



GAINSBOROUGH  
HOUSE HOTEL



# BANQUETING MENUS



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THE SUGGESTED MENUS HAVE BEEN COMPILED TO GIVE A BALANCE OF PRESENTATION AND FLAVOUR. WE WOULD BE DELIGHTED TO DISCUSS ANY IDEAS OR PREFERENCES YOU MAY HAVE IN DESIGNING A MENU OF YOUR OWN.



## WHAT’S INCLUDED

### All our banqueting sit-down menus include:

- (minimum 50 guests)
- A “red carpet” welcome
- Services of the hotel’s Master of Ceremonies
- Cake stand and knife
- White linen table cloths and napkins
- Colour co-ordinated napkins (subject to availability)
- Complimentary bedroom
- Special accommodation rates for all guests

### Should you choose to add a drinks package to your banqueting menu we will also include the following:

- Top table swag
- Cake table swag
- Diamante scatter on all tables

## BANQUETING MENUS

**“Banqueting Menu, 1, 2 & 3”** - consist of three courses skilfully prepared by our chefs followed by freshly brewed tea/coffee and chocolate mints. We would ask you to choose a starter, main course and dessert for your guests.

**“Banqueting Carvery”** - we would ask you to choose a starter and dessert for your guests whilst our chefs will carve from a selection of freshly of freshly prepared roast meats. Finished with freshly brewed tea/coffee and chocolate mints.

**“Banqueting Sit-Down Buffet”** - we would ask you to choose a starter and dessert course for your guests whilst we will provide an extensive range of freshly prepared buffet options for the main course. Finished with freshly brewed tea/coffee and chocolate mints.

For all of the above options you may include additional courses ranging from canapes, sorbets and cheeses.

**Drinks Package - You have the option of adding a drinks package to any of your banqueting menus.**

## BANQUETING BUFFET MENUS

**“Finger Buffet”** - we have a set buffet in place to which we have provided an extensive list of additional finger buffet items including mini desserts and freshly brewed tea/coffee.

**“Hot Fork Buffet”** and **“Asian Hot Fork Buffet”** - we have two distinct hot fork buffets which are accompanied with a selection of side dishes. The option is available to add desserts and freshly brewed tea/coffee to your buffets.

**“Hog Roast”** - visually stunning and mouth wateringly delicious. The hog is carved in front of your guests to add to the theatre of the event. The option is available to add desserts and freshly brewed tea/coffee.

**Drinks Package – You have the option of adding a drinks package to any of your evening reception menus.**

## DRINKS PACKAGES

### Drinks Package A - £15.95

*A choice of drink on arrival. Choose from:*

Pimms No 1, Sparkling Bucks Fizz, alcoholic punch or hot mulled wine.

Two 175ml glasses of red or white house wine with your meal.

A glass of Prosecco for the toast.

### Drinks Package B - £18.95

*A choice of drink on arrival. Choose from:*

Pimms No 1, Sparkling Bucks Fizz, alcoholic punch or hot mulled wine.

Two 175ml glasses of red or white house wine with your meal.

A glass of house Champagne for the toast.



# BANQUETING MENU I

£28.95 PER PERSON

## I

### STARTERS

Chef's homemade soup – choice of leek & potato, golden vegetable or tomato & basil.

Smoked salmon salad with beetroot puree, pickled cucumber, pickled red cabbage and cream cheese & chives.

Fanned honeydew melon with fresh raspberries and raspberry coulis.

Chicken liver parfait with dressed leaves, Cumberland sauce and wholemeal toast.

### MAIN COURSE

Roast silverside of beef with homemade Yorkshire pudding and red wine gravy.

Roast supreme of chicken with sage & onion stuffing and chicken gravy.

Supreme of chicken in white wine sauce.

Fillet of salmon with rose wine and pink peppercorn sauce.

Roasted red pepper risotto with feta and rocket.

*All served with roast potatoes, chive mashed potato and seasonal vegetables.*

### DESSERTS

Vanilla cheesecake with cherries and sour cherry glaze.

Belgian chocolate profiteroles with Chantilly cream.

Fresh fruit tart - glazed fruit set on pastry cream.

Chocolate toffee crunch - honeycomb pieces encased in a rich dark chocolate truffle, topped with caramel curls.

### TO FINISH

Freshly brewed tea & coffee with chocolate mints





# BANQUETING MENU II

£31.95 PER PERSON

## II

### STARTERS

Chef's homemade soup – choice of French onion with cheddar crouton, Bouillabaisse (fish) or avocado & mint.

