

BANQUETING 2018

Tailored packages for your event

Silver Package

£36.00 per person

Choice of 2 menu options for each course, plus vegetarian

Tea, Coffee and Chocolate

Printed Table Menus

Printed Place Cards

Table Plan

White Table Linen

Dance Floor

Table Decoration – option of a church candle in a lantern or 3 small bowls with tea lights presented on a round mirror

Dedicated Banqueting Manager

Greeted at the door

Menu

Chicken Liver Pate, onion chutney & toasted Brioche

~or~

Tomato & Basil Soup

Confit pork belly, crackling, sweet potato mash & braised red cabbage

~or~

Chicken wrapped in smoked bacon, mushroom's & baby onions, roast potatoes & vegetables

~or~

Minted Pea risotto finished with rocket & Parmesan tuille

Glazed Lemon Tart with Blackcurrant & marjoram compote

~or~

Tart au tatin, warm caramel sauce & vanilla Ice-cream

HELLIDON LAKES

BANQUETING 2018

Tailored packages for your event

Gold Package

£46.00 per person

Choice of 3 menu options for each course, plus vegetarian

Tea, Coffee and Chocolate

Printed table menus

Printed Place Cards

Table Plan

White Napkins,

Choice of Black or White Table cloths

Black chair covers

Silver table runner

Table Decoration - option of a church candle in a lantern or 3 small bowls with tea lights presented on a round mirror

Dedicated Banqueting Manager

Greeted at the door

Dance Floor and DJ

Menu

Ham Hock & Leek Terrine with piccalilli

~or~

Duo of salmon - Beetroot cured & Smoked, Remulade & peashoots

~or~

Mushroom & Tarragon Soup finished with crème fraiche

Slow roasted neck fillet of lamb, minted mash & seasonal vegetables

~or~

Roasted Cod loin, herb crust, crushed new potatoes, green beans & tomato emulsion

~or~

Roasted Red Pepper with Fresh Asparagus, basil cream Gnocchi

Sticky toffee pudding & butterscotch sauce

~or~

Chocolate truffle & baileys syllabub

~or~

Champagne & Orange Torte finished with Candy Floss

HELLIDON LAKES

BANQUETING 2018

Tailored packages for your event

Platinum Package

£56.00 per person

Choice of 3 menu options for each course, plus vegetarian
Tea, Coffee and Chocolate
Printed table menus
Printed Place Cards
Table Plan
White Napkins,
Choice of White or Black Table cloths
Black chair covers and sash
Silver table runner
Table Decoration - option of a church candle in a lantern or 3 small
bowls with tea lights presented on a round mirror
Central flower arrangement
Dedicated Banqueting Manager
Greeted at the door
Dressed drinks reception table
Welcome drink
Dance Floor and DJ

Menu

Duo of beetroot Carpaccio, candied walnuts, black olive tapenade & rocket

~or~

Confit duck terrine, crispy pancetta, hoi sin dressing

~or~

French Onion Soup with a parmesan croute

Duo of Beef - Pencil daube & mini fillet, fondant potato & baby veg

~or~

Roasted fillet of monkfish wrapped in pancetta, tomato tapenade, olive oil mash

~or~

Chargrilled Vegetable & Halloumi stack, potatoes & vegetables, fished with peashoots

Passion Fruit cheesecake with cointreau syllabub

~or~

Chocolate fondant, pistachio ice-cream & chocolate paint

~or~

Cheese and biscuit plate

HELLIDON LAKES