



Fairfax House

YORK

The finest Georgian town house in England



2014 Dinner Menus



What is included in Our Prices

1. The provision of all white crockery, cutlery, modern style tulip stemmed glassware and associated service equipment for your event.
2. Fully trained, uniformed staff to serve your meal and drinks, working under management supervision.
3. White linen tablecloths and white linen napkins.
4. A Cash Bar facility for your event, if required.
5. Jugs of iced water on each table.
6. Freshly Brewed Tea or Coffee with Handmade Chocolates served after your meal.
7. Locally Made Bread and Butter.

The price given for each main course includes any one of our soups or starters, plus any one of our desserts. Therefore to calculate the total price (excluding drinks) for a three course menu, including Tea, Coffee and Chocolates, simply multiply the price of your chosen main course by the number of guests attending your event.

ALL PRICES GIVEN ARE PER PERSON AND INCLUDES VAT

Starters

Hot

Honey Marinated Roast Salmon, Cucumber and Lime Salsa, Chopped Cashews, Micro Coriander

Oven Dried Plum Tomato, and Yorkshire Fettle Tarte Tatin, Herb Salad (v)

Smoked Bacon, Local Black Pudding, Crisp Apple Salad, Mustard Vinaigrette

Brie and Caramelised Onion Filo Tart, Rocket, Tomato Vinaigrette (v)

Mini Toad in the Hole, Rich Onion Gravy

Smoked Haddock Risotto Cake, Quails Egg, Curry Spiced Mayo

Soups

Green Pea and Ham, Fresh Mint and Crisp Parma Ham

Spicy Parsnip and Cumin, Coriander Yoghurt (v)

Cream of Celery and Pear, Yorkshire Blue Croute (v)

Tomato, Red Pepper and Sweet Potato, Basil Crème Fraîche (v)

Roast Squash with Chilli, Tortilla Strips (v)

Butter Bean and Roast Tomato, Cheddar Cheese Dumplings (v)

Mushroom Veloute, Wild Mushroom Dumpling (v)

Chicken Minestrone, Parmesan Croute

Starters

Cold

Bleikers Smokehouse Platter – Honey Roast Salmon Mousse,
Lemon & Pepper Salmon, Smoked Trout, Baby Herbs

Swaledale Goats Cheese, Beetroot, Hazelnuts, Watercress, Honey Mustard Dressing (v)

Chargrilled Chicken, Avocado, and Roasted Cherry Tomato Salad, Pistachio, Sauce Vierge

Plum Tomato, Buffalo Mozzarella, Pesto Dressing, Aged Balsamic, Micro Basil (v)

Three Cheese Savoury Cheesecake, Tomato Chutney, (v)

Roasted Pear, Braised Fennel, Yorkshire Blue, Walnut Pesto (v)

Ham Hock and Pickled Vegetable Tian, Pea Mousse, Dressed Pea Shoots

Cocktail of Melon Three Ways, Lime and Mint Syrup (v)

Soba Noodle and Poached Chicken Salad, Julienne Vegetables, Sesame Oil

A Shared Platter of Antipasti –
Continental Meats, Roasted Peppers, Sun Blushed Tomatoes, Marinated Artichokes,
Borlotti Bean Dip, Olives, Rocket Salad.

Yorkshire “Constantine” Salad Cos Lettuce, Smoked Chicken, Bacon,
Artisan Bread Croutons, Gentlemans Relish Dressing

Bacon Wrapped Chicken and Apricot Terrine, Herb Salad, Fruit Chutney

Crisp Apple, Brie and Shaved Fennel Salad, Creamy Cider and Chive Dressing (v)

All Soups and Starters Served with a Selection of Locally Made Bread

THREE COURSE MENU

Plus Tea, Coffee & Chocolates

£41 per person

(Unless otherwise stated)

