



## 2010 Price List

**Banqueting Menu Selector** (Minimum spend of £25.00 per person)

**Please select one option**

### Starters

Rustic Melon & Strawberry Cocktail Salad, Ginger & Lime Syrup **£5.75**

Roasted Pepper, Beetroot & Roquette Salad, Parmesan Shavings & Basil Oil **£5.75**

Trio of Salmon, (Marinated, Smoked & Roasted) Cherry Tomato, Lime Crème Fraiche Salad **£6.95**

Prawn Cocktail **£5.95**

Spiced Marie Rose, Panache of Mediterranean Leaves & Cucumber Spaghetti

Homemade Chicken Liver Parfait, Red Currant & Port Jelly, Granary Bread **£5.95**

Coriander, Garlic & Chilli Spiced Chicken Salad, Mango Salsa, Bulls Blood Leaves, **£5.95**

Smoked Duck, Peppered Pineapple **£5.75**

**Soups** **£5.00**

Cream of Tomato & Basil, Mushroom & Fresh Chives, Minestrone, Garlic Ciabatta Croutons,  
Cream of Pea & Mint, French Onion, Gruyere Croutons, Leek & Potato, Stilton Dumplings

**Sorbets** **£3.00**

Champagne, Mango, Brambly Apple, Raspberry & Mint, Lime & Tequila, Orange & Passionfruit

**We cater for all needs please ask should you want an alternative**

## **Main Courses**

### **Please select one option**

*Roast Sirloin of Beef, Yorkshire Pudding, Roast Jus, Creamed Potatoes* **£15.95**

*Chicken Breast, Stuffed with Leek, Wild Mushroom & Chive Mousse  
Crushed New Potatoes, Chablis Cream* **£12.95**

*Roast Loin of Pork, Stuffed with Pancetta  
Sweet Apple Compote, Creamed Potatoes & Calvados Jus* **£13.50**

*Escalope of Salmon, Pesto Crust, Sugar Snap Pea Cream  
Fondant Potatoes & Crispy Parma Ham* **£12.95**

*Roast Saddle of Lamb filled with Shallot Garlic, Savoy Cabbage  
Crushed New Potatoes & Port Jus* **£15.95**

*Traditional Beef Wellington, Fondant Potatoes & Red Wine Jus* **£19.50**

*Crispy Sea Bass Fillet, Potato & Celeriac Puree, Tomato & Saffron Prawn Broth* **£13.95**

*Honey & Thyme Glazed Duck Breast,  
Roast Root Vegetables & Potatoes, Blackcurrant Jus* **£14.50**

## **Vegetarian Options**

*Risotto of Roasted Butternut Squash, Asparagus, Parmesan & Basil Oil* **£11.95**

*Yorkshire Blue, Leek & Spinach Tart, Caramelised Pear Chutney* **£11.95**

***All Main Courses are accompanied by a selection of Seasonal Vegetables and Roasted New Potatoes***

**We cater for all needs please ask should you want an alternative**

## Homemade Sweets

Please select one option

<i>Assiette of Strawberries &amp; Champagne</i>	<b>£6.75</b>
<i>Pink Champagne Jelly, Strawberry Sable, Strawberry &amp; Vanilla Panacotta, Champagne &amp; Vanilla Syrup</i>	
<i>Steamed Jam Sponge &amp; Classic Creamy Custard</i>	<b>£5.50</b>
<i>Caramelised Lemon Tart, Raspberry Compote &amp; Vanilla Cream</i>	<b>£5.75</b>
<i>Roasted Banana &amp; White Chocolate Cheesecake, Pineapple Compote</i>	<b>£5.75</b>
<i>Sticky Toffee Pudding, Toffee Sauce, Vanilla Pod Ice Cream</i>	<b>£5.75</b>
<i>Apple &amp; Vanilla Parfait, Apple Sorbet &amp; Mincemeat Parcel</i>	<b>£5.95</b>
<i>Individual Chocolate &amp; Orange Torte, Baileys Creme Anglaise</i>	<b>£5.50</b>
<i>Raspberry Crème Brûlée, Homemade Sable Biscuit</i>	<b>£5.50</b>

## Supplements:

*Homemade Vanilla Ice Cream to accompany any of the above £1.00 per person*

## Cheese

<i>Individual Platter of Fine Local Cheeses with Grapes &amp; Savoury Biscuits</i>	<b>£5.95</b>
<i>Platter of Fine Local Cheeses with Grapes &amp; Savoury Biscuits (8 people)</i>	<b>£32.00</b>

## Coffee

<i>Coffee and/ or Tea &amp; Mints</i>	<b>£2.00</b>
<i>Coffee and/ or Tea &amp; Homemade Fudge</i>	<b>£2.50</b>

**\*\* Some of our dishes contain nuts or traces of nuts. To the best of our knowledge we do not use genetically modified products\*\***

**We cater for all needs please ask should you want an alternative**

**2010 Dressed Buffet £29.95**

*Roast Sirloin of Beef, Horseradish Sauce*  
*Sliced Honey Baked Yorkshire Ham*  
*Whole Poached Fillet Scottish Salmon with a Medley of Seafood*

*Selection of Warm Bread Rolls*  
*Hot Minted New Potatoes*

*Tomato & Mozzarella & Basil Salad*  
*Tossed Green Salad*  
*Mixed Bean Salad in a Vinaigrette Dressing*  
*Mixed French Leaves*

