



canapés



Canapés are perfect as pre-dinner appetisers or an accompaniment to a drinks reception. Our canapés have been designed by our Executive Event Chef and include a mouth watering selection of classics as well as the most contemporary of taste bud temptations.

The choice is yours from our extensive list or if you prefer we can suggest the ideal selection for your event.



We pride ourselves on using the freshest, seasonal ingredients in all our food and this meticulous attention to detail is what makes the canapés we create so special.

Great food deserves perfect presentation so we have developed a range of trays and plates that add a touch of luxury to your canapés. We can also arrange the presentation to enhance an event theme or corporate branding.



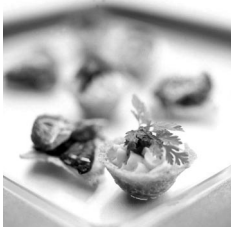
canapé menus

meat – cold

- chicken caesar basket £1.75
- mustard seed crêpe spiral with smoked ham and cream cheese £1.15
- duck rilette with spring onion salad £1.35
- lamb and minted pea tartlet £1.00
- jambon persillé with toasted country bread £1.80
- parma ham and fig wrap £2.35
- cream cheese with chicken and chive tartlet £1.25
- smoked turkey and cranberry roulade £1.00
- bresoala with shaved fennel and parmesan £1.90
- ballontine of pork with caramelised apple and dijon dressing on basil scone £2.15
- cured beef and roquefort mousse with sun dried tomato on toasted croûte £1.95
- orange marinated foie gras on golden toasted brioche and brandy marmalade £2.35
- confit of duck tartlet with blood orange and grape chutney £2.25
- roast beef with horseradish and watercress £2.25
- smoked chicken and avocado tartlet with caramelised lime zest £1.90

meat – hot

- mediterranean lamb meatballs with coriander yoghurt £1.90
- satay marinated chicken with sesame and soy dip £1.60
- sesame grilled chicken skewers £2.20
- chicken and merguez ballontine £2.20
- teriyaki chicken with coconut and chilli sauce £2.25
- pommes royale with calves liver and foie gras butter £2.85
- smoked duck and potato cakes £1.35
- lamb kofta haché with miniature poppadoms and pear and thyme chutney £2.00
- miniature beef wellington £2.45
- gressingham duck and plum croissant £1.45
- moroccan spiced lamb tartlet with cous cous and citrus yoghurt £1.75
- thai chicken and lemon grass with sweet cucumber tamari dip £2.20
- miniature cumberland sausages with rosemary and marmalade £1.15



canapé menus (continued)

vegetarian – cold

- crostini with a selection of toppings £1.60
- basil and sun-dried tomato scones with chevre and red onion marmalade £1.80
- roquefort penny biscuits with celeriac remoulade and chives £1.00
- gorgonzola, pear and walnut bread crostini £1.80
- stuffed pequillo peppers with goat's cheese and rosemary £2.20
- gazpacho shot £1.00
- crostini with chargrilled peppers, mozzarella and red pesto £1.50
- pesto croûte with goat's cheese and honey dressing £1.15
- herb risotto with arrabiatta sauce £1.15

vegetarian – hot

- roast sweet potato wedges with sour cream and sweet chilli tomato jam £1.00
- brie and sun-dried tomato arrancinni £1.00
- griddled asparagus with sauce maitaise £1.60
- sweet potato and carrot rosti with preserved lemon relish £1.85
- basil and roast garlic tartlet with red pepper £1.00
- crisp filo cup with forest of wild mushrooms and white truffle oil £1.90
- parmesan infused polenta with spring vegetables ratatouille £1.70
- corn cakes with mango salsa £1.70

fish – cold

- watercress and smoked trout roulade with horseradish £1.00
- prawn and leek tartlet with saffron £1.25
- peppered seared tuna with citrus salad £1.30
- smoked salmon cornetto £1.80
- green lip mussels provençale £1.50
- smoked tuna and beetroot tartar on cardamom thins £2.20
- fresh water shrimp roulade with black truffle jelly on a galette of jersey royals and crème fraîche £1.90
- irish wild smoked salmon with creamed tarragon caviar on black crackers £1.90



canapé menus (continued)

fish – hot

- tiger prawns with an infusion of lemongrass and red chilli £2.10
- smoked haddock rarebit with sun-blushed tomato £1.20
- marinated prawn and cod skewers £2.20
- skewered sesame salmon with ginger soy dip £1.30
- coconut pancakes with ginger and tamarind marinated prawns £2.10
- miniature crab cakes with passion fruit relish £2.20
- thai filo prawns £1.90
- prawn börek with pistachios £1.60
- miniature salmon coulibiac £1.45
- diver queen scallops wrapped in pancetta with apricot chutney £2.35
- yakatori glazed salmon with mango and coriander £2.45
- thai marinated tiger prawns on golden corn cakes and chilli relish £2.20

dessert canapés

- chocolate truffle torté £1.40
- chocolate dipped strawberries £1.00
- chocolate orange truffles £1.00
- lime curd tartlets £1.00

a minimum 5 items per person is required from the canapé selection

vegetarian dishes and items marked with a v may include dairy products

if any of your party have a food allergy please inform us

all prices are exclusive of value added tax which is charged at the current rate of 17.5%

details are correct at time of printing august 2004

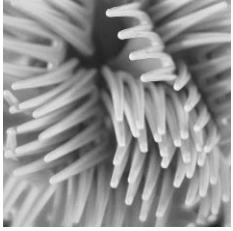
finger & fork buffets



We believe that a buffet should be as stimulating to the taste buds as a restaurant meal so our Executive Event Chef has designed menus that are based on the finest, freshest ingredients and offer a fabulous blend of familiar classics with inspiring, innovative contemporary dishes.