**Please choose one dish from each of the courses plus a vegetarian option:
Starters, Main Dishes, Desserts**

Main Courses

Chicken Dishes

Chargrilled Chicken Breast, White Wine, Cream and Tarragon Sauce

Roasted Chicken Breast and Braised Leg "Au Vin"

Chicken and Leek Pie, Puff Pastry Top

Bacon Wrapped Chicken Breast, Garlic Butter and Smoked Applewood Stuffing, Red Wine Gravy
£42

Roasted Supreme of Chicken, Wensleydale and Spring Onion Stuffing, Bacon, Red Wine Jus
£42

Chargrilled Chicken Supreme, Baked Field Mushroom, Smoked Bacon Cream Sauce
£42

Pork Dishes

Roast Loin of Pork, Apple Sauce, Seasoning and Crackling, Red Wine Sauce

**Carved by a nominated guest on each table who will be provided with a Chef's hat,
apron and carving knife**

£43

Loin of Pork Stuffed with Autumn Fruits, Madeira Sauce

£42

Slow Roast Belly Pork, Local Black Pudding, Apple Puree, Cider Gravy

£42

Parma Ham Wrapped Pork Fillet "Wellington", Roasted Onion Cream Sauce

£43

Lamb Dishes

Baked Rump of Lamb with Baby Onions, Spinach and Minted Lamb Gravy
£43

Slow Braised Lamb Shank, Roasted Garlic and Rosemary Braising Juices
£43

Roasted Lamb Loin, Mini Suet Pudding, Lamb Jus
£45

Chargrilled Lamb Leg Steak, Salsa Verde
£44

Slow Braised Lamb Henry, Rich Red Wine Gravy
£42

Beef Dishes

Roast Sirloin of Beef, Yorkshire Pudding, Caramelised Onion, Traditional Gravy
£44

**Carved by a nominated guest on each table who will be provided with a Chef's hat,
apron and carving knife**
£46

Beef Wellington, Port and Redcurrant Sauce
£47

Chargrilled Fillet Steak, Portobello Mushroom, Caramelised Onion, Slow Roasted Tomato,
Pink Peppercorn and Brandy Sauce
£46

Slow Braised Daube of Beef, "Bourguignon" Garnish
£42

Steak and Yorkshire Ale Pie, Shortcrust Pastry Topping
£42

Fish Dishes

Roasted Salmon, Slow Roast Cherry Tomatoes, Warm Caper, Shallot and Parsley Dressing
£43

Roasted Fillet of Haddock, Puy Lentils and Bacon, Basil Cream Sauce
£44

Oven Roasted Monkfish, Pistachio Crust, Sauce Vierge
£45

Pan Seared Fillets of Sea Bream, Braised Fennel Risotto, Chive Beurre Blanc
£44

Vegetarian Options

Butternut Squash, Basil and Goats Cheese Pithivier, Tomato Sauce

Leek, Butter Bean and Cheese Gratin

Truffle Scented Wild Mushroom and Spinach Risotto, Roasted Courgette,
Chargrilled Aubergine, Stuffed Flat Mushroom

Chargrilled Mediterranean Vegetable and Mozzarella Stack, Filo Crisp, Tomato and Basil Salsa

Vegetable Tagine, Chick Peas, Apricots, Lemon and Coriander Couscous (vegan)

Spinach, Ricotta and Pine Nut Cannelloni

Puy Lentils, Artichoke, Caramelised Onions, Puff Pastry Round, Tomato and Red Pepper Sauce

Butternut Squash, Mushroom and Sweet Potato Lasagne, Sage and Nutmeg

Creamed Leek, Mixed Bean, Chestnut Mushroom and Wensleydale Wellington

Bulgar Wheat, Nut and Bean Burger, Tomato and Red Onion Relish, Coriander (vegan)

Red Lentil, Spinach and Vegetable Stew, Cheddar Scone

Sun Blushed Tomato and Pesto Risotto, Artichoke Hearts, Roasted Cherry Tomato, Chargrilled
Pepper

