

~ Corporate Menus 2009 ~

Canapés ~ £7.75 (Choice of 5)

Cold

Filo Baskets with Smoked Chicken & Watercress
Mozzarella Bocconcini & Sun-dried Tomato Skewers
Parmesan Shortbreads with Salsa Verde & Goat's Cheese
Croustards with Fresh Salmon & Dill
Sweet Chilli Tiger Prawns

Hot

Bacon Rolls filled with Apricots & Prunes
Pesto Palmiers
Blue Cheese & Red Onion Galette
Smoked Trout Fishcakes with Horseradish Cream
Soup Sips: Watercress & Nutmeg, Roasted Red Pepper

Summer Served Lunches & Dinners

The menus have been designed with seasonality and a touch of indulgence to make your event a success. Examples of such occasions include a commemorative lunch, a gala dinner or presentation evening, or a more intimate dinner in the grandeur of The State Dining Room around our beautiful dining table or in the splendour of the Great Hall for larger dinners. Please select one of the following set menus prior to your event with one vegetarian option..

3 Course Menus ~ £45.50

3 course served Lunch or Dinner menus include a floral table decoration.

All of the following menus are included in our Dinner, Bed & Breakfast and 24 hour rate packages

Menu 1

Buffalo Mozzarella with a Warm Tomato Dressing
✎
Corn-fed Chicken Breast with Herefordshire Cider &
Mushroom Sauce
New Potatoes, Baby Carrots & Asparagus
✎
Blueberry & Lime Cheesecake
✎
Coffee and Chocolates

Menu 2

Pea and Mint Soup with Crème Fraîche & Crispy Bacon
✎
Sirloin of Beef with Mixed Mushrooms, Red Wine &
Chives, Roast Potatoes & Seasonal Vegetables
✎
Strawberry & Grand Marnier Trifle
✎
Coffee and Chocolates

Menu 3

Salmon & Coriander Fishcakes with Lime Crème Fraîche
✎
Rump of Lamb with Broad Beans & Cherry Tomatoes,
Parmentier Potatoes
✎
Passion Fruit Meringue Roulade with Summer Fruit
Compote
✎
Coffee and Chocolates

Menu 4

Smoked Trout with Lemon & Sesame Dressed
Vegetables
✎
Breast of Duck with Apricot & Pear Chutney
Thyme Roasted New Potatoes
✎
Vanilla Pannacotta with Raspberries & Elderflower
✎
Coffee and Chocolates

Menu 5

Chicken & Pistachio Terrine with Redcurrant Relish
✎
Fillet of Salmon with Asparagus Chervil & Tomato Hollandaise
New Potatoes
✎
Lemon Tart with Sugar Roasted Almonds & Raspberry Sorbet
✎
Coffee and Chocolates

4 Course Menus ~ £53.50

4 course served Lunch or Dinner menus include a floral table decoration.

Menu 1

A Trio of Salmon: Gravadlax, Salmon Cream and
Seared Fresh Salmon
☞
Gooseberry & Elderflower Sorbet
☞
Herbed Rack of Lamb with Paloise Sauce, Fondant
Potatoes & Braised Peas, Rocket & Spring Onions
☞
Peach & Almond Tart with Marscapone Cream
☞
Coffee & Chocolates

Menu 2

Parma Ham with Marinated Figs, Glazed Shallots & a
Parmesan Crisp
☞
Fillet of Herefordshire Beef with Wild Mushroom Cream
Potato Galette & Baby Vegetables
☞
White Chocolate Truffle with Passion Fruit & Redcurrants
☞
English Cheeses with Biscuits & Grapes
☞
Coffee & Chocolates

Menu 3

Local English Asparagus with Hollandaise Sauce
(when available)
☞
Fillet of Sole Provençal
☞
Breast of Guinea Fowl with Porcini Mushrooms,
Watercress and Truffle Oil, Herb Mash
☞
Champagne Strawberry Delice
☞
Coffee & Chocolates

Menu 4

Bresaola with Char-roasted Artichokes & Rocket
☞
Baked Sea Bass with Fennel & Tomatoes
Crushed New Potatoes
☞
A Trio of Desserts: Strawberry Shortcake, Passion Fruit
Brûlée & Raspberry Sorbet
☞
English Cheeses with Biscuits & Grapes
☞
Coffee & Chocolates

Vegetarian Options

Starters

Asparagus, Blue Cheese & Cherry Tomato Tart
Puy Lentil & Roast Vegetable Salad
Warm Goat's Cheese wrapped in Filo with Apple Chutney
A Selection of Soups

Vegetarian Main Courses

Sweet Onion & Ricotta Cheesecake with Plum Relish
Carrot & Pinenut Roast with Herefordshire Cider & Mushroom Sauce
Courgette & Red Onion Frittata with Slow Roasted Tomatoes
Baked Red Pepper Stuffed with Spicy Lentils & Feta
Vegetable Tagine with Parsley & Saffron Couscous
Wild Mushroom & Parmesan Torte

Optional Cheese Course ~ £5.75

English Cheeses with Biscuits & Grapes

Winter Served Lunches & Dinners

3 Course Menus ~ £45.50

3 course served Lunch or Dinner menus include a floral table decoration.

