



MIDDLETON HALL  
RETIREMENT VILLAGE

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AN EMPLOYEE OWNED COMPANY

# BANQUETING MENU SELECTOR

Middleton Hall has created a selection of dishes and menus for you to choose from to celebrate your special event.

Once you have made your selection please make an appointment with Moira Taylorson (Front of House Supervisor) to discuss your chosen menu and any other details of your event.

Telephone The Orangery: 01325 331444

November 2019



MIDDLETON HALL

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# BANQUETING MENU

**V** Vegetarian, **GF** Gluten Free

If you have a **food allergy** or **special dietary** requirement, please speak to a member of the Front of House Team.

## CANAPES

Mediterranean Herb Olives and Goats Cheese Crostini (V GF with GF Bread)

Fresh Crab and Cucumber Cannelloni

Chicken Liver Parfait with Madeira Jelly (GF with GF Bread)

Thai Fishcakes

Rare Roast Beef and Red Onion Marmalade

Salmon and Coriander Fishcakes

Marinated Feta and Olive Sticks (GF)

Gem Lettuce Prawn Cocktail (GF)

Smoked Salmon and Cream Cheese Roulade (GF)

Thai Cucumber Prawn Cups (GF)

Homemade Vegetable Spring Rolls (V)

Lamb Koftas with Minted Yogurt Dip (GF)

Gem Lettuce Caesar Salad (GF)

Melon and Parma Ham (GF)

Assorted Macaroons

Strawberries dipped in Chocolate

Chocolate and Marshmallow Brownie

Chocolate Florentine

**Choose 3 or 6 canapes, £5.00/£10.00 per person.**

## SOUPS

**All Homemade and served with a Freshly Baked Roll**

Cream of Seasonal Vegetable (V) (GF)

Tomato and Basil served with Ciabatta Croutons (V)

Wild Mushroom and Tarragon (V) (GF)

Roasted Red Pepper and Tomato with Basil Pesto (V) (GF)

Ham, Pea and Mint (GF)

Vichyssoise with Smoked Haddock and Chives

Traditional French Onion with Gruyere Crouton

Cream of Watercress with Stilton Croutons (V)

Cream of Leek and Potato (V) (GF)

Spiced Creamed Butternut Squash (V) (GF)

**All Soups £3.50 per person**

## STARTERS

Chicken Liver Parfait served with Mixed Salad Leaves with Mango Chutney and Toasted Brioche

Smoked Salmon and Cream Cheese Roulade with Salad Leaves, Capers, Lemon and Dill Dressing (GF)

Pork and Mushroom Terrine with Apricot Chutney (GF)

Melon garnished with Wild Berries and Fresh Mint (V)

Chicken, Wild Mushroom and Spinach Terrine with Cranberry Port Jelly (GF)

Tomato, Feta and Olive Salad served with Basil Oil and Herb Ciabatta (V)

Beef Tomato, Mozzarella, Rocket and Basil Salad Balsamic Glaze (V) (GF)

Chilled Melon served with Raspberry Sorbet and Fresh Fruit Coulis (V) (GF)

Cray Fish and Prawn Cocktail served on a bed of Iceberg Lettuce and Marie Rose Sauce (GF)

**All Starters £5.25 per person**

## MAINS

**Main courses are all served with Buttered New Potatoes, Roast Potatoes and a Panache of Seasonal Vegetables**

Fillet of Scottish Salmon served with Braised Fennel and White Wine Veloute

Breast of Chicken served with Oven Roasted Plum Tomatoes and a Chasseur Sauce (GF)

Roast Shropshire Turkey served with a Bacon Roll, Apricot and Sage Stuffing, Pan Gravy (GF)

Honey and Mustard Glazed Gammon served with a Madeira Sauce (GF)

Roast Breast of Chicken wrapped in Smoked Bacon, served in a Red Wine, Rosemary and Port Gravy (GF)

Roast Loin of Shropshire Pork served with Apricot and Sage Stuffing and Cider Cream

Braised Beef served with Horseradish Mash and Red Wine and Port Sauce (GF)

**All the above Main Courses £11.95 per person**

Pan Fried Sea Bass Fillet served with Wilted Greens and a Chablis Cream Sauce (GF)

Roast Leg of local Lamb served with a Redcurrant Sauce (GF)

Roast Sirloin of Beef served with Yorkshire pudding and a Red Wine Sauce

Fillet of Beef Medallions served with a Herb Galette and Wild Mushroom Cream Sauce (GF)

**All the above Main Courses £13.95 per person**

(GF will be served with Gluten Free Sauce)

## VEGETARIAN OPTIONS

**Main courses are all served with New Potatoes, Roast Potatoes and a Panache of Seasonal Vegetables**

Stuffed Bell Peppers filled with Spiced Bulgar Wheat and Tomato Fondue (V)

Broccoli and Stilton Tart served with a Herb Salad (V)

Caramelised Red Onion and Goats Cheese Tart (V)

Wild Mushroom Risotto topped with Parmesan Shavings (V)

Haloumi wrapped in Roasted Red Peppers (V) (GF)

**All Vegetarian dishes £8.95 per person**

## DESSERTS

Amaretto and Vanilla Cheesecake (V)

Chocolate and Raspberry Torte (V) (GF)

Fresh Fruit Salad served with Chantilly Cream (V) (GF)

Blueberry Cheesecake Profiteroles served with Rich Chocolate Sauce (V)

Lemon Tart with Raspberry Sauce (V)

Brandy Snap Basket, Vanilla Mousse and Fresh Strawberries (V)

