

Buffet Menus

Please select one of the following buffet menus for your guests.

Menu 1

**Selection of sandwiches
Home made sausage rolls
Crisps & peanuts
Tea & Coffee**

£7.95

To include scone, jam & cream or fruit loaf

£8.95 per person

Menu 2

**Cocktail sandwiches
Home made Chips
Mixed Salad
Tea & Coffee**

£8.50

To include Bara brith or scone jam & cream

£9.50 per person

Menu 3

**BBQ Spare ribs
Chicken Drumsticks
Cold Meat Platter/Sausage Rolls
Vegetable Quiche
Tossed salad
Filled jacket potatoes
Coleslaw
French Bread & butter**

£10.95per person

Menu 4

**Open Sandwiches
Chicken goujons
Vegetable spring rolls
Mediterranean vegetable pasta
Tossed salad
Garlic bread
Potato wedges & dips/or chips
Pizza slices**

£11.95 per person

Menu 5 Finger Buffet

**Pork pies
Sausage Rolls
Quiche
Potato wedge/or chips
Open Closed sandwiches
Chicken Drumsticks
Assorted Volauvants
Cocktail Sausages**

£11.95 per person

Menu 6

**Selection of Open & Closed Sandwiches
Chicken Kebab
Asparagus & Blue Cheese Wrap
Spicy Tomato Bruschetta
Homemade Sausage Rolls
Homemade Spiced Potato Wedges**

£11.95 per person

Menu 7 - 13.50

Minted Lamb Kofta

**2x Cold Meats
Minted New Potatoes
Mixed Green Salad
Coleslaw
Tomato & Feta Cheese Pasta
Selection of Homemade Breads**

Menu 8 £14.95

**Black Bean Spare Ribs
Vegetable Kebabs
New Potato & Chive Salad
Crispy Vegetable Crudities & Dips
Mixed Salad
Tomato & Red Onion Salad
Home Cured Salmon Bilini & Cream Cheese**

Menu 9 - £14.50

***Chicken with a Mushroom & White Wine Cream
Sauce
Jacket Potatoes with Roasted Vegetables &
Mozzarella
Tomato / Onion Salad
Chunky Coleslaw
Mixed Salad
French Bread & Butter
Fresh Fruit Salad laced with Cointreau***

**You can add a dessert to any of the buffet menus at
a cost of £3.95 per per person, one dessert to be
chosen from the following or we can do a 50/50 split
for 2 choices.**

**Lemon & Lime Bavarois
Chocolate Truffle Torte & Fresh Cream
Warm Apple Tart & Cream
Apple & Blackcurrant Delice
Seasonal Fruit Crumble & Anglaise Sauce
Table Platter of Cheese & Biscuits**

Dressed Buffet Menu

Starter & Main course £24.50 p.p

Home Cured Smoked Salmon Gravalax with Honey
and Mustard Dressing
Castle of Seasonal Melon, Fruit Compote & Sorbet

****00****

Whole Dressed Salmon
Honey Roasted Gammon
Roasted Rib of Beef & A Panache of Vegetables
Breast of Turkey, Cranberries & Sage
Roasted Aubergine with Thyme & Ginger Cous Cous

****00****

Mixed Leaf Salad
Hot Lemon Balm Minted New Potatoes
Coleslaw
Tomato & Red Onion Salad
Feta Cheese Salad
Rice Salad
Mediterranean Vegetable Pasta

****00****

Dessert £3.95 p.p

Chocolate Truffle Torte & White Chocolate Cream
Citrus Lemon & Lime Bavarois
Rhubarb & Ginger Crème Brulee
Apple & Blackcurrant Delice

****00****

**Minimum of 30 Guests. Main Course will be served as a
Buffet style.**

**Chose one Starter and one dessert (if required) for all
guests, to be served at the table,**

Roast of the Day Special

**Soup of the Day
Melon with Palma Ham on Rocket Leaves**

****00****

**Your Choice of a Roasted Joint , choose from
either Beef,
Pork or Chicken.
Served with a Selection of Seasonal Vegetables
& Roast Potatoes & Pan Juice**

