



STUBTON HALL

## Corporate Meal Packages 2018

**BASIC from £57.00 per person with choices from the following menu:**

A flute of Prosecco to welcome guests

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Tomato & Basil or Cream of Mushroom Soup

Bruschetta with Tomato & Basil

Sliced Melon and Fruits

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Breast of Chicken with a BBQ sauce served with Potato Wedges, Coleslaw & Green Salad  
Chicken in a Mushroom & Bacon Sauce served with Seasonal Vegetables and New Potatoes

Beef Lasagne served with Salad and Garlic Bread

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Chocolate Roulade

Lemon Tart

Tierra Antica Chardonnay and Tierra Antica Merlot allocated at a half bottle per person

**STANDARD from £65 per person with choices from the following menu:**

A flute of Carpenè Malvolti Prosecco to welcome guests

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Goats' Cheese & Sliced Pear Salad with Mixed Leaves & Balsamic Dressing

Sliced Field Mushrooms with Thyme on Buttered Sourdough Toast

Caesar Salad

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Lincolnshire Sausage & Mash served with Onion Gravy and Fine Green Beans

Chicken Breast with Cream and White Wine & Tarragon Sauce

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Apple & Blackcurrant Lattice Pie with Pouring Cream

Chocolate Truffle Gateau

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Tea & Coffee

Sacchetto Pinot Grigio and Sierra Los Andes Malbec allocated at a half bottle per person

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*\* Vegetarian alternatives or modifications for dietary requirements are always available*

*\* An additional charge for table linen will be added to the final bill*

*\* All packages calculated at a minimum of 30 guests and include VAT at 20%*



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*\* Certain menu items may be amended due to fresh supplies being subject to availability*

**PREMIUM from £73.50 per person with choices from the following menu:**

A flute of Moutard Brut Champagne to welcome guests

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Prawn Cocktail and Mary Rose Sauce served with Sliced Brown Bread

Chicken Terrine with Farmhouse Chutney and Crusty Bread

Ham Hock Terrine with Whole Grain Mustard

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Loin of Pork in Apple & Cider Gravy served with Mashed Potatoes and Vegetables

Beef & Mushroom Pie served with Roasted Potatoes and Vegetables

Chicken, Bacon and Leek Pie served with Roasted Potatoes and Vegetables

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Passion Fruit Delice

Gingerbread & Pineapple Stack

Homemade Chocolate Brownie with Salted Caramel Ice Cream

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Tea & Coffee

Saint Clair Sauvignon Blanc and Hugonell Rioja Crianza allocated at a half bottle per person

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