The range of menus can be supplemented from our extensive list of additional items so you can perfectly tailor your buffet to your guests. If you would like assistance with your selection we are pleased to help.





finger buffets

menu 1

£8.95

cold selection

- parma ham bruschetta with pea and mint guacamole
- poached salmon and dill tarts
- halloumi brochettes v
- roasted red pepper and mascarpone quesadillas v

dessert

- miniature double chocolate meringues

menu 2

£10.25

cold selection

- mozzarella, plum tomato and pesto with rocket on black olive bread v
- tuna with spicy avocado salsa in a spinach tortilla wrap
- thai curry chicken brochettes with sweet chilli dip
- toasted rosemary foccacia with melted gruyere and mushrooms v

dessert

- pineapple and kiwi kebabs with honeycomb dip

menu 3

£14.95

cold selection

- fennel seed shortbread with smoked trout paté
- asparagus tart with hollandaise v
- smoked duck with apricot relish on spring onion pancakes

hot selection

- wild mushroom and thyme filo parcels v
- crabcakes with lemon and tarragon crème fraîche
- spiced chicken wings with coriander and coconut dressing

dessert

- basket or platter of seasonal fruit



finger buffets (continued)

menu 4

£17.25

cold selection

- rosemary foccacia with globe artichoke, red onion and goat's cheese v
- halloumi, courgette and cherry tomato brochettes with salsa verde v
- peppered beef with horseradish and watercress

hot selection

- pork, apple and leek sausages with grain mustard dip
- smoked haddock and watercress fishcakes with tartare sauce
- szechuan peppered salmon with lime and ginger dressing

dessert

- baked ricotta cheesecake with lemon confit

additional items (charged per individual serving)

cold selection

- spinach scones with blue wendsleydale cheese and spiced pears v £2.50
- chicken and prosciutto with sage and rosemary mayonnaise £2.10
- buckwheat blinis with smoked salmon and sour cream £3.60
- baby new potatoes with crème fraîche and a choice of fillings v £2.50
- seared sesame tuna with tamari dip £3.20

hot selection

- broad bean falafel with tomato and cardamon relish v £1.60
- lamb and coriander nuggets with mint yoghurt dip £3.30
- salmon and leek tart with gruyere rosti £3.55

dessert

- soft seasonal fruit and mascarpone tarts £3.20

coffees, teas and infusions

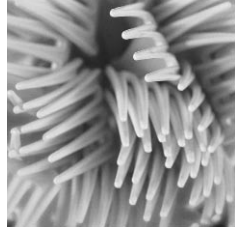
- freshly brewed coffees, teas and infusions, with after dinner mints
or petits fours from £1.50

vegetarian dishes and items marked with a v may include dairy products

if any of your party have a food allergy please inform us

all prices are exclusive of value added tax which is charged at the current rate of 17.5%

details are correct at time of printing august 2004



fork buffets

menu 1

£21.25

cold selection

- grain mustard and ginger chicken with crispy orange leeks
- seafood paella salad with chorizo
- carrot and mustard seed roulade with lemon mascarpone v
- aubergine cannelloni with roasted red pepper and feta cous cous v

accompaniments

- fine bean and tomato salad with balsamic vinegar dressing v
- cucumber, radish and mint salad v
- mixed leaf salad with mizuna v

dessert

- dark cherry frangipane tart with crème fraîche
- freshly brewed coffee, teas and infusions

menu 2

£23.00

cold selection

- shredded duck and oriental vegetable salad with hoi sin dressing
- rocket, feta and pine nut frittata v
- chestnut mushroom and watercress pancake torté v

hot selection

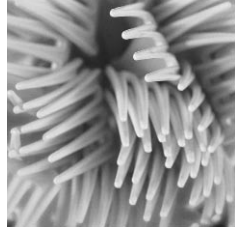
- caponata of seabass and prawns
- hot breast of chicken with tarragon and caramelised shallots

accompaniments

- roasted new potatoes with olive oil v
- red pepper cous cous with walnuts v
- tender green leaves with chicory v

dessert

- dark chocolate torté with pistachio cream
- freshly brewed coffee, teas and infusions



fork buffets (continued)

menu 3

£26.25

cold selection

- chilli and coriander seared tuna loin with bean shoots and water chestnuts
- sweet potato and chickpea tagine with apricots and toasted almonds v
- peppered crusted beef with horseradish mayonnaise

hot selection

- courgette charlotte with lemon and parmesan rice and red pepper coulis v
- salmon and leek pie with gruyère rosti topping
- smoked chicken and artichoke salad with green peppercorn dressing

accompaniments

- champ potatoes v
- broccoli with caramelised red onions v
- baby gem and pea salad with mint dressing v

dessert

- zuccotta – layers of chocolate and vanilla mousse with candied fruits
- freshly brewed coffee, teas and infusions

