

We understand that each event takes time and preparation so to take the stress out of the organisation we have designed a transparent package, with you in mind

# **Gala Dinner & Charity Ball Package**

£30 per person

3 course set dinner with tea and coffee **DJ** Entertainment Dancefloor Room Hire Security

Package is for up to 350 guests









# **MENU**

# Please select one option from each course to complete you desired menu for your event

# **OPENERS**

# **Homemade Soup**

Freshly prepared soups, available in a wide variety of flavours, tailored to your own requirements

#### Trio of Seasonal Melons (v)

Chilled fans of Galia melon resting upon a minted spaghetti of Honeydew melon, drizzled with a grenadine syrup and a fine dice of water melon

### **Buffalo Mozzarella and Cherry Tomato**

Marinated mozzarella, fresh basil combined with sweetened baby tomatoes

# MIDDLE ORDER

#### Roast loin of Ashover Pork

Complemented with thyme gravy and caramelized apples

#### **Mustard Baked Ham**

Glazed with brown sugar, garlic, mustard and roasted pineapple

#### Supreme of Chicken

With a mushroom and baby onion fricassee, madeira jus

#### Braised Beef Steak with a Brown Onion Sauce

A slow cooked cut of beef flavoured with herbs and thick cut onions

# Open Vegetable Lasagna

Roasted vegetables, peppers and tomatoes combined with garlic and basil layered with pasta topped with cheese sauce

# TAIL ENDERS

#### **Homemade Apple and Muesli Crumble**

A combination of apples and sultanas topped with a thatch of crunchy crumble served with a vanilla sauce

#### Toffee and pecan nut Cheesecake

A buttery biscuit base topped with a creamy mousse flavoured with toffee and pecan nuts

#### Banana Bread and Butter Pudding

Layers of bread soaked in a sweet egg custard with sultanas and bananas served with a vanilla sauce

# Sticky Toffee Pudding

Homemade light toffee sponge, laced with sticky dates and wrapped in our 'special toffee sauce'



