



BANQUETING MENU 2020

BROOKSBY HALL BANQUETING HIRE (1100-1600 OR 1900-0000hrs)

The Villiers Hall (60-170 guests) £350

The Old Hall (40-60 guests) £250

CONTENTS

Lady Paget Menu £18 per guest

Admiral Beatty Menu £22 per guest

Sir Villiers Menu £30 per guest

Fork Buffet £16 per guest

Finger Buffet £14 per guest

MENU GUIDANCE

Our menus are designed using the finest, seasonal, locally-sourced ingredients. If you have any special requests, or other dishes you may like to choose from then we'll happily discuss your requirements with you.

We invite you to select one option per course. If you would like to upgrade and offer your guests a choice of meal, this is available at an additional cost of £3.50 per guest. Dietary requirements can be accommodated at no additional cost.



LADY PAGET MENU £18 PER GUEST

TO BEGIN

Ham Hock & Pea Mosaic watercress, sourdough bread, homemade piccalilli

Mini Vegetable & Bocconcini Bruschetta (V) warm balsamic reduction

Tomato & Roasted Red Pepper Soup (V) parmesan crouton

MAIN COURSE

Pan-fried Corn Fed Chicken fondant potato, courgette, green beans, white wine cream sauce

Seared Seabass crushed new potatoes, roasted fennel and beetroot, lemon butter sauce

Vegan Butchers Sausages & Celariac Mashed Potato griddled beef tomato, onion gravy (V) (VG)

DESSERTS

Sticky Toffee Pudding pecan toffee sauce, Chantilly cream

Warm Chocolate Fondant chocolate paint, vanilla seed ice cream

Strawberry Cheesecake forest fruit puree, shot of milkshake

Followed by Freshly brewed Tea & Coffee with petit fours



ADMIRAL BEATTY MENU

£22 PER GUEST

TO BEGIN

Freshwater Crayfish & Mango Cocktail Marie rose sauce, crisp iceberg lettuce, rustic bread

Chicken Liver & Wild Mushroom Terrine real ale chutney, toasted brioche, baby leaf salad

Sweet Potato & Chilli Soup (V) chilli flakes

MAIN COURSE

Lamb Rump basil mashed potato, mixed vegetable ratatouille, rosemary jus

Pan-fried Corn Fed Chicken fondant potato, courgette, green beans, white wine cream sauce

Seared Seabass crushed new potatoes, roasted fennel and beetroot, lemon butter sauce

Goats Cheese, Spring Onion & Rocket Tartlet aged parmesan salad, balsamic (V)

DESSERTS

Sticky Toffee Pudding pecan toffee sauce, Chantilly cream

Strawberry Cheesecake forest fruit puree, shot of milkshake

Fruit Assiette cassis cheesecake, lemon cheesecake, strawberry & raspberry bavois

Followed by Freshly brewed Tea & Coffee with petit fours



SIR VILLIERS MENU £30 PER GUEST

TO BEGIN

Local Asparagus Wrapped in Parma Ham roasted figs, rocket, balsamic glaze

Ham Hock & Pea Mosaic watercress, sourdough bread, homemade piccalilli

Chicken Liver & Wild Mushroom Terrine real ale chutney, toasted brioche, baby leaf salad

Ham & Pea Soup pea shoot garnish

MAIN COURSE

Fillet Steak fondant potato, watercress, confit cherry tomato, pink peppercorn sauce

Lamb Rump basil mashed potato, mixed vegetable ratatouille, rosemary jus

Griddled Duck Breast sweet potato puree, gingered red cabbage, soy and ginger glaze

Pan-fried Corn Fed Chicken fondant potato, courgette, green beans, white wine cream sauce

Seared Seabass crushed new potatoes, roasted fennel and beetroot, lemon butter sauce

Spinach & Cranberry Nut Roast roasted potatoes, baby broccoli, mushroom gravy (V) (VG)

DESSERTS

Chocolate Assiette chocolate orange torte, chocolate & hazelnut cheesecake, chocolate mousse

White Chocolate & Baileys Truffle Torte salted caramel ice cream

Locally Sourced Cheese Plate Red Leicester, Cropwell Bishop Stilton, Sharpham Brie

Fruit Assiette cassis cheesecake, lemon cheesecake, strawberry & raspberry bavois

Cheese Cart Thomas Hoe Red Leicester, Sharpham Brie, Cropwell Bishop Stilton (£3 supplement)

Followed by Freshly brewed Tea & Coffee with petit fours

Inclusive of: Two bottles of Ladera Verde Sauvignon Blanc, two bottles of Ladera Verde Merlot & Harrogate Spa Mineral Water per table of ten guests.



FORK BUFFET £16 PER GUEST

MAIN COURSE

Beef Lasagne sweet potato, garlic bread, mixed salad

Sausage Trio mashed potato, seasonal vegetables, onion gravy (please ask for selection of sausages)

Corn Fed Chicken Supreme roast potatoes, seasonal vegetables, smoked bacon & baby onion sauce

Salmon Delice buttered new potatoes, green beans & courgettes, dill & white wine sauce

Chicken, Chorizo & Chickpea Stew coconut rice, tomato & pepper salad

DESSERT

Homemade Chocolate Brownie Stack seasonal berry garnish

Apple & Cinnamon Crumble custard

Fresh Fruit Platter Display

Cheese Cart Thomas Hoe Red Leicester, Sharpham Brie, Cropwell Bishop Stilton (£3 supplement)

Followed by Freshly brewed Tea & Coffee with petit fours



FINGER BUFFET MENU £14 PER GUEST

A variety of Sandwiches (including Vegetarian options)

Soy Marinated Chicken Fillet

Melton Mowbray Pork Pies

Slow Cooked Dry Spare Ribs

Homemade Thin Crust Vegetarian Pizza (V)

Seasoned Potato Wedges (V)

A Selection of Seasonal Fruits

FOOD THEATRE

LOCALLY SOURCED HOG ROAST £1,500 (serves 120 guests, £6 per guest thereafter)

Freshly baked bread, homemade stuffing & apple sauce

Additional items (price per 60 guests)

Roast potatoes (V) or hot minted new potatoes (V) £60

Coleslaw, mixed leaf salad, tomato & red onion salad (V) £40

TRADITIONAL BARBEQUE £1,500 (serves 120 guests, £6 per guest thereafter)

Aberdeen Angus Beef burger (GF)

Cumberland Sausage

Marinated Chicken Thigh

Cajun Corn on the Cob (v)

Mixed Dressed Salad

Fresh Homemade Coleslaw

Grated Cheese

Soft Floured Bread Selection

Selection of Sauces & Dips

WOOD FIRED PIZZA £1,650 (serves 100 guests, £7 per guest thereafter)

A choice of four pizza's cooked in a wood fired oven, served from a converted horse box.

Please ask for the seasonal pizza selection available for your wedding. Subject to availability.