All Vegetarian Dishes Priced £41 per person

Potato Dishes

Please select one from the following

Bubble and Squeak (mashed potato with cabbage and carrot)

Fondant (turned, oven baked in stock and butter)

Traditional Roast

Buttered New with Parsley

Savoury Wedges

Buttery Mash

Chateau (turned, roasted with butter)

Roasted New with Fresh Herbs

Olive Oil Mash

Pommes Anna (sliced potato, flavoured with butter)

Colcannon (mashed potato with spring onions and kale)

Potato au Gratin (breadcrumbs and cheese topping)

Vegetables

Please select two from the following,
taking into consideration the time of year

January, February, March

Thyme Roasted Root Vegetables (parsnips, carrots, celeriac, swede)

Braised Red Cabbage with Apple

Honey Roast Parsnips

Leek Gratin (breadcrumbs and cheese topping)

Carrot and Swede Mash

Sautéed Greens with or without Smoked Bacon Lardons

Cauliflower in Cheese Sauce

Buttered Carrot Batons with Chives

Purple Sprouting Broccoli (March only)

Curly Kale and Greens with or without Walnut Butter

Three types of Cabbage

Cauliflower Gratin (breadcrumbs and cheese topping)

April, May, June

Glazed Chantennay Carrots with Parsley

Roast Carrots with Thyme and Honey

Primo Cabbage with Spinach

Buttered Carrot Batons with Chives

Leek Gratin (breadcrumbs and cheese topping)

Broccoli and Cauliflower Cheese

Buttered Spring Greens with or without Walnut Butter

Cauliflower with a Crispy Crumb

Creamed Savoy Cabbage with or without Smoked Bacon Lardons

Leeks in a Grilled Cheese Sauce

Broccoli "Sicilian Style" with Breadcrumbs, Capers, Parsley,
Pinenuts and Sultanas

Broccoli and Asparagus with a Herb Butter (May and June only)

July, August, September

Glazed Chantennay Carrots with Parsley

Roasted Peppers and Red Onions with Basil

Courgette Gratin (breadcrumbs and cheese topping)

Fine Green Beans and Sugar Snap Peas

Honey Roasted Chantennay Carrots

Courgettes Roasted with Thyme, Lemon and Olive Oil

Peas "a la Française" with Button Onions and Shredded Lettuce

Buttered Carrot Batons with Chives

Courgette and Chestnut Mushroom Sauté

Ratatouille (Mediterranean vegetables in a tomato sauce)

Broccoli topped with Toasted Flaked Almonds

Green Beans "Italian Style" (caramelised onion, tomato & fennel seeds)

