

SUTTON STAITHE HOTEL



SILVER SERVICE & FUNCTION MENUS 2011

FUNCTION MANAGER:

PAULA WIGGINS

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SUTTON STAITHE HOTEL

FUNCTION MENUS

FINGER BUFFET CHOICES

Buffet Menu A

£5.25 Per person

- A SELECTION OF BRIDGE ROLLS OR SANDWICHES
- FRESHLY BAKED SAUSAGE ROLLS (H)
- MINI MARGHERITA PIZZA (V) (H)
- TIKKA SPICED CHICKEN SKEWERS (H)
- SPICED JACKET WEDGES AND CHIPS (V) (H)

Buffet Menu B

£7.25 Per Person

- A SELECTION OF BRIDGE ROLLS OR SANDWICHES
- FRESHLY BAKED SAUSAGE ROLLS (H)
- ASSORTED FLAVOUR CHICKEN DRUMSTICKS (H)
- MINI TORTILLA WRAP SELECTION
- SPICED JACKET WEDGES AND CHIPS (V) (H)
- TIKKA SPICED CHICKEN SKEWERS (H)
- GARLIC AND HERB BREAD SLICES TOPPED WITH CHEDDAR (V) (H)

Buffet Menu C

£9.25 Per Person

- A SELECTION OF BRIDGE ROLLS OR SANDWICHES
- FRESHLY BAKED SAUSAGE ROLLS (H)
- VEGETARIAN QUICHE WEDGES (V)
- FLAVOURED CHICKEN DRUMSTICKS (H)
- DIM SUM SELECTION (H)
- TIKKA SPICED CHICKEN SKEWERS (H)
- DEEP FRIED BREADED SCAMPI (H)
- SPICED JACKET WEDGES AND CHIPS (V) (H)
- GARLIC AND HERB BREAD SLICES TOPPED WITH CHEDDAR (V) (H)

Buffet Menu D

£11.25 Per Person

- A SELECTION OF BRIDGE ROLLS OR SANDWICHES
- SMOKED SALMON CANAPES
- VEGETARIAN QUICHE WEDGES (V)
- FLAVOURED CHICKEN DRUMSTICKS (H)
- MINI MARGHERITA PIZZA (V) (H)
- ASSORTED DIM SUM (H)
- TIKKA SPICED CHICKEN SKEWERS (H)
- LUXURY ASSORTED CANAPES
- JALAPENO MOZZARELLA MELTS (V) (H)
- BREADED PLAICE GOUJONS (H)
- SPICED JACKET WEDGES AND CHIPS (V) (H)

 Vegetarian

 Served Hot

Please feel free to add to your menu from the following selections:
SELECTION FROM THE BRIDGE ROLL / SANDWICH RANGE £2.45 PER PERSON:

- Roast Ham and Salad
- Roast Ham and Mustard
- Roast Ham and Tomato
- Bacon, Lettuce and Tomato
- Prawn Marie Rose and Lettuce
- Cheese and Pickle (V)
- Cheese and Red Onion (V)
- Cheese and Tomato (V)
- Roast Turkey and Cranberry
- Roast Turkey and Tomato
- Mixed Salad (V)
- Egg Mayonnaise and Cress (V)
- Tuna Mayonnaise and Cucumber
- Roast Beef and Horseradish
- Roast Beef and Tomato

IN ADDITION TO THE BRIDGE ROLL / SANDWICH RANGE,
ALL PRICES PER PERSON:

