

# Padbrook Park Menu Selector

## *A broad choice of menus*

In order to give you a choice of menus and budgets to work within, we have drawn up the following menu selector. This includes a variety of Starters, Main Courses and Desserts, as well as Carved Buffet and Finger Buffet menu. There is also a selection of Canapes and Petit Fours.

## *Original and Appetizing*

Every meal is produced by our own Chefs who ensure that, whenever possible, locally produced foods are used and who strive to ensure each dish is as pleasing to the eye as to the palate.

**Please remember, these are just suggestions and we will be happy to prepare any dishes you would like to request.**

## *PRICES*

Prices vary according to the type of menu chosen. However, here is an indication of some of the options and combinations available:

Choose:

Starter	Main Course	Sweet	Price pp
1	1	1	£14.00
3	1	3	£16.50
3	3	3	£16.95*
3	3	3	£17.95

\* If pre-order is given 72 hours before

Please note that we will require a confirmed final catering number a minimum of **72 hours before** the day and this will be the number on which the final invoice is made. All invoices will be prepared on the day of the function and be due for payment on that day unless prior arrangements have been made.

## *Buffets*

Type	Price pp
Carved Meat and Salad	£15.95
Finger Buffets	£6.95

**CHILDREN UNDER 8 WILL BE CHARGED AT 50% OF FULL MENU PRICE**

SHOULD YOU REQUIRE *ENTERTAINMENT*, WE CAN ARRANGE THIS ON YOUR BEHALF. OUR RESIDENT DISCO IS £190.00. BANDS, CABARET ETC WILL BE QUOTED FOR VIA OUR AGENT.



# CANAPES AND PETIT FOURS

## *Canapes*

Cheese and Mustard Straws  
Smoked Salmon Pinwheels  
Cottage Cheese Cherry Tomatoes  
Cream Cheese & Celery Bites  
Chicken Tikka Winglets  
Pate Tartlets  
Devils on Horseback  
Garlic Mussels

Or suggest your own favourite

Choose 3 for £3.75 per person

## *Petit Fours*

White & Dark Chocolate Truffles  
Toasted Marshmallows  
Caramelized Cape Gooseberries  
Cinnamon Tuille Biscuits  
Chocolate Mints  
Devonshire Fudge  
Turkish Delight  
Marzipan Cherries  
Crystallized Fruit

Or suggest your own favourite

Choose 3 for £3.75 per person



# STARTERS

## *CHEF'S HOMEMADE SOUP OF THE DAY*

Your choice of Cream of Vegetable, French Onion with Cheese Croutons, Tomato & Basil, Leek & Potato, Cream of Mushroom – Or suggest your own!  
All served with roll and butter

## *FRESH MELON FAN*

Fans of Honeydew Melon garnished with seasonal fruits topped with Citrus Sorbet

## *GARLIC AND STILTON MUSHROOMS*

Pan-fried mushrooms laced with Garlic, coated in a rich Cheese Sauce and served in a puff pastry bouchee with a Parsley pluche

## *TRADITIONAL PRAWN COCKTAIL (£1.00 supplement)*

Icelandic Prawns with shredded Iceberg Lettuce and a Marie-Rose Sauce

## *CHICKEN LIVER PARFAIT*

A tasty homemade Pate made from Madeira marinated Livers served with Redcurrants and Melba Toast

## *PADBROOK POACHED EGGS*

Poached Egg glazed in a Pink Peppercorn Sauce and served on a warm, toasted Crumpet with Ham

## *WARM CHICKEN AND TARRAGON GATEAU*

Layered Crepes filled with a rich Chicken Mousseline, baked, and served with a French Vinaigrette

## *SMOKED HADDOCK AND RED ONION CONFIT*

Fillets of Smoked Haddock simmered in Cream and served on a bed of Sweet and Sour glazed Onions

## *PICKLED PEACHES*

Ripe fruits with tang and spiciness added to their natural sweetness. Garnished with Dates and glazed in a Ginger Syrup

## *CHEESE BEIGNETS*

Served with a warm Cranberry and Brandy Sauce

## *GOLDEN FRIED POTATO SKINS*

Served with a warm Cheddar Cheese Dip



# MAIN COURSES

All Main Courses are served with Chef's selection of Vegetables and Potatoes which will vary according to season

## TRADITIONAL ROAST PLATTERS

Choose from Beef, Pork, Chicken, Turkey or Lamb each served with its own traditional trimmings!

