

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

# Private Parties Package £36 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 ius

### 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'



