

# **BANQUETING MENU SELECTOR**

This Banqueting Menu Selector has been designed to allow you the complete freedom in compiling a set menu suitable for your event.

If you would like any assistance in compiling your menu, please let us know and we will be delighted to help.

Whilst within this selector there is a wide range of choice, it is quite impossible to list every possibility. If you have a favourite dish, or would like to have a themed event, or there are any special dietary requirements, then once again, please do not hesitate to contact us.

On compiling your menu, please remember the prices shown are for a set menu. Those with a special diet such as vegetarians will have an appropriate alternative as required.

We look forward to welcoming you to Hawkstone Park.

## **CANAPES**

a selection of canapés are available  
£4.50 per person

## **STARTERS**

### **Assiette of Melon**

Fans of Honeydew and Ogen Melon with Watermelon Perles,  
Summer Berries and Raspberry Coulis  
£3.95

### **Smoked Chicken, and Whole Grain Mustard Salad**

With Chicken Lardons and Crispy Bacon dressed on salad leaves  
£4.75

### **Smooth Chicken Liver Pate**

Accompanied by Cumberland Sauce and a Hot Slice of Crusty Garlic Bread  
£3.75

### **Beef Tomato, Mozzarella and Cucumber Salad**

Served on a bed of salad leaves with a pesto mayonnaise  
£3.50

**Oak Smoked Salmon**

Sliced smoked salmon served traditionally with chopped shallots, capers and black pepper

£7.95

**Seafood Hors d'Oeuvres**

Combination of smoked salmon, sweet herring, tuna fish and prawns on a bed of salad leaves with Thousand Island Dressing

£5.25

**King Prawns**

A platter of crevettes dressed on salad leaves with a lime and coriander dressing

£6.95

**Galia Melon**

Half Van Dyked Galia Melon filled with forest fruits and blackcurrant sorbet

£4.50

**Wild Mushroom Tartlet**

Individual pastry tartlet filled with chargrilled forest mushrooms in a coarse grain mustard sauce with melted Gruyere cheese

£3.45

**Avocado Pear and Cottage Cheese**

Cottage cheese combined with fresh pineapple topped with a fan of avocado pear

£4.25

**ADDITIONAL COURSES**

**SOUPS**

Cream of Mushroom and Chive, Carrot and Coriander, Roast Parsnip and Parmesan, Tomato and Basil, Cream of Leek and Potato, Broccoli and Stilton, Spring Vegetable, Classic Minestrone, Chicken and Sweetcorn, Lobster Bisque with Sherry

£2.55

**FISH**

**Scottish Poached Salmon Fillet**

Fresh salmon lightly poached in white wine served with a garnish of prawns and watercress cream

Fish Course £6.50 - Main Course £11.95

**Plaise Bonne Femme**

Fillet of plaice poached in white wine, garnished with shallots and button mushrooms, dressed with a cream and herb sauce  
Fish Course £5.50 - Main Course £12.95

**Baked Sea Bass**

Sea bass oven baked on a tomato coulis with sauteed spring vegetables  
Fish Course £6.95 - Main Course £12.25

**Rainbow Trout Fillet**

Fresh trout lightly grilled, dressed with almonds, capers and orange  
Fish Course £4.50 - Main Course £12.25

**Roulade of Lemon Sole**

Lemon sole filled with a mousseline of salmon, dressed with a cream and dill sauce  
Fish Course £6.50 - Main Course £12.95

*Refresh your palate ready for the main course with one of our iced sorbets*

**SORBETS - £1.95**

Orange, Lemon, Cassis, Strawberry  
Passion Fruit, Champagne

**MAIN COURSES**

**ENTREES**

**Sirloin Steak**

Sirloin steak pan fried, accompanied by a rich burgundy, shallot and wild mushroom sauce  
£12.95

**Rack of Lamb**

Rack of Lamb, oven baked with a honey glazed herb crust served with a redcurrant and port sauce  
£14.50

**Steak, Guinness and Mushroom Pie**

Steak braised in a rich Guinness gravy with a puff pastry lid  
£9.95

**Baked Pork Fillet**

Rolled in blackened Cajun spice, served with an apple and peppercorn sauce  
£14.95