- | | | | |
|--------------------------------|-------|-----|-----|
| • Plaice Goujons | £1.35 | | (H) |
| • Assorted Canapes | £1.50 | | |
| • Assorted Crolines | £1.10 | | (H) |
| • Sausage Rolls | £1.00 | | (H) |
| • Mini Pizza | £1.20 | (V) | (H) |
| • Garlic Bread with Cheese | £1.20 | (V) | (H) |
| • Chilli Potato Wedges | £1.00 | (V) | (H) |
| • Mini Tortilla Wraps | £1.35 | | |
| • Breaded King Prawns | £1.50 | | (H) |
| • Mini Quiche | £1.20 | (V) | |
| • Tikka Spiced Chicken Skewers | £1.30 | | |
| • Smoked Salmon Skewers | £1.50 | (V) | (H) |
| • Smoked Salmon Canapes | £1.50 | | |
| • Jalapeno Mozzarella Melts | £1.30 | | (H) |
| • Spiced Cocktail Sausages | £1.00 | | |
| • Cheese and Pineapple | £0.80 | (V) | |
| • Cheese and Pickled Onion | £0.80 | (V) | |
| • Chicken Drumsticks | £1.60 | | (H) |
| • Scampi | £1.60 | | (H) |
| • Chicken Nuggets | £1.10 | | (H) |
| • Chips | £0.80 | (V) | (H) |
| • Tortilla Chips with Salsa | £0.80 | (V) | |
| • Mini Scotch Eggs | £1.00 | | |
| • Buffet Pork Pies | £1.50 | | |
| • Cream Cheese Stuffed Jalapos | £1.20 | (V) | (H) |
| | | | |
| • Mini Cheesecake selection | £2.75 | (V) | |
| • Mini Fruit Tartlets | £2.75 | (V) | |

(V) Vegetarian

(H) Served Hot

HOT AND COLD FORK BUFFET FUNCTIONS.

MAIN COURSE A CHOICE FROM:

(Please choose one main course, multi option menus available if required)

HOMEMADE BEEF LASAGNE
CHICKEN TIKKA MASALA WITH RICE
CHILLI CON CARNE WITH RICE
SWEET AND SOUR CHICKEN WITH RICE
HOMEMADE VEGETABLE LASAGNE
THREE BEAN AND CORIANDER CHILLI WITH RICE
OVEN ROASTED VEGETABLE CURRY WITH RICE
WHOLE DRESSED SALMON WITH SALMON FILLETS
(Minimum numbers 50 for dressed salmon)
MIXED MEAT PLATTER
Includes Beef, Turkey, and Ham

ALL PRICED AT £7.95 PER PERSON

ADDITIONAL ITEMS A CHOICE FROM:

TOSSED MIXED SALAD
HOT NEW POTATOES
CARROT AND SULTANA SALAD
CHINESE SALAD
CURRIED RICE SALAD
NEW POTATO AND CHIVE SALAD
PASTA, GREEN BEAN AND TOMATO SALAD
BUTTON MUSHROOM VINAIGRETTE
COLESLAW SALAD
TOMATO AND BASIL SALAD
TUNA AND PASTA SALAD
MIXED BEAN SALAD
HOT PETIT PAIN AND BUTTER

ALL PRICED AT £1.25 PER PORTION PER PERSON

DESSERTS AVAILABLE TO COMPLEMENT YOUR BUFFET FROM £3.25

Please note all our prices include VAT at the current rate.

SILVER SERVICE FUNCTIONS.

THE MINIMUM NUMBER OF COURSES IS TWO

(ALL THREE COURSE MENUS INCLUDE COMPLIMENTARY COFFEE AND AFTER EIGHT MINTS, STANDARD PRICE £1.50 PER PERSON)

