

# Wicksteed Park Pavilion

## Banqueting Menu 2010

Do you want to create a lasting impression on your colleagues, clients or friends? Are you looking for somewhere special to hold that perfect occasion?

If the answer to either or both of these questions is yes, then we have the perfect answer for you. Here at Wicksteed Park we pride ourselves on the quality of experience that our visitors receive when they visit, nothing is too much trouble for us. We can offer you a friendly, professional and quality service that will reflect positively on your event.

Whatever the size of your party be it 100 or 1,000, we have the facilities to make your event special, offering catering from a Banquet to a BBQ or a drinks reception to a Champagne evening in the Wicksteed Park Pavilion and grounds.

Take a look at our extensive banqueting menu....



**\*Please choose one choice of starter, main course and dessert for all your guests**

### STARTERS

FAN OF HONEYDEW MELON WITH RED BERRY COMPOTE  
 CHICKEN LIVER PATE WITH A PIQUANT RED ONION MARMELADE  
 GREEK STYLE SALAD OF FETA CHEESE, SUN BLUSHED TOMATOES, OLIVES & TOASTED PINE NUTS (N)  
 TRADITIONAL PRAWN COCKTAIL  
 SAUTEED WILD MUSHROOMS, BOUND IN A COGNAC & GARLIC CREAM SAUCE  
 CHICKEN CAESAR SALAD  
 (COS LETTUCE, GARLIC CROUTONS, BACON LARDONS, SHAVED PARMESAN & A DRIZZLE OF CAESAR DRESSING)  
 SALAD ITALIANO  
 (A MIX OF PARMA HAM, SALAMI & CHORIZO WITH TOASTED CROUTONS & A SUNDRIED TOMATO DRESSING)

### SOUPS

ALL OF OUR SOUPS ARE HOMEMADE

RICH TOMATO & BASIL  
 CREAM OF LEEK & POTATO  
 VEGETABLE BROTH WITH PEARL BARLEY  
 CREAM OF CHICKEN & MUSHROOM

### MAIN COURSES

#### ROASTED MEATS CARVED IN THE DINNING ROOM BY OUR CHEFS

CHOOSE FROM

TURKEY WITH ALL THE TRIMMINGS  
 LEG OF PORK WITH STUFFING AND APPLE SAUCE  
 HONEY GLAZED HAM WITH WHOLE GRAIN MUSTARD  
 LEG OF LAMB & MINT SAUCE  
 SIRLOIN OF BEEF WITH YORKSHIRE PUDDING & HORSERADDISH SAUCE **\*\* £2.50 SURCHARGE PER PERSON**  
 LOIN PORK WITH STUFFING & APPLE SAUCE

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ROAST BREAST OF CHICKEN WITH PIGS IN BLANKETS, SAGE & ONION STUFFING & A RICH GRAVY  
 BRAISED LAMB SHANK WITH A RED WINE & ONION JUS **\*\* SURCHARGE OF £2.50 PER PERSON**  
 OVEN BAKED LOIN OF COD RESTING ON A BED OF JULIENNE VEGETABLES & A WHITE WINE CREAM  
 SAUCE  
 PAN ROASTED CHICKEN SUPREME GARNISHED WITH PANCHETTA & BLACK PUDDING SERVED WITH A  
 BRANDY CREAM SAUCE  
 ROAST RIB-EYE OF BEEF SERVED WITH GREEN PEPPER SAUCE **\*\* SURCHARGE OF £2.50 PER PERSON**  
 DELICE OF SALMON ON A BED OF CREAMED LEEKS  
 CHICKEN BREAST SERVED WITH A RICH CHASSUER SAUCE

### VEGETARIAN DISHES

GOATS CHEESE IN PUFF PASTY

(GOATS CHEESE, SUNDRIED TOMATOES, PEPPERS & MEDITERRANEAN HERBS ENCASED IN PUFF PASTRY)

