



# *Banqueting Menus*

## Canape Selection

Cheese with horseradish & crayfish on a lemon basil cake  
Cherry tomato, goat's cheese & pecan nuts on a walnut bread  
Bresaola, cheese with mustard & honey, sesame seeds on black bread  
Crab, cucumber & trout egg profiterole  
Cheese with basil & prawn on a spinach bread  
Blini with cheese smoked salmon & lemon  
Courgette mini rolls & red pepper on a tomato bread  
Peach, fourme d'ambert blue cheese & hazelnut on a spiced bread  
Chicken satay  
Tempura prawn  
Conte cheese, semi dried apricot and almond profiterole  
Smoked Salmon Mousse with caviar  
Chicken liver pate & red onion quiche  
Smoked cheddar & spring onion quiche  
Smoked chicken & sun-dried tomato tartlet  
Vegetable spring roll  
Tomato & mozzarella crostini

4 Items@£6.00 per person  
6 Items@£9.00 per person

Additional canapés charged at £2.00 per canapé.

Please note it is one set option for all guests, however if you or any of your guests do have special dietary requirements we will cater for them on an individual basis. Please speak to the events team for more details.

## Dining Menu £30.00

Selection of Bread Rolls

### Starters

Creamed Plum Tomato and Basil Soup served with herb oil and croutons  
Duo of Melon with pineapple and passion fruit salsa  
Suffolk Ham Hock Mustard and Parsley Terrine with a piccalilli and whole meal roll

### Mains

Chicken Supreme wrapped in Parma ham, garlic fondant and seasonal vegetables  
Pesto Spinach and Ricotta Tortellini dressed with rocket leaves  
Supreme of Scottish Salmon served with chervil crushed new potatoes, sautéed spinach and citrus beurre-blanc

### Desserts

Strawberry Cheesecake with a raspberry coulis, shortbread biscuit  
Seasonal Fruit with sorbet  
Caramelized St Clements Tart with a mango coulis, clotted cream  
And coffee too!

## Dining Menu £35.00

Selection of Bread Rolls

### Starters

Traditional Smoked Salmon Plate with horseradish cream, lemon, blinis and pea shoots

Duo of Melon with pineapple and passion fruit salsa

Confit Duck Leg and Prune Terrine with spiced apple and fig chutney, toasted brioche with a red wine reduction

Pumpkin and Rosemary Soup served with croutons

### Mains

Wild Mushroom, Asparagus and Chive Ragout served in a vol au vent, seasonal vegetable and truffle oil

Suffolk Pork Loin stuffed with sage and apricot farce, whole grain mustard mash, seasonal vegetables and cider jus

Slow braised Blade of Beef served with horseradish mash, roasted parmentier root vegetables and a wild mushroom jus

Supreme of Chicken stuffed with Spanish chorizo, thyme and garlic fondant, seasonal vegetables and yummy café au lait sauce

### Desserts

Strawberry Cheesecake with a raspberry coulis and short bread biscuit

Seasonal Fruit with sorbet

Chocolate and Grand Mariner Torte served with a dark chocolate sauce

White Chocolate Baileys Cheesecake served with white chocolate sauce

Coffee and mint crisps

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## Dining Menu £40.00

Selection of Bread Rolls

### Starters

Goats Cheese and Red Onion Marmalade Tart served with salad, pesto dressing

Carrot, Chilli and Coconut Soup with herb oil

Smoked Chicken, Spring Onion and Sun Dried Tomato Salad with tarragon dressing

Cornish Crab Rillettes with a pesto crostini with lemon and caviar dressing

### Mains

Roast English Sirloin of Beef served with chateau potatoes, seasonal vegetables, red wine and a whole grain mustard jus

Baked Capsicum filled with mediterranean vegetables topped with goat's cheese and a Provençal sauce

Roast Rump of Lamb served dauphinoise potato, honey roasted carrots, buttered savoy cabbage and a mint jus

Seared Sea Bream served with poached langoustine, lemon crushed potatoes, samphire and a sauce vierge

