



barton Hall

HOTEL

BANQUETING  
2022

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# BANQUETING

## *Canapes*

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THE PERFECT START TO YOUR EVENT  
INCLUDES A CHOICE OF FOUR CANAPÉS.

CRISP LAMB BELLY

HAM HOCK AND PARSLEY MAYONNAISE

SQUID AND CHORIZO SAFFRON MAYONNAISE

TOAD IN THE HOLE, ONION RELISH

LAMB KEBABS, MINTED YOGURT

PEPPERED BEEF, HORSERADISH, AND WATERCRESS YORKSHIRE PUDDING,

PIGS IN BLANKETS, HONEY AND MUSTARD DRESSING

SMOKED SALMON PARMESAN AND HORSERADISH SHORTBREAD

FISH AND CHIPS, TARTARE SAUCE

SALMON PASTRAMI, PICKLED CELERIAC

QUAIL EGG, CELERY SALT (V)

SHALLOT AND GOAT'S CHEESE TART (V)

SWEETCORN AND BLUE CHEESE MUFFINS (V)

SMOKED TOFU, BOK CHOY AND GINGER (VEGAN)

CORNBREAD AND REFRIED BEAN BITES (VEGAN)

PICKLED BABY BEETS, TOASTED CASHEW CRUMB (VEGAN)

# BANQUETING

## *Sitdown Meal*

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### STARTERS

LEEK & POTATO VELOUTÉ (GF, V)

-

TOMATO & BASIL SOUP (GF, VEGAN)

-

SEASONAL VEGETABLE SOUP (GF, VEGAN)

-

CONFIT DUCK SALAD, PLUM DRESSING, CUCUMBER & PINE NUTS (GF)

-

PORK & CHICKEN TERRINE, SMOKED APPLE PUREE (GF)

-

HERITAGE TOMATOES, BUFFALO MOZZARELLA & BASIL (GF, V)

-

ROASTED BEETROOT, GOATS CURD & WALNUT TART SHAVED GOLDEN BEETROOT & BALSAMIC DRESSING (V)

-

CHICKEN LIVER PATE, RED ONION MARMALADE & SOURDOUGH

-

TWICE BAKED CHEESE & SPINACH SOUFFLE (V)

-

SMOKED TROUT TIAN, CHIVE CRÈME FRAICHE & LEMON DRESSING (GF)

-

DUO OF PROSCIUTTO & CANTALOUPE MELON & MINT DRESSING (GF)

-

ROAST JERUSALEM ARTICHOKES, NEW POTATOES, PICKLED LEEK AND HAZELNUT VINAIGRETTE (VEGAN)

-

SCALLOPS, BLACK PUDDING, ARTICHOKE PUREE, SHAVED CAULIFLOWER & APPLE CRISPS \*SUPPLEMENT £5.00

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## *Sitdown Meal*

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### MAIN COURSE

CITRUS SPICED SEA TROUT, HERB POTATO CAKE, BLACK PEPPER & CAPER BUTTER  
(GF).

-

HERB CRUSTED RUMP OF LAMB, FONDANT POTATO & TOMATO RAGU.

-

ROASTED SIRLOIN, ROASTED POTATOES & YORKSHIRE PUDDING & JUS

-

SLOW ROASTED PORK BELLY, APPLE SAUCE, AND BACON & CARAMELIZED ONION &  
NEW POTATOES (GF).

-

ROASTED DUCK BREAST, CRUSHED NEW POTATOES, BRAISED RED CABBAGE & PORT  
WINE SAUCE (GF).

-

GNOCCHI, CONFIT GARLIC, TOMATOES & GRILLED COURGETTES, ROCKET PESTO (V).

-

SLOW BRAISED OX CHEEKS, MUSTARD MASH, CARROT, ONION, PARSLEY.

-

WILD MUSHROOM TART, CRISPY KALE, ROASTED CHESTNUTS & TRUFFLE CREAM  
SAUCE. (V).

-

CHICKEN BREAST, CRUSHED NEW POTATOES, GARLIC & TARRAGON MUSHROOMS,  
PUY LENTILS & TRUFFLE.

-

SIRLOIN STEAK, POTATO & STILTON GRATIN, GRILLED FIELD MUSHROOMS &  
PEPPERCORN SAUCE. \*SUPPLEMENT £10.00

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ROAST VEGETABLE WELLINGTON, MUSTARD MASH, AND BABY CARROTS & PUMPKIN  
SEED PESTO. (V).

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## *Sitdown Meal*

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### DESSERTS

APPLE & BLACKBERRY COMPOTE, HAZELNUT CRUMB. VANILLA & CINNAMON-  
SPICED COCONUT CREAM (VEGAN).

-

BAKED PEAR TART, ALMOND CREAM, QUINCE JELLY & SALTED CARAMEL ICE  
CREAM.

-

HONEY & GINGER CUSTARD TART, GINGER AND LIME CRÈME FRAICHE WITH  
TOASTED ALMONDS

-

RED WINE POACHED PEARS VANILLA MASCARPONE, PISTACHIO, AND CASHEW  
PRALINE.

-

KIRSCH CHERRY & CREAM CHEESE PAVLOVA, MICRO MINT & CHERRY SORBET

-

TREACLE SPONGE PUDDING.

-

CHOCOLATE HAZELNUT TART, BITTER CHOCOLATE CREAM & TULLE

-

TREACLE TART, SWEET PICKLED APPLE BALLS, ORANGE BLOSSOM SORBET.

-

STICKY TOFFEE PUDDING, VANILLA ICE CREAM & TOFFEE SAUCE.

-

LEMON & VANILLA CHEESECAKE, PASSIONFRUIT PARFAIT & HONEY COMB. (GF).