STARTER CHOICES

PLEASE SELECT ONE FROM THE FOLLOWING

- FRESH HOMEMADE SOUP OF THE DAY £5.25
SERVED WITH HOT PETIT PAIN AND BUTTER
A choice of one from Cream of Vegetable, Cream of Tomato and Basil, Lentil and Lemon, Cream of Broccoli and Stilton, Leek and Potato or Cream of Mushroom.
- TRADITIONAL PRAWN COCKTAIL £6.25
SERVED WITH WHOLEMEAL BREAD AND BUTTER
North Atlantic Prawns smothered in Marie Rose sauce, served with mixed leaf salad garnish, wholemeal bread and butter, lemon wedges and crevettes.
- DEEP FRIED BREADED CAMEMBERT £6.25
SERVED WITH A PORT AND REDCURRANT SAUCE
Delicious baby Camembert rounds, coated in light breadcrumbs and deep fried perfectly complemented by a sweet port and redcurrant sauce.
- DUCK AND ORANGE PATE £6.25
SERVED WITH TOAST AND BUTTER
A delicious duck parfait blended with herbs and citrus orange and topped with a fine orange glaze. Served with mixed leaf salad garnish and toast
- LONG SLICED SMOKED SCOTTISH SALMON £6.25
SERVED WITH MELON PEARLS AND WHOLEMEAL BREAD AND BUTTER
A generous portion of Scottish smoked salmon sliced and served with a salad garnish, freshly cut melon balls and wholemeal bread and butter.
- DEEP FRIED WHITEBAIT £6.25
SERVED WITH WHOLEMEAL BREAD AND BUTTER
Whitebait lightly dusted in seasoned flour and deep fried, served with a mixed leaf salad garnish, lemon wedges and wholemeal bread and butter.
- FAN OF MELON WITH RED BERRY COULIS £5.95
Succulent melon, hand sliced and presented on a flood of fruit coulis and finished with strawberries and kiwi.

MULTI OPTION MENUS ARE AVAILABLE ON REQUEST. PLEASE ASK FOR DETAILS TO ADD MORE VARIETY TO YOUR EVENT.

MAIN COURSE CHOICES

PLEASE SELECT ONE MEAT AND ONE VEGETARIAN FROM THE FOLLOWING

ROAST TOPSIDE OF BEEF	£12.25
<i>Our famous topside of beef served with horseradish sauce and Yorkshire puddings.</i>	
ROAST TURKEY SADDLE	£12.25
<i>Traditional turkey saddle served with cranberry sauce.</i>	
ROAST LEG OF PORK	£12.25
<i>Boneless leg of pork served with apple sauce.</i>	
ROAST LEG OF LAMB	£12.25
<i>Fresh English lamb with mint sauce.</i>	
POACHED CHICKEN FILLET	£12.25
<i>Tender skinless, boneless chicken breast with a choice of one from the following sauces; Bonne Femme, Chasseur, Marengo or au Vin.</i>	
BRAISED STEAK VERT PRE	£12.25
<i>8oz of prime steak marinated overnight and then braised to perfection, garnished with watercress.</i>	
GRILLED SALMON FILLET HOLLANDAISE	£12.95
<i>A freshly cut salmon fillet lightly grilled and served with warm hollandaise.</i>	
PORK ESCALOPE WITH A MUSTARD SAUCE	£12.25
<i>Tender pork escalope, pan fried and lightly coated in a French mustard sauce.</i>	
NOISETTES OF ENGLISH LAMB	£15.95
<i>Tender noisettes of English lamb served with a rich lamb gravy.</i>	
STUFFED CHICKEN FILLETS	£14.95
<i>A whole skinless, boneless chicken breast, stuffed with Brie and wrapped in Parma ham.</i>	
PAN FRIED DUCK BREAST WITH LIME SAUCE	£14.95
<i>A whole duck breast scored and pan fried, served with a sauce of sweetened limes.</i>	
GRILLED TROUT	£12.25
<i>A whole trout, grilled to perfection and drizzled with lemon butter, served with lemon wedges.</i>	
VEGETARIAN OPTIONS	£12.25
<i>Please choose from either broccoli and stilton Wellington or oven roasted pepper stuffed with ratatouille, both served with a tomato and herb coulis.</i>	

All of the main course options are served with roast or new potatoes, three seasonal vegetables and traditional accompaniments. Additional potato or vegetable choices add £1.20 per person.