### CHICKEN PRINCESS

Poached supremes of Chicken served with Asparagus in butter and served in a Parisienne Sauce

### CHICKEN STANLEY

Pan-fried Chicken breast garnished with a classic bouquet of mushrooms & onions and served with a lightly curried sauce

### CHICKEN SUPREME

Chicken with Tarragon and Garlic, sautéed and served in a White Wine sauce

### TURKEY PAUPIETTES

Rolled Escalopes of Turkey wrapped in smoked bacon, shallow fried and served in a Madeira and mustard style jus

### BRAISED TOPSIDE OF BEEF

A rolled lean joint braised in a Red Wine sauce garnished with roasted Shallots

### CUTLETS OF LAMB (£1.50 supplement)

Baked Racks of Lamb, glazed in redcurrant jelly and served with mint sauce

### TENDERLOIN OF PORK

Sauteed Pork fillets crowned with Apricots and served in a Pernod Cream

### CHARGILLED GAMMON

Succulent Gammon Steak served with Honey-roasted Apples and Parsley sauce

### SALMON IN A BERNAISE SAUCE

Poached fillets of Salmon dressed in a buttery sauce garnished with a poppy-seed Fleuron and lemon-peppered Leeks

### GRILLED SOLE

Neatly folded Sole fillets doused in Lemon, gently grilled and served in nut brown Butter

### BALSAMIC TUNA STEAK (£1 supplement)

A dense firm Tuna steak, marinated overnight with ginger, garlic and soy then baked and served with a Balsamic Vinegar



# VEGETARIAN DISHES

In order to give your vegetarian guests a varied and tasty selection of dishes to choose from, our Chef has drawn up the following suggestions list.... Although, if anyone has any special requests, please let us know! The party organiser should select ONE dish they wish to offer their guests and tell us at the same time the main menu is selected

## *TWICE BAKED SOUFFLE*

Warmed goats cheese soufflé coated in a pickle butter sauce

## *SPRING ONION, BUTTER BEAN AND MUSHROOM RAGOUT*

Flamed in brandy, finished with cream and herbs and presented in a puff pastry case

## *VEGETABLE TORTELLINI WITH GRUYERE (£1 supplement)*

A brunoise of pickled market vegetables bound with fromage frais and wrapped in a pimento paste. Poached in a vermouth sauce, the dish is served with a coating of melting gruyere cheese

## *AUBERGINE TIAN*

Char-grilled aubergines, layered with crisp steeped vegetables drizzled in balsamic vinegar

## *BAKED BABY CORN WITH THAI CURRY SAUCE*

A roasted pepper cup filled with buttered corn, coated in a green curry sauce, flavoured with lemon grass and enriched by a coconut cream dressing

## *RED PEPPER, ARTICHOKE AND ASPARAGUS TARTLET*

A puff pastry tartlet filled with peppers and artichoke relish, topped with asparagus spears and a buttery sauce



# DESSERTS

*Fresh Cream Profiteroles with Dark Chocolate Sauce*  
*Warm Lemon Meringue Pie*  
*Mixed Fruit Pie with Custard*  
*Lemon Roulade with Hazelnut Anglaise*  
*Banoffee Pie with Butterscotch Sauce*  
*Mandarin and Ginger Cookie Cheesecake*  
*Coffee and Mandarin Swans with Tia Maria Sauce*  
*Fresh Fruit Meringue*  
*Assorted Fresh Cream Gateau (varying according to seasonal fruits)*  
*Peach Shortcake*  
*Homemade Mousse... Lemon, Chocolate, Mixed Berry, Orange*  
*White Chocolate and Grand Marnier Marquise*  
*Fresh Fruit Salad with Shortbread Biscuit*  
*Mixed Fruit Crumbles with Custard*  
*Belgian Waffles with fruit and Vanilla ice-cream*  
*.....Or suggest your own special favourite!!!!*

