



STUBTON HALL

FORMAL DINNER MENUS 2023

All Formal Dinner Menus are priced for a minimum of 30 guests. It may be possible to cater for fewer guests, but per head prices will increase. Each menu includes a linen fee. An additional staffing fee may be added depending on guest numbers. Vegetarian, Vegan or special dietary requirements will be priced on the same package as the non-dietary menus. It is possible on any menu to have options for each course, but any choices will incur a cost of £15 per person. All menus and choices must be confirmed in advance.

Wine packages can be added to any meal starting at £12 per person. Reception drinks from £7.50 per person.

LOVELY MENU AT £61 PER PERSON

STARTER

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

Caesar Salad (V version available)

Classic Prawn Cocktail topped with a King Prawn and Caviar (GF)

MAIN COURSE

Roasted Chicken Breast with White Wine, Mushroom & Tarragon Cream Sauce

Lincolnshire Sausages with Gravy

Poached Fillet of Salmon with Lemon & Dill Sauce

Served with Garlicky Green Beans, Medley of Vegetables or Honey Roasted Carrots and Creamy Mashed Potatoes, Roasted or Buttered New Potatoes

DESSERT

Tarte au Citron with Summer Berry Compote

Slice of Chocolate Torte with Whipped Cream

Mojito Meringue with Lime Mousse

Freshly Brewed Cafetières of Coffee & Tea £3.00 supplement



STUBTON HALL

FANCY MENU AT £71 PER PERSON

STARTER

Pea & Mint or Leek & Potato Soup, each served Focaccia (DF, GF, V and VE versions available)

Ham Hock Terrine served on a Pea Shoot Salad served with Melba Toast (GF)

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

MAIN COURSE

Roasted Cod Fillet with Chili, Lime & Herb Glaze

Fillet of Lamb with a Red Currant and Cabernet Jus

Classic Beef Bourguignon

Slow-roasted Belly of Pork with Cider Gravy

Served with Fine Green Beans, Honey-Roasted Carrots & Parsnips or Buttered Leeks (seasonal) and Creamy Mashed Potatoes, Roasted or Buttered New Potatoes

DESSERT

Strawberry & Raspberry Eton Mess with Gooey Meringue

Banoffee Pie with Banana Cream and Chocolate Shavings

Salted Caramel Cheesecake

or substitute dessert with Cheese & Biscuits for an extra £6 per person

Freshly Brewed Cafetières of Coffee & Tea £3.00 supplement



STUBTON HALL

EXTRAVAGANT MENU AT £88 PER PERSON

A selection of Eight Hot and Cold Canapés circulated during Reception

STARTER

Assiette of Mini Prawn Cocktail, Mackerel Pate on Toast, and Smoked Salmon on Rye
Assiette of Pea & Mint Soup, Onion & Goats' Cheese Tartlet and Asparagus Hollandaise (V)
Assiette of Charcuterie, Melon with Prosciutto, and Fresh Fig Stuffed with Stilton
Sharing Platter of Whole Baked Camembert with Roasted Garlic, and Crusty Baguette (V)

MAIN COURSE

Haddock with a Chive and White Wine Sauce served with Asparagus and Roasted Potatoes (GF)
Scallop and Prawn Risotto with Lobster Bisque (GF)
Honey-brushed Gressingham Duck Breast cooked in a rich Port sauce served with Roasted Root
Vegetables and New Potatoes (GF)
Slow-roasted Fillet of Beef served on a bed of Creamy Horseradish Mash with Roasted Broccoli (GF)
Traditional Beef Wellington with Dauphinoise Potatoes and Garlicky Green Beans

DESSERT

Trio of Desserts - choose three

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

Freshly Brewed Cafetières of Coffee & Tea £3.00 supplement



STUBTON HALL

VEGETARIAN AND VEGAN MENU
(charged as other meals)

STARTER

Trio of Hummus with Pita and Crudités (DF, V, VE)

Beetroot and Pea Shoot Salad (DF, GF, V, 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

Three Bean Chili Garnished with Oat Fraiche and Tortilla Chips

Roasted Root Vegetables on a Bed of Lentils

Thai Red or Green Vegetable Curry served with Rice

Vegetable Wellington with Butternut Squash, Lentils, and Cumin on a Tomato Sauce (V, VE)

Served with same vegetable choices as non-vegetarian guests

DESSERT

Scrummy Chocolate Torte with Dried Raspberries

Deconstructed Rhubarb and Blackberry or Apple Crumble with Oat Custard

Freshly Brewed Cafetières of Coffee & Tea £3.00 supplement