



STUBTON HALL

## LOVELY MENU

### STARTER

Seasonal Soup

Butternut Squash, Spiced Red Lentil, Tomato & Basil, Winter Vegetable, Leek & Potato or Wild Mushroom, each served Warm Focaccia (DF, GF and V versions available)

Chicken Liver Pâté accompanied by Sweet Redcurrant Marmalade and served with Melba Toast

Chargrilled Vegetable Terrine served with Extra Virgin Olive Oil Focaccia (V, GF)

Classic Prawn Cocktail topped with a King Prawn and Caviar, served with a selection of Sliced Breads (GF available)

Crown of Galia Melon filled with Summer Berries and Exotic Fruits (DF, GF, Ve)

Trio of Hummus: Original / Lemon Oil and Parsley / Red Pepper with Pita and Crudités (DF, GF, Ve)

Medley of Mushrooms with a Hint of Cream on Garlic Toast (V, GF)

Baked Halloumi on Micro Leaf Salad with Sweet Chilli Jam (V, GF)

### MAIN COURSE

Roasted Chicken Breast  
Lincolnshire Sausages  
Poached Fillet of Salmon

Roasted Loin of Pork  
Chicken Breast Wrapped in Parma Ham (£2)  
Vegetable Wellington en croûte

Sides (Choose two within package or +£3 for a third)

Buttered New Potatoes  
Creamy Mashed Potatoes  
Garlicky Green Beans  
Spiced Red Cabbage  
Medley of Vegetables  
Buttered Garden Peas

Roasted New Potatoes  
Roasted Summer/Winter Vegetables  
Honey Roasted Carrots  
Dauphinoise Potatoes (+£3)

Sauces (+£2.50 for choice of two)

White Wine, Mushroom & Tarragon Cream  
Roasted Garlic, Rosemary & Tomato  
Dijon Mustard & Honey

Creamy Leek & Bacon  
Apple & Cider  
Caramelised Onion Gravy  
Lemon & Dill

### DESSERT

Tarte au Citron with Summer Berry Compote

Slice of Chocolate Torte with Pouring Cream

Hot Apple and Blackberry Crumble with Lashings of  
Custard

Hot Sticky Toffee Pudding with Toffee Sauce and  
Vanilla Custard

Homemade Brownie with Salted Caramel Ice Cream

Mojito Meringue with Lime Mousse

Freshly Brewed Cafetières of Coffee & Tea



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## FANCY MENU

A Selection of Six Cold Canapés circulated during Reception

### STARTER

Ham Hock Terrine served on a Pea Shoot Salad served with Sliced Brown Bread (GF)

Oak-Smoked Salmon and Caviar on Rye with Horseradish Crème Fraîche, Black Pepper, and Fresh Dill (GF)

Roasted Vine-Ripened Tomatoes with Mozzarella, Fresh Basil, and Black Olives, served with Garlic Toast (V, GF)

Crab Cakes with Sweet Chilli Sauce or Cod & Pancetta Fish Cakes with Tartar Sauce on a Micro Leaf Salad

Individual, Warm Camembert served with Crusty Baguette and Fig Jam (V)

### MAIN COURSE

Roasted Cod Fillet with a Chilli, Lime, and Herb Glaze served with Buttered New Potatoes and Medley of Greens

Fillet of Lamb with a Red Currant and Cabernet Jus and a Skewer of Fresh Rosemary served on a Bed of Roasted Summer Vegetables or Roasted Root Vegetables with New Potatoes

Deconstructed Chicken and Wild Mushroom Pie served on a Bed of Buttered Greens with Mash

Slow-roasted Belly of Pork served with Roasted Root Vegetables, Apple Sauce and Sweet Potato or Traditional Mash

Classic Beef Bourguignon with Roasted Potatoes and Garlicky Green Beans

Cadeau of Wild and Cultivated Mushrooms cooked in a Cream and White Wine Sauce with a hint of Stilton and topped with a Puff Pastry Top (V)

Butternut Squash or Asparagus & Leek Risotto Garnished with Parmesan Shavings (V)

### DESSERT

Eton Mess

Heart-shaped Strawberry Shortcake

Banoffee Pie with Banana Cream

Amaretto Paris Brest with Hot Chocolate Sauce

Slice of White Chocolate and Raspberry Torte with Raspberry Coulis

Lime and Ginger Cheesecake

Freshly Brewed Cafetières of Coffee & Tea



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## EXTRAVAGANT MENU

A selection of Eight Hot and Cold Canapés circulated during Reception

### STARTER

Assiette of Three Starters from the choices below

Mini Cup of Pea Soup (V)	Asparagus Hollandaise (V) (seasonal)
Cream of Mushroom Soup (V)	Melon draped in Prosciutto
Onion & Goat's Cheese Tartlet (V)	Triangle of Lincolnshire Poacher Cheese
Mackerel Pate on Triangle of Toast	Smoked Salmon on Rye
Charcuterie Selection	Mini Red Peppers stuffed with Cream Cheese
Fresh Fig stuffed with Stilton (seasonal, V)	

*All served with a Basket of Specialty Breads*

### MAIN COURSE

Red Snapper with a Chive and White Wine Sauce served with Asparagus (seasonal) and Roasted Potatoes

Fillet of Salmon on a Bed of Risotto with Prawn and Lobster Bisque

Honey-brushed Gressingham Duck Breast cooked in a rich Port sauce served with Roasted Root Vegetables and New Potatoes

Slow-roasted Fillet of Beef served on a bed of Creamy Horseradish Mash with Fresh Garden Peas

Traditional Beef Wellington with Dauphinoise Potatoes and Fine Green Beans

Oven-roasted Red Peppers stuffed with Cranberry Couscous topped with Harissa-spiked Tomato Sauce, Toasted Almonds, and Leafy Coriander (Ve, DF)