October, November, December

Cauliflower Roasted with Garlic and Rosemary

Buttered Baton Carrots with Chives

Braised Red Cabbage with Apple

Carrot and Swede Mash

Butternut Squash Roasted with Italian Style Hard Cheese
and Baby Onions

Cauliflower in Cheese Sauce

Three Types of Cabbage

Creamed Savoy Cabbage with or without Smoked Bacon

Leeks in Cheese Sauce

Curly Kale and Greens

Honey Roast Parsnips

Roast Carrots with Thyme

Desserts

Hot

Toffee Apple Sponge Pudding, Crème Anglaise

Chocolate Brownie, Chocolate Sauce, Vanilla Pod Ice Cream

Classic Tarte Tatin, Cinnamon and Pecan Ice Cream

Apple, Plum and Hazelnut Crumble, Vanilla Whipped Cream

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Pod Ice Cream

Cold

Brandy Snap Basket filled with Fresh Berries and Raspberry Sorbet

Poached Pear, Cinnamon and Almond Tart, Double Chocolate Chip Ice Cream

Raspberry Pavlova with Grated Chocolate

Rich Chocolate Torte, Orange and Ginger Ice Cream

Vanilla Panna Cotta, Shortbread, Passion Fruit Syrup

Caramelised Lemon Tart, Raspberry Smoothie Shot

Baked Double Chocolate Cheesecake, Pouring Cream

Champagne Berry Jelly with Vanilla Mascarpone and Shortbread Round

Strawberry Heart Shortcake, Red Berry Coulis

Crème Brulee, Apple and Calvados Compote

Banoffee Pie in its own Jar

Chocolate and Raspberry Roulade, Raspberry Coulis

Egg Custard Tart, Nutmeg, Strawberry Sorbet

Ripple Berry Cheesecake, Whipped Vanilla Cream

Additional Courses

Soup or Starter

A choice of any soup or starter from our menus
£5.50 per person

Cheese and Biscuits

Selection of English Cheeses with Celery, Grapes and Tomato Chutney:
Stilton, Somerset Brie, Extra Mature Cheddar
£6 per person
£22 per table of 8 (½ portions each guest)

Yorkshire Cheese Platter with Celery, Grapes and Fruit Chutney:
Ye Olde Yorke, Yorkshire Blue, Old Peculiar, Mature Wensleydale
£7 per person
£27 per table of 8 (½ portions each guest)

Buffet Meals

Cold Fork Buffet

£36 per person

Select 3 from the following

Harissa Marinated Chicken, Lemon, Mint and Yoghurt Dressing
Roast Topside of Beef, Watercress, Red Onion
Chargrilled Chicken with Crispy Bacon and Caesar Dressing
Prawn Platter, Marie Rose, Cucumber
Quiche Lorraine Baked Ham with a Marmalade Glaze
Selection of Local Pork Pies with Assorted Toppings
Sliced Coronation Chicken, Coriander and Flaked Almonds
Honey Roast Salmon with Watermelon and Spring Onion Salsa

Select 2 from the following for your Vegetarian guests

Baked Peppers filled with Herb Scented Rice, Cherry Tomatoes and Feta (v)
Caramelised Onion and Walnut Tarte Tatin with Chive Crème Fraîche (v)
Chargrilled Mediterranean Vegetables with Balsamic and Fresh Basil (v)
Roast Garlic, Brie and Spinach Quiche (v)
Oven Dried Plum Tomato and Yorkshire Fettle Tarte Tatin (v)

Hot New Potatoes or Potato and Chive Salad
Mixed Leaves with Tomato, Cucumber and Spring Onion
Selection of Locally Made Bread

Selection of 2 Salads from the Following:

3 Tomato and Olive
Dill and Pea
Brown Rice and Puy Lentils with Pinenuts and Spinach
Tabbouleh topped with Feta
Shoe Peg Corn Salad
Carrot, Chickpea and Toasted Almond
Traditional Waldorf
Coleslaw topped with Grated Radish
Penne Pasta, Pesto Dressing
Chickpea and Radicchio
Three Bean, Tomato Dressing Parsley

A Choice of any Three Desserts from our Menus

Freshly Brewed Tea, Coffee and Handmade Chocolates

Hot Fork Buffet

£39 per person

Select 3 from the following Dishes

Haddock Baked with Tomato, Olives and Basil
Chargrilled Chicken with Mushrooms, Bacon and Peppercorn Sauce
Moroccan Style Slow Roasted Shoulder of Lamb, Mint and Coriander Yoghurt
Steak, Mushroom and York Ale Pie
Fillet of Salmon, with Sun Dried Tomato and Parsley Crust
Tandoori Style Chicken, Coriander, Mint Raita
Cumin Scented Lamb Kebab, Cucumber Yoghurt, Chilli Sauce
Cumberland Sausages with Rich Onion Gravy
Chicken and Leek Pie, Puff Pastry Top
Traditional Fish Pie
Lambs Liver, Smoked Bacon, Onion Gravy
Lamb and Cous-Cous Rissoles, Tomato and Herb Sauce
Rich Braised Beef with Smoked Bacon and Mustard Dumplings
Chicken and Leek Pie, Puff Pastry Top
Lamb and Cous-Cous Rissoles, Tomato and Herb Sauce
Fajita seasoned Chicken Fillets, Tomato and Coriander Salsa
Chargrilled Pork Steaks, Black Pudding, Apple Puree, Roasted Tomato
Traditional Coq au Vin
Lamb and Sweet Potato Casserole
Slow Cooked Pork Belly with Chorizo and Cannellini Beans