Chicken Caesar salad

King prawn & mango salad with a hint of chilli

Goats cheese & spinach tartlet with caramelised onion chutney.

### MAIN COURSE

Roast sirloin of beef with potato dauphinoise, Yorkshire pudding, red wine gravy and a panache of vegetables.

Slow cooked shank of lamb, garlic mashed potato, carrots and season greens. Finished with a port & rosemary gravy.

Plaice Veronique - plaice fillets with white wine and grape sauce, crushed Jersey Royals and chives, asparagus and carrot & dill puree.

Supreme of chicken with chasseur sauce, potato fondant, garlic puree and seasonal greens.

Mushroom, spinach and stilton stroganoff. Finished with a drizzle of white truffle oil and served with a timbale of rice.

*All main courses come as complete meals, extra varieties of potato or panache of vegetables are available at an extra cost.*

### DESSERTS

Blackcurrant delice, chocolate soil and blackcurrant sorbet.

Lemon tart, raspberry liqueur glaze and passion fruit sorbet.

Eton mess gateaux

Sticky toffee pudding with clotted cream ice cream.

### TO FINISH

Freshly brewed tea & coffee with chocolate mints



# BANQUETING MENU III

£34.95 PER PERSON

## III

### STARTERS

Chef's homemade soup – choice of lobster bisque, stilton & walnut or beef consommé.

Smoked mackerel salad with cauliflower puree and celery.

Black pudding and chorizo stack, topped with smoked melted cheese with a green apple coulis.

Avocado, feta & asparagus salad with watercress, toasted sunflower seeds and tarragon leaves.

### MAIN COURSE

Beef wellington - fillet of beef smothered in mushroom pate and encased in light flaky pastry. Served with red wine sauce, horseradish pomme puree, carrots and fine green beans.

Pork tenderloin served with potato gratin, sugar snap peas, shallot & sage puree. Finished with a Calvados sauce.

Pan fried duck breast served with celeriac mash, spinach, parsnip crisps and juniper jus.

Pan fried sea bass fillets, with a tropical salsa, hot minted new potatoes and a panache of carrots, sugar snaps and golden cauliflower.

Barigoule - artichokes braised with onions, carrots, celeriac and garlic in a seasoned broth.

*All main courses come as complete meals, extra varieties of potato or panache of vegetables are available at an extra cost.*

### DESSERTS

After dinner mint crunch - mint chocolate on dark sponge base, topped with mini mint crunch.

Raspberry miroir - light raspberry mousse set on moist vanilla sponge, topped with miroir glaze.