menu 4

£30.00

cold selection

- baked goat's cheese and red onion cheesecake with tomato and chilli drizzle v
- fricassée of guinea fowl with tomato and tarragon

hot selection

- baked fillet of salmon topped with cheese, crabmeat and herb crust
- braised pork escalopes
- breast of chicken stuffed with bacon and thyme mousse
- roasted mediterranean vegetables moussaka v

accompaniments

- potato salad with black olives and roasted red pepper v
- wild rice salad with celery and orange v
- griddled courgettes with parmesan v
- beetroot salad with coriander dressing v

dessert

- chocolate and hazelnut roulade with mocha cream
- freshly brewed coffee, teas and infusions

lunch & dinner



The finest, freshest ingredients are the starting point for our outstanding food. Our Executive Event Chef has based these seasonal menus on the best of traditional dishes, combined with the contemporary flavours of Europe, to produce a range of tastes to stimulate any palate.

You can compile your own menu from the dishes on our list or if you prefer we will work with you to create a perfectly balanced meal for your guests to savour.





lunch and dinner

first courses

meat

- pressed ham terrine with sauterne jelly and apple vinaigrette £5.50
- marinated lamb with oriental salad and black bean dressing £7.25
- warm chicken and goat's cheese mousse, black olive tapenade, and light butter sauce £6.50
- duck liver and foie gras terrine with port and grape marmalade £7.95
- continental cured fillet of beef with oregano and parmesan salad, and roasted pine kernel dressing £8.75

fish

- smoked salmon terrine with dill salad £5.95
- crab tian with cucumber, tarragon and lemon £6.50
- home cured salmon with honey and mustard seed dressing £6.50
- chilled saffron and langoustine jelly on ribbons of champagne-pickled cucumber market price
- steamed lobster with potato and rocket salad, parmesan shaving, lobster dressing, and cracked black pepper market price
- confit of mackerel and potato with anchovy fillets in an aubergine cup with caviar crème fraîche £5.50

vegetarian

- griddled asparagus with egg and caper sauce £5.95
- roasted baby aubergines, spinach and bocconcini mozzarella with tomato and basil dressing £5.95
- salad of marinated artichoke hearts with toasted pine kernels, and sherry vinegar dressing £6.25
- saffron and tomato broth with crispy fennel purses £3.95
- tomato terrine with la buche cheese and velouté of savoy cabbage £4.95
- roasted baby gem squash with ceps and rosemary £6.95
- provençale roasted vegetable salad on toasted brioche with balsamic, and red basil oil £4.50
- tomato and shallot tian £4.20

Soups

- cold soup of sweet peas with lightly poached quail egg £3.95
- cream of leek and potato £3.25
- pumpkin and ginger £3.25
- tomato and sorrel £3.25
- white bean and chorizo £3.25



lunch and dinner (continued)

main courses

meat

- rump of lamb with garlic creamed potato, and rosemary and red wine sauce £16.95
- ribeye of beef with thyme infused potato, roasted baby vegetables, and oxtail jus £17.75
- breast of corn fed chicken with bourguignon garnish, orange caramelised chicory, and verjus sauce £15.50
- roast fillet of lamb with ratatouille, and pommery mustard jus £18.25
- honey glazed duck breast with fragrant jasmine rice, star anise, and tamari sauce £18.95
- fillet of beef with spinach rarebit and fondant potato, and dark ale sauce £20.95
- supreme of guinea fowl with sautéed greens, pomme anna, and red wine sauce £16.75
- roast tournedos of lamb on seared artichoke filled with cépe duxelle, and morel sauce £19.95
- braised rump of british lamb with braised cabbage, potato boulangère, and sauce madeira £16.95
- seared fillet of pork with a gratin of truffle and wild mushrooms, pomme fondant, and spiced apple sauce £16.95

fish

- fillet of bream with saffron tomatoes, risotto cake, and herb sauce £18.00
- butter baked monkfish tails wrapped in parma ham, with braised savoy cabbage, roasted parsnip, carrot, and warm basil dressing £19.50
- baked fillet of salmon with cucumber linguine, and watercress and champagne sauce £15.00
- pan fried tuna loin with feve risotto, sautéed baby gem, and fennel sauce £18.00
- roasted salmon with crushed new potatoes, green beans, and white wine sauce £15.25
- seared fillet of seabass with braised celeriac, roasted carrot and dill puree, and port sauce £19.50



lunch and dinner (continued)

vegetarian

(these suggested options can be used to supplement your chosen meat or fish main course)

- spinach risotto cakes with mixed pea and asparagus ragout
- baked goat's cheese parcel with sweet and sour leeks, and beetroot dressing
- potato cakes with herb-grilled halloumi cheese and roasted cherry tomatoes
- saffron risotto with wild mushrooms and rocket
- stilton and walnut soufflé with pear and endive salad
- filo tower of aubergine and pumpkin
- pithivier of provençale vegetables with tomato coulis

