandy
- Wild Boar, Brandy and Sage
- Ham Hock with Parsley

Main Course

Roast Chicken breast wrapped with smoked bacon and 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 **£16.25**

Trio of Glazed pork Loin, Slow roasted pork belly & stuffed pork fillet, served with leekie bubble and squeak finished with rich cider sauce **£16.95**

Slow roasted shoulder of Lamb, Garlic and Rosemary Stud, served with Fondant potato and Redwine Jus **£18.95**



Vegetarian Main Course

All our Vegetarian Mains are **£14.50**

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, Sweet potato and Goats Cheese Lasagna with crispy rocket salad

Pearly Barley stew with fragrant herb dumplings

Sweet Potato and Squash Filo Parcels with stilton sauce.

Slow roasted field mushroom topped with Gruyere Cheese, served with sweet red pepper sauce

Desserts

Our 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

Sticky toffee pudding with vanilla custard

Strawberry and Pimms Eaton Mess

Pimms soaked summer berry jelly topped with clotted cream

Summer Berry Pavlova

Cheese Course

After Dinner Cheese board £7.95 per head
French Brie | Lincolnshire Poacher | Colston Basset Stilton
Crackers, Chutney, Olives, Pickled Walnuts and Grapes.

White Chocolate mousse served in a Chocolate cup

Homemade Bakewell tart and vanilla custard

Apple Pie and Cinnamon Custard

Lemon meringue pie with Strawberry Coluis

Tart au Cirton topped with chantilly creme

Chocolate orange bread and Butter pudding

Strawberry cheesecake with lightly whipped cream

Rhubarb Crumble with vanilla custard

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 guest to graze throughout the evening.

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 to offer a Carvery

Choose 1 meat option and 1 Vegetarian Option **£18.95**

Choose 2 Meat options and 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 head)

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 and Tarragon Filo Parcels

Root Vegetable ragu

Macaroni Cheese

Lentil Cottage Pie