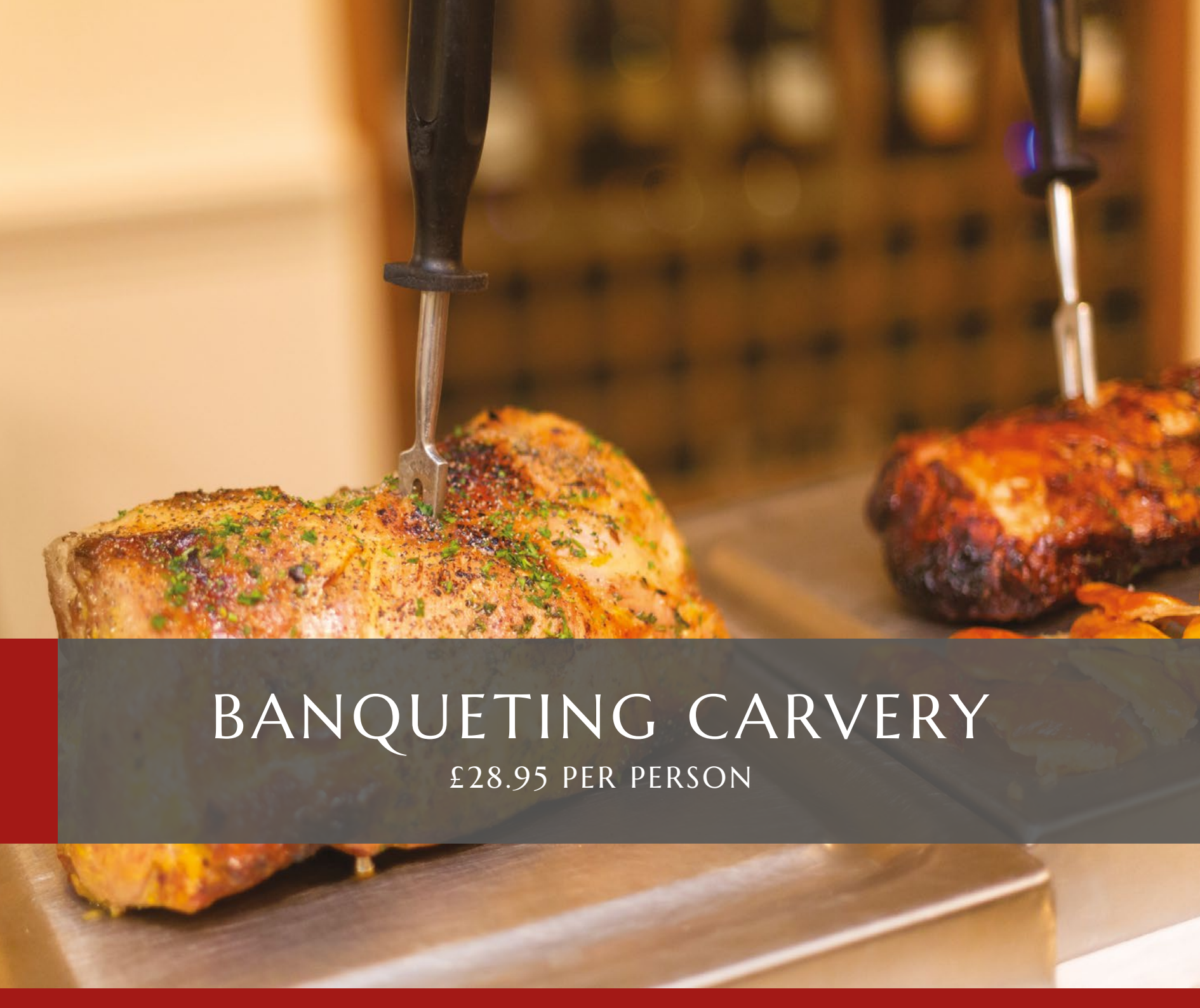
Apple & rhubarb crumble with vanilla custard.

Lime & Tequila panna cotta with salted caramel & honeycomb.

### TO FINISH

Freshly brewed tea & coffee with chocolate mints





# BANQUETING CARVERY

£28.95 PER PERSON

## MINIMUM OF 35 GUESTS

### STARTERS

Chef's homemade soup – choice of leek & potato, golden vegetable or tomato & basil.

Smoked salmon salad with beetroot puree, pickled cucumber, pickled red cabbage and cream cheese & chives.

Fanned honeydew melon with fresh raspberries and raspberry coulis.

Chicken liver parfait with dressed leaves, Cumberland sauce and wholemeal toast.

### MAIN COURSE

Roast silverside of beef with homemade Yorkshire pudding.

Roast turkey with a bacon & chipolata roll.

Roast loin of pork with sage & onion stuffing.

Vegetable lasagne with garlic bread.

*All served with a selection of fresh vegetables, roast/new potatoes, selection of sauces & gravy.*

*Our chefs will carve the roast meats for each guest at the carvery station.*

### DESSERTS

Vanilla cheesecake with cherries and sour cherry glaze.

Belgian chocolate profiteroles with Chantilly cream.

Fresh fruit tart - glazed fruit set on pastry cream.

Chocolate toffee crunch - honeycomb pieces encased in a rich dark chocolate truffle, topped with caramel curls.

### TO FINISH

Freshly brewed tea & coffee with chocolate mints





# BANQUETING SIT-DOWN BUFFET

£28.95 PER PERSON

## MINIMUM OF 35 GUESTS

### STARTERS

Chef's homemade soup – choice of leek & potato, golden vegetable or tomato & basil.

Smoked salmon salad with beetroot puree, pickled cucumber, pickled red cabbage and cream cheese & chives.

Fanned honeydew melon with fresh raspberries and raspberry coulis.

Chicken liver parfait with dressed leaves, Cumberland sauce and wholemeal toast.

### FROM THE BUFFET TABLE

Cold decorated glazed ham

Cold decorated supreme of chicken

Poached fillet of salmon

Homemade coleslaw

Potato & spring onion salad

Tomato, cucumber & red onion salad

Mixed leaves salad

Hot minted new potatoes

### DESSERTS

Vanilla cheesecake with cherries and sour cherry glaze.

Belgian chocolate profiteroles with Chantilly cream.

Fresh fruit tart - glazed fruit set on pastry cream.

Chocolate toffee crunch - honeycomb pieces encased in a rich dark chocolate truffle, topped with caramel curls.