desserts

- coconut and mango ambrosia £3.50
- baked ricotta cheesecake with lemon confit £4.50
- dark chocolate torté with pistachio cream £4.50
- amaretti and banana trifle £3.95
- coconut crème brûlée £3.95
- vanilla pannacotta and poached strawberries £4.50
- caramelised lemon tart with passion fruit sorbet £4.50
- trio of chocolate and orange desserts £5.00
- apple tarte tatin with vanilla ice cream £4.50
- poached pear with rice pudding, spiced wine syrup and sesame tuile £7.25
- exotic fruit tian with champagne sorbet and pineapple crisp £3.50
- raspberry crème brûlée with hazelnut crisps £4.10
- chilled soup of pan roasted plums £3.85
- rhubarb and cinnamon crumble with clotted cream £4.80
- whisky parfait with aged prunes and earl grey syrup £4.50
- peach and raspberry tiramisu with almond tuile and macaroons £3.50
- a selection of british cheeses with homemade chutney and biscuits £5.20

coffees, teas and infusions

- freshly brewed coffees, teas and infusions, with after dinner mints
or petits fours from £1.50

vegetarian dishes and items marked with a v may include dairy products

if any of your party have a food allergy please inform us

all prices are exclusive of value added tax which is charged at the current rate of 17.5%

details are correct at time of printing august 2004

conference



Our venues make ideal locations for business meetings and conferences. From your delegates' arrival, when they are greeted with freshly brewed coffee and tea, through lunch to afternoon tea we take perfect care of them so you can relax.

Our food-services are available throughout the day. Why not start your meeting with one of our breakfasts? The newest addition to our range is an innovative Health Kick which is a gluten free choice to set your delegates up for the day ahead.



When you break for lunch your choices include a choice of table service menus, a range of finger and fork buffets based on exciting new approaches to buffet food or a working lunch in your room. Whatever option you choose you can rest assured that the food has been designed by our Executive Event Chef using the finest, freshest ingredients.

We serve freshly brewed coffee, teas and infusions on arrival, mid-morning, lunch and mid afternoon. Additional servings can always be made available, for a small extra charge, if you require more frequent drink breaks.

Our event co-ordinators are dedicated to ensuring the success of your meeting and they will be pleased to discuss any specific requirements.



breakfast menus

conference breakfast £8.00

- warm croissant with fruit preserves
- selection of danish pastries
- fresh orange juice with freshly brewed coffee, teas and infusions

continental breakfast £12.25

- warm croissant with fruit preserves
- selection of danish pastries
- selection of continental ham and cheeses with artisan bread
- seasonal fruit
- fresh orange juice with freshly brewed coffee, teas and infusions

finger buffet breakfast (minimum 20 people) £14.50

- potato and herb tortilla v
- miniature croissant with melted cheese and ham
- traditional english breakfast in a bite
- sweetcorn fritters with oven-baked tomatoes v
- smoked salmon bagels with cream cheese
- pecan frangipane danish pastries
- fresh orange juice with freshly brewed coffee, teas and infusions

seated traditional english breakfast £15.00

- compote of dried fruits with yoghurt and honey
- english breakfast with free range eggs, sweet cured bacon, cumberland sausages, sautéed mushrooms and tomatoes
- warm bread and preserves
- fresh orange juice with freshly brewed coffee, teas and infusions

health kick breakfast (gluten-free) £13.50

- ogen melon, grape and mint salad
- poached eggs and roasted tomatoes with thyme and corn bread
- blueberry muffin and berry compote
- orange and mango smoothie
- freshly brewed coffee, teas and infusions

vegetarian dishes and items marked with a v may include dairy products

if any of your party have a food allergy please inform us

all prices are exclusive of value added tax which is charged at the current rate of 17.5%

details are correct at time of printing august 2004



daily delegate finger buffets

still and sparkling mineral water, freshly brewed coffee, teas and infusions and a selection of biscuits will be available on arrival, mid morning, with lunch and in the afternoon.

additional servings of coffee and tea at £1.50 per person.

a selection of sandwiches based on one round of sandwiches per person are included with the menus below.

menu 1 £19.00

cold selection

- parma ham bruschetta with pea and mint guacamole
- poached salmon and dill tarts
- halloumi brochettes v
- roasted red pepper and mascarpone quesadillas v

dessert

- miniature double chocolate meringues

menu 2 £21.95

cold selection

- mozzarella, plum tomato and pesto with rocket on black olive bread v
- tuna with spicy avocado salsa in a spinach tortilla wrap
- thai curry chicken brochettes with sweet chilli dip
- toasted rosemary foccacia with melted gruyere and mushrooms v

dessert

- pineapple and kiwi kebabs with honeycomb dip

menu 3 £25.00

cold selection

- fennel seed shortbread with smoked trout paté
- asparagus tart with hollandaise v
- smoked duck with apricot relish on spring onion pancakes

hot selection

- wild mushroom and thyme filo parcels v
- crabcakes with lemon and tarragon crème fraîche
- spiced chicken wings with coriander and coconut dressing

dessert

- basket or platter of seasonal fruit



daily delegate finger buffets (continued)

menu 4

£30.00

cold selection

- rosemary foccacia with globe artichoke, red onion and goat's cheese v
- halloumi, courgette and cherry tomato brochettes with salsa verde v
- peppered beef with horseradish and watercress

hot selection

- pork, apple and leek sausages with grain mustard dip
- smoked haddock and watercress fishcakes with tartare sauce
- szechuan peppered salmon with lime and ginger dressing

dessert

- baked ricotta cheesecake with lemon confit

vegetarian dishes and items marked with a v may include dairy products

if any of your party have a food allergy please inform us

all prices are exclusive of value added tax which is charged at the current rate of 17.5%

details are correct at time of printing august 2004



daily delegate fork buffets

still and sparkling mineral water, freshly brewed coffee, teas and infusions and a selection of biscuits will be available on arrival, mid morning, with lunch and in the afternoon.