-

CHOCOLATE TORTE, SALTED CARAMEL PEANUTS & VANILLA CREAM (GF).

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### INTERMEDIATE COURSE

#### AMUSE BOUCHE

*CREAM OF CAULIFLOWER & CELERIAC. POACHED QUAIL EGG & TRUFFLE.*

*CURED PEPPERED SALMON*

*GOATS CURD, CUCUMBER & FENNEL RELISH*

*BRAISED BEEF SHIN, CRISPY PANKO, RED ONION & PORT MARMALADE.*

#### PALATE CLEANSER

*LEMON SORBET WITH AN AROMATIC LIME & VODKA SHOT*

*CHAMPAGNE SORBET, CHAMPAGNE & STRAWBERRIES*

*APPLE SORBET, GIN & TONIC GRANITA.*

*LEMON & GINGER SORBET*

#### PRE DESSERT

*COCONUT & WHITE CHOCOLATE PANNACOTTA, MANGO PUREE*

*CHILLED PINEAPPLE & CHILLI SOUP, LIME CRÈME FRAICHE*

*DARK CHOCOLATE BALL, SALTED ALMOND CRUMBLE*

#### CHEESE COURSE

*SELECTION OF FINEST BRITISH CHEESES HARD, SOFT, BLUE AND WASHED*

*ACCOMPANIED WITH WAFERS, TOAST AND PRESERVES.*

*PLEASE CHOOSE TWO, FOUR OR SIX CHEESES.*

# BANQUETING

## *Buffets*

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### STREET FOOD

#### ALL AMERICAN

HOT BUFFALLO WINGS, MINI BURGER SLIDERS, HOT DOGS, SIDE OF FRIES

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#### BRITISH FAYRE

MINI FISH & CHIPS, BEER BATTERED SAUSAGE, MUSHY PEAS & TARTAR SAUCE.

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#### SPANISH CLASSIC

PAELLA: SLOW-COOKED CHICKEN WITH RICE, PEPPERS, SAFFRON FINISHED WITH PRAWNS AND MUSSELS

-

#### MEXICAN MUNCH

NACHOS, SALSA & GUAC, CHILLI CON CARNE, SPICED RICE

-

#### ITALIAN JOB

PIZZA OF MAGHERITA OR SICILIAN SALAMI, PENNE CABONARA OR PUTTANESCA

-

#### TIME FOR THAI

THAI GREEN CURRY, CHICKEN & CHICKPEA, MANGETOUT, AND COCONUT CREAM SERVED WITH BOILED RICE, VEGETABLE SPING ROLL, PRAWN CRACKER

# BANQUETING

## *Buffets*

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### **BARBECUE**

SERVED WITH ROLLS, FLATBREAD, PICKLES, MUSTARDS, KETCHUP, MAYONNAISE, AND BARBECUE SAUCE.

BEEF BURGERS, FLAME GRILL AND SERVED IN BRIOCHE BUNS  
GRILLED CHICKEN KEBABS, LEMON, AND HERB OR SWEET CHILI MARINADE  
CUMBERLAND SAUSAGE RINGS, PICKLED GHERKINS, AND SWEET MUSTARD

### **TRADITIONAL HOG ROAST**

SERVED WITH ROLLS, APPLE SAUCE, SAGE AND ONION STUFFING, SLAW AND MIX LEAF SALAD

### **GRAZING BUFFET**

SELECTION OF CHEESES, SLICED CURED MEATS, PORK PIES, PICKLES, CHUTNEYS, GRAPES, FIGS, SLICES OF BREAD, AND BISCUITS.

### **CHEESE WEDDING CAKE**

AS AN ALTERNATIVE TO A TRADITIONAL WEDDING CAKE, A FIVE-TIER CHEESE STACK WITH CHEESES OF YOUR LIKING GARNISHED AND PRESENTED IN TIME FOR CAKE CUTTING, WE WILL OFFER THE CHEESE AS ONE OF YOUR EVENING FOOD OPTIONS, WITH GRAPES, CELERY, FIGS, CHUTNEY AND BISCUITS



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### SNACKS

PERFECT SNACKS TO KEEP YOUR GUESTS GOING ALL DAY OR  
UNTIL THE EARLY HOURS

FISH FINGER SANDWICH & TARTAR SAUCE

GRILLED CHEESE & CARAMELIZED ONION TOASTIES (V)

CRISPY CHICKEN WINGS (GF)

DIRTY DOGS MINUTE STEAK SANDWICH

GIANT SAUSAGE ROLL & MUSTARD

BUFFALO CAULIFLOWER WINGS (VE)

MINI BARTON SLIDERS WITH SLAW

LOADED FRIES

BACON OR SAUSAGE BAPS

# BANQUETING

## *Price List*

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### 2022 PRICES

CANAPES SELECTION OF FOUR *£9.00 PER PERSON / £2.50 PER CANAPE*

THREE COURSE MEAL *£40.00 PER PERSON*

TWO COURSE MEAL *£32.50 PER PERSON*

AMUSE BOUCHE *£5.00 PER PER*

PALATE CLEANSER *£4.50 PER PERSON*

PRE-DESSERT *£4.50 PER PERSON*

CHEESE COURSE- *TWO CHEESE £9.00, FOUR CHEESE £13.00 SIX CHEESE £17.00*

STREET FOOD *£17.00 PER PERSON*

BARBECUE *£22.00 PER PERSON*

TRADITIONAL HOG ROAST *£18.00 PER PERSON BASED ON MIN 60 COVERS*

GRAZING BUFFET *£16.00 PER PERSON BASED ON MIN 60 COVERS*

CHEESE WEDDING CAKE *£17.00 PER PERSON BASED ON MIN 60 COVERS*

BARTON SNACKS *£8.50 PER PERSON*