### Desserts

Mango and Passion Bavarois served with a mango coulis

Mixed Fruit Pavlova drizzled with fruit coulis

Sticky Toffee Pudding with butterscotch sauce and vanilla ice cream

Selection of English Cheeses with biscuits and fruit chutney

Coffee and White Chocolate Truffles

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# Children's Menu

Selection of Bread Rolls

## Starters

Chefs Soup of the Day

Fans of Melon served with a raspberry coulis

## Mains

Linguine Pasta in a tomato sauce

Roasted Chicken Breast served with chips or new potatoes and beans

Mini Haddock Fillet with chips or new potatoes and peas

## Desserts

Ice Cream served with coulis and chocolate pencils

Chocolate Fudge Cake served with ice cream and chocolate sauce

Two Course £6.95

Three Course £9.95



# Hog Roast £24.95

Soft Floured Rolls

## Mains

Split Roasted Pig served with bramley apple sauce, sage and onion stuffing and crispy crackling

## Sides

Homemade Coleslaw

Classic Caesar Salad

New Potato and Chive Salad

Tomato, Red Onion and Basil Salad

## Desserts

Chocolate Dipped Profiteroles with white chocolate sauce

Fresh Fruit Platter

Menu only available for a minimum of 70 guests

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Please speak to the events team for more details

## BBQ Menu £19.95

Soft Floured Baps

### Mains

100 % Beef Burgers  
Cumberland Sausages  
Cajun Chicken  
Vegetable and Halloumi Kebabs  
Chilli Salmon

### Sides

Corn on the Cob  
Jacket Potatoes  
Coleslaw  
New Potato and Chive Salad  
Mixed Leaves Salad  
Tomato, Red Onion and Basil Salad

### Desserts

Chef's Selection of Desserts  
Fresh Fruit Platter

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Please speak to the events team for more details

## Buffet Selection

A selection of Sandwiches  
A selection of Wraps  
Tomato and Mozzarella Bruschetta  
A selection of Vegetable Quiche  
BBQ Chicken Drumsticks  
Mini Chicken Caesar Salad  
Mini Sausage Rolls  
Prawn wrapped in Filo Pastry  
Duck Spring Rolls  
Vegetable Samosa  
Crudités and Dips  
Vegetable Spring Rolls  
Thai Fish Cakes  
Chicken Satay Skewers  
Selection of Cold Meats  
Beef Kebabs  
Mini Yorkshire Puddings with Roast Beef and Chicken  
Vegetable Kebabs  
Mini Smoked Salmon Bagels  
Mini Prawn Cocktail  
Salmon Kebabs in Chilli and Ginger  
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Fresh Fruit Platter  
Selection of Desserts

4 Items @£12.95 per person or 6 Items @ £17.95 per person  
Additional buffet items charged at £3.50 per item.

# Carvery Menu

Minimum 30 people

## Starters

Soup of the Day served with crusty bread and butter

Ham Hock Terrine served with crunchy piccalilli and toasted brioche

Smoked Salmon Plate served with horseradish cream capers and lemon

## Mains

Roast Sirloin of Beef served with Yorkshire puddings and pan juices

Roast Loin of Pork served with apple sauce

Baked Salmon Fillet served with a red pepper coulis

Traditional Nut Roast

All accompanied with roast potatoes and seasonal vegetables

## Desserts

Apple Crumble served with cinnamon custard

Lemon Tart served with crème Chantilly and berry compote

Cheese and Biscuits

Two Course £18.95

Three Course £22.95

# Conference Menus Fork Buffet A

## Mains

Mixed Salad

Roasted BBQ Chicken Legs & Thighs

Lemon Baked Salmon Fillets with lemon butter sauce

Wild Mushroom Ravioli with pesto cream sauce

Steamed New Potatoes

Seasonal Vegetables

## Desserts

Please choose one of the below as an accompaniment;

Chocolate Fudge Cake

Raspberry Cheesecake

Lemon Tart

Fruit Pavlova

Treacle Tart

Fruit Platter – this is included!