additional servings of coffee and tea at £1.50 per person

menu 1

£25.00

cold selection

- grain mustard and ginger chicken with crispy orange leeks
- seafood paella salad with chorizo
- carrot and mustard seed roulade with lemon mascarpone v
- aubergine cannelloni with roasted red pepper and feta cous cous v

accompaniments

- fine bean and tomato salad with balsamic vinegar dressing v
- cucumber, radish and mint salad v
- mixed leaf salad with mizuna v

dessert

- dark cherry frangipane tart with crème fraîche

menu 2

£28.00

cold selection

- shredded duck and oriental vegetable salad with hoi sin dressing
- rocket, feta and pine nut frittata v
- chestnut mushroom and watercress pancake torté v

hot selection

- caponata of seabass and prawns
- hot breast of chicken with tarragon and caramelised shallots

accompaniments

- roasted new potatoes with olive oil v
- red pepper cous cous with walnuts v
- tender green leaves with chicory v

dessert

- dark chocolate torté with pistachio cream



daily delegate fork buffets (continued)

menu 3

£30.50

cold selection

- chilli and coriander seared tuna loin with bean shoots and water chestnuts
- sweet potato and chickpea tagine with apricots and toasted almonds v
- peppered crusted beef with horseradish mayonnaise

hot selection

- courgette charlotte with lemon and parmesan rice and red pepper coulis v
- salmon and leek pie with gruyère rosti topping
- smoked chicken and artichoke salad with green peppercorn dressing

accompaniments

- champ potatoes v
- broccoli with caramelised red onions v
- baby gem and pea salad with mint dressing v

dessert

- zuccotta – layers of chocolate and vanilla mousse with candied fruits

menu 4

£36.00

cold selection

- baked goat's cheese and red onion cheesecake with tomato and chilli drizzle v
- fricassée of guinea fowl with tomato and tarragon

hot selection

- baked fillet of salmon topped with cheese, crabmeat and herb crust
- braised pork escalopes
- breast of chicken stuffed with bacon and thyme mousse
- roasted mediterranean vegetables moussaka v

accompaniments

- potato salad with black olives and roasted red pepper v
- wild rice salad with celery and orange v
- griddled courgettes with parmesan v
- beetroot salad with coriander dressing v

dessert

- chocolate and hazelnut roulade with mocha cream

vegetarian dishes and items marked with a v may include dairy products

if any of your party have a food allergy please inform us

all prices are exclusive of value added tax which is charged at the current rate of 17.5%

details are correct at time of printing august 2004



fork buffet additional items (charged per individual serving)

cold selection

- asian duck salad with sesame dressing £5.10
- crostini of chargrilled peppers with mozzarella and red pesto v £2.50

hot selection

- satay marinated chicken with sweet soy dressing £3.20
- five spiced crispy duck with cucumber salad and rich plum sauce £4.95
- moroccan spiced lamb with cous cous and citrus yoghurt £4.50
- sautéed tuna loin with wild mushroom risotto £4.95

accompaniments

- rocket and watercress salad v £2.20
- buttered carrots with thyme v £1.50
- coriander and coconut rice salad v £2.50
- baby spinach and curly endive salad v £2.50
- tomato and roasted fennel salad v £2.95
- new potatoes with parsley butter v £2.10
- parmentier potatoes v £2.50
- courgette and mushroom salad with garlic and thyme v £2.95
- mixed leaf salad with ruby chard v £2.10
- mange tout and mushroom salad v £2.95
- tomato and cucumber salad with mint dressing v £2.20
- aubergine salad v £2.95
- baby spinach, watercress and wild rocket salad v £2.70
- carrot salad with black mustard seed dressing v £1.50

desserts

- roast plum clafoutis with cinnamon cream £4.00
- norwegian cream £3.50
- baked lemon ricotta cheesecake with lemon confit £4.20
- chocolate meringue pie £3.75
- amaretti and banana trifle £3.80
- pineapple and mango pavlova with lime and passion fruit syllabub £3.95
- baked orange marmalade cheesecake £4.20
- red berry and meringue pyramid £4.00
- fruit fool with caramelised oranges and cointreau £4.30
- exotic fruit platter with chilli and lemongrass syrup £3.95
- a selection of british cheeses with homemade chutney and biscuits £5.20

vegetarian dishes and items marked with a v may include dairy products

if any of your party have a food allergy please inform us

all prices are exclusive of value added tax which is charged at the current rate of 17.5%

details are correct at time of printing august 2004



working lunches

menu 1 £8.95

- a selection of sandwiches
- basket or platter of seasonal fruit
- freshly brewed coffee, teas and infusions

menu 2 £10.95

- a selection of sandwiches
- a selection of british cheeses
- basket or platter of seasonal fruit
- freshly brewed coffee, teas and infusions

afternoon cream tea £10.00

- a selection of finger sandwiches
- warm scones with preserves and clotted cream
- selection of cakes
- freshly brewed coffee, teas and infusions

vegetarian dishes and items marked with a v may include dairy products

if any of your party have a food allergy please inform us

all prices are exclusive of value added tax which is charged at the current rate of 17.5%

details are correct at time of printing august 2004



weddings



weddings



We never forget that this is one of the greatest days in your life and we are dedicated to ensuring that everything is designed to make this as memorable for your guests as it is for you.