Baileys Crème Brulee (V) (GF)

**All above desserts £3.95 per person**

Assiette of Desserts (Trio of Desserts)

**£5.00 per person**

## CHEESE

Plated Selection of Three Assorted Cheeses served with Celery, Grapes, Chutney and Crackers

Cheese Board per Table

**£5.95 per person**



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# FINGER BUFFET MENU

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## FINGER BUFFET MENU

Choose assorted items from the selections below of sandwiches, savouries and sweets

**6 Items £9.95 per person to include Tea and Coffee**

**10 Items £13.95 per person to include Tea and Coffee**

### SANDWICHES

(Available on a choice of White, Brown and Gluten Free sliced Bread)

Local Ham and Mustard

Local Egg and Watercress (V)

Smoked Salmon and Cream Cheese

Prawn and Marie Rose

Rare Roast Beef and Horseradish

Cheese and Red Onion (V)

Roast Chicken and Salad

Chicken, Bacon and Mayonnaise

Tuna and Cucumber (V)

### SAVOURY FINGER ITEMS

Chicken Skewers and BBQ Sauce (GF)

Lamb Samosa or Vegetable Samosa (V)

Mini Cheese Burgers

Fish Croquettes with Chilli Dip

Mini Feta and Olive Bruschetta (V) (GF)

Mini Spanish Omelette (V) (GF)

Roast Beef and Red Onion mini Yorkshire puddings

Hot Spiced Chicken strips (GF)

Salmon Goujons and Homemade Tartare Sauce

Spiced Potato Wedges with Sour Cream (V) (GF)

Homemade Sausage and Leek Rolls

### SWEET FINGER ITEMS

Homemade Traditional Scones served with Jam and Cream

Homemade Cakes and Pastries (GF)



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# CARVED COLD BUFFET MENUS

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## CARVED COLD BUFFET MENU 1

Roast Top Side of Shropshire Beef (GF)  
Baked Ham with Honey and Mustard  
Selection of Homemade Quiches (V)  
Coleslaw Salad (V) (GF)  
Tomato, Mozzarella and Basil Salad (V) (GF)  
Mixed Leaves Salad (V) (GF)  
Freshly Baked Bread (V)  
Selection of Appropriate Sauces and Pickles  
Selection of Desserts

**£16.95 per person**

## CARVED COLD BUFFET MENU

Dressed Whole Scottish Salmon with Prawns and Shellfish (GF)  
Roast Sirloin of Shropshire Beef (GF)  
Baked Ham with Honey and Mustard  
Selection of Homemade Quiches (V)  
Tomato and Mozzarella Salad (V) (GF)  
Classic Chicken Caesar Salad  
Mixed Leaves Green Salad (V) (GF)  
Freshly Baked Rolls (V)  
New Potato, Chive and Caper Salad (V)  
Selection of Appropriate Sauces and Pickles  
Selection of Desserts

**£17.95 per person**

## CARVED COLD BUFFET MENU 3

Roast Sirloin of Beef (GF)  
Baked Ham with Honey and Mustard  
Sea Food Platter (Smoked Salmon, King Prawns, Mussels and Cockles) (GF)  
Mixed Green Salad (V) (GF)  
Tomato, Mozzarella and Basil Salad (V) (GF)  
Classic Caesar Salad  
Fresh Home Baked Bread (V)  
New Potato, Chive and Caper Salad (V)  
Selection of Desserts

**£18.95 per person**

# Wine List

## White Wines

	Bottle	125ml	175ml
<b>Mariposa Blanco, Galicia, Spain</b> Crisp white with hints of citrus and green apples.	9.50	2.15	2.85
<b>Sauvignon Blanc, Estrellas Chile</b> Mouth-watering citrus fruits with a hint of ripe melon.	11.50	2.20	2.95
<b>Pinot Grigio, Benizzi Italy</b> Amazing PG, dry, crisp, yet aromatic and fruity.	11.95	2.30	3.05
<b>Chardonnay Colombard, 'The Landings' Australia</b> Not an oak tree in sight, just luscious tropical fruits.	11.50	2.20	2.95
<b>Sauvignon Blanc, Shy Albatross, Marlborough, NZ</b> Gooseberry fool in a glass.	14.95		

## Red Wines

	Bottle	125ml	175ml
<b>Mariposa Tinto, Galicia, Spain</b> Light bodied red with juicy, jammy fruit.	9.50	2.15	2.85
<b>Merlot, Estrellas Chile</b> Soft easy drinking Merlot, plummy fruit flavours.	11.50	2.20	2.95
<b>Cabernet Shiraz Stoney Vale, Australia</b> Crunchy ripe berried fruit and a dollop of spice.	11.50	2.20	2.95
<b>Aga Tinto, Navarra Spain</b> Intense wild strawberries and floral notes, dangerously smooth sweet tannins.	11.95	2.30	3.05
<b>Malbec, Kaleu Argentina</b> Velvety smooth well-structured red, bring on the beef!	14.00		

## Rosé Wines

	Bottle	125ml	175ml
<b>Zinfandel Blush, Pacific Heights California, US</b> Light, crisp blush with oodles of summer fruits	11.95	2.30	3.05

## Sparkling Wines

	Bottle	200ml
Prosecco NV Caggio, Italy Stylish, sophisticated Italian fizz, the perfect aperitif	19.95	6.95

## Champagne

	Bottle
<b>Paul Herard Blanc de Noir Bottle NV Champagne</b> Three generations of the same family producing stunning award winning Champagne	29.95