£18.95 per person

Please ask for information on our menu if you have any allergies. Regrettably, we cannot guarantee that any of these dishes are completely free from traces of nuts. It is our policy not to use any genetically modified food.

## Fork Buffet B

### Mains

Mixed Salad  
Roasted Pork Steaks with mushroom cream sauce  
Baked Hake Steaks with a tomato and red onion salsa  
Spinach and Ricotta Tortellini  
Roasted New Potatoes with rosemary and thyme  
Seasonal Vegetables

### Desserts

Please choose one of the below as an accompaniment;

Chocolate Fudge Cake  
Raspberry Cheesecake  
Lemon Tart  
Fruit Pavlova  
Treacle Tart  
Fruit Platter – this is included!

£18.95 per person

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## Fork Buffet C

### Mains

Mixed Salad  
Lemon and Thyme Roasted Chicken with thyme jus  
Herb Crusted Pollock Fillets with butter sauce  
Wild Mushroom Potato Gnocchi with pesto cream  
Buttered New Potatoes  
Seasonal Vegetables

### Desserts

Please choose one of the below as an accompaniment;

Chocolate Fudge Cake  
Raspberry Cheesecake  
Lemon Tart  
Fruit Pavlova  
Treacle Tart  
Fruit Platter – this is included!

£18.95 per person

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## Fork Buffet D

### Mains

Mixed Salad  
Indian Beef Curry  
Roasted Salmon Steaks with chive cream sauce  
Four Cheese Tortellini with pesto sauce  
Steamed Spiced Rice  
Seasonal Vegetables

### Desserts

Please choose one of the below as an accompaniment;

Chocolate Fudge Cake  
Raspberry Cheesecake  
Lemon Tart  
Fruit Pavlova  
Treacle Tart  
Fruit Platter – this is included!

£18.95 per person

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## Fork Buffet E

### Mains

Mixed Salad  
Chicken Stir Fry with sweet chili sauce  
Medley of Seafood with butter sauce  
Spinach and Sun Blush Tomato Gnocchi  
Spring Onion Egg Noodles  
Seasonal Vegetables

### Desserts

Please choose one of the below as an accompaniment;

Chocolate Fudge Cake  
Raspberry Cheesecake  
Lemon Tart  
Fruit Pavlova  
Treacle Tart  
Fruit Platter – this is included!

£18.95 per person

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# Bar Tariff

| Spirits & Liqueurs | ALC VOL% | 25ml |       |
|--------------------|----------|------|-------|
| FamousGrouse       |          | 40   | £4.20 |
| JackDaniels        |          | 40   | £4.20 |
| Glenfiddich        |          | 40   | £4.80 |
| JamesonsIrish      |          | 40   | £4.00 |
| Laphroaig          |          | 40   | £4.80 |
| Glenmorangie       |          | 40   | £4.80 |
| Southern Comfort   |          | 40   | £4.20 |
| Monkey Shoulder    |          | 40   | £4.80 |
| Bells              |          | 40   | £4.20 |
| SmirnoffRedVodka   |          | 40   | £4.20 |
| Russian Standard   |          | 40   | £4.00 |
| AbsolutVodka       |          | 40   | £4.40 |
| GordonsGin         |          | 37.5 | £4.20 |
| BombaySapphire     |          | 40   | £4.40 |
| CaptainMorgan      |          | 40   | £4.00 |
| Bacardi            |          | 37.5 | £4.00 |
| Courvoisier VSOP   |          | 40   | £5.00 |
| CourvoisierVS      |          | 40   | £4.20 |
| Malibu             |          | 21   | £4.20 |
| Archers            |          | 21   | £4.20 |
| Tequila Aqua Riva  |          | 40   | £4.20 |
| TequilaCuervoGold  |          | 40   | £4.20 |
| Sambuca            |          | 40   | £4.00 |
| Tia Maria          |          | 20   | £4.00 |
| Disaronno—Amaretto |          | 28   | £4.20 |
| Cointreau          |          | 40   | £3.80 |
| Apple Sourz        |          | 40   | £3.80 |
| Jägermeister       |          | 40   | £4.00 |
| Midori             |          | 20   | £4.00 |
| Benedictine        |          | 40   | £4.00 |
| Pernod             |          | 25   | £4.20 |
| GrandMarnier       |          | 40   | £4.00 |
| Cointreau          |          | 40   | £4.00 |

