

# BALDWINS PREMIER BANQUETING SERVICES

*We have changed many things at Baldwins over the years but one thing remains constant, that is our passion for superbly cooked fresh food in our "Oven To Table Style" the use of totally fresh market vegetables and the importance of preparing our homemade soups and desserts on the premises. We have earned our reputation through hard work and dedication to every one of our clients. We use only the finest prime meats and enjoy an abundant supply of fresh fish from our shores.*

*Only at Baldwins will you receive such optimum standards for your banquet. We will serve a fabulous freshly prepared meal to any number of guests from a lunch for four to a banquet for 300. Choose from any of our menus and we will skilfully deliver the perfect wedding breakfast for any number of guests. With all our menus we offer freshly baked bread and farmhouse butter and service with a smile.*

*We look forward to meeting you.*

*Should you have any further queries one of our management staff will be pleased to help you.*

*Chef Patron - Mr David Baldwin  
Customer Services Director - Mrs Pauline Baldwin  
General Manager - Miss Janet Wilson  
Head Chef - Mr Stephen Roebuck  
Senior Sous chef—Mr Sam Lindsay  
Operations Manager - Mr Jamie Christian  
Banqueting secretary - Mrs Sam Sanderson*

**BRINCLIFFE HILL, OFF PSALTER LANE, SHEFFIELD S11 9DF**

*Your Special Occasion Deserves Our Attention*

Brincliffe Hill, Off Psalter Lane, Sheffield, S11 9DF—0114 2551818

# *SIMPLE PRICING YOU PAY FOR THE FOLLOWING*

## *Room Hire*

*The price of the menu you choose multiplied by the number of guests, confirmed 72 hours before the event (minimum numbers apply)*

*The price of Reception drinks and wine & water during the meal*

*The hire of our experienced DJ at £250.00 including £50.00 PPL & PRS. We are also able to retain the services of a variety of bands and artistes*

*The price of a band or string quartet if required*

*The price of an evening buffet if your celebration goes on into the evening (minimum numbers apply)*

*Please see full terms and conditions for minimum numbers on daytime and evening guests, room hire & other important details*

*All quoted prices include:-*

*Table flowers to match your colour scheme*

*Personalised printed table plans & menus. Each room has a variety of different table plans and we will be pleased to advise a suitable formations for your party*

*Our superb gardens for photography and reception drinks*

*Use of our majestic cake stand*

*High quality furnishings and crockery*

*And of course attentive staff with years of experience*

*A variety of drinks packages are available on request.*

*We offer a choice of rooms to suit all weddings from small intimate lunches to the whole building opened up to give you space for a proper party, we can tailor the rooms to suit your event and number of guests*

*We cater for civil ceremonies followed by a reception or receptions where the ceremony is held elsewhere*

## *Evening Celebration*

*Please note that under licensing regulations we are only licensed for people who are having a meal and so it is not possible to invite further guests after your main meal without offering them a buffet meal. A reservation for a room in the evening will only be accepted on the understanding that every evening guest plus 60% of the main party (excluding children) must be provided with a buffet meal.*

*Evening Buffet menus are included with the enclosed menus.*

*Your Special Occasion Deserves Our Attention*

## BALDWINS OMEGA TERMS, CONDITIONS & CONTRACT FOR WEDDING RECEPTION EVENTS

### 1. ROOMS AVAILABLE

Minimum and maximum numbers refer to guests seated for the main meal. Each room has a capacity to hold a larger number of guests to the evening reception.

#### For Wedding Breakfast Receptions & Evening Celebrations

|                               |                 |                             |
|-------------------------------|-----------------|-----------------------------|
| Alpha Room with Water Garden  | Up to 50        | Lunchtime only No Room Hire |
| Rib Room and Long Room        | Min 60 Max 100  | Room Hire: £575 inc VAT     |
| Ballroom and Alpha Room       | Min 100 Max 160 | Room Hire: £850 inc VAT     |
| All Rooms opened out together | Min 160 Max 260 | Room Hire: £1150 inc VAT    |

### FOR CIVIL CEREMONIES ROOMS AVAILABLE FOR THE SOLEMNIZATION OF MARRIAGES & CIVIL PARTNERSHIPS

ALPHA ROOM—UPTO 60—ROOM HIRE—£750.00

LONG ROOM—UPTO 50—ROOM HIRE—£750.00

RIB ROOM—UPTO 100—ROOM HIRE—£750.00

BALLROOM—UPTO 175—ROOM HIRE—£750.00

It is necessary for you to give a working number at least 21 days prior to the date of the wedding and the final number 72 hours before the date and understand that this will be the minimum number charged for. If the final number should drop below our required minimum numbers listed above, it is our minimum requirement number that will be charged for. Children may not be included in the minimum number. Charges for Children: 2 years to 12 years half price. Under 2 - free of charge.