**Chateaubriande of Beef**

Medallions of fillet steak served with a soft green peppercorn and cognac sauce  
£17.25

## **GAME & POULTRY**

### **Honey Roast Duckling**

Honey roasted half duckling with a traditional orange sauce  
£13.95

### **Pan Seared Medallions of Venison**

with black cherries with a pink peppercorn sauce  
£12.50

### **Supreme of Chicken**

Filled with wild mushrooms, apricots and mozzarella cheese,  
served with an oyster mushroom sauce  
£12.55

### **Breast of Chicken**

With traditional chestnut stuffing, chipolata sausage and rich roast gravy  
£11.95

## **TRADITIONAL ROASTS**

### **Roast Leg of Lamb**

Baked with fresh Rosemary, served with a redcurrant jelly and mint sauce  
£12.95

### **Sirloin of Beef**

With Yorkshire pudding, horseradish sauce and a rich roast gravy  
£13.95

### **Roast Shropshire Turkey**

Traditional chestnut stuffing, chipolata sausage and cranberry sauce  
£11.95

### **Oven Baked Loin of Pork in a Cream Sauce**

Filled with an apricot and sage seasoning infused with apples and calvados  
£11.95

**VEGETARIAN MAIN COURSES - All £10.95**

**Roasted Aubergine**

Filled with peppers, courgette, tomato and red onion gratinee with mornay sauce

**Goats Cheese and Vegetable Tartlet**

Florets of broccoli and cauliflower combined in a rich onion and goats cheese sauce served in a pastry case

**An Oriental Vegetable Stir Fry**

wrapped in a warm crepe with a gruyere cheese sauce

**Penne Pasta in a Rich Tomato and Oregano Sauce**

with diced peppers, mushrooms, black olives and sun dried tomatoes

**DESSERTS**

**Choice of Cold Desserts - £4.25**

**Passion Fruit Delice**

served with mango coulis and fresh cream

**Raspberry and White Chocolate Charlotte**

served on a raspberry coulis with a scoop of vanilla ice cream

**Exotic Fruit Cheesecake**

served with whipped cream

**White and Dark Chocolate Profiteroles**

A duo of choux buns filled with sweetened cream topped alternately with light and dark fudge sauce

**A Trio of Desserts (supplement 95p)**

A brandy snap basket filled with fresh fruit served with a perle of chocolate truffle and a scoop of champagne sorbet

**Individual Fruits of the Forest Pavlova**

Classic meringue filled with mixed fruits, served with a raspberry coulis and chantilly cream

**Citrus Lemon and Lime Bavarois**

a light refreshing mousse set on mango fruit puree

**Hawkstone Fresh Fruit Salad**

Seasonal fresh fruit and summer berries served with fresh cream and a scoop of vanilla ice cream

**Continental Fruit Flan**

Served with forest fruits and chantilly cream

**CHOICE OF HOT DESSERTS - £3.95**

**Rum and Raisin Sponge Pudding**

Served with a hot cinnamon custard

**Homemade Cherry Bakewell Tart**

A pastry case filled with frangipane and cherry preserve, served with hot creamy custard

**Apple and Blackberry Crumble**

Crisp bramley apples and blackberries with a rich crumble topping served with a vanilla custard

**French Pancakes**

Sweet pancakes filled with hot black cherries served with vanilla pod ice cream

**Homemade Bread and Butter Pudding**

flavoured with orange and brandy served with hot creme anglaise sauce

**CHEESE PLATTERS**

Served with Savoury Biscuits, Celery Sticks and Grapes

**3 Counties Cheese Platter**

Shropshire Blue, Red Cheshire and Mature Cheddar  
£3.75

**Full Cheese Board**

Shropshire Blue, Blue Stilton, French Brie, Red Cheshire and Mature Cheddar  
£4.75

**COFFEE**

Freshly Brewed Coffee  
Served with Fresh Cream and Chocolate Mints  
£1.95

Freshly Brewed Coffee  
Served with Fresh Cream and Petit Fours  
£2.95

## **CARVED BUFFET ONE - £19.95**

Minimum of 30 guests

North Atlantic Prawns  
served on a bed of crisp iceberg lettuce  
with a blanket of marie rose sauce dusted with paprika

or

Chefs Homemade Soup of the Day  
served with a crusty roll and butter

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Select any Two of the Following:

