



Food Packages - Bronze

Menu:

Starter Options:

1. A Melon Fan

served with a Raspberry Coulis and Fresh Blueberries Garnished with Fresh Mint.

2. Carrot and Coriander Soup

Garnished with Fresh Cream and Coriander

These two options will be served with a selection of warm Bread Rolls and Butter

3. Homemade Chicken Liver Pate made with Sherry

Garnished with Fresh Parsley and accompanied with a Cranberry Marmalade.

4. Broccoli and Spring Onion Soup

Garnished with crispy spring onions and cream.

These two options will be served with a selection of Melba Toast and Bread Rolls with Butter.

Mains Course Options:

1. Chicken Breast

served with a Creamy Tarragon and Lemon Sauce and Garnished with Fresh Tarragon or served with a Spicy Tomato BBQ Sauce and Garnished with Fresh Basil.

2. Pork Fillet

served with a Prune, Apple and Cider Sauce Garnished with Roasted Apple Rings or served with a Creamy Mushroom, Full Grain Mustard and Onion Sauce and Garnished with Diced Mushrooms

3. Honey Roast Ham

served with a choice of Cumberland or Parsley Sauce.

These four main course options will all be served with a selection of Seasonal Vegetables and Potatoes.

Dessert Options:

A Trio of puddings selected by you from a large range of mini puddings served on our rectangular plates and encircled with the appropriate Coulis and Fresh Fruit and Mint to complete.

As well as the trio of Desserts, Coffee and Teas will be served to the tables with Mints.

There is also a Cheeseboard option which has a selection of Local Cheeses, with Crackers, Grapes, Celery and Pickles served with them. This can either be served to the table or taken in a buffet style.

All these puddings are available as part of a pudding buffet option.

This option requires up to 6 puddings to be chosen from the list on the back.



Food Packages - Silver

Menu:

Starter Options:

1. Traditional Prawn Cocktail

served with a Marie Rose Sauce on a bed of Shredded Lettuces and Garnished with Lemon, Cucumber and a large King Prawn.

2. A Warm Red Onion and Pepper Tartlet

in a Short Crust Pastry Base served on a Bed of Rocket and Drizzled with a Sweet Balsamic dressing.

These two options will be served with a selection of warm Bread Rolls and Brown Bread with Butter.

3. Fresh Salmon Mousse Encased with Smoked Salmon

Garnished with Lemon Slices served with a Diced Garnish of Tomato and Cucumber Salsa.

4. Fresh Caesar Salad

served with grilled Chicken, Pine Nuts, Bacon Lardons and Parmesan Shavings and Dressed with a Caesar Dressing.

These two options will be served with a selection of fresh warm Bread Rolls and Butter.

Main Course Options:

1. Chicken Breast

filled with Mozzarella and Sun Dried Tomatoes wrapped with Pancetta Ham, served with a Tangy Tomato Sauce and Garnished with Fresh Basil or with Spinach, Ricotta and Wrapped with Streaky Smoked Bacon served with a Creamy Ricotta Sauce Garnished with Fresh Parsley.

2. Fresh Salmon

served with a Dill and Lemon Sauce Garnished with Roasted Lemon and Fresh Dill.

3. Traditional Roast Turkey

with all the trimmings and accompaniments.

4. Beef Bourguignon

served with Button Mushrooms, Bacon Lardons, Shallots and a rich Red Wine Sauce and Garnished with Toasted Croutes and Crème Fraiche.

These four main course options will all be served with a selection of Seasonal Vegetables and Potatoes.

Dessert Options:

A Trio of puddings selected by you from a large range of mini puddings served on our rectangular plates and encircled with the appropriate Coulis and Fresh Fruit and Mint to complete.

As well as the trio of Desserts, Coffee and Teas will be served to the tables with Mints.

There is also a Cheeseboard option which has a selection of Local Cheeses, with Crackers, Grapes, Celery and Pickles served with them. This can either be served to the table or taken in a buffet style.

All these puddings are available as part of a pudding buffet option.

This option requires up to 6 puddings to be chosen from the list on the back.



Food Packages - Gold

Menu:

Starter Options:

1. A Fresh Salad

Dressed with Griddled Scallops, Black Pudding and Bacon Lardons Drizzled with a Sweet Balsamic Vinaigrette.

2. A Trio of Starters

A Shot of Watercress Soup, a Fresh Salmon and Watercress Tartlet and a Smoked Salmon Roulade with Crème Fraiche and Dill Drizzled with a Lemon and Honey Dressing and Garnished with Fresh Watercress.

3. Deep Fried Bread crumbed Butterfly Prawns

Served with a Sweet Chilli Sauce on a Bed of Rocket Garnished with Roasted Red Peppers.

4. A Smoked Salmon Terrine

Layered with Asparagus, Cream Cheese and Dill served on a bed of Baby Gems and Garnished with Fresh Lemon and Dill.

A selection of fresh warm Artisan Breads with Butter will accompany these four options.

Main Course Options:

1. Roasted Duck Breast

served with a rich Cointreau, Orange and Redcurrant Sauce Garnished with Redcurrants or served with a Sloe berry and Damson Sauce Garnished with Roasted Plums.

2. Roasted Sirloin of Staffordshire Beef

served with a rich Port and Red Grape Sauce and accompanied with Yorkshire Puddings.

3. Roasted Spring Lamb

served with a Minted Gravy Flavored with Redcurrant and Garnished with Fresh Rosemary.

4. Sea Bass

served with toasted Almonds, Lemon and fresh Parsley or a rich Fennel and Pernod Sauce.

These four main course options will all be served with a selection of Sautéed Diced Potatoes tossed with Herbs and Rosemary, Roasted Carrots and Fresh Seasonal Vegetables.

Dessert Options:

A Trio of puddings selected by you from a large range of mini puddings served on our rectangular plates and encircled with the appropriate Coulis and Fresh Fruit and Mint to complete.

As well as the trio of Desserts, Coffee and Teas will be served to the tables with Mints.

There is also a Cheeseboard option which has a selection of Local Cheeses, with Crackers, Grapes, Celery and Pickles served with them. This can either be served to the table or taken in a buffet style.

All these puddings are available as part of a pudding buffet option.

This option requires up to 6 puddings to be chosen from the list on the back.



Food Packages - Desserts

List of Available Desserts:

The following are a selection of desserts available either in a mini trio of puddings served on our rectangular plates or normal portions for events at Baden Hall.

Mousses:

White and Dark Chocolate | Vanilla | Raspberry | Strawberry | Lemon | Lime | Blackberry

Cheesecakes:

Lemon | Mango | Raspberry | Red Currant | Strawberry | Toffee | Baileys | Amaretto and Vanilla

Tortes:

Chocolate | Butterscotch | Lemon | Apple | Raspberry | Banoffi and Treacle

Puddings:

Summer | Winter | Christmas | Sticky Toffee | Chocolate | Raspberry and Pear

Panna Cottas:

Vanilla | Coffee | Chocolate | Butterscotch and Almond

Profiteroles:

White and Dark Chocolate | Coffee and Toffee

Crème Brulees:

Vanilla, Coffee and Baileys

Fruit Crumbles and Pies:

Apple and Blackberry | Rhubarb and Raspberry | Elderflower and Plum | Damson and Pear

As well as the above there are other desserts available:

Various fruit Coulis made with Fresh Fruits

Fresh Fruit Salad

Tiramisu made with Coffee and Brandy

Caramelized Oranges

Poached Pears in Red wine

Brandy Snap baskets with Ice Cream

Chocolate Brownies with Chocolate Sauce

Pavlova with Fresh Fruit of your choice