



WEST RETFORD
HOTEL & RESTAURANT

Banqueting Selector Menu

Choice menu of 3 starters, 3 main course, 3 desserts

3 course menus

£35.00 per person

Choice menu of 3 main course & 3 starters or 3 desserts

2 course menus

£27.50 per person

Coffee/Tea £2.95 per person with mints

Pre orders must be given 7 days prior

Starters

CHOOSE ONLY 3 STARTERS

Duck & Orange Pate toasted brioche, port & plum chutney

Melon & Sorbet (v) seasonal fruits, rich fruit sorbet & raspberry coulis

Four Cheese Ravioli lobster & smoked salmon cream

Ham Hock Terrine piccalilli relish, toasted bloomer bread

Chicken & Wild Mushroom Terrine plum & red onion chutney, toasted brioche, pickled wild mushrooms

Chargrilled Asparagus, Courgette & Halloumi Salad (v) basil oil

Stuffed Portobello Mushroom (v) caramelised onion & spinach, sun blushed tomatoes, peppered rocket

Carrot & Coriander Soup (v) warm bread roll

White Onion & Cauliflower Soup (v) cheddar croutes

Creamy Leek and Potato Soup (v) warm bread roll

Traditional Prawn Cocktail brown bread & butter

Main Courses

CHOOSE ONLY 3 MAINS (ONE BEEF OPTION)

Breast of Duck (Supplement £2) pan roasted with orange & redcurrant glaze

Supreme of Chicken pan fried with a chestnut mushroom & sherry cream sauce

Slow Cooked Belly Pork apple & damson glaze, roasted roots & peppered pea shoots

Chicken Supreme wrapped in streaky bacon, fondant potato, red wine glaze

Braised Brisket of Beef slow roasted in a rich roasted shallot, red wine & pancetta bourguignon sauce

Haddock Fishcakes cheese melting centre, tenderstem broccoli, wilted spinach & herb cream

Stuffed Leg of Lamb pork & apricot farce, rosemary & redcurrant gravy

Penne Pasta Bake (v) herb roasted vegetables, tomato passata

Four Cheese Ravioli (v) wilted greens, parsley cream cheese sauce

Stuffed Baked Aubergine (v) roasted herb vegetable filling, tomato & basil sauce

Grilled Haddock Fillet spinach, lyonnaise potatoes, tomato & herb oil

Desserts

CHOOSE ONLY 3 DESSERTS

Rich Chocolate Brownie Torte crisp honeycomb & dark chocolate sauce

Vanilla & White Chocolate Crème Brulee homemade shortbread

Brioche Bread & Butter Pudding fresh vanilla pod custard

Sticky Toffee & Date Pudding creamy custard & toffee sauce

Cherry & Almond Blondie seasonal fruits & fruit compote

Baked American Style Cheesecake cookies, brownie & chocolate sauce

Salted Caramel Chocolate Brownie toffee sauce & honeycomb crumb

Lemon Meringue Pie raspberry coulis & seasonal fruits

Eton Mess summer fruits & whipped cream

Cheese & Biscuits (*Supplement £2*)