Roast Leg of Lamb Flavoured with Rosemary  
Roast Shropshire Turkey with Cranberry Relish  
Roast Sirloin of Beef with Yorkshire Pudding  
Roast Leg of Pork with Mustard Crackling  
Poached Salmon with Watercress Sauce

Served with Chefs Selection of Potatoes  
and Market Fresh Vegetables

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Choice of Sweets or Cheese from  
The Dessert Menu

## **CARVED BUFFET TWO - £27.50**

Minimum of 30 guests

Crown of Galia Melon with  
Seasonal Forest Fruits and a refreshing Cassis Sorbet

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Waiter Served From the Buffet:

Hot Roast Sirloin of Beef Rolled in Crushed Black Peppercorns  
Hot Roast Shropshire Turkey Breast with a Cranberry Glaze  
Hot Roast Pork Loin with Mustard Crackling

Served with Chefs Selection of Potatoes  
and Market Fresh Vegetables

Sauces and Dressings to Complement

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Choice of Sweets from the Dessert Menu

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Full Cheeseboard Selection  
Served with Savoury Biscuits, Sweet Grapes  
and Celery Sticks

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Freshly Brewed Coffee  
Served with Cream and Speciality Chocolates

## **FINGER BUFFET - £10.95 FOR 7 ITEMS**

Assorted Closed Sandwiches  
Filled Petit Pains  
Honey and Dijon Mustard Drumsticks  
Spring Rolls Filled with Crispy Duck  
Slices of Gala Pork Pie  
Assorted Quiches  
Breaded Garlic and Ginger Prawns  
Chinese Dim Sum with Chilli Sauce  
Indian Vegetable Samosas  
Pork and Apple Chutney Cocktail Sausages  
Platter of Mini Sausage Rolls  
Goujons of Breaded Cod with Tartare Sauce  
A Selection of Pizza Slices  
Marinated Vegetable Kebabs with Tomato Salsa  
Breaded Garlic Mushrooms with a Yoghurt and Mint Dip  
Vol au Vents Filled with Chicken and Mushroom  
Cajun Potato skins with Crème Fraiche  
Broccoli and Mozzarella Strudel  
Slices of French Garlic Bread  
Crisps, Nuts and Pickles

Mini Patisserie Selection  
Chocolate and Coffee Eclairs  
Mini American Muffin Selection  
Sultana Scones with Strawberry Jam and Cream

## **FORK BUFFET - £13.95**

Select any 2 of the following:

Lamb Chump Braised in a Casserole  
and served with traditional herb dumplings

Pan Fried Turkey Escalope with Cranberry and Orange

Lamb Rogan Josh

Wild Mushroom and Vegetable Stroganoff  
with a timbale of Basmati rice

Griddled Chicken Breast Fillets  
marinated in cajun spices

Braised Pork in a Mustard Sauce

Coq au Vin Rouge  
in a rich red wine and tomato sauce

Steak, Guinness and Mushroom Pie  
steak braised in a rich Guinness gravy with a puff pastry lid

Fishermans Pie  
a selection of ocean fish cooked in a veloute sauce  
topped with creamed potato and grilled with cheese

Served with

Roast Potatoes  
Buttered New Potatoes  
Panache of Vegetables  
Saffron Rice  
Tossed Salad  
Bread Rolls

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Choice of Sweet or Cheese from  
The Dessert Menu

## BARBECUE MENUS

### MENU A

Minute Steak  
Cumberland Sausage  
Lemon Pepper Chicken Breast  
Jacket Potato  
Garlic Bread  
Tossed Mixed Salad  
Coleslaw

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Fresh Fruit Salad with Cream  
Cheddar and Stilton  
with Celery and Grapes

£14.95

### MENU B

Lamb Kebabs  
Minute Steak  
Tandoori Chicken  
King Prawn Brochettes  
Cumberland Sausage  
Jacket Potatoes  
Garlic Bread  
Tossed Mixed Salad  
Coleslaw  
Egg Mayonnaise  
Beetroot Salad  
Pasta Salad

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Fresh Strawberries and Cream  
Chocolate Eclairs  
Full Cheeseboard  
with Celery and Grapes

£19.95