A wedding is a unique occasion and we can arrange every detail to your exact requirements. A fabulous starting point is our Wedding Package that is based on our extensive experience of what makes a perfect day. This package offers you an option of an all inclusive price with no hidden extras.



The Milburns Wedding Package features a choice of reception drinks to start your celebrations, followed by a selection of dishes created from the finest, freshest seasonal ingredients and of course a range of wines that are a perfect accompaniment to your meal.

If you want to build on this package we can co-ordinate cake-makers, toastmasters, florists for table decorations, entertainment and for a very exclusive finishing touch a calligrapher to script your guests' place cards.

Our event co-ordinator will be delighted to work with you to create a day to remember.



wedding package

£45.00 (adults)

£20.00 (children)

- milburns master of ceremonies
- two reception drinks per guest on arrival
- three course meal with coffee and chocolates
- 1/2 bottle of selected wine per person
- use of silver cake stand and knife
- menu tasting for two guests

(extra guests at the tasting will be charged at £25.00 per person)

Under 12s only – a choice of half adult portions or children's menu both served with unlimited soft drinks during the meal.

reception drink selection

- selected champagne
- mimosa – champagne and orange juice
- bellini – champagne and peach juice *(supplement of £1.00 per glass)*
- kir royal – champagne and crème de cassis *(supplement of £1.00 per glass)*
- pimms cocktail
- a non-alcoholic drink will also accompany the reception

wine selection

white

- la serre sauvignon blanc, vin de pays d'oc, france
- rooks lane, dry white, victoria, australia
- pinot grigio, francesco minini, italy

red

- casa de piedra cabernet sauvignon, chile
- merlot granache, michel laroche, france
- rioja crianza, castillo di clavijo, spain



from the menu selector below, please select one option from each category

please advise any special dietary needs such as gluten free, vegan or dairy free prior to the event.

first courses

- assiette of three salmon with tomato, and saffron dressing
- griddled asparagus with pecorino shavings, and lemon zest dressing
- baby aubergine spinach and bocconcini cheese with tomato dressing
- crab and avocado tian with coriander and ginger

sorbets (*supplement £4.00*)

- mango and passion fruit
- grapefruit and campari
- lemon sorbet with ginger syrup

main courses

- corn fed chicken with braised celery, shitake mushrooms, fondant potato, sugar snap peas and sherry vinegar jus
- baked fillet of salmon with watercress mousseline, grain mustard dauphinoise, fine beans and champagne butter sauce
- loin eye fillet of lamb filled with spinach served with glazed baby carrots, shallots, celeriac dauphinoise, and red wine sauce (*supplement £3.00*)
- rare fillet of beef with confit of shallot and mushroom, horseradish rosti, mangetout and madeira jus (*supplement £6.00*)

vegetarian options

- spinach risotto cakes with mixed pea and asparagus ragout
- baked goats cheese parcel with sweet and sour leeks and beetroot dressing
- tomato and shallot tatin

desserts

- brandy snap basket with white chocolate mousse and raspberries
- red wine jelly with summer berries, mascarpone, and almond tuile
- lemon and lime soft meringue roulade with cassis sauce
- dark chocolate heart with sour cream compote



why not add a little extra to your special day?

as your wedding is such a special occasion consider supplementing your package, with canapés on arrival or champagne for your toast.

we can also arrange an evening reception.

selected champagne £5.75 (125 ml glass)

canapé menu 1 (snacks and nibbles) £4.95

- cruditiés with choice of dips
- selection of olives
- root vegetable crisps
- cheese sticks

canapé menu 2 £6.95

- mustard seed crêpe spiral with smoked ham and cream cheese
- corn cakes with mango salsa
- smoked haddock rarebit with sun-blushed tomato
- basil and roast garlic tartlet with red pepper

canapé menu 3 £8.95

- roquefort penny biscuits with celeriac remoulade and chives
- prawn and leek tartlets with saffron
- smoked salmon with creamed tarragon caviar
- roast sweet potato wedges with sour cream and sweet chilli tomato jam
- mediterranean meatballs with coriander yoghurt

evening reception menu £12.50

- selection of sandwiches
- croqué monsieur
- chicken satay with peanut sauce
- tuna and egg deli wrap
- tomato and basil quiché
- oriental dim sums with sweet and sour sauce
- miniature chocolate meringues

vegetarian dishes and items marked with a v may include dairy products

if any of your party have a food allergy please inform us

all prices are exclusive of value added tax which is charged at the current rate of 17.5%

details are correct at time of printing august 2004

drinks



Our wine lists have been developed in conjunction with Bibendum Wines who have built their reputation on a passion for fine wine.

Bibendum operate a dedicated team with years of experience in tracking down wines from around the world to perfectly compliment every occasion. From the rarest and most sought after fine wines to a newly discovered bargain you will find a wine to suit your palette and your budget.