WILD MUSHROOM STROGANOFF WITH BASMATI RICE

MEDITERRANEAN VEGETABLE WELLINGTON

PENNE PASTA

(BOUND IN A RICH ITALIAN SAUCE WITH BLACK OLIVES, MUSHROOMS & GRATED CHEESE)

### ALL FISH DISHES & VEGETARIAN DISHES ARE AVAILABLE AS A MEAT ALTERNATIVE

PLEASE CHOOSE ONE POTATO AND TWO VEGETABLE DISHES TO ACCOMPANY YOUR MAIN COURSE

#### VEGETABLE DISHES

BATON CARROTS

WHOLE GREEN BEANS

BRUSSEL SPROUTS

BROCCOLI FLORETS

CAULIFLOWER WITH CHEESE SAUCE

ROASTED PARSNIPS (IN SEASON ONLY)

#### POTATO DISHES

ROAST POTATOES

CREAMED POTATOES

NEW POTATOES

BOULANGERE

### DESSERTS

TARTE AU CITRON

BREAD & BUTTER PUDDING & CUSTARD

FRESH FRUIT SALAD

CREAM FILLED PROFITEROLES WITH CHOCOLATE SAUCE

RHUBARB CRUMBLE WITH VANILLA CUSTARD

STRAWBERRIES & CREAM (IN SEASON ONLY)

WOODLAND FRUIT MERINGUE

APPLE & BLACKBERRY PIE & CUSTARD

RASPBERRY SYLLABUB WITH ROSSINI WAFERS

INDIVIDUAL CHOCOLATE JUNKYARD

(CHOCOLATE MOUSSE WITH A SPONGE/BISCUIT BASE FINISHED WITH CHOCOLATE TWIRLS)

STEAMED SYRUP PUDDING WITH VANILLA CUSTARD

### BANQUETING MENU PRICES 2010

£19.99 PER PERSON FOR 3 COURSES INCLUDING VAT

(SURCHARGES APPLY ON MENU SELECTIONS ABOVE MARKED\*\*)

COFFEE AND MINTS £2.50 PER PERSON

### ROOM HIRE CHARGES APPLY

## CARVERY MENU

### PLAESE CHOOSE ANY 3 OF THE FOLLOWING

ROAST BREAST TURKEY

ROAST LEG OF LAMB

ROAST BEEF

HONEY ROASTED GAMMON HAM

ALL SERVED WITH ROAST POTATOES, NEW POTATOES, SEASONAL VEGETABLES, A RICH PAN GRAVY, SAGE & ONION STUFFING, And PIGS IN BLANKETS & YORKSHIRE PUDDING.

ACCOMPANIED BY MINT, CRANBERRY & HORSERADISH SAUCES  
& WHOLE GRAIN MUSTARD

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ONE DESSERT OF YOUR CHOICE FROM OUR DESSERT SELECTOR

### CARVERY MENU PRICE

£24-95 PER PERSON INCLUDING VAT

**HOT BUFFET LUNCH MENU****CHOOSE 3 HOT ITEMS PLUS ONE VEGETARIAN DISH**

PASTA CARBONARRA  
MUSHROOM STROGANOFF  
SWEET & SOUR CHICKEN  
BEEF LASAGNE  
VEGETABLE LASAGNE  
STIR-FRY BEEF  
SWEET & SOUR PORK  
CHICKEN & MUSHROOM SUPREME  
PENNE PASTA BAKE

SERVED WITH

GREEN LEAF SALAD  
COLESLAW  
MARIE ROSE PASTA SALAD  
BASMATI RICE  
SELECTION OF BREAD ROLLS



ONE CHOICE OF DESSERT FROM OUR BANQUETING SELECTION

TEA, COFFEE & ORANGE JUICE

**HOT BUFFET MENU PRICE**

£13.95 PER PERSON INCLUDING VAT

**COLD BUFFET MENU**

DRESSED SALMON  
HONEY ROASTED HAM  
ROAST BREAST OF TURKEY  
WHOLEGRAIN MUSTARD GLAZED SIRLOIN OF BEEF  
A SELECTION OF QUICHES  
MIXED LEAF SALAD  
COLESLAW  
MARIE ROSE PASTA SALAD  
RICE SALAD  
HOT NEW POTATOES  
A SELECTION OF BREAD ROLLS