### 2. CANCELLATIONS

In the event of a cancellation the following charges will be levied. These charges are calculated on the figures given at the time of booking;

Over 6 Months Prior to the event - Loss of Booking Fee

Between 3 Months & 6 Months inclusive prior to the event- 30% of Total Costs

0 - 3 months - 60% of Total Estimated Cost of Event

### 3. LICENSING REGULATIONS

We are only Licensed for the consumption of Alcohol purchased on the premises. All persons invited at any time during the day or evening must be served with a meal.

### 4. BOOKING FORM

Only when the enclosed form, along with £750.00 booking fee has been accepted will the date be considered booked. Exact menu requirements and wine selection may be left until a date nearer the reception but please fill in details of appropriate timings, numbers and drinks requirements. We point out that the booking fee is not refundable or transferable but will be deducted from the final account, when all conditions have been met. On paying your fee a receipt form which is confirmation that you have booked the date and this is the only acceptable confirmation.

5. VAT The prices published in this brochure are subject to 20% VAT if there are any changes in the national VAT rate our prices will be adjusted accordingly

*Your Special Occasion Deserves Our Attention*

I enclose Cheque/Cash to the value of £750.00 (Seven Hundred and Fifty Pounds) being the booking fee for our wedding function.

Name (Person making the reservation): .....

Address: .....

Telephone Number, Day: ..... Night: .....

E-mail: .....

Room(s) Required: ..... Room Hire Charge: .....

Day and Date: .....

Time of Wedding: ..... At: .....

Working Number of Guests to main reception: .....  
(see minimum numbers clause, on reverse)

## DRINKS REQUIREMENTS

Welcome Drinks: .....

Canapés: .....

Wines: .....

Champagne: .....

\*Menu Required: ..... Price: .....

\*Exact Menu Requirements may be chosen nearer the date

## EVENING CELEBRATION

We require to hire a room in the evening: Yes/No

We require your resident Disco at £250.00 INC £50 PPL/PRS Yes/No

We require you to book a Band for us: Yes/No

We have reserved our own Band: Yes/No

*Your Special Occasion Deserves Our Attention*

A few suggestions to set the mood at your party. All drinks and canapés will be beautifully served to your guests with a smile they really do set the mood of your reception as your guests appreciate such delightful nibbles when they arrive from the ceremony

## WELCOME DRINKS

|  |              |
|--|--------------|
| <b>CHAMPAGNE (per glass)</b><br>A glass of chilled Champagne Baldwin                                   | <b>£7.00</b> |
| <b>PATRON DU BALDWIN</b><br>A glass of our own House Wine Red, Dry White, Medium White or Rose         | <b>£3.50</b> |
| <b>CLASSIC KIR</b><br>Cassis with chilled Dry White Wine   | <b>£4.10</b> |
| <b>KIR ROYALE</b><br>Cassis and Baldwin's Champagne  | <b>£7.50</b> |
| <b>KIR PRINCESS</b><br>Cassis with a crisp dry sparkling Cava Wine                                     | <b>£5.50</b> |
| <b>PIMMS COCKTAIL</b><br>A long cool delicious drink with fresh fruit, Ice, Pimms and Lemonade         | <b>£4.00</b> |
| <b>SANGRIA SEVILLE</b><br>A traditional Andalucian Sangria   | <b>£4.00</b> |
| <b>CHAMPAGNE COCKTAIL</b><br>Grand Marnier, Sugar and Angostura Bitters, topped with Chilled Champagne | <b>£7.50</b> |
| <b>BUCKS FIZZ</b><br>Chilled Orange Juice and Baldwins Champagne                                       | <b>£6.50</b> |
| <b>DOES FIZZ</b><br>Chilled Orange Juice and crisp Sparkling Wine                                      | <b>£4.50</b> |
| <b>PROSECCO</b><br>A Glass of Fine Italian Sparkling Wine  | <b>£5.00</b> |
| <b>SPANISH CAVA FAUSTINO</b><br>A crisp dry Sparkler from Catalan                                      | <b>£4.75</b> |

**DRINKS PACKAGES ARE AVAILABLE ON REQUEST**

## CANAPÉS for a stylish start

Choose six from our famous hot & cold canapés collection £4.50 per head.