### DESSERT

Trio of Desserts

Raspberry Cheesecake	White Chocolate Cheesecake
Passionfruit Pavlova	Mini Lemon Meringue
Mini Strawberry Shortcake	Double Chocolate Mousse
Toffee, Coffee or Baileys Profiteroles	Bitter Chocolate and Orange Tartlet
Fresh Fruit Tartlet	Apricot Frangipane Slice

### CHEESE (OPTIONAL)

Choice of Three Cheeses served with Celery, Chutney and Biscuits (£9 supplement)

Freshly Brewed Cafetières of Coffee & Tea with Chocolate Truffles



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## CHILDREN'S MENUS

*Option of 2 or 3 courses*

### STARTER

Garlic Bread  
Vegetable Sticks

### MAIN COURSE

Fish Goujons or Breaded Chicken served with Beans or Peas and Chips or Roasted Potatoes

Bangers & Mash

Mini Pizzas

Tomato Pasta Bake

Picnic Box

*Sandwiches, Crisps, Fruit, Yoghurt*

### DESSERT

Ice cream and wafers

Jelly

Fruit



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## CANAPÉS

*Cold Canapés, Six Pieces per person / Hot & Cold Canapés (choose Five Cold and Three Hot)*

### COLD

Array of Delicate Pastry Cups with Guacamole, Hummus, and Salsa (V)

Gravlax on Pumpernickel with a Honey and Mustard Drizzle

Smoked Salmon Blinis with Sour Cream and Dill

Cherry Tomato and Mozzarella on a Parmesan Biscuit with Pesto (V)

Barquettes of Duck and Orange Pate with a Cumberland Jelly

Olive Oil Bruschetta topped with:

Roasted Vegetables and Parmesan Shavings (V)

Olive Tapenade (V)

Cream Cheese & Crispy Bacon

King Prawns wrapped in Mangetout with Sweet Chilli Dipping Sauce (DF, GF)

Beetroot and Goats' Cheese on a Dark Oat Biscuit (V)

Mini Filo Cups filled with Quails Egg topped by a Hollandaise Dressing on a bed of Julienne Lettuce (V)

Stilton and Port Pâté with Fig Relish on Mini Oatcakes (V)

### HOT

Mini Yorkshire Pudding with Fillet of Beef and Creamed Horseradish

Mini Pork Sausages with a Honey Mustard Dip

Chicken Skewers steeped in one of the following Marinades:

Lime & Coriander

Creole

Lemon & Black Pepper

Sesame Seed & Soy

Brochettes of Rosemary Marinated Lamb

Brochettes of Cod with a Tartar Dipping Sauce

Duck Spring Rolls with Hoisin Dip

Vegetable Spring Rolls with Hoisin Dip

Falafel with Tzatziki Dip (V, GF)

Hot and Cold Coeliac and Vegan Canapés Available upon Request



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## EVENING BUFFET MENUS

### SAVOURY

#### £8 per person

**DIY Loaded Potato Wedges** with Cheese, Sour Cream, Bacon, Chives, and Gravy  
Sausage Rolls or Cornish Pasties

#### £9 per person

**Jacket Potatoes** with Three Traditional Fillings (extra fillings £3.50 per person)

#### £10.50 per person

**Hot Sausage, Cheesy Chip or Bacon Butties**  
**Old School Fish Finger Butties** with Tartar Sauce

#### £12 per person

**Cheese Buffet**  
*Colston Basset Stilton, French Brie, and Farmhouse Cheddar served with Red Grapes, Celery, Chutney, Crusty Baguettes and Biscuits*

#### £13 per person

**Hog Roast Buffet** (min 80 people)  
Stubton-reared, spit roast Hog with Crispy Crackling, Stuffing, and Applesauce served in a Bun (can also be served with Potato Bites and Coleslaw at £17pp)

**Indian Finger Buffet** (min 80 guests)  
*Assortment of Samosas, Kebabs, and Bhajis served with Pickles and Chutneys*

#### £15 per person

**Luxe Ploughman's Buffet**  
*Ham, Lincolnshire Poacher, Scotch Eggs, Pork Pie & Pickle served with Baguettes*

#### £16 per person

**Mini Sliders**  
*Ground Beef, Pulled Pork, Spicy Chicken or Grilled Halloumi (choose one meat, one veg)*

#### **Scampi & Chips**

**Freshly-made stone baked pizzas** with your choice of toppings

**Bowls of Spicy Meat Balls** with Garlic Bread

**Indian Curry Buffet** (min 80 guests)  
*Choice of Lamb Curry, Tikka Prawns, Buttered Chicken or Potato & Aubergine Curry, each served with Pickles, Chutneys, Rice, and Naan*

**Make Your Own Fajitas**, Chicken, Beef or Veg

#### £17.50 per person

**Rustic Buffet**  
*Assortment of Sliced Hams, Salamis, Chicken Liver Pâté, Chargrilled Vegetable Pate, and Cheeses served with Mixed Olives, Houmous, Chutney, Mustard, and Crusty Baguettes*

#### £19 per person

**BBQ Buffet** with Salads  
*Selection of Grilled Chicken Fillets, Lincolnshire Sausages, Beef Burgers, Minted Lamb Kebabs or Pork & Apple Brochettes served with Buns or Specialty Breads, Leafy Green Salad, Poppy Seed Coleslaw & Pasta Salad*

*Vegetarian, Vegan and Gluten Free options also available*

*Please note: there is an additional charge of £150-£250 for all evening events plus a staffing charge of £30 to £90 payable to evening buffet provider. These fees, dependant on guest numbers, cover the removal or addition of dining and buffet tables, staffing for food service plus any fresh linen and tables needed for the cake, buffet or dining tables.*