

MENUS

Canapes at £13.50 per head

Choose 3 from our delicious selection.

Chicken tikka on naan bread with mango, chutney and coriander

Duck and pak choi spring rolls, hoisin sauce

Smoked salmon and crème fraiche blinis

Mini fish and chips Bawtry Hall Style

Chicken liver parfait, crostini, onion chutney

Mini wagyu beef burgers, onion relish

Chocolate dipped strawberries (V)

Halloumi, tomato and red onion skewers (V)

Goats cheese crostini, red onion chutney (V)

Mediterranean vegetable bruschetta, basil (V) (VG)

THE CARVER MENU

At £65.00 single option, £70.00 choice option (any dietary will be additional to choice and no extra charge)

To Start

Potted Chicken Liver Parfait Toasted artisan bread & fig jam
Creamed Leek & Crumbly Goats Cheese Tart, Baby leaves, balsamic
Sautéed Wild Mushrooms, Pinot grigio cream, toasted ciabatta
Whipped Goats Cheese, Beetroot, orange and balsamic salad, rosemary crostini
Roast Tomato & Red Pepper Soup, Chive crème fraîche, artisan bread

Dessert

Eton Mess, Crushed meringue, mixed berries, vanilla cream
Bramley Apple Crumble, Crème Anglaise
Dark Chocolate Brownie, Clotted cream ice cream
Followed by Tea, Coffee and chocolates

Main

Chicken Breast with Asparagus Wrapped in Ham, Asparagus sauce, goose fat roast potatoes, roasted carrots & parsnip, green beans wrapped in bacon
Individual Steak Pie, mustard mash, roasted root vegetables
Loin of Pork, Slow roasted, apple & apricot seasoning, pan gravy, goose fat roast, potatoes, roasted carrots & parsnip, green beans wrapped in bacon
Salmon on Samphire Butter sauce, herb roasted new potatoes, roasted carrots & parsnip, green beans wrapped in leeks
Stuffed Peppers (V) Couscous, red pepper coulis
Roast Vegetable Wellington (V) Sweet potato, mushrooms, chestnuts, spinach, herb roasted potatoes, gravy

THE MAYFLOWER MENU

At £70.00 single option or £75.00 choice option (any dietary will be additional to choice and no extra charge)

To Start

Game Terrine, Chutney & artisan bread

Roast Belly Pork, Watercress salad, apple puree

Crispy Chilli Chicken, Thai salad, mint yogurt

Wild Mushroom Soup (V) Truffle oil, artisan bread

Thai Fishcake Sweet chilli dressing, rocket

Dessert

Vanilla Panna Cotta, Raspberries

Lemon Posset, Berries & shortbread

Strawberry Cheesecake, Pimm's jelly, mixed berries

Sticky Toffee Pudding, Butterscotch sauce, crushed honeycomb

Dark Chocolate Brownie (V) Clotted cream ice cream

Followed by Tea, Coffee and chocolates

Main

Sirloin of Local Roast Beef Yorkshire pudding, roast potatoes, red wine gravy, roasted carrots & parsnip, green beans wrapped in bacon

Crisp Roast Belly Pork Cider sauce, goose fat roast potatoes, roasted carrots & parsnip, green beans wrapped in bacon

Duck Breast, Apple Mashed Potato, roasted thyme carrots, port and cherry sauce

Lamb Shank Minted mash, roasted carrots & parsnip, green beans wrapped in bacon

Filet of Cod, chive mash, onion marmalade, roasted carrots & parsnip, green beans wrapped in leeks

Chicken Breast Stuffed with Wensleydale Wrapped in Ham Cranberry compote, goose fat roast potatoes,, roasted carrots & parsnip, green beans wrapped in bacon

Roast Vegetable Wellington (V) Sweet potato, mushrooms, chestnuts, spinach, herb roasted potatoes, gravy

Marinated Tofu (V) (VG) Roast cherry tomatoes, herb roasted potatoes, tomato & basil coulis

THE WESLEY MENU

At £75.00 single option, £80.00 choice option (any dietary will be additional to choice and no extra charge)

To Start

Crispy Chilli Chicken, Thai salad, mint yogurt

Thai Fishcake, Sweet chilli dressing, rocket

Oak Roast Salmon & Prawns, Watercress, dill crème fraiche

Posh Prawn Cocktail, Bloody Mary sauce

Goats Cheese and Beetroot Tart, mixed leaves, balsamic glaze

Dessert

Crisp Lemon Tart (V) Chantilly cream, candied lemon

Eton Mess (V) Crushed meringue, mixed berries, vanilla cream

Vanilla Panna Cotta Raspberries

Lemon Posset (V) Berries & shortbread

Strawberry Cheesecake Pimm's jelly, mixed berries

Followed by Tea, Coffee and chocolates

Main

Beef Wellington, Dauphinoise potatoes, roasted carrots & parsnip, green beans, wrapped in bacon

