

Wicksteed Park Pavilion

Banqueting Menu 2011

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 MARMALADE
 GREEK STYLE SALAD OF FETA CHEESE, SUN BLUSHED TOMATOES, OLIVES & TOASTED PINE NUTS
 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

GAOTS 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

BROCOLLI FLORETS

CAULIFLOWER WITH CHEESE SAUCE

ROASTED PARSNIPS (IN SEASON ONLY)

POTATO DISHES

ROAST POTATOS

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**)*

THREE CHEESE CHEESEBOARD £6.00 PER PERSON
SERVED WITH BISCUITS, FRUIT AND CELERY.

COFFEE AND MINTS £2.50 PER PERSON

ROOM HIRE CHARGES APPLY

CARVERY MENU

PLEASE 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



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

£14.95 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

£20.95 PER PERSON INCLUDING VAT

SUMMER BBQ MENU ONE

MARINATED CHICKEN DRUMSTICKS
 SAUSAGES
 VEGETARIAN SAUSAGES
 BEEF BURGERS
 VEGETARIAN BURGERS
 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

£13.95 PER PERSON INCLUDING VAT

SUMMER BBQ MENU TWO

MARINATED CHICKEN DRUMSTICKS & THIGHS
 SAUSAGES
 VEGETARIAN SAUSAGES
 BEEF BURGERS
 VEGETARIAN SAUSAGES
 CHICKEN OR MINTED LAMB KEBABS
 VEGETARIAN KEBABS
 ½ JACKET POTATOES WITH MELTED CHEESE
 MIXED SALAS
 COLESLAW
 BREAD ROLLS

DESSERTS

PLEASE CHOOSE ONE DESSERT FROM OUR DESSERT MENU

SUMMER BBQ MENU TWO PRICE

£15.95 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 Croines
 (Salmon, Mushroom, Ham & Cheese)
 Dim sum
 (Oriental Parcels of Seafood and Vegetables)
 Vegetarian Mini Savouries V
 (Spring Rolls, Samosas & Onion Bhajjis)
 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 for our most competitive room hire rates and details of our additional facilities.