Select 2 Dishes from our Vegetarian Main Meals for your Vegetarian Guests

Select 1 Potato Dish from the following

Traditional Roast
Boiled New
Mashed
Boulangere
Herb Roasted New
Dauphinoise

All Served with

A choice of 2 Dishes from our Seasonal Vegetable Selector
Selection of Locally Made Bread

A Choice of any 3 Desserts from our Menus

Freshly Brewed Tea or Coffee with Handmade Chocolates

Cold Salad Buffet

£44.50 per person

A Choice of any Starter from our Menus

Select 4 from the following

Peppered Beef Fillet with Watercress
Seafood Platter – Honey Roast Salmon, Prawns, King Prawns and Smoked Salmon
Venison Terrine with Cumberland Sauce
Prawn and Chorizo Frittata
Sliced Corn Fed Chicken with Smoked Bacon, Sunblushed Tomatoes and Caesar Dressing
Pancetta and Tomato Quiche
Tuna Niçoise with Tomato, Boiled Egg and Green Beans
Continental Meat Platter – Salami, Parma Ham and Chorizo
Smoked Chicken, Watercress, Toasted Pinenuts and Mustard Dressing

Select 3 from the following for your Vegetarian Guests

Spring Onion and Goats Cheese Frittata (v)
Bulgar Wheat, Lentil and Bean Cakes with Tomato Red Onion and Coriander Salsa (v)
Caramelised Shallot and Smoked Applewood Tart (v)
Chargrilled Mediterranean Vegetables, Balsamic, Olives, Basil and Feta (v)
Slow Roast Tomato and Gruyere Puff Pastry Tart (v)
Wild Mushroom, Nut and Tarragon Roast (v)

Hot New Potatoes or Potato and Chive Salad
Mixed Leaves with Tomato, Cucumber and Spring Onion
Selection of Locally Made Bread

Select any 3 Salads from the following:

Butter Bean, Roast Tomato and Garlic
Apple and Fennel Slaw
Cannellini Bean, Rocket and Red Onion
Celery, Pecan, Apple and Blue Cheese
Herbed Wild and Brown Rice
Rocket and Cherry Tomato Linguine
Watercress, Feta and Watermelon with Sunflower Seeds
Moroccan Spiced Chick Pea and Tomato
Beetroot, Broad Bean and Lemon with Coriander Yoghurt
Asparagus, Artichoke and Pepper with Watercress Pesto

A Choice of any Three Desserts from our Menus

Freshly Brewed Tea or Coffee with Handmade Chocolates

Hot Carvery

£45 per person

A Choice of any Starter from our Menus

Select 3 Items from the following

Roast Sirloin of Beef, Caramelised Onions
Rosemary Baked Chicken Thighs
Roast Loin of Pork, Sage and Onion Seasoning and Crackling
Turkey Crown, Lemon and Thyme Seasoning
Honey and Mustard Glazed Bacon Joint
Baked Rump of Lamb with Baby Onions
Roast Rib of Beef, Horseradish Dumpling
Braised Lamb Henry with Rosemary

Please Choose any 2 Dishes from our Vegetarian Menu for your Vegetarian Guests

Select 2 Potato Dishes from the following

Traditional Roast
Boiled New
Mashed
Boulangere
Herb Roasted New
Dauphinoise

All Served with

A choice of 2 Dishes from our Seasonal Vegetable Selector
Red Wine Gravy
Mustards and Sauces