### HOT

SATAY HOT CHICKEN  
MINI JACKET POTATO AND TUNA TORTILLA  
SPICY MEAT BALLS  
DIM SUM DUMPLING SELECTION  
BRUSCHETTA  
SAUSAGE AND MASH  
MUSHROOM & RED PEPPER KEBAB  
RATATOUILLE & SCALLOP TARTLET  
BEEF 'n YORKSHIRE  
FILET MIGNON & CHILLI MARMALADE  
ASSORTED PIZZA BITES  
CHORIZO ON POTATAS

### COLD

CHICKEN LIVER PARFAIT  
CHINESE DUCK SPOONS  
SMOKED SALMON ROULE  
PARMA HAM GRISSINI  
ROAST CAPSICUMS EN CROUTE  
PRAWN MARIE ROSE CUP  
ROQUEFORT, WALNUT & POACHED PEAR  
MOZZARELLA & MARINATED TOMATOES  
RILLETTES OF SALMON EN CROUTE

*A Great Start to your Wedding Feast prices include VAT @ 20%*

## MENU - W1/14 £29.50

inc vat @ 20%

**OUR OWN FRESHLY BAKED BREADS  
FARMHOUSE BUTTER**

### PIER 66 PRAWN SALAD

Chilli Marinated Prawns with Crispy Salad, Tomato, Cucumber, Dill Pickle and Sesame Dressing

### ROAST TOMATO AND BASIL SOUP

A bowl of freshly made Tomato Soup with a touch of Basil and Olive Oil Croutons

### ROAST LOIN OF DERBYSHIRE PORK

Young Roast Derbyshire Pork with Sage & Onion Stuffing & Apple Sauce

**A SELECTION OF FRESH VEGETABLES**

**CHOCOLATE & CHERRY ROULADE**  
with Cherry Compote & Double Cream

**FAIRTRADE FILTER COFFEE & SHORTBREADS**

## MENU - W2/14 £29.50

inc vat @ 20%

**OUR OWN FRESHLY BAKED BREADS  
FARMHOUSE BUTTER**

### SMOKED HADDOCK TART

Flakes of Smoked Haddock and Leeks on Flaky Pastry topped with Caerphilly Cheese Sauce

### TOMATO, BASIL & RICOTTA RAVIOLLI

Our Own Ravioli Crafted By Our Chefs With Tomato Sauce & Roasted Pine Nuts

### BREAST OF CHICKEN PANCETTA

Corn Fed Chicken Breast Stuffed with Fennel, Leeks & Shallots, & wrapped in Smoked Bacon

**A SELECTION OF FRESH VEGETABLES**

**ALMOND AND STRAWBERRY MERINGUE**  
With Fresh Strawberry Coulis and Double Cream

**FAIRTRADE FILTER COFFEE & GINGER BISCUITS**

## MENU - W3/14 £29.50

inc vat @ 20%

**OUR OWN FRESHLY BAKED BREADS  
FARMHOUSE BUTTER**

### HOT PRAWNS EN COCOTTE

Succulent Prawns in Cheddar Cheese Sauce & Topped with Wholemeal Crumble

### WILD MUSHROOM RISOTTO

Classic Italian Risotto with Truffle Oil & Parmesan

### ROAST LEG OF LAMB ROSEMARY

Lamb Roasted With Rosemary and Shallots With Savoury Yorkshire Pudding

**A SELECTION OF FRESH VEGETABLES**

**CARAMELISED PEAR & APPLE FLAN**  
With Double Cream & Apple Puree

**FAIRTRADE FILTER COFFEE & CHOCOLATE COOKIES**

## MENU - W4/14 £29.50

inc vat @ 20%

**OUR OWN FRESHLY BAKED BREADS  
FARMHOUSE BUTTER**

### TOMATO AND MOZZARELLA TART

A warm Flaky Tart, filled with Tomatoes & Mozzarella topped with Basil Leaf and finished with Basil Pesto