Fillet of Beef Medallions, dauphinoise potatoes, roasted carrots & parsnip, green beans, red wine sauce

Rack of Lamb, dauphinoise potatoes, crushed peas, redcurrant and rosemary sauce,

Chicken Breast Stuffed with Wensleydale Wrapped in Ham Cranberry compote, goose fat roast potatoes, roasted carrots & parsnip, green beans wrapped in bacon

Seabass, herb roasted potatoes, cherry tomatoes and pesto

Slow roasted belly pork, mustard mash, pan gravy, goose fat roast potatoes, roasted carrots & parsnip, green beans wrapped in bacon

Open Roasted Vegetable Lasagne (V) Parmesan sauce, cheesy garlic baguette, layered rocket

Stuffed Peppers (V) Couscous, red pepper coulis

CHILDREN'S MENU

Three courses at £25.00

Tomato Soup

Melon

Garlic & Mozzarella Bread

Chicken Nuggets, chips and beans

Sausage, Mash and Peas

Margarita Pizza

Chocolate Brownie and Ice cream

Strawberry and Marshmallow kebab, chocolate
sauce

Ice Cream Sundae

EXTRAS

Trio of Desserts at £4.50 per person supplement

Table Platter of Cheese & Biscuits (served 10 people) at £50.00

Selection of Mini Desserts with evening buffet at £5.00

Crew/ Photographers: Hot Meal at £25.00 or Sandwiches, Tea/Coffee at £10.50

DRINKS

THE HALL PACKAGE

£23.95

Arrival glass of Prosecco or bottle of
Lager/Beer

1 Glass of House Wine with meal

Glass of prosecco to toast

THE LUXURY PACKAGE

£29.95

Arrival glass of Prosecco or bottle of
Lager/Beer

2 Glasses of House Wine with meal

Glass of prosecco to toast

THE SUPERIOR PACKAGE

£39.50

Arrival glass of Champagne

2 glasses of wine with meal

Glass of Champagne to toast

BESPOKE DRINKS PACKAGES

Speak to our events team regards to arranging a bespoke drinks package

Pornstar Martini'

Gin Jugs

Flowing Champagne

Pimms

Mojitos

EVENING MENU

GRAZING BUFFET

At £28.50

Dressed salmon, cucumber & lemon, Smoked salmon & prawn platter
Hand carved cold meats; turkey, beef & ham
Selection of pork pies
Peri peri chicken strips, pitta wedges, sour cream
Goats cheese & sun blushed tomato tartlets
Herb new potatoes
Mixed leaf salad
Tomato, basil & buffalo mozzarella salad
Cucumber & onion salad
Couscous
Luxury coleslaw
Freshly baked crusty bread

GARDEN BARBEQUE

At £22.00

¼ pound prime beef burger with onions
Pork & leek sausages
Peri peri chicken strips, pitta wedges, sour cream
Haloumi & vegetable skewers
Herb new potatoes
Couscous
Mixed salads of tomato & mozzarella,
Cucumber & onion and mixed leaf

LUXURY GARDEN BARBEQUE

At £30.00

4oz sirloin steak
Salmon parcels with herb butter
¼ pound prime beef burger with onions
Pork & leek sausages
Peri peri chicken strips, pitta wedges,
sour cream
Haloumi & vegetable skewers
Herb new potatoes
Couscous
Artisan breads
Mixed salads of tomato & mozzarella,
Cucumber & onion and mixed leaf

PLOUGHMAN'S PLATTER &
CHARCUTERIE BOARD

At £28.50

A selection of local and continental
cheeses with pickles, chutneys, olives,
grapes

Pate, Pork Pies with a selection of
cured meats

Biscuits and artisan breads

HOT FORK BUFFET

At £25.00

Chilli con carne

Mild chicken curry

Chickpea & spinach tagine (V)

Coriander rice

Grilled naan bread

HOMEMADE

PIE & PEAS

At £25.00

Selection of homemade pies served
with minted mushy peas & herb
roasted potatoes

Steak & ale

Chicken, mushroom & leek

Roast Mediterranean vegetable

STONEBAKED PIZZAS

At £22.00

Handmade Stonebaked pizza's all
served with wedges

Margherita

Meatfeast

Pepperoni

Chicken Feast

Veggie

Vegan Pizza