### TO FINISH

Freshly brewed tea & coffee with chocolate mints



# BANQUETING BUFFET MENUS

## FINGER BUFFET - £13.95 PP

Selection of sandwiches  
Mixed mini quiches  
Sausage rolls  
Seasoned potato wedges  
Cheese & tomato pizzas  
Crisps & nuts  
Chicken satay  
Selection of dips & sauces

## ADDITIONAL FINGER BUFFET ITEMS

Mixed leaf salad  
Coleslaw  
Potato salad  
**£1.25 per item**

Garlic bread  
Chips  
Vegetable spring rolls  
Vegetable samosas  
Mini pork pies  
Onion bhajis  
Potato skins topped with mushrooms & cheese  
**£1.75 per item**

Chicken goujons  
Cod goujons  
Prawns in filo pastry  
**£2.25 per item**

## FINGER BUFFET MINI DESSERTS - £2.50 PP

Chocolate brownie bites  
Flapjack bites  
Mini eclairs  
Rocky road bites  
Mini doughnuts  
Strawberry cupcakes

## HOT FORK BUFFET - £15.95 PP

**Select 2 from the following:**  
Sweet & sour pork or chicken  
Chilli con carne  
Beef lasagne  
Penne pasta with chicken bound in an  
arrabiata sauce  
Mushroom, stilton and spinach stroganoff

*Served with rice, garlic bread, new potatoes, cucumber  
& tomato salad and dressed salad leaves.*

## ASIAN HOT FORK BUFFET - £15.95 PP

**Select 2 from the following:**  
Chicken tikka masala  
Lamb rogan josh  
Chicken korma  
Thai green curry  
Vegetable curry

*Served with naan bread, basmati rice, vegetable samosas,  
poppadoms, mango chutney and raitha dip.*

## HOG ROAST - £17.95 PP

**Minimum 80 guests**  
Hog roast  
Soft white rolls  
Apple sauce  
Sage & onion stuffing  
Tomato and cucumber salad  
Potato salad  
Mixed leaf salad  
Homemade coleslaw

## BUFFET DESSERTS - £3.50 PP

Bakewell tart  
Lemon tart  
Traditional apple pie with custard  
Individual Eton mess  
Black forest gateau  
Belgian chocolate profiteroles  
with Chantilly cream

## HOT BEVERAGE STATION - £2.00 PP

Serving freshly brewed tea & coffee

# OPTIONAL COURSES

## CANAPES

A selection of canapes on arrival  
**£4.50 per person**

## CHEESE COURSE

Selection of English and continental cheeses,  
served with grapes, celery and biscuits.  
**£30 per table of 8 - 10 guests.**

## SORBET COURSE

Raspberry  
Lemon  
Mango  
Strawberry  
Champagne  
**£2.95 per person**



# CHILDREN'S OPTIONS

## HALF PORTION

Half portion of the selected adult menu at  
half price  
**(for children under the age of 12)**  
**or**  
**Please ask for a bespoke children's menu**

## CHILDREN'S DRINKS PACKAGE

One drink on arrival and one with the meal.  
Choice of orange juice, apple juice,  
lemonade or Pepsi.  
**£3.25 per person**



## EVENING DRINKS PACKAGE - £8.95

**A choice of drink on arrival choose from:** Pimms No 1, sparkling Bucks Fizz, alcoholic punch or hot mulled wine.  
A glass of Prosecco for the toast.



# MAKE A RESERVATION

YOU ARE CORDIALLY INVITED TO VIEW THE FACILITIES  
AT THE HOTEL BEFORE MAKING YOUR RESERVATION  
AND WE LOOK FORWARD TO WELCOMING YOU.  
YOU ARE ALSO ENCOURAGED TO TELEPHONE WITH ANY QUERIES.

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## CONFIRMING YOUR RESERVATION

You are asked to confirm reservations with a deposit of £500.00 along with a signed copy of our terms of business.

## FINALISING DETAILS

We will ask you to contact the hotel to make an appointment to finalise details approximately 10 weeks prior to your function. Evening and weekend meetings can be arranged if that is more convenient.

At this meeting all your arrangements are discussed in detail and these include:

Your choice of welcome drink - ask your wedding coordinator.

Your choice of menu - remember that whilst you are asked to choose the same menu for the entire party we are happy to cater for special diets and you are free to adapt our menus to produce the meal of your choice.

Your choice of wine.

Provisional details regarding your table plan.

The final plan and place cards are not required until 14 days prior to your event.







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## CONTACT US

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