

FUNCTION MENU 2010

Create your own menu from our recommended selection of dishes.
Please choose two starters (one from the starter selection and one from the soup selection), two main courses (plus a vegetarian option if required) and two sweets to offer your guests. The price next to the main course is the total price for the meal, including starter, sweet and coffee.

Starters

Fan of chilled melon with a duo of fruit coulis

Sautéed button mushrooms in a rich cream and garlic sauce
on a toasted wholemeal crouton topped with pinenuts

Traditional prawn cocktail with brandied pink mayonnaise

Goats cheese and spring onion tart with a cherry tomato salsa

Haddock and chervil fishcake with sorrel sauce

Salmon and dill terrine with a chive crème fraîche

Smoked chicken salad with garlic croutons, parmesan shavings
with a Caesar dressing

Pear and walnut salad with a creamy stilton dressing

Homemade Soup Selection

Carrot and orange
Cream of broccoli and stilton
Roast parsnip and apple
Courgette and apple
Cream of vegetable
Leek , potato and chive
Tomato and basil
Cream of onion

Main courses

- Supreme of chicken with a mushroom and brandy cream sauce £22.50
- Casserole of beef with shallots, mushrooms and red wine sauce
served with a Forest and Vale Yorkshire Pudding £22.50
- Baked salmon on a bed of leeks with chive cream sauce £22.50
- Breast of chicken wrapped in bacon filled with sage and onion
served with a red wine gravy £22.50
- Crackling roast pork with a sautéed apple and cider sauce £22.50
- Baked fillet of haddock with a prawn and leek cream sauce £23.25
- Roast leg of lamb, Yorkshire pudding and a redcurrant and rosemary gravy £23.25
- Pan fried turkey escalope with a herb crust and tomato and basil sauce £23.25
- Sirloin of beef with Yorkshire pudding, rich gravy and creamed horseradish £25.50
- Roast half duckling with an orange and cointreau sauce £25.50
- Baked halibut with asparagus and white wine sauce
topped with a herb crumble £25.50
- Slow roast lamb shank
with caramelised onions and red wine sauce £25.50

Vegetarian

- Leek, mushroom and sweet corn pancake with creamy cheese sauce £22.50
- Button mushroom and cashew nut stroganoff in a filo basket £22.50
- Nut loaf with cranberry relish £22.50
- Aubergine, tomato and brie gateau with basil pesto £22.50
- Baked field mushroom topped with stilton cheese served on a herb risotto £22.50

Desserts

Warm apple and raspberry pie with fresh cream

Lemon and lime ginger crunch with a fruit coulis

Homemade meringue filled with seasonal fruits, berries and cream

Cream filled profiteroles with a rich chocolate sauce

Sticky toffee pudding with toffee sauce and custard

Strawberries, raspberries and blueberries in a tuille basket with lemon mascarpone

Marmalade bread and butter pudding with cream

Chocolate truffle torte with orange sauce

Pear and blackberry crumble with custard

Chocolate pecan brownie tart with crème fraiche

followed by coffee & mint crisps

The order for the starters and puddings will be taken on the day, but we do require exact numbers for the main courses 10 days prior to the event.

We will be pleased to discuss any arrival drinks or wine you may wish to offer your guests with dinner.

Minimum numbers do apply at weekends and various dates throughout the year but we would be pleased to advise you as to availability when discussing your exact requirements.

A deposit of £300.00 will secure the booking and this is non refundable in the event of cancellation. This deposit will be deducted from the final invoice on the day.

The price of your menu includes:

- The hire of one of our elegant function suites
- Personalised menus for the tables
- Personalised table plan
- A designated manager to look after you on the evening
- White table cloths and linen napkins
- Candles for the tables
- Plenty of free car parking with disabled access

Additional options

- Canapés on arrival
Four per person £4.50
Six per person £5.75

Choose from the following selection

Smoked salmon roulade served on cucumber
Hot vegetable spring rolls
Cream cheese and pineapple
Prawn mayonnaise bouchees
Hot seafood dim sum
Cheese straws
Melon and Parma ham
Pate on toasted brioche
Parmesan biscuits with goats cheese, sweet red pepper and pine nuts
Bowls of nuts and crisps

- Soup as an intermediate course £3.75
- Cheese as an additional course £5.25

Should you wish to hold a dinner and dance we will be happy to supply details of our resident DJ or help to organise a live bands. Bar extensions can be arranged until midnight.

BEST WESTERN FOREST AND VALE HOTEL
PICKERING
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