### LEEK & POTATO SOUP

With Chive Cream

### SUPREME OF CHICKEN PERSILAGE

Breast of Chicken stuffed with a Shallot and Thyme Persilage With a compote of Pea, Shallot and Lardons

**A SELECTION OF FRESH VEGETABLES**

**CHOCOLATE & ORANGE MOUSSE**  
With Chocolate Shortbread

**FAIRTRADE FILTER COFFEE & ALMOND COOKIES**

**MENU ITEMS ON THIS PAGE MAY BE INTERCHANGED**

**Buffet menus for the main celebration are available on requests from £29.50**

# Wedding Menus

Applicable Until 30th November 2014

# Baldwins

OMEGA

## MENU - W5/14 £32.00

inc vat @ 20%

**OUR OWN FRESHLY BAKED BREADS**  
**FARMHOUSE BUTTER**

**ROASTED MEDALLION OF MONKFISH**  
*With Scampi Tails & Tarragon Moussiline*

**HERB ROASTED PORTOBELLO MUSHROOM**  
*With Glazed Goats Cheese, Rocket & Toasted Pine Nuts*

**BREADED BREAST OF CHICKEN RICOLLA**  
*Chicken Breast Coated in Parmesan & Bread Crumbs Pan Fried & Served with Rocket & Tomato Sauce*

**A SELECTION OF FRESH VEGETABLES**

**BAKED VANILLA CHEESECAKE**  
*With Strawberry Compote & Double Cream*

**FAIRTRADE FILTER COFFEE & CHOCOLATE AND ORANGE COOKIES**

## MENU - W6/14 £32.00

inc vat @ 20%

**OUR OWN FRESHLY BAKED BREADS**  
**FARMHOUSE BUTTER**

**CHICKEN LIVER PATE**  
*Our own smooth Pate with Breakfast Toast*

**SMOKED HADDOCK AND LEEK RAREBIT**  
*Smoked Haddock and Leek topped with Cheddar Rarebit*

**LEG OF LAMB MAROC EN SAFFRON**  
*Slow Roasted Lamb on a Tagine of Maroc Couscous*

**A SELECTION OF FRESH VEGETABLES**

**SUNKEN CHOCOLATE CAKE**  
*With Chocolate Sauce & Vanilla Ice Cream*

**FAIRTRADE FILTER COFFEE & CHOCOLATE MACAROONS**

## MENU - W7/14 £32.00

inc vat @ 20%

**OUR OWN FRESHLY BAKED BREADS**  
**FARMHOUSE BUTTER**

**HOT BAKED PRAWNS**  
*Succulent Prawns in a Creamy Cheese Sauce with Wholemeal Cheddar Topping*

**CELERIAC AND TRUFFLE SOUP**  
*Served with Truffle Oil Croutons*

**POT ROAST SILVERSIDE OF BEEF**  
*Slow Roasted Silverside on Root Vegetables Served with Sage and Onion Dumpling*

**A SELECTION OF FRESH VEGETABLES**

**BITTER LEMON AND RHUBARB POSSET**

**FAIRTRADE FILTER COFFEE & CHOCOLATE COOKIES**

## MENU - W8/14 £32.00

inc vat @ 20%

**OUR OWN FRESHLY BAKED BREADS**  
**FARMHOUSE BUTTER**

**VEGETABLE SPRING ROLL**  
*Chinese Vegetables wrapped in Filo with Plum Sauce*

**LEEK & WATERCRESS SOUP**  
*With Chive Cream*

**ROAST BREAST OF GRESSINGHAM DUCK**  
*With Confit leg, Spring Roll, Wilted Greens & Caramelised Apples*

**A SELECTION OF FRESH VEGETABLES**

**BREAD AND BUTTER SOUFFLE**  
*A very light Desert served with Vanilla Ice Cream*

**FAIR TRADE FILTER COFFEE & ALMOND BISCUITS**

**MENU ITEMS ON THIS PAGE MAY BE INTERCHANGED**

**Buffet menus for the main celebration are available on requests from £29.50**

## YORKSHIRE WEDDING FEAST

14 £36.80

inc vat @ 20%

**OUR OWN FRESHLY BAKED BREADS  
FARMHOUSE BUTTER**

### YORKSHIRE WENSLEYDALE & LEEK FLAN

Rich Pastry Filled with Leeks Wensleydale Cheese  
& Chive Sauce

### MINIATURE WHITBY COD AND FAT CHIPS

Yorkshires Favourite dish with Mushy Peas

### PRIME ROAST SIRLOIN OF SWALEDALE BEEF

Carved in the Room, Yorkshire Pudding,  
Onion Sauce and rich Beef Gravy

### THE TRIANGLE RHUBARB CRUMBLE

West Yorkshire Rhubarb topped with Rich Crumble  
Served with freshly made Custard Sauce