| Draught Beers and              | ALC VOL% | PT    | ½ PT   |
|--------------------------------|----------|-------|--------|
| Becks Vier                     |          | £4.50 | £2.25  |
| Stella Black                   | 4.9      | £4.80 | £2.40  |
| Bombardier                     |          | £4.80 | £2.40  |
| Guinness                       | 4.1      | £5.20 | £2.60  |
| AspallCider                    | 4.6      | £4.20 | £2.10  |
| <br>                           |          |       |        |
| <b>Bottle Beers and Ciders</b> |          |       |        |
| Cidre - all                    |          | 568ml | £4.80  |
| Peroni                         | 5.0      | 330ml | £4.80  |
| CoronaExtra                    | 4.6      | 330ml | £4.80  |
| Boutique Beer Range            |          | 568ml | £4.50  |
| Carlsberg alcohol free         |          | 330ml | £3.50  |
| WKD Blue                       |          | 330ml | £4.50  |
| Smirnoff Ice                   |          | 330ml | £4.50  |
| <br>                           |          |       |        |
| <b>Soft Drinks</b>             |          |       |        |
| J20                            |          | 275ml | £2.70  |
| Draught Coke / Diet            |          | Pint  | £2.80  |
| Draught Coke / Diet            |          | ½pt   | £2.00  |
| Coke / Diet / Lemonade         |          | DASH  | £1.20  |
| BottlePepsi / Diet Pepsi       |          | 300ml | £3.00  |
| Tonic Water / Slim Line        |          | 125ml | £1.60  |
| Fruit Juices                   |          |       | £2.50  |
| Kick Energy                    |          |       | £2.80  |
| GingerAle                      |          | 125ml | £2.10  |
| Red Bull                       |          | 250ml | £3.00  |
| StillWater                     |          | 1lit  | £4.50  |
| SparklingWater                 |          | 1lit  | £4.50  |
| Cordial                        |          | Pint  | £1.20  |
| Cordial                        |          | ½pt   | £0.80p |
| Draught Lemonade               |          | Pint  | £2.50  |
| Draught Lemonade               |          | ½pt   | £1.80  |

Wine by the Glass

175 Bottle Jml

|                                        |             |       |        |
|----------------------------------------|-------------|-------|--------|
| Cullinan View Sauvignon Blanc          | £4.60       | £6.30 | £17.95 |
| Short Mile Bay Chardonnay              | £4.80 £6.60 |       | £17.95 |
| Parini Pinot Grigio delle Venezie      | £4.80       | £6.60 |        |
| Cullinan View Shiraz                   | £4.60       | £6.30 |        |
| Short Mile Bay Merlot                  | £4.80       | £6.60 |        |
| Callia Lunaris Malbec                  | £5.00       | £6.90 |        |
| Parini Pinot Grigio Rose delle Venezie | £4.80 £6.60 |       |        |
| Whispering Hills White Zinfandel       | £5.00       | £6.90 |        |
| Galanti Spumate Rose                   |             | £4.95 | £22.95 |
| Prosecco Extra Dry                     | £4.95       |       | £22.95 |

All prices are inclusive of VAT at current rate

|                           | ALC VOL% | 50ml  |       |
|---------------------------|----------|-------|-------|
| Pimms                     | 25       |       | £4.20 |
| Baileys                   | 17.5     | £4.60 |       |
| Harveys Bristol Cream     | 17.5     |       | £4.00 |
| Crème de Cassis           | 20       |       | £4.00 |
| Martini                   | 15       |       | £4.00 |
| Cockburns Fine Ruby Port  | 19       |       | £4.70 |
| Cockburns Fine White Port | 19       |       | £4.70 |

Prices Correct as of 19<sup>th</sup> January 2017



AUBREY PARK  
— HOTEL —

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from you...

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