All of the following menus are included in our Dinner, Bed & Breakfast and 24 hour rate packages

Menu 1

A Trio of Smoked Fish with Black Pepper Crème Fraîche



Breast of Corn-fed Chicken
with Mushroom Stuffing & Sherry Sauce
Potato Galette & Braised Cabbage



Crème Brûlée with Glazed Autumn Fruits



Coffee and Chocolates

Menu 2

Warm Goat's Cheese wrapped in Filo with Apple
Chutney



Breast of Guinea Fowl with Smoked Bacon,
Red Wine & Shallots,
Roasted Roots & Spinach



Chocolate Marquise with Vanilla Cream
& Caramelised Pear



Coffee and Chocolates

Menu 3

Creamy Sweet Potato & Thyme Soup



Sirloin of Beef with Yorkshire Pudding
Roast Potatoes & Seasonal Vegetables



Blackberry & Apple Crumble with Vanilla Ice Cream



Coffee and Chocolates

Menu 4

A Millefeuille of Wild Mushrooms



Rump of Lamb with Tamarind Roasted Vegetables
Boulangère Potatoes



Sticky Plum & Almond Pudding with Crème Anglaise



Coffee and Chocolates

Menu 5

Seared Tuna Niçoise



Slow-roasted Belly of Pork in Cider
Root Vegetables & Fondant Potatoes



French Apple Tart with Honeycomb Ice Cream



Coffee and Chocolates

4 Course Menus ~ £53.50

4 course served Lunch or Dinner menus include a floral table decoration.

Menu 1

Braden Rost with Puy Lentil Salsa



Fillet Steaks with Roquefort Butter

Spinach & Roasted Roots



Apple Strudel Delice with Damson & Sloe Gin Ice Cream



English Cheeses with Biscuits & Grapes



Coffee & Chocolates

Menu 2

Parma Ham wrapped Monkfish with

Slow Roasted Tomatoes & Balsamic



Herbed Rack of Lamb with Paloise Sauce
Boulangère Potatoes & Seasonal Vegetables



Pear Tart Tatin, Cinnamon Crème Anglaise



English Cheeses with Biscuits & Grapes



Coffee & Chocolates

Menu 3

Pheasant Terrine with Prunes & Armagnac



Wild Mushroom & Tarragon Soup



Supreme of Halibut

Truffle Mash & Braised Leeks



Dark Chocolate Truffle with Kirsch Cherries & White
Chocolate Sauce



Coffee & Chocolates

Menu 4

Twice-baked Stilton Soufflé with Parsnip & Pear Salad



Herefordshire Cider Sorbet



Loin of Venison with Juniper Sauce
Potato & Celeriac Dauphinoise, Seasonal Vegetables



Port & Cassis Charlotte



Coffee & Chocolates

Vegetarian Options

Starters

Buffalo Mozzarella with a Warm Tomato Dressing

Asparagus, Blue Cheese & Cherry Tomato Tart

Warm Goat's Cheese wrapped in Filo with Apple Chutney

Puy Lentil & Roasted Vegetable Salad

A Selection of Soups

Vegetarian Main Courses

Sweet Onion & Ricotta Cheesecake with Plum Relish

Carrot & Pinenut Roast with Herefordshire Cider & Mushroom Sauce

Courgette & Red Onion Frittata with Slow Roasted Tomatoes

Baked Red Pepper Stuffed with Spicy Lentils & Topped with Feta

Vegetable Tagine with Parsley & Saffron Couscous (V)

Wild Mushroom & Parmesan Torte

Optional Cheese Course ~ £5.75

English Cheeses with Biscuits & Grapes

2 Course Buffet Lunches ~ £24.50

These menus are specially designed to fit into an all-day event where a generous 2-course lunch is required, but served promptly to allow guests to get on with enjoying the rest of their day at Eastnor Castle. There is usually no table plan so guests can find their own seat and mingle with colleagues.