Our wine list is designed to provide the right wine, in the right place, at the right price, at the right time – enjoy.



wine list

	750ml bottle
champagne and sparkling	
deakin estate brut, victoria, australia, nv	£14.25
graham beck brut, robertson, south africa, nv	£14.95
de nauroy brut, reims, france, nv	£23.50
laurent perrier brut, tours sur marne, france, nv	£35.90
crisp whites	
cote a cote, cuvee speciale, vin de pays, france, 2003	£9.95
la serre sauvignon blanc, vin de pays, france, 2003	£11.25
verdicchio dei castelli di jesi brunori, marche, italy, 2003	£12.75
old broke block semillon, hunter valley, australia, 2003	£15.90
spy valley sauvignon blanc, marlborough, new zealand, 2003	£19.90
sancerre, domaine chezatte, loire, france, 2002	£24.50
fruity and aromatic whites	
chenin blanc, boland kelder, paarl, south africa, 2004	£10.95
pinot grigio, francesco minini, veneto, italy, 2003	£11.70
pinot blanc reserve klevener, cave hunawihhr, alsace, france, 2002	£14.20
knappstein riesling, clare valley, australia, 2003	£15.30
voigner classic, michel laroche, languedoc, france, 2003	£15.95
rounder, fuller whites	
libertad chenin blanc/chardonnay, mendoza, argentina, 2004	£10.25
rooks lane dry white, victoria, australia, 2003	£10.95
firefly chardonnay, nsw, australia, 2003	£11.25
chardonnay/terret michel laroche, languedoc, france, 2003	£11.50
palena chardonnay, lontue, chile, 2003	£11.75
alamos chardonnay, mendoza, argentina, 2003	£13.50
bourgogne chardonnay beau monde, burgundy, france, 2002	£17.95
madfish bay semillon/sauvignon blanc, margaret river, australia, 2004	£19.75
st. veran pacquet dom des valanges, burgundy, france, 2003	£22.60
chablis, domaine bernard legland, burgundy, france, 2002	£23.95
pouilly fuisse bouchard aine & fils, burgundy, france, 2002	£26.75



wine list

	750ml bottle
soft reds	
cote a cote, cuvee speciale, vin de pays, france, 2002	£9.95
cano garnacha, vina bajos, toro, spain, 2003	£11.00
merlot/grenache, michel laroche, languedoc, france, 2003	£11.50
pinossimo pinot noir, vin de pays, france, 2002	£13.35
brouilly, domaine de la moulin favre, beaujolais, france, 2003	£20.25
madfish bay pinot noir, margaret river, australia, 2002	£19.75
te kairanga pinot noir, martinborough, new zealand, 2002	£27.00
mediterranean style, spicy reds	
rioja crianza, castillo di clavijo, rioja, spain, 2000	£12.85
alamos malbec, mendoza, argentina, 2002	£13.45
cote du rhone, chateau goudray, rhone, france, 2002	£14.35
chianti rufina, fattoria di basciano, piedmont, italy, 2002	£15.30
vallado douro red, duoro, portugal, 2002	£19.40
riddoch estate cabernet/shiraz, coonawarra, australia, 2000	£21.65
crozes hermitage les meysonniers, rhone, france, 2001	£29.15
more robust, fuller reds	
casa de piedra cabernet sauvignon, lontue, chile, 2003	£10.25
firefly shiraz, nsw, australia, 2002	£11.25
palena merlot, lontue, chile, 2002	£11.75
coastal pinotage, graham beck, franschoek, south africa, 2002	£15.60
ch d'archambeau, graves, bordeaux, france, 2000	£15.60
colina negra cabernet sauvignon, mljc, san rafael, chile, 2002	£20.75
d'arrys original shiraz/grenache d'arenberg, mclaren vale, australia, 2001	£22.55
katnook estate shiraz, coonawarra, australia, 2000	£34.75
pudding wine	
botrisysed semillon halves, glenguin, griffiths, nsw, australia, 2001 (375ml bottle)	£20.30
port	
fonseca lbv, oporto, portugal, 1999	£24.40
by the glass – 50ml/5cl	£3.00

Terms and Conditions

Quotations

These are valid for three months from the date of production, unless Milburns withdraws the quotation, in writing, prior to written acceptance by the customer.

Confirmation and Deposits for Events

The customer shall be required to pay a 50% deposit of the estimated account, to include the beverage allowance, to Milburns upon confirmation of the event with (The Venue). A further 40% progress deposit is due 14 days prior to the event taking place. The final balance outstanding will be due for payment immediately after the date of the invoice issue (after the event has taken place). Events confirming within 14 days will be subject to 90% deposit. Should the customer fail to pay the deposit by this time, Milburns will be entitled to cancel the booking and charge the customer in accordance with the cancellation policy set out below.

Third Party Arrangements

When an event is arranged on behalf of the customer by a third party, the event will remain provisional until the customer returns the signed contract, which also implies acceptance to pay the deposit and final invoice by that customer.

The quotation is net; any commission payable to any third party must be added to the quotation. Commission is payable on food and beverage only at a maximum 8% when there is a pre-arranged agreement which has been confirmed in writing by Milburns and the third party which pertains to the event.

Consumables

All drinks are sold on a sale or return basis and Milburns reserves the right to charge for all opened bottles, notwithstanding the fact that they have not been consumed. All reasonable care will be taken not to open excessive amounts of pre-agreed bottles.

