



CANAPÉS

Choose 3 canapés to enjoy with your arrival drinks

Duck and pak choi spring rolls, hoisin sauce

Smoked salmon and crème fraiche blinis

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)

Goats 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 fraîche, 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 fraîche

Game terrine

Chutney & artisan bread

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 parfait

Toasted artisan bread & fig jam



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 fraîche, 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 roast beef

Yorkshire pudding, roast potatoes, red wine gravy

Crisp roast belly pork

Roast potatoes, cider jus

Lemon & thyme roast chicken

Roast potatoes, crispy leeks

Beef wellington

Dauphinoise potatoes

Chicken breast wrapped in prosciutto

Roast potatoes, dill cream

Herb crusted cod Loin

Crushed new potatoes

Roast salmon fillet

Crushed new potatoes

Rack of lamb

Dauphinoise potatoes, redcurrant jus

Roast breast of turkey

Yorkshire pudding, roast potatoes, pan gravy

Venison sausages

Creamed potatoes, caramelised onion

Venison fillet

Creamed potatoes, redcurrants

Pan seared seabass

Crushed new potatoes, dill sauce

Fillet of pork

Crushed potatoes, pancetta, rosemary jus

Medallions of beef fillet

Dauphinoise potatoes

Baked aubergine (V)

Courgette, red pepper, crumbly goat's cheese

Roast squash risotto (V)

Fried sage & parmesan crisp

Roast vegetable wellington (V)

Sweet potato, mushrooms, chestnut, spinach, herb creamed potatoes, gravy

Gnocchi with Mediterranean vegetables (V)

Rocket, parmesan crisp

All main courses served with roast carrot & parsnip, and green beans wrapped in crispy bacon



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 posset

Berries & shortbread

Sticky toffee pudding

Butterscotch sauce, honeycomb

Strawberry cheesecake

Pimm's jelly, mixed berries

TO FINISH

Coffee & chocolates

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

Whole dressed salmon, cucumber & lemon Smoked salmon & prawn platter
Hand carved cold meats; turkey, beef & ham
Selection of Toppings pork pies
Warm fajita chicken strips with peppers, salsa, sour cream, guacamole & pitta wedges
Goats cheese & sun blushed tomato tartlets
Selection of fresh sandwich wraps
Herb new potatoes
Mixed leaf salad
Tomato, basil & buffalo mozzarella salad
Luxury coleslaw
Freshly baked crusty bread

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Mini dessert selection; cake pops, lemon cheesecake & chocolate brownie

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 roast potatoes

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

Bawtry Hall BBQ in the garden

¼ pound prime beef burger with onions

4oz sirloin steak

Salmon parcels with herb butter

Pork & leek sausages

Sticky BBQ chicken pieces

Haloumi & vegetable skewers

Herb new potatoes

Stuffed olives

Fruity couscous

Jacket potatoes with grated cheese

Artisan breads

Mixed salads

Add a mini dessert selection for £7.50 per person;

Cake pops, lemon cheesecake & chocolate brownie