All of the following light buffet lunch menus are included in our 24 hour rate package

Hot Buffet Lunch Selection

Menu 1

Traditional Pork Sausages with Herb Mash & Onion
Vegetable Moussaka with Ricotta Topping
Seasonal Vegetables
☞
Apricot & Almond Tart
Marbled Chocolate Mousse
☞
Coffee

Menu 2

Chicken, Bacon & Leek Pie
Roasted Vegetable Lasagne
New Potatoes & Seasonal Vegetables
☞
Baked Chocolate Cheesecake
Ginger & Honey poached Pears
☞
Coffee

Menu 3

Braised Steak in Herefordshire Ale
Butternut Squash, Spinach & Feta Filo Pie
Potato Gratin & Seasonal Vegetables
☞
Apple & Blackberry Cobbler
Trifle
☞
Coffee

Cold Buffet Lunch Selection

Menu 1

Baked Ham with Apricot & Pear Chutney
Fillets of Salmon with Cucumber, Courgette & Rocket Salad
Roasted Pepper & Herb Cheesecake
A Selection of Salads
☞
Bakewell Tart
Pavlova with Fresh Fruit
☞
Coffee

Menu 2

Cold Roast Sirloin of Beef
Waldorf Chicken Salad
Pissaladiere – onion, tomato & olive tart
A Selection of Salads
☞
Lemon Cheesecake
Fresh Fruit Salad
☞
Coffee

Soup & Sandwich Lunch ~ £12.50

This is a perfect lunch for guests returning from team building or country pursuits. Hearty, homemade soup and an enticing variety of sandwiches satisfies the needs of those who have been working up an appetite.

Soup served with mixed rolls & a selection of sandwiches
☞

Choose one of the following...

Sweet Potato & Thyme • Pea & Mint • Curried Parsnip & Apple • Leek & Potato • Puy Lentil, Tomato & Potato • Mushroom & Madeira • Cream of Watercress
☞
Coffee

Country Lunch ~ £17.00

Ideal for any occasion where a relaxed, casual approach to lunch is required. The buffet is laid out for guests to help themselves throughout the lunch break.

Pork Pie, Country Terrine, Chicken Liver, Smoked Mackerel & Vegetarian Pâtés
Cheeses with Crusty Bread,
Chutneys & Pickles, Cherry Tomatoes, Celery & Apples
☞
Coffee & Farmhouse Fruit Cake

Finger Buffet ~ £19.00

A perfect solution for those occasions where guests require a light lunch after meetings and conferences. The buffet is laid out on the table in the State Dining Room, allowing guests to circulate throughout the main rooms.

A Selection of Sandwiches
Country Terrine on French Bread with Onion Marmalade
Mini Smoked Bacon & Mushroom, & Broccoli & Cheddar Tarts
Tandoori Chicken Skewers with
Cucumber & Mint Raita
Bouchées filled with Ham & Leek, & Ratatouille
Sausages with Grain Mustard Mayonnaise
Chicken Caesar Salad Wraps
☪
Coffee
Lemon Curd Shortcake

Bowl Food ~ £35.00

A fun alternative at a lunch party or celebration ball, why not offer your guests an innovative and exciting eating experience....

The soup shots and bowl food are designed to be easily eaten standing up to allow your guests to mingle. Served in neat, stylish white bowls with small forks; waiting-staff circulate amongst your guests offering a variety of hot and cold dishes. To finish a selection of desserts, served in miniature, guests are free to pick up exactly what they wish.

Soup Shots ~ Choose 2 soups:

Gaspacho
Pea & Mint
Vichyssoise
Carrot & Cardamom
Creamy Sweet Potato & Thyme

Bowls ~ Choose 6 dishes (approx 4 bowls per person):

Seared Salmon, Asparagus & Potato Salad
Seared Salmon with a Prawn & Red Pepper Salsa
Oriental Chicken Salad with Peppers, Mangetout & Noodles
Coronation Chicken with Rice & Mixed Leaves
Griddled Vegetables with Salsa Verde
Smoked Chicken & Asparagus Salad with a Walnut Dressing
Spiced Lemongrass Prawns with Sesame Noodles
Thai Green Vegetable Curry with Rice
Thai Green Chicken Curry with Rice
Oriental Duck with Sweet Potato Mash
Sausage & Mash with Onion Marmalade
Lamb Tagine with couscous
Boeuf Bourguignon with Dauphinoise Potato
Chilli Con Carne with Rice & Tomato & Red Onion Salsa
Beef braised with Guinness, Sweet Onions & Mushrooms with Mashed Potato
Salmon & Herb Fishcakes with Chive & Lemon Mayonnaise
Wild Mushroom Stroganoff with Rice

Desserts ~ Choose 4

Ice Cream Tubs
Pear & Frangipan Squares
Chocolate Brownies
Trifle Shots
Sticky Toffee Pudding with Toffee Sauce
Bread & Butter Pudding

Menu Notes:

Nut Allergies: Please note whilst every effort is made to ensure that there are no traces of nuts in dishes, we cannot guarantee this. We therefore request that you notify us of any guests with nut allergies and discuss your requirements with Vine House Catering.

All costs stated are 2009 prices, exclusive of VAT and priced per person.