A Choice of any 3 Desserts from our Menus

Freshly Brewed Tea or Coffee with Handmade Chocolates

WINE LIST 2014

Below is a selection of wines which we can offer.
If you have any particular favourites which are not listed, please feel free to let us know

Champagnes and Sparkling Wines

	£ per bottle
“S” Brut Sandford Estate, Australia	22.50
This makes for a superb aperitif. The nose is elegant and complex with yeasty aromas and citrus notes. On the palate plenty of fresh acidity but with a mouth-filling texture. Flavours of lemon peel and orchard apple.	
Castell d’Olerdola Brut Reserva, Cava, Spain	22.50
This excellent dry Cava has fine delicate aroma, slightly lemony nose, with touches of butter and yeast from ageing. It is very fruity, creamy and silky on the palate with a streak of acidity.	
Pure Prosecco Spumante, Veneto, Italy	22.50
This delightful Prosecco of pale yellow colour with green hue, symbol of the region of the Veneto, is admired for its freshness and fruity notes. It is full bodied, with a harmonious palate of grapefruit and lemon.	
Baron de Beaupré Brut, Ellner, France	30.00
A youthful style, fresh and vivacious, yet nicely ripe and round. Has an appealing lightness of touch too, making for an excellent aperitif and party Champagne.	
Gardet Brut Tradition	33.00
White summer fruits, with a full-bodied consistency, bolstered by a fine acidity and a balance between creamy and bold. Gardet offers exceptional quality and value.	

White Wines

£ per bottle

Sauvignon Blanc Finca el Piccador, Chile

17.00

Aromas of light summer green fruits and cut grass, light straw colour with green notes. The wine is crisp and fresh with a lively finish and overtones of ripe gooseberries. Great to eat with mild cheese, chicken and cream sauce dishes.

Courtances Colombard Ugni Blanc, IGP Pays de Gers

17.00

An everyday, easy to drink wine, it is an ideal aperitif and also a spectacular match with seafood, light pasta dishes, Asian influenced cuisine, spicy dishes and also desserts.

Pure Pinot Grigio, Veneto, Italy

17.50

A delightful and expressive dry white wine with refreshing apple and citrus flavours which appeals to all palates. Finishes with a hint of almond. Superb with seafood, chicken and spicy dishes

Chablis Domaine Philippe Testut, Burgundy, France

23.00

Brilliant clarity, pale yellow-gold in colour. Makes a great accompaniment to pork, poultry and salmon. Rich and powerful with good weight and classic chalky dry finish.

Las Manitos Chardonnay Torrontes, Mendoza, Argentina

17.50

The Torrontes brings a lovely hint of aromatic spice to this medium bodied Chardonnay. Makes a perfect match with salmon and smoked salmon, also mild cheeses.

Kuraka Sauvignon Blanc, Marlborough, New Zealand

20.00

A lively, intense wine bursting with flavours of capsicum, gooseberry and citrus. Refreshing to drink and ideal with seafood and light meat dishes.

Eagles Point Chardonnay Semillon, Victoria, Australia

19.00

Showing that not all Chardonnay-based wines have to be big and oaky, this is full of crisp citrus flavours. Recommended for drinking with white meat dishes and salmon.

Red Wines

£ per bottle

Merlot, Finca El Piccador, Chile 17.00

This deep red is full of lush warming Merlot fruit with ripe plum flavours and hints of spice. Easy on its own, and great with all red meats and also poultry.

Le Charme Shiraz, IGP Pays d'Oc, France 17.00

Fantastic stuff! A wine that is rich and ripe with sweet peppery fruit and well balanced tannins. Great to drink with beef and strong cheese.

Château Moulin de Mallet, Bordeaux, France 19.00

This 80% Merlot, 20% Cabernet blend has black cherry fruit and vanilla tones, perfect to go with any roast red meat, and has lots of charm and style.

