

CANAPÉS

Choose 3 canapés to enjoy with your arrival champagne

Duck and pak choi spring rolls, hoisin sauce

Smoked salmon and crème fraiche Bellini

Mini fish and chip cones, pea puree

Chicken liver parfait, melba toast, onion chutney

Mini wagyu beef burgers, onion relish

King prawns, ginger and chilli

Spiced lamb kebabs, mint yogurt

Mini Thai Fishcakes, sweet chilli dip

Chicken satay skewers, peanut dip

Stuffed olives (V)

Chocolate dipped strawberries (V)

Halloumi, tomato and courgette skewers (V)

Goat cheese crostini, red onion chutney (V)

Mediterranean vegetable bruschetta, pesto (V)

£5 supplement per additional canapé choice per person





TO START

Roast tomato & red pepper soup (V)

Chive crème fraiche, artisan bread

Ham hock & split pea soup

Artisan bread

Wild mushroom soup (V)

Truffle oil, roast chestnuts, artisan bread

Broccoli & stilton soup (V)

Artisan bread

Smoked haddock fishcake

Cucumber salsa

Oak roast salmon & prawns

Watercress, dill crème fraiche

Goat cheese tortellini (V)

Pine nuts & pesto

Game terrine

Chutney & toasted onion loaf

Tempura king prawns

Garlic & parsley butter

Crab & avocado salad

Watercress & dill mayonnaise

Crispy chilli chicken

Thai salad & mint yogurt

Creamed leek & crumbly goats cheese tart (V)

Baby leaves

Sautéed wild mushrooms (V)

Pinot grigio cream, toasted ciabatta

Roast belly pork

Watercress salad, apple puree

Whipped goats cheese (V)

Beetroot, orange and balsamic salad, rosemary crostini

Sun blushed tomato & buffalo mozzarella tart

Crispy pancetta, black olive & pesto

Pear & walnut salad (V)

Blue cheese

Potted chicken liver

Toasted artisan bread & fig jam

Bawtry Hall mezze

A sharing selection per table of local and continental meats & cheeses, hummus, sun blush tomatoes, olives, grilled aubergine, Mediterranean vegetable filo parcels, toasted focaccia and dipping oils

The following starter is available at a £9.50 supplement per head;

Half lobster

Grilled half lobster with garlic & parsley, dressed leaves





INTERMEDIATE COURSE

Champagne sorbet (V)

Fresh strawberries

Grey Goose sorbet (V)

Lime zest

Brockmans Gin sorbet (V)

Wild berries

Raspberry sorbet (V)

Garden mint

Roast tomato & red pepper soup (V)

Chive crème fraiche, artisan bread

Ham hock & split pea soup

Artisan bread

Wild mushroom soup (V)

Truffle oil, roast chestnuts, artisan bread

Broccoli & stilton soup (V)

Artisan bread





THE MAIN MENU

Sirloin of local beef

Yorkshire pudding, red wine gravy, roast potatoes, honey root vegetables

Crisp roast belly pork

Apple & potato rosti, parsnips, cider jus

Roast monkfish

Green risotto, lemon & caper butter

Lemon & thyme roast chicken

Fondant potato, root vegetables, crispy leeks

Confit duck

Creamed potatoes, cherries

Beef wellington

Lyonnaise potatoes, green beans

Chicken breast wrapped in prosciutto

Crisp roast potatoes, dill cream, green beans

Herb crusted cod Loin

New potatoes, asparagus

Roast salmon fillet

Crushed potatoes, green beans

Rack of lamb

Dauphinoise potatoes, buttered kale, redcurrant jus

Individual fish pie

Scallops, king prawns, monkfish, smoked haddock creamed potato & dill

Grilled fillet of plaice

Chateau lemon potatoes & tomato reduction

Venison sausages

Creamed potatoes, caramelised onion & red wine gravy

Venison fillet

Fondant potato, baby vegetables, redcurrants

Pan seared seabass

Fondant potatoes, fennel & dill

Fillet of pork

Crushed potatoes, pancetta, rosemary jus

Fillet of beef

Dauphinoise potatoes, seasonal greens

Duck breast

Spring cabbage, pak choi, sticky rice & plum sauce

Fillet of pork

Crushed potatoes, pancetta, rosemary jus

Baked aubergine (V)

Courgette, red pepper, crumbly goats cheese

Feta & sundried tomato filo parcel (V)

Wilted spinach

Roast squash risotto (V)

Fried sage & parmesan crisp

Wild mushroom wellington (V)

Sweet potato, dill cream

Gnocchi with Mediterranean vegetables (V)

Rocket, parmesan crisp





DESSERT

Crisp lemon tart

Chantilly cream, candied lemon

Treacle tart
Clotted cream

Bawtry Hall mess

Crushed meringue, mixed berries, vanilla cream

Banoffee pie

Toffee brittle

Bramley apple crumble

Crème Anglaise

Vanilla panna cotta

Raspberries

Dark chocolate brownie

Clotted cream ice cream

Lemon possetBerries & shortbread

Sticky toffee pudding

Butterscotch sauce, honeycomb

Strawberry cheesecake

Pimms jelly, mixed berries

Bawtry Hall trio

Choose your 3 favourite desserts from our menu for a £7.50 supplement per person

TO FINISH

Coffee & truffles

YORKSHIRE CHEESE PLATTER

Add a Cheese platter per table following your dessert, available at £45.00, serves 8;

Selection of fine local & continental Cheeses, biscuits, grapes, celery, rustic bread & chutneys





EVENING MENU

Please choose one of our delicious evening menus for your guests to enjoy;

Bawtry Hall finger buffet

Continental sliced meats
Smoked salmon and prawn platter
Sticky glazed chicken pieces with garlic aioli
Cod goujons with lemon mayonnaise dip
Goats cheese & sun blushed tomatoes tartlets
Local & continental cheeses with chutney
Selection of fresh sandwich wraps
Herb new potatoes
Stuffed olives
Fruity couscous
Mediterranean grilled vegetables
Artisan breads
Mixed salads

Hot rolls, served in a crusty cob

Choose 2 of the following:

Crispy bacon Roast beef & horseradish Fishfinger & tartare sauce Sausage & sautéed onions Brie & cranberry (V)

Homemade pie & peas

Selection of homemade pies, served with minted mushy peas and thick cut chips

Steak & ale Chicken, mushroom & leek Roast Mediterranean vegetable (V)

Hot bowls

Choose 2 of the following:

Thai green chicken curry & sticky jasmine rice

Homecooked lasagne & garlic ciabatta Paella with
baby prawns & chorizo

Chilli con carne, rice, tortillas & sour cream
Fish & chip cones with mushy peas

Roast vegetable tagine with spiced couscous (V)

Vermicelli with ginger, chilli, spring onion (V)

Bawtry Hall BBQ in the garden

Served in our stunning landscaped garden you can enjoy an evening BBQ which will include the following;

1/4 pound prime beef burger with sautéed onions
4oz sirloin steak
Salmon parcels with herb butter
Pork & leek sausages
Sticky BBQ chicken pieces
Haloumi, courgette, mushroom, red onion & pepper
skewers
Herb new potatoes
Stuffed olives
Fruity couscous
Mediterranean grilled vegetables
Artisan breads
Mixed salads

Enjoy a locally sourced Hog Roast for a supplement of £9.50 per head

Local hog roast

Served from the spit, accompanied by crispy crackling, sage and onion stuffing, apple sauce, mixed salad, herb new potatoes and crusty rolls