ONE CHOICE OF DESSERTS FROM OUR SELECTION

TEA, COFFEE & ORANGE JUICE

**COLD BUFFET MENU PRICE**

£19.95 PER PERSON INCLUDING VAT

### SUMMER BBQ MENU ONE

MARINATED CHICKEN DRUMSTICKS  
 SAUSAGES  
 QUORN SAUSAGES (V)  
 BEEF BURGERS  
 VEGETARIAN BURGERS (V)  
 ½ JACKET POTATOES WITH MELTED CHEESE  
 MIXED SALAD  
 COLESLAW  
 BREAD ROLLS

### DESSERTS

PLEASE SELECT ONE DESSERT FROM OUR DESSERT MENU

### **SUMMER BBQ MENU ONE PRICE**

£12.95 PER PERSON INCLUDING VAT

### SUMMER BBQ MENU TWO

MARINATED CHICKEN DRUMSTICKS & THIGHS  
 SAUSAGES  
 QUORN SAUSAGES (V)  
 BEEF BURGERS  
 VEGATARIAN BURGERS (V)  
 CHICKEN OR MINTED LAMB KEBABS  
 VEGETARIAN KEBABS  
 ½ JACKET POTATOES WITH MELTED CHEESE  
 MIXED SALADS  
 COLESLAW  
 BREAD ROLLS

### DESSERTS

PLEASE CHOOSE ONE DESSERT FROM OUR DESSERT MENU

### **SUMMER BBQ MENU TWO PRICE**

£14.95 PER PERSON INCLUDING VAT

### FINGER BUFFET MENU

Assorted Filled Bridge Rolls  
 Tempura Vegetables served with a Guacamole Dip (V)  
 Tortilla Chips & Hot Cheese Sauce (V)  
 Assorted Quiches (V)  
 Petit Crolines  
 (Salmon, Mushroom, Ham & Cheese)  
 Dim sum  
 (Oriental Parcels of Seafood and Vegetables)  
 Vegetarian Mini Savouries (V)  
 (Spring Rolls, Samosas & Onion Bhajis)  
 Mini Pizzas (V)  
 Southern Fried Chicken Dippers  
 with a Yoghurt and Chive Dip  
 Leek, Cheese and Potato Bites (V)  
 Cheese Straws (V)  
 Hot Cocktail Sausages  
 Jacket Wedges with a Salsa Dip  
 Hot Sausage Rolls  
 Cheese and Pineapple (V)  
 Garlic Bread Slices (V)  
 Crudités (V)  
 (Raw pieces of Carrot, Baby Corn, Cauliflower, Celery, Peppers, Broccoli & Cucumber)  
 Spicy Chicken Wings

### FINGER BUFFET MENU PRICE

5 piece buffet - £10.00 PER PERSON

7 piece buffet - £12.00 PER PERSON

10 piece buffet - £15.00 PER PERSON

## PORK ROAST MENU

ROAST PORK IN A LARGE FLOURED BAP

APPLE SAUCE

STUFFING

COLESLAW

TOSSED SALAD

### MENU PRICE

£9.95 PER PERSON

## THE GRAND PAVILION – CAPACITIES

Sit down – 500-600 – whole Pavilion

Sit down – 130 – South side of the Pavilion

Sit down – 300-400 – North side of the Pavilion

Evening Reception – up to 800 using the whole Pavilion

Evening Reception – up to 400 using the North of the Pavilion

For smaller event, the self contained *St George's Suite* makes the ideal location for company lunches, business and board meetings.

Sit down – 80-90

Evening Reception – 150 maximum

**Please contact Hayley Ryan, Client Services Manager on 01536 512475 or [hayley@wicksteedpark.co.uk](mailto:hayley@wicksteedpark.co.uk) for our most competitive room hire rates and details of our additional facilities.**