

Dinner Party Menus

Our menus have been specially put together by our Head Chef to suit parties of between 12 and 100 guests. We are always happy to discuss any particular requests and to cater for any dietary requirements. We ask that you choose one of the menus (A, B or C) for your guests to make their choices from. Menus may not be 'mixed & matched' Homemade soup choices are listed below and are available for all of the menus.

Final numbers and menu choices need to be with us at least 10 days before your function and final charges will be made based on those numbers. Depending on your numbers, your party may dine in the restaurant or our Sir John Bayley Suite. A room hire charge will be applicable for private use. For our Lakeside restaurant this £150.00 and for the Sir John Bayley Suite £175.00

We have a wide selection of wines to complement any of the dishes on these menus and are happy to discuss your requirements with you. A pre-dinner drinks reception is a great way to start the evening off. This could be our patio overlooking the gardens, if weather permits, or in the Lander lounge.

To discuss your party requirements in more details or for any further information please call the Sales team on 01952 641821 or alternatively contact or via email at sales@buckatreehallhotel.com

Soup Choices

Roast vine tomato & basil
Carrot, ginger & coriander
French onion, cheese croute

Vegetable & pearl barley
Roast pumpkin & white onion
Leek & sweet potato

Woodland mushroom & tarragon
Courgette & roast pepper
Spiced parsnip



Menu A

Starter

Homemade soup

Duo of seasonal melon with a tropical fruit salsa

Traditional prawn cocktail with Marie Rose sauce

Chicken liver parfait, red onion marmalade & granary bread

Main Course

Pork loin steak pan fried with creamed leeks and a stilton & mushroom sauce

Chicken breast filled with Brie & cranberry, wrapped with smoked bacon and served with a thyme sauce

Aubergine with Mediterranean vegetables, tomato Provencal and mature cheddar

Fillet of coley with pak choi, hollandaise sauce and roast tomatoes

All main courses are accompanied by seasonal vegetables & potatoes

Dessert

Profiteroles filled with fresh cream laced with chocolate sauce

Vanilla Crème Brule with a caramel crust and shortbread biscuit

Blackberry frangipane tart served warm with English custard

Homemade fresh fruit salad with pouring cream

Coffee & chocolate mints

£22.50

Menu B

Starter

Homemade soup

Ham hock terrine, shallot & redcurrant pickle, balsamic glaze and sundried tomato ciabatta

Smoked salmon & leek roulade, potato, fennel & pear salad with a mustard honey dressing

Goats cheese focaccia, olive tapenade, rocket leaves and red onion jam

Main Course

Tenderloin of pork, pancetta, butter bean & garlic cassoulete

Duck breast with braised red cabbage & apple and a Port reduction

Fillet of red snapper with vegetable spaghetti, plum tomato and pine nut pesto

Beetroot risotto with horseradish, mixed leaves and grilled goats cheese

All main courses are accompanied by seasonal vegetables & potatoes

Desserts

Lemon Possett with a cluster of seasonal berries

Trio of chocolate mousse, white chocolate & Tia Maria sauce

Strawberry Pannacotta, strawberry & pistachio compote and honey crème fraiche

Platter of local cheese with celery, grapes and savoury biscuits

Coffee & chocolate mints

£25.50

Menu C

Starter

Homemade soup

Rosette of cantaloupe melon with strawberry, passion fruit and lime sauce

Warm salad of field mushrooms, asparagus & poached egg with a chive butter sauce

Poached salmon & lobster with rocket leaves and a citrus & caper dressing

Main Course

Sirloin steak, roast shallots, wild mushrooms and Madeira sauce

Grilled fillet of sea bass with wilted spinach and three bean medley, saffron butter sauce

Corn fed chicken breast filled with chicken liver & pistachio served with Cumberland sauce

Plum tomato & caramelised onion tarte tatin with a warm beetroot, pak choi and pine nut salad

All main courses are accompanied by seasonal vegetables & potatoes

Dessert

Poached Amaretto pears with clotted cream ice cream

Assiette of chocolate with a compote of strawberries and black pepper

Vanilla sponge pudding, whisky & ginger sauce finished with mascarpone cream

Platter of local cheese with celery, grapes and savoury biscuits

Coffee & petit fours