Rioja Vega Tempranillo, Rioja, Spain 17.50

A soft, fruity wine with plum and blackcurrant flavours, vibrant and juicy. This is a young wine without any oak, made to be drunk in its youth to appreciate its lively fruit. A perfect match with all red meats, especially good with lamb and beef.

L'Aristocrate Pinot Noir, OGP Pays d'Oc, France 19.50

Violets and sweet red berries on the bouquet, ripe cherry fruit with well-integrated oak. The palate is rich, velvety and full. Especially good to drink with lamb dishes, also pork.

Eagles Point Shiraz Cabernet, Victoria, Australia 19.50

This Shiraz Cabernet has a great concentration of fruit, ripe blackberry and cassis which combine delightfully. Goes really well with roast beef dishes, and even chocolate!

Lunta Malbec, Mendel Wines, Mendoza, Argentina 22.50

Deep and inky, the wine exhibits ripe raspberry, plum and bramble on the nose, followed by vanilla and toast from 12 months in French oak. Superb with all red meats, tomato based sauces and full flavoured cheeses.

Rosé Wines

£ per bottle

Pure Pinot Grigio Rosé, Veneto, Italy

17.50

Quench your thirst with a few sips of this gem and you will soon have summer on the mind. Perfect when served with fish or even accompanied with a roast. Medium to dry.

El Piccador Rosé, Central Valley, Chile

17.00

Appealing off-dry rose, rounded with aromas of dried strawberries and cream soda.

Other Drinks

All prices excluding Vat

Mulled Wine	£ 3.50 per glass
Bucks Fizz	£ 3.50 per glass
Kir Royale	£ 5.50 per glass
Pimms	£ 5.00 per glass
Bottled Lager/Real Ale	£ 3.50 per bottle
Orange Juice	£ 4.10 per litre
Apple Juice	£ 4.10 per litre
Elderflower Presse	£ 6.00 per litre
Sparkling Mineral Water	£ 4.50 per bottle
Raspberry and Cranberry Fizz	£ 6.00 per litre

Important Information

Menu

Menu Choices

We recommend only one choice per course (plus a vegetarian option) to be selected for all your guests.

Vegetarians

Our menus include a large selection of vegetarian options that can be chosen as an alternative to the main course or starter prior to the event. **Please choose one option for all your vegetarian guests.** If vegetarian meals are not pre-booked, we will try to accommodate them on the day, but unfortunately this cannot be guaranteed. Those starters followed by a (v) are suitable for vegetarians. If a meat/fish starter is chosen, then a vegetarian alternative starter will be made available to any guests who have booked a vegetarian main course prior to the event.

Special Diets/Allergies

In order to ensure that all your guests equally enjoy both our food and the event as a whole, we strongly recommend that you gain as much information as possible from your guests regarding any special diets (for example vegans, coeliacs, wheat free, dairy free, lactose intolerant, diabetics). As a specialist outside caterer, we do operate under certain restrictions. If we are informed about special diets prior to the event then we will do all we can to accommodate them, if we do not know about them, this cannot be guaranteed.

Nut Allergies

Due to the methods used in our kitchen, we cannot guarantee that any of our dishes are entirely nut free.

Left Over Food

It is our company policy not to let guests take any leftover food with them from a venue. Please discourage guests asking for "doggy bags".

Drinks/Bar

Reception Drinks

We have a selection of drinks suitable for use for your Drinks Reception. Please see our enclosed Drinks Package for details. We suggest you allow 1½ – 2 glasses per person. A variety of soft drinks will be made available to non drinkers and are charged on consumption.

Wines with the Meal

Please allow approximately ½ to ¾ bottle of wine per adult guest to be served with the meal. We usually advise for an equal amount of red and white wine. Our staff will pour the first glass for your guests and then replenish bottles up to the agreed amount. Jugs of iced water will be provided for each table.