Room Hire

Any rooms or areas of (The Venue) made available to the customer are by agreement with (The Venue) to whose Terms and Conditions of Hire the customer is subject. Unless otherwise stated to the contrary on the Event Agreement, charges quoted by Milburns to the customer are exclusive of the cost of any room hire charges and/or any entrance ticket charges payable to (The Venue) pursuant to their Terms and Conditions of Hire.

Final numbers

All quotations relate to a specific number of guests and certain requirements, any changes to these will affect the overall price and the customer will be issued with a revised quotation. Final numbers and special dietary requirements for any event must be confirmed in writing at least five working days (Monday-Friday, excluding bank holidays) prior to the event date, or by such earlier date as Milburns may specify in the quotation. Should numbers increase after this time, the customer will be charged for each additional guest per head, for which a final quotation will be provided.

Variations

Milburns reserves the right to substitute alternative food, drink or any other element of the booking if the items ordered cannot conveniently be obtained. Any alteration in price or content of a specific element will be notified to the customer immediately. Milburns cannot be held responsible for any variations or alterations and has the right to increase the prices to reflect any increase in the cost of performing the event, which is beyond Milburns' control. In any such instance the customer may as soon as practicable on receipt of notice give notice in writing to renegotiate the provision of the specific element of the booking for which the cost has increased. The aforementioned right of the customer in no way gives it the right to cancel the booking.

Settlement of Accounts

The invoice will be issued as soon as possible after the event with any outstanding balance due for payment immediately after the date of issue. Any query should not affect the payment of the outstanding balance. Interest will be payable by the customer on all sums due calculated on a day to day basis rate equivalent to 2% per calendar month from the due date of payment. The interest is to be paid after, as well as before, any judgement (such obligation to be an independent obligation which shall not merge on the judgement). Any queries concerning the accounts or complaints must be submitted in writing within seven days of the date stated on the invoice.

Prices

All the prices in the quotation are current at the time of going to print, and are exclusive of VAT and other government taxes where stated. Milburns reserves the right to amend prices to take into account any changes in the rate of VAT or other taxes, and will inform the customer immediately.

Cancellation by Milburns

Milburns may cancel a booking without any liability being incurred whatsoever if:

- (The Venue) is closed down due to events and circumstances beyond the control of Milburns such as fire, staff dispute or by order of public authority. In such circumstances any deposit paid will be refunded in full.
- The Customer becomes insolvent or enters into liquidation/ receivership.
- The Customer is in breach of any of the terms of this agreement.
- Due to war, strikes, industrial action short of a strike, lockouts, accidents, fire, blockade, import or export embargo, ice, obstruction, natural catastrophes or other such events beyond Milburns control and is unable to perform its obligations to the customer, Milburns will be under no liability to the customer for any loss or damage which may be incurred.

Cancellation by the Customer

All cancellations by the customer must be made in writing to Milburns at (The Venue) and formally acknowledged. In the event of a booking being cancelled for whatever reason the following charges will apply:

- Less than 2 weeks notice of cancellation: 100% of estimated account to include the beverage allowance
- Less than 4 weeks before function date: 80% of estimated account to include the beverage allowance
- Between 4 weeks and 12 weeks before the event: 50% of estimated account to include the beverage allowance
- Between 24 weeks and 12 weeks before event: 20% of estimated account to include the beverage allowance

We may waive these terms if space can be re-let at no disadvantage to Milburns.

Damage

The customer shall be deemed responsible for the conduct of guests and any support suppliers appointed by the customer and to ensure that no damage is caused to the building, its fittings and fixtures. The customer shall be liable to reimburse Milburns for any costs for repairs and replacements at (The Venue).

Signature: _____ Signature: _____

(For Milburns) (For Customer)

Print Name: _____ Print Name: _____

Date: _____ Date: _____

Event Agreement

Milburns at (Venue)

To confirm your booking please return one signed copy with your confirmation deposit.

To (customer): Address:		Invoice Address if different:	
Tel No:		Tel No:	
Fax No:		Fax No:	
Date:		Purchase Order No:	
Confirmation of Your Booking			
Event Name:		Start time:	
Date:		Finish time:	
Access time:			
Room(s):			
Guaranteed minimum number:			
Services	No. Covers/Items	Price per Cover/Item	Total Price
Food Costs			
Liquor Costs			
Labour Costs			
Sundry Costs			
Venue Hire (if appropriate)			
	Subtotal		
	VAT		
	Estimated Total		
PAYMENT DETAILS			
50% Confirmation Deposit Amount		40% Progress Deposit Amount	
First Deposit due by		Second Deposit due by	
Payment Method		Payment Method	
Estimated Balance due on presentation of invoice			
CREDIT CARD GUARANTEE			
Credit Card Type	Name	Number	
Start Date	End Date	Issue (Switch/Maestro only)	
<ul style="list-style-type: none"> • These details will be used as a guarantee only. However, should full payment not be received within 14 days of invoice, the full amount will automatically be charged to your credit card. • All cheques should be made payable to Milburns • We, the undersigned, by signing this Agreement, agree to be bound by the terms and conditions contained herein. 			
CUSTOMER AUTHORISATION			
I confirm that these details are accurate and that I will settle my account on presentation of invoice.			
Signature:	Print Name:	Date:	