



AUBREY PARK  
— HOTEL —

# BANQUETING OPTIONS AT AUBREY PARK

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# YOUR PARTY AT AUBREY PARK

## THE PERFECT VENUE

A quiet woodland backdrop set in 9 acres of rolling English countryside sets the perfect scene for your celebration. As an independent hotel we're able to be completely flexible, so whatever you're thinking for your party, let us know. Our packages are just a starting point and we can create something a little more bespoke to your requirements.

## SOMETHING FOR EVERYONE

We believe it's the little things that make all the difference; our team are here to help you.





OAK SUITE



# CANAPÉ SELECTION

## MENU 1

Roast Beef & Roasted Red Onion Stilton Croustade  
Scottish Salmon Mousse, on Cucumber  
Falafel, Avocado & Sliced Beetroot  
Scotch Egg & Tomato Chutney

## MENU 2

Roast Beef, filled with Mushroom Duxelles  
Chicken Liver Parfait on Brioche Toast  
Prawn Cocktail  
Polenta Bites, Tomato Chutney

## MENU 3

Mozzarella, Air dried Ham, Sun Blushed Tomato & Gherkin  
Smoked Chicken, Mango & Tarragon on a Croustade  
Roasted Sweet Chilli Tiger Prawns, Mangetout  
Garlic & Thyme Roasted Baby Potato, Cheddar & Red  
Onion Chutney

## MENU 4

Popcorn Chicken, Cajan Mayonnaise  
Salmon Rillettes, Capers on Cucumber  
Garlic Prawns on Smashed Avocado Toast  
Field Mushroom stuffed with Tomato Ragu

**Each Menu at £8.00 per person**  
**Additional canapés charged at £2.50 each**  
**Available for a min of 30 guests**



**Allergies**

Please note it is one set option for all guests, however, if you or any of your guests have special dietary requirements we can cater for them on an individual basis. Please speak to the events team for more details. Please note menus are subject to change without notice.







# CHEFS CHOICE BUFFET

## Menu 1

Chef's Sandwich Selection  
Tomato & Red Onion Salad  
Smoked Trout, Pickled Cucumber Oatcake  
Roast Beef, Field Mushroom, Port Glaze  
Leek & Parmesan Quiche

Glazed Lemon Meringue Pie  
Fruit Salad  
£18.00 per person

## Menu 2

Chef's Sandwich Selection  
New Potato, Red Pepper & Garden Pea Salad  
Tempura King Prawns, Lemon Mayonnaise  
Chicken Skewers, Mint Raitha  
Rosemary Crusted Brie, Cranberry Sauce

Milk Chocolate Truffle Torte  
Poached pear  
£18.00 per person

## Menu 3

Chef's Sandwich Selection  
Quinoa, Fennel, Beetroot & Orange Salad  
Thai Salmon & Crab Fishcakes, Sweet Chili Dip  
Chicken Goujons, Pickled Cucumber  
Tortilla Crisps, Guacamole & Tomato Salsa

Pear & Almond Tart, Mascarpone  
Roasted pineapple, Rum Cream & Chilli  
£18.00 per person

## MENU 4

Chef's Sandwich Selection  
Three Bean, Spiced Salad  
Plaice Goujons, Tartar Sauce  
Glazed Ham, Peach & Cream Cheese  
Tortilla Crisps, Guacamole & Tomato Salsa

Mini Sugared Doughnuts, Chocolate Sauce  
Honey Roasted Plums, cinnamon cream & Toasted Almonds  
£18.00 per person

## OPTIONAL EXTRAS

**Cheese Board, country style bread selection of oils £8.50 per person ( min of 15 people)**

**Available for a min of 20 guests**

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# BBQ PACKAGE

**£26.00 PER PERSON**

Soft Floured Rolls, Condiments & Cheese Slices

## MAINS

100% Beef Burgers

Frankfurters

BBQ Chicken Thighs

Plant Based Sausages & Burgers

Vegetable & Halloumi Kebabs

## SIDES

New Potato & Red Pepper Salad with Mustard Dressing

Classic Coleslaw

Mixed Garden Leaf Salad

## DESSERTS

Mini Dessert Selection Fresh Fruit Platter



**Allergies**

**Available for a min of 30 guests**

**BBQ is booked outside if weather permits**

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# 3 COURSE MEAL

## STARTERS

Leek & Potato Soup, Whipped Creme Fraiche & Chives  
Butternut Squash Soup Mixed Seeds & Croutons  
Tomato & Red Pepper Soup, Cheddar Cheese Croute  
Chalkstream Trout, Roasted Fennel & Citrus Oil  
Warm Smoked Salmon Tartlet, Rocket & Balsamic Dressing  
Classic Tomato, Basil & Mozzarella Salad  
Chicken Liver Parfait, Toasted Brioche & Homemade Chutney  
Mushroom Arancini, Spiced Tomato Chutney & Truffle Mayonnaise

## MEAT MAINS

Pan roasted Chicken, Potato Puree & Roasted Seasonal Vegetables  
Slow Cooked Lamb Shoulder, Potato Coquette, Roasted Onion, Pea & Pancetta \*\*  
Slow Cooked Feather Blade of Beef, Clapshot Chantaneey Carrot & Grain Mustard Jus \*\*  
Honey & Mustard Roast Pork, Mashed Potato & Carrots a Mustard Gravy  
Braised Beef in Red Wine Dauphinoise Potato, Roasted Shallot & Honey Sweetened Root Veg\*\*

## FISH MAINS

Baked Loch Duarte Salmon, Herbed New Potato, Buttered, Green Beans, Spinach & Sauce Verge  
Atlantic Ocean Cod Loin, Herbed New Potato With a Mussel & Clam Chowder  
Seared Fillet Of Seabream, Potato Rosti, Apple & Celery Compote Pickled Fennel

## VEGAN

Roasted Auberge Chargrilled Vegetables & Tomato Ragu  
Courgette & Broad Bean Risotto with Basil Pesto

## DESSERTS

Caramalized Lemon Tart, Berry Compot  
English Apple Mousse, Brown Butter Biscuit, Duce Leche  
Fresh Fruit Pavlova, Raspberry Jelly & Chantilly Cream  
Vanilla Panacotta, Strawberry & Basil Soup Biscotti  
Warm Steamed Orange Sponge Pudding, Citrus Syrup  
Hot Apple & Blackberry Crumble Tart Vanilla Creme Fraiche  
Passion Fruit Panacotta  
Warm Sticky Toffee Pudding, Caramel Sauce & Vanilla Ice Cream

## VEGAN

Roasted Pineapple & Vanilla Cream Raspberry Sorbet  
Roasted Pineapple & Exotic Fruit Sorbet

# INFORMATION

£40- FOR A SET MENU

(ENTIRE PARTY TO HAVE THE  
SAME, ONE OF EACH COURSE).

£7.00 PER PERSON  
SUPPLEMENT FOR A CHOICE  
MENU

(ENTIRE PARTY CAN CHOOSE  
FROM 3 STARTERS, 3 MAIN & 3  
DESSERT)

Pre order is required

This menu is available for a  
min of 30 guests

Dishes marked with \*\* come with an  
additional supplement per person of £7.00

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