DESSERT CHOICES
PLEASE SELECT ONE FROM THE FOLLOWING

RASPBERRY AND LEMON MASCARPONE GATEAU	£4.95
<i>Mascarpone mousse layered with raspberry jam on a lemon sponge base, finished with whole raspberries.</i>	
FRUIT TOPPED CHEESECAKE	£4.95
<i>Please choose one from cherry, strawberry or mandarin.</i>	
BELGIAN STYLE APPLE LATTICE	£4.95
<i>Short crust pastry filled with apple, sultanas and spices and topped with lattice pastry.</i>	
MIXED BERRY AND WHITE CHOCOLATE TORTE	£4.95
<i>Layered berry jus and white chocolate mousse topped with assorted berries.</i>	
STICKY APPLE CARAMEL	£4.95
<i>Pastry case filled with sliced apple and custard and topped with caramel.</i>	
CHOCOLATE FUDGE CAKE	£4.95
<i>Moist chocolate sponge oozing with an even richer, smoother chocolate fudge which also creates the coating. A must for chocaholics!</i>	
FRESH FRUIT SALAD	£4.95
<i>A traditional summer dessert with all your favourite fruits in fresh orange juice.</i>	
ROLY POLY WITH CUSTARD	£5.45
<i>Choose one from jam or treacle, served piping hot with custard. A perfect winter warmer.</i>	
CHEESE AND BISCUITS	£5.45
<i>An individual serving of four traditional cheeses carefully selected and served with grapes, celery, cheese biscuits and dairy butter.</i>	
INDIVIDUAL WHITE CHOCOLATE TRUFFLE TORTE	£5.45
<i>Chocolate biscuit base topped with white chocolate truffle and finished with white chocolate drizzle.</i>	
INDIVIDUAL STRAWBERRY SHORTCAKE BAVAROIS	£5.45
<i>Short cake biscuit base with strawberry mousse finished with glazed strawberry pieces.</i>	
INDIVIDUAL LUXURY RASPBERRY PAVLOVA	£5.45
<i>Two perfectly white meringue discs sandwiching whipped cream finished with raspberry sauce and whole raspberries.</i>	

All of the desserts are served with whipping cream unless otherwise stated.

**MULTI OPTION MENUS ARE AVAILABLE ON REQUEST. PLEASE ASK FOR
DETAILS TO ADD MORE VARIETY TO YOUR EVENT.**

CARVERY SERVICE MENUS

THE MINIMUM NUMBER OF COURSES IS TWO

STARTER CHOICES

PLEASE SELECT ONE FROM THE FOLLOWING

FRESH HOMEMADE SOUP OF THE DAY

SERVED WITH HOT PETIT PAIN AND BUTTER

A choice of one from Vegetable, Tomato and Basil, Lentil and Lemon, Broccoli and Stilton, Leek and Potato or Mushroom.

TRADITIONAL PRAWN COCKTAIL

SERVED WITH WHOLEMEAL BREAD AND BUTTER

North Atlantic Prawns smothered in Marie Rose sauce, served with mixed leaf salad garnish, wholemeal bread and butter, lemon wedges and crevettes.

DEEP FRIED BREADED CAMEMBERT

SERVED WITH A PORT AND REDCURRANT SAUCE

Delicious baby Camembert rounds, coated in light breadcrumbs and deep fried perfectly complemented by a sweet port and redcurrant sauce.

DUCK AND ORANGE PATE

SERVED WITH TOAST AND BUTTER

A delicious duck parfait blended with herbs and citrus orange and topped with a fine orange glaze. Served with mixed leaf salad garnish and toast

FAN OF MELON WITH RED BERRY COULIS

Succulent melon, hand sliced and presented on a flood of fruit coulis and finished with strawberries and kiwi.

MULTI OPTION MENUS ARE AVAILABLE ON REQUEST. PLEASE ASK FOR
DETAILS TO ADD MORE VARIETY TO YOUR EVENT.

MAIN COURSE CHOICES

CARVERY SERVICE (Minimum numbers 50)

A choice of three meats from Pork, Beef, Gammon or Turkey, carvery style. Please note all guests will have to rise to collect their carvery main course from the counter.

VEGETARIAN OPTIONS

Please choose from either homemade roasted vegetable lasagne or three cheese pasta and broccoli bake.

All of the main course options are served with roast potatoes, three seasonal vegetables, Yorkshire puddings and traditional accompaniments.