****00****

**Apple Crumble & Oat Topping & Sauce Anglaise
Citron Tart & Raspberry Sorbet
Dark Rum Truffle & White Chocolate Cream**

****00****

Freshly Brewed Coffee & Mints

£16.95pp

**YOU CHOOSE THE SAME THREE COURSES
FOR ALL OF YOUR GUESTS FROM THE
ABOVE CHOICES**

**Minimum of 30 people required.
if less than 30 guests, a private party room hire
charge will apply.**

*** Vegetarian Options are available on request***

**We will happily quote any individual
requirements you may have.**

****00****

**We can also offer a BBQ Style party for any
Summer Functions**

Prices start from £14.95

Celebration Menus

Bronze Menu - £18.95

**Roasted plum tomato & basil soup
With a chive cream swirl**

**Pan fried chicken, garlic & sage,
babynavettes & a port jus**

**Warm Apple tart tatin
& vanilla pod Ice cream**

Silver Menu - £20.95

**Wensleydale Filo parcel
& Homemade chutney**

**Roast loin of pork, fondant
potato & herbs in a rich classic
chasseur sauce**

**Glazed lemon tart
& raspberry sorbet**

Gold Menu - £22.95

**Confit of duck leg, spaghetti
vegetables & chilli jam**

**Roast Sirloin of beef, scented with
Garlic & mustard sauce**

**Rhubarb crème brulee & homemade
Shortbread**

Platinum Menu - £24.95

**Ham hock & fole gras terrine
& homemade picallily**

**Roasted saddle of lamb,
apricot stuffing & Beetroot jus**

Baked white chocolate tart

One set menu must be chosen for all guests. If a choice menu is preferable a supplement will apply and a pre-order must be submitted before the date. Should you have a favourite dish you would like to have at your celebration we would be happy to provide a quote for you.



DRINKS PACKAGE

Our drinks packages have been compiled for your convenience.
If you wish to substitute another reception drink, we will be happy to quote this for you.

Package A - £10.50

Bucks fizz on arrival
Glass of house wine with your
Meal
Sparkling Chardonnay for the
toast

Package B - £11.95

Bucks fizz or Kir Royale on
arrival
Glass of house wine with your
meal
Champagne for the toast

Package C - £13.65

Bucks fizz or Kir Royale on
arrival
Two glasses of wine with your
meal
Sparkling Chardonnay for the
toast

Mineral Water

Bottles of chilled still/sparkling
water for the tables £4.50
Jug of Orange Squash (8-
10glasses) £4.95
Hot beverages
Tea/Coffee £1.95

Alternative Reception Drinks

Summer punch
£2..50
Alcoholic summer punch
£3.50
Pimms
£3.50
Orange juice
£1.95
Glass of wine
£3.50

*Should you wish to provide your own wines, we charge corkage at £15 per bottle of
75cl Champagne & £10 per bottle of 75cl wine*

Booking Conditions

How to Book

- *Having discussed all the requirements with us and the date, all you have to do is place a provisional booking with us stating the minimum number of guests.*
- *Minimum numbers and a room hire charge may apply, please enquire when booking.*
- *Within 7 days of the provisional booking, we require a deposit of £100 to secure the date, without a deposit the date cannot be guaranteed.*
- *The bill is to be settled in full 28 days prior to the event, based on expected numbers. The number advised will be the minimum charged. Any extras can be paid for 1 week prior to the event either in cash or with a debit / credit card.*

Prices

- *Prices are correct at the time of going to press, but maybe subject to change. Firm prices for food and beverages are established where possible, three months prior to the function. All prices are inclusive of the current rate of VAT. We do not make a charge for service, as we believe you should have the right to reward good service personally.*

General

- *Responsibility for good behaviour and conduct of their guests, including children, lies with the organiser.*
- *Whilst discounted accommodation rates are available as part of your function booking, this is subject to availability. We strongly advise that if you require a number of rooms for your guests, that you check availability and book these at the time of booking your function.*
- *A 24 hour cancellation policy is in place on accommodation bookings.*

Cancellation Policy

- *In the unfortunate event that you have to cancel your function, we will require written confirmation of the cancellation, which we in turn will acknowledge in writing.*

The following charges will apply;

- *25% of the expected bill if The Holt Lodge Hotel is given less than four months notice*
- *50% of the expected bill if The Holt Lodge Hotel is given less than two months notice.*

The percentage calculations will be based upon the agreed number of guests booked, plus any other pre-booked meals, drinks and accommodation.

Cancellation by the Holt Lodge Hotel

The Holt Lodge Hotel may cancel the booking if:

- *The Hotel or any part of it is closed due to methods beyond its control*
- *The client is in arrears with The Holt Lodge Hotel*
- *The booking might prejudice the reputation or cause damage to the Hotel. In such an event, The Holt Lodge Hotel will refund any advance payment and have no further liability to the client.*

Signed Date

Print Name