## ADDITIONAL COURSE

### *CHEESE AND BISCUITS*

***A Selection of English and Continental Cheeses served with an Assortment of  
Savoury and Sweet biscuits  
£3.50 per person***

**ALL MEALS ARE CONCLUDED WITH  
A CUP OF FRESHLY BREWED COFFEE OR TEA  
AND AFTER DINNER MINTS**



# **CARVED BUFFET MENU**

*Perfect for Summer Weddings or Special Occasions*

Please select two of the following main dishes which will be decorated and carved at the table by our chefs. (Additional meats can be added at a cost of £1.50 per person)

*Roast Beef en Croute*  
*Honey Roasted Ham*  
*Chaud-froid of Devonshire Turkey*  
*Dressed Salmon*

(Other dishes such as Duck Galantine, Smoked Mackerel, Prawn Castles, Smoked Chicken, Salmon Mille Feuille, Savoury Cheesecake & Turbans can be prepared and served – please feel free to discuss these with our chef)

A selection of Quiches and Flans, Warm Rolls and either New or Baby-Jacket Potatoes will be served with every buffet along with a delightfully presented selection of Salads which may vary according to season.

**Example Salad dishes are:-**

**TRADITIONAL GREEN SALAD** – lettuce, green pepper, cucumber  
**COLESLAW** – white cabbage, carrots and onions in mayonnaise  
**POTATO SALAD** – bound in mayonnaise with chopped parsley  
**WALDORF SALAD** - apples, celery and walnuts bound in mayonnaise  
**CURRIED PASTA SALAD** – pasta shells in a mild curry sauce  
**DEVILLED EGGS**  
**PRAWN AND RICE SALAD**  
**MUSHROOMS MARINATED IN VINAIGRETTE**  
**APPLE AND BEETROOT SALAD**  
**FLORIDA SALAD**

**Or, please feel free to request your own favourite combinations!**

**SELECTION OF HOMEMADE DESSERTS**  
(please choose from the extensive sweet list attached)

**Followed by Freshly Brewed Coffee or Tea and After Dinner Mints**

Cost per person: £15.95  
Children under 8: £8.00

Note: A selection of starters can be served with this buffet at £3.50 per person.



# FINGER BUFFET

## *Option 1*

Assorted Meat and Vegetarian Sandwiches  
Crudites and Dips  
Cheese Straws  
Assorted Meat and Vegetarian Quiches  
Chicken Drumsticks  
Assorted Filled Vol-au-Vents  
Assorted Filled Tartlets  
Roast Potatoes  
Devilled Eggs  
Cheese Board and Breadsticks

£6.95 per person

## *Option 2*

Assorted Cocktail Sandwiches  
Savoury Sausage Rolls  
Cheese and Pineapple  
Golden Fried Chicken Nuggets  
French Bread Pizza  
Hot Roast Potatoes  
Crisps  
Crispy Vegetables and Assorted Dips

£6.95 per person

Items subject to change  
We are happy to upgrade on request

Assorted Desserts may be added at £3.50 per person  
Freshly Brewed Coffee or Tea is available at £1.20 each



# *DRINKS PACKAGES*

Our wine list has been specially prepared to give your guests a wide selection of classical wines from around the world at very attractive prices. These wines will be available at all functions and individuals may order wine from our staff on the day of the event at their tables.

However, should you wish to supply drinks for everyone, we have drawn up the following all-inclusive packages to help you choose and budget accordingly:

## *BRONZE PACKAGE*

£4.50 pp

Glass of house wine or fruit juice on arrival  
Glass of house wine or soft drink during the meal

## *SILVER PACKAGE*

£6.00 pp

Glass of house wine or fruit juice on arrival  
Glass of house wine or soft drink during the meal  
Glass of sparkling wine for celebration toast

## *GOLD PACKAGE*

£7.75 pp

Glass of Bucks Fizz or fruit juice on arrival  
2 Glasses of house wine or soft drink during the meal  
Glass of sparkling wine for celebration toast

In any of the above packages, the arrival wine can be substituted for White Wine Punch if preferred at no extra charge

The Sparkling wine can be upgraded to Cava or Champagne on request – we will be glad to quote accordingly

