



Noseley Hall

SAMPLE MENUS FOR 2008

Canapés

Searched Scallops with a Pea & Mint Purée, Smoked Bacon
Baby Yorkshire Puddings with Rare Fillet of Beef
Smoked Salmon Blinis with Sour Cream & Dill
Tandoori Chicken with a Mint Raita
Roquefort Cheese on a Walnut Biscuit
Thai Chicken & Lemongrass Cakes
Eggs Benedict on an English Muffin
Cherry Tomato & Mozzarella on a Parmesan Biscuit
Baby Fish & Chips
Tiger Prawn Tempura with a Chilli Ginger Dip
Baked Asparagus in Prosciutto, Lemon Hollandaise
Oriental Duck Spring Roll
Eggs Florentine
Lobster en Croute
Feta, Olive & Tomato Kebab
Caramelised Stilton & Onion Tart
Smoked Trout with a Herb Scone, Lemon Crème Fraiche
Smoked Haddock Fishcake with Garlic Mayonnaise
Carpaccio of Tuna
Crab Tart
Ballotine of Guinea Fowl with Chutney

Selection of four canapés - £8.70

Selection of Mezze

or

Selection of Bruschettas

£7.50



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MAIN MENUS

All menus are served with our own baked bread, the best vegetables that our seasons have to offer, and include Coffee & Chocolates

Please feel free to 'mix and match' across different menus!

MENU 1

Seasonal Soup (please see suggestions)
Seared Fillet of Salmon with Herb Roasted New Potatoes & Shrimp Butter
Strawberries & Cream Shortbread

£42.00

MENU 2

Salad of Roasted Red Pepper, Olive & Feta
Chicken Wrapped in Prosciutto with Mozzarella & Crushed New Potatoes
Warm Chocolate Fondant with an Orange Ice Cream

£44.00

MENU 3

Chicken & Wild Mushroom Terrine, Hazelnut Dressing
Baked Fillet of Halibut with a Pinenut Crust, Warm Potato & Cherry Tomato Salad
Passion Fruit Panacotta with Tropical Fruit Salsa

£43.75

MENU 4

Pan-fried Garlic King Prawns with a Citrus Salad
Roasted Breast of Guinea Fowl, Dauphinoise Potatoes & Thyme Sauce
White & Dark Chocolate Torte

£45.00

MENU 5

Oak-Smoked Scottish Salmon with Dill Mustard Dressing, Rye Bread
Roasted Breast of Gressingham Duck, Fondant Potato, Port Jus
Lemon Meringue Roulade with Warm Cherry Compote

£46.00



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MENU 6

Warm Cropwell Goats Cheese, Roasted Beetroot Salad
Duo of Pork, Dijon Mash, Garlic & Thyme Jus
Chocolate Mascarpone Cheesecake

£46.75

MENU 7

Parma Ham, Mozzarella & Tomato Tart
Roast Loin of Lamb Scented with Rosemary, Red Wine Jus, Dauphinoise Potatoes
Stem Ginger Crème Brulée with Biscotti

£46.00

MENU 8

Warm Tart of Salmon, Pea & Mascarpone
Roasted Fillet of Buccleuch Beef with a Wild Mushroom Gratin,
Roasted Garlic Potatoes
Tarte au Citron

£49.00

SOUPS

Lobster Bisque with Brandy Cream
Garden Pea with Crispy Pancetta
Roast Butternut Squash & Cumin with Curry Sabayon
Wild Mushroom with a Brie Crostini
Broccoli with a Stilton Rarebit
Carrot & Coriander with Root Vegetable Crisps
Sweet Potato with a Red Pepper Coulis
Roast Plum Tomato & Basil
Leek & Potato with a Cheddar Scone
Asparagus & Smoked Chicken
Smoked Haddock & Potato
Watercress & Crème Fraiche



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VEGETARIAN OPTIONS

Starters

Tomato & Mozzarella Salad with Herb Leaves
Leek & Gruyère Gratin
Wild Mushroom on Toasted Brioche with Parmesan Shavings
Waldorf Salad
Poached Pear & Gorgonzola on Toasted Brioche, Red Wine & Walnut Vinaigrette
Timbale of Courgette & Pea

Main Courses

Warm Mediterranean Vegetable & Brie Tart
Spicy Chickpea & Vegetable Fritters, Carrot & Coriander Purée
Wild Mushroom & Ricotta Filo with Creamed Leeks
Feta, Pea & Broad Bean Risotto
Potato Gnocchi with Spinach & Parmesan
Roast Vegetable & Wild Rice Torte with a Red Pepper Coulis

ALTERNATIVE DESSERTS

Vanilla Cheesecake with Glazed Fruits
Classic Custard Tart with Red Berries
Iced Coconut Parfait
Sticky Pecan Toffee Pudding
Assiette of Ice Creams

EXTRAS

Sorbet Course - £3.35 per head
Cheese Course - £5.00 per head
Strawberries Dipped in Dark Chocolate - £1.95 per head
Bacon Rolls - £4.60 per head
Welsh rarebits - £3.20 per head



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EVENING BUFFETS FOR WEDDINGS

This menu is designed for wedding receptions, where one of the previous main menus has been served earlier in the day.

It is a requirement that you should cater for all of your 'additional' evening guests, & an agreed proportion of not less than 50% of your daytime guests.

Evening Menu 1

Please choose 7 items from the following selection:

Oriental King Prawn Selection
Chicken Satay with a Thai Peanut Sauce
Small Sausage Rolls
Stone-Baked Pizzas
Selection of Small Bhajias, Samosas & Spring Rolls with a Mango Chutney (v)
Mini Welsh Rarebits (v)
Vegetarian Quiches (v)
Potato Wedges with Sour Cream & Salsa (v)
Warm Ciabatta Bread with Various Fillings

Selection of Cheeses with Bread & Crackers

Small Chocolate Brownies
Mini Fruit Pavlovas
Mini Trifle in shot glasses

£16.90 per head

Evening Menu 2

Selection of Patés
English & French Cheeses: Colston Basset Stilton, Mature Cheddar,
Brie de Meaux & Cambozola
Italian Antipasti & Cured Meats
Taramasalata, Houmous & Tzatziki with Warm Pittas
Ascot Pie with Chutney
Greek Olives
Selection of Bread: Baguette, Ciabatta & Foccaccia

Mini Fruit Pavlovas

£16.90 per head

Please note:

- All prices include VAT at the prevailing rate (17.5%); we review all our menus & prices every January
- Children's meals are charged at half price, please ask for options
- To the very best of our knowledge, there are absolutely no GM ingredients on our menus!