**FAIRTRADE COFFEE & YORKSHIRE PARKIN**

## CHINESE WEDDING MENU 14

£35.00

inc vat @ 20%

**CHINESE CRACKERS AND BREADS**

### DIM SUM

Spare Ribs, Pork Dumplings, Sesame Prawn Toast,  
Garlic Chicken Wings, Spring Roll & Prawn Crackers

### KING PRAWN CHOW MEIN YANG SING

Stir Fried Noodles, Bean Shoots, Water Chestnuts and  
Succulent King Prawns

### SHANGHAI DUCK

Sesame Roasted Breast & a Soy Confit Leg on a bed of  
Chinese Vegetables and Classical Cantonese  
Fried Rice

### CHINESE FRUIT TRIO

Apple, Pineapple & Banana Fritters  
with Mango Ice Cream

**CHINA TEA OR FAIRTRADE COFFEE  
& BEIJING BISCUITS**

## SPANISH FIESTA MENU 14

£35.00

inc vat @ 20%

**SPANISH BREADS, OLIVES & CRUDITIES**

### PLATO DE TAPAS

Squid Romano, Tortilla, Spicy Prawns, Patas Bravas,  
Catalan Meatballs & Salt Cod Fries

### PALAMOS PRAWNS RISOTTO

Palamos Prawns & Cuttle Fish Risotto

### ROAST SUCKLING PIG CHORIZO

Presented in the room with Chorizo stuffing and  
Caramelised Apples

### SANTIAGO TORTE QUESO BLANCO

A Traditional Torte with Soft Fruits with  
Queso Blanco and Honey

**FAIR TRADE CAFÉ & ORANGE BISCUITS**

## CIAO ITALIA WEDDING

BANQUET 14 £35.00

inc vat @ 20%

**ITALIAN HERB AND GARLIC BREAD**

### PINZIMONIO-AFFETTATO MISTO

To start you of a well laden table of Crudities,  
Italian Meats and Pickles

### POMODORO MINESTRA CON LE PATATE

A delicious Roast Tomato Soup  
with Rosemary Potatoes

### PAPPARDELLE GAMBERETTO AL FORNO

Fresh Pasta with Prawns and Mushrooms  
in a Creamy Sauce

### POLLO ALLA DIAVOLA SALSICCE E FAGIOLI

Chargrilled Devilled Chicken  
with Spicy Sausage and Bean Compote

### PIATTO DE DOLCE

A Plate of Italian Sweets  
Almond Meringue, Baked Lemon Custard  
and Tiramisu

**FAIR TRADECAFÉ & BISCOTTI DI PRATO**

**A THEMED BANQUET MAKES FOR AN EVEN MORE MEMORABLE OCCASION**  
Buffet menus for the main celebration are available on requests from £29.50



## MENU W13/14—£35.00

inc vat @ 20%

**OUR OWN FRESHLY BAKED BREADS  
FARMHOUSE BUTTER**

### **PAN FRIED SEA BASS ECRIVISSE**

*Fresh Sea Bass with Crayfish Tails & Lobster Sauce*

### **TORTELLINI CHEVRE CHAUD**

*Toasted Goats Cheese, Roasted Pine Nuts,  
Chervil & Sauce Bellagio*

### **STUFFED BREAST OF GUINEA FOWL**

*Stuffed Breast of Maize Fed Guinea Fowl with Shallots  
Truffle & Parsley, Celeriac Puree & Confit Leg*

### **WHITE CHOCOLATE & RASPBERRY TART**

*With Double Cream & Raspberry Compote*

**FAIRTRADE COFFEE & ECCLES CAKES**

## MENU W14/14—£35.00

inc vat @ 20%

**OUR OWN FRESHLY BAKED BREADS  
FARMHOUSE BUTTER**

### **RED PEPPER & MOZZARELLA PASTILLA**

*Layers of Filo Pastry with Roasted Peppers, Fennel,  
Parsley & Red Pepper Sauce*

### **ROAST HERB CRUSTED COD**

*With Pomme Puree & White Wine Fish Sauce*

### **TRIO OF PORK**

*Roast Loin, Confit Belly & Cheek Fritter with Apple  
Sauce & Pork Jus*

### **Pistachio & almond cake**

*With Pistachio Ice cream*

**FAIRTRADE COFFEE & CHOCOLATE COOKIES**

## MENU W15/14—£35.00

inc vat @ 20%

**OUR OWN FRESHLY BAKED BREADS  
FARMHOUSE BUTTER**

### **PAN SEARED SCALLOPS**

*With Onion Fritter, Raisin & Pomegranate Dressing,  
& Sweet Potato Puree*

### **CONFIT OF PORK BELLY**

*With Roast Shallots & Caramelised Apples*

### **ROAST BREAST OF SPICED DUCK**

*With Wilted Greens & Duck Leg Spring Roll*

### **CHOCOLATE & CHERRY FRANZIPAN TART**

*With Double Cream*

**FAIRTRADE COFFEE & CHOCOLATE FUDGE**

## MENU W16/14—£35.00

inc vat @ 20%

**OUR OWN FRESHLY BAKED BREADS  
FARMHOUSE BUTTER**

### **SMOKED SALMON CAFE 21**

*The Finest Smoked Salmon with Herb Blini,  
Crème Fraiche & Lemon*

### **WATERCRESS & POTATO SOUP**

*With Chive Cream*

### **TRIO OF LAMB**

*Leg, Confit Shoulder, Roast Belly Minted Potato Cake  
& Lamb Jus*

### **CREME BRULEE**

*With Shortbread Biscuit*

**FAIRTRADE COFFEE & CHOCOLATE TRUFFLES**

**MENU ITEMS ON THIS PAGE MAY BE INTERCHANGED**

**Buffet menus for the main celebration are available on requests from £29.50**

**MENU W09/14—£34.00**

*inc vat @ 20%*

**OUR OWN FRESHLY BAKED BREADS  
FARMHOUSE BUTTER**

**CARAMELISED DUCK LIVER TART**

*A Rich Pastry Tart of Duck Livers, Caramelised Onions & Creamed Leeks*

**ROAST TRANCHE OF SCOTCH SALMON**

*With Lyonnaise Potatoes, Tarragon Sauce & Pea Shoots*

**STUFFED LOIN OF PORK**

*Young Loin of Pork Stuffed with Capsicums, Shallots & Chorizo Sausage*

**CHOCOLATE MOUSSE CAKE**

*With Honeycomb, Roast Hazelnuts & Vanilla Ice Cream*

**FAIRTRADE COFFEE & CHOCOLATE TRUFFLES**

**MENU W10/14—£34.00**

*inc vat @ 20%*

**OUR OWN FRESHLY BAKED BREADS  
FARMHOUSE BUTTER**

**BAKED WHITBY COD**

*With Truffle Mash, Wild Mushrooms & Toasted Almonds*

**POTAGE OF CELARIAC SOUP**

*A Rich Soup with Olive Oil Croutons*

**PRIME ROAST BRISKET**

*With Confit Beef Cheeks & Seasoned Yorkshire Pudding*

**RHUBARB PANACOTTA**

*With Warm Ginger Cake & Lemon Scented Cream,*

**FAIRTRADE COFFEE & FUDGE**

**MENU W11/14—£34.00**

*inc vat @ 20%*

**OUR OWN FRESHLY BAKED BREADS  
FARMHOUSE BUTTER**

**HOME CURED SALMON**

*With Pickled Cucumber, Capers, Rocket, Lemon & Dill Dressing*

**PORK & BLACK PUDDING GALLETTE**

*Layers of Pork Belly & Black Pudding—Deep Fried with Apple Sauce & Pork Juices*

**BREAST OF CHICKEN PRINCESS**

*Corn Fed Chicken Breast Stuffed with Asparagus, Pommes Anna & Chicken Veloute*

**PEAR TART TATIN**

*With Crème Fraîche & Toffee Sauce*

**FAIRTRADE COFFEE & MACAROONS**

**MENU W12/14—£34.00**

*inc vat @ 20%*

**OUR OWN FRESHLY BAKED BREADS  
FARMHOUSE BUTTER**

**SMOKED HADDOCK RAREBIT**

*Natural Smoked Haddock Topped with Cheese Rarebit & Cheddar & Chive Sauce*

**WILD MUSHROOM PAPERDELLE**

*Ribbons Of Fresh pasta with Wild Mushrooms, Parmesan & Truffle Sauce*

**ROAST RUMP OF LOCAL LAMB**

*With Minted Potato Cake, Braised Fennel & Lamb Juices*

**PASSION FRUIT MERINGUE PIE**

*A Tangy Passion Fruit Tart Topped with Meringue & Served with Double Cream*

**FAIRTRADE COFFEE & WHITE CHOCOLATE COOKIES**

**MENU ITEMS ON THIS PAGE MAY BE INTERCHANGED**

*Buffet menus for the main celebration are available on requests from £29.50*

*Only Available in the evening when a main Meal has been served earlier in the day*

**WEDDING SUPPER BUFFET WB2/14**  
**£10.00 PER HEAD inc vat @ 20%**

**SELECTION OF SANDWICHES:**

*Virginia Baked Ham with Pineapple Chutney  
Roast Beef & Creamed Horseradish  
Fresh Salmon with Roast Tomato Mayo  
Egg Mayonnaise*

**HOT SELECTION:**

**MEDITERRANEAN VEGETABLE JALFREZI**

**CAPSICUM FRIED RICE**

**BALDWINS LASAGNE NEOPOLITAN**

**CARLUCCI PIZZA SLICES**

**PARMENTIER POTATOES**

**YORKSHIRE WEDDING SUPPER BUFFET**  
**WB1/14 £12.00 PER HEAD inc vat @ 20%**

**YORKSHIRE BREAD CAKES**

**WENSLEYDALE CHEESE TART (V)**

**ROAST LOIN OF CRACKLINGLY FRESH PORK**

**SCARBOROUGH FISH POT**

**GRILLED SAUSAGES & CARAMELISED ONIONS**

**WITH A VARIETY OF STUFFINGS,  
DIPS AND SAUCES,**

**CAULIFLOWER AU GRATIN  
ROAST POTATOES  
BEDALE BEAN POT**

**EAST MEETS WEST**  
**WEDDING SUPPER BUFFET WB4/14**  
**£12.50 PER HEAD inc vat @ 20%**

**CYPRLOT MOUSSAKA**

*A Traditional Lamb and Potato Dish*

**HONG KONG PRAWN SPRING ROLLS**

*Our own Special Rolls with Plum Sauce*

**SICILIAN PEPOSO**

*Prime Beef Slowly cooked in the oven with Tomatoes,  
Garlic and Sicilian Bread*

**MALAYAN CHICKEN CHOW MEIN**

*Succulent Chicken with a Galaxy of Noodles  
And Eastern Vegetables*

**BARCELONA CON PUERRO TARTA (V)**

*A Manchego, Leek, Onion and Red Pepper Tart*

**YANG ZING VEGETABLE FRIED RICE (V)**

**DUBAI BEAN & OKRA POT(V)**

**SINGAPORE NOODLES (V)**

**TUSCAN SALAD (V)**

**CARIBBEAN ISLANDS**  
**WEDDING SUPPER BUFFET WB3/14**  
**£14.00 PER HEAD inc vat @ 20%**

**GALETTE OF LAMB MARTINIQUE**

*With Minted Yoghurt*

**ST LUCIA CRAB & PRAWN CAKES**

*Recipe from Old friends on St Lucia*

**BARBECUED CHICKEN BARBADOS**

*With Pineapple and Barbecue Sauce*

**ANTIGUAN BEAN CASSEROLE (V)**

*Beans with Courgettes, Capsicums, Onions & Chillies*

**HOT SPICY NOODLES**

**CUCUMBER & LIME SALAD**

**SWEETCORN SALAD**

**DOMINICAN POTATOES**

**CARIBBEAN BREAD BASKET**

**PUDDINGS—CHOICE OF TWO £3.00 PER HEAD**  
**PROFITEROLES - BROWNIE - LEMON GATEAU - MERINGUES**  
**WITH SOFT FRUIT COMPOTE**

*These are only Available in the evening when a main Meal has been served earlier in the day,  
buffet menus for the main celebration are available on requests from £29.50*