*Assiette of Homemade Desserts*

*Coffee and Mints*

***\*This is a cold buffet.***

***\*\* Some of our dishes contain nuts or traces of nuts. To the best of our knowledge we do not use genetically modified products\*\****

## 2010 Canapés

*Chanterais Melon & Parma Ham*

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*Roasted Red Pepper & Goats Cheese Bruchetta, Pesto*

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*Yorkshire Blue & Caramelised Pear Tart*

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*Thai Prawn & Crab Spring Rolls, Sweet & Sour Glaze*

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*Duck Liver Parfait, Orange, Granary Crust*

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*Roasted Cherry Tomato, Asparagus Tart and Parmesan*

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*Smoked Duck & Peppered Pineapple*

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*Salmon Gravelax, Lemon, Honey Mustard Sauce*

***Prices £4.95 per person based on 4 canapés per person***

## **Drinks Selector 2010**

*Minimum spend of £12.00 per person*

### **On Arrival**

*(All Drinks are based on price per glass)*

*Bucks Fizz (Sparkling) £3.75*

*Buzz Fizz (Champagne) £5.25*

*House Wine £3.95*

*Pimms £3.95*

*Mulled Wine £3.95*

*House Sparkling Wine £3.95*

*House Champagne £5.50*

*Pink Champagne £6.25*

*Kir Royale (Sparkling & Cassis) £6.75*

*Non-Alcoholic Summer Fruit Cocktail £2.95*

*Fresh Orange Juice £1.50*

### **Table Wine**

*Bottle of House Red or White Wine £14.95 per bottle*

*Bottle of House Rose Wine £13.95 per bottle*

### **Toast**

*House Sparkling Wine £3.95 per glass*

*House Champagne £5.50 per glass*

### **Other Drinks**

*Jug of Orange Juice £6.95*

*Large Bottle of Still or Sparkling Water £3.60*

*(Please feel free to make any further suggestions and we will be happy to quote for them.)*

*A further selection of Wine and Champagne is available from the hotel's Wine List)*

## 2010 BBQ Menu Selector

*All Prices are per person*

### **Meats**

<i>Chicken Drumsticks</i>	<b>£1.70</b>
<i>4oz Rump Steak</i>	<b>£4.95</b>
<i>8oz Beef Kebab</i>	<b>£5.00</b>
<i>4oz Sirloin Steak</i>	<b>£5.50</b>
<i>4oz Fillet Steak</i>	<b>£7.95</b>
<i>4oz Pork Steak</i>	<b>£4.00</b>
<i>Lamb Burger</i>	<b>£2.95</b>
<i>Beef Burger</i>	<b>£2.95</b>
<i>Sausages</i>	<b>£1.95</b>
<i>Baby Rack Ribs</i>	<b>£4.20</b>
<i>Chicken Breast</i>	<b>£4.50</b>
<i>6oz Lamb Kofta</i>	<b>£3.60</b>
<i>8oz Chicken Kebab</i>	<b>£4.50</b>

### **Fish**

<i>Crevettes in Garlic Butter</i>
<i>Langoustines</i>
<i>6oz Tuna Steak</i>
<i>Sardines (2 per person)</i>
<i>(All fish are dependent on market prices)</i>

### **Vegetarian**

<i>Quorn Burger</i>	<b>£2.85</b>
<i>Quorn Sausages</i>	<b>£1.85</b>
<i>Roasted Mixed</i>	
<i>Mediterranean Vegetables</i>	<b>£3.50</b>

### **Sides**

<i>Burger Baps</i>	<b>£0.75</b>
<i>Garlic Bread Slices</i>	<b>£0.45</b>
<i>Mixed Breads</i>	<b>£1.25</b>
<i>Minted New Potatoes</i>	<b>£1.00</b>

### **Salads**

*75 pence per person (minimum of 20 people per dish)*  
*Coleslaw, Mixed Leaf, Caesar,*  
*New Potato & Chive, Mexican Rice,*  
*Cous Cous & Roast Pepper, Pasta with Tomato & Basil*

### **Sauces**

*Choice of: Pepper, Sweet Chilli, BBQ*  
*All included in the price*

*\*Minimum spend of £25.00 per person day*

*\*Minimum spend of £16.95 per person evening*

*\* Everyone needs to be catered for*

*\*Should you require any additional item not on this list, please ask for availability and price.*

## 2010 Evening Buffet Menu Selector

### Oriental & Eastern Selection

Thai Seafood Dim Sum  
Duck & Mango Spring Roll  
Chicken Satay's, Peanut Sauce  
Prawn Toast  
Jalapeno Peppers, stuffed with Cream Cheese & Breaded  
Prawn Crackers  
Chinese Vegetable Spring Rolls

### Salads

Coleslaw  
Potato, Ham & Chive  
Caesar  
Tomato, Orange & Basil  
Cous Cous, Roast Mediterranean Vegetables  
Curried Rice Salad  
Pasta, Roast Pepper, Red Onion & Basil Oil

Please note all guests must be catered for.

### Traditional & Healthy Selection

Selection of Sandwiches  
Pizza Slice  
Plaice Goujons  
Cajun Spiced Chicken Thighs  
Sausage Rolls  
Assorted Quiche  
Vegetable Crudités & Dips  
Mini Jacket Potatoes, Chive & Garlic, Cream Cheese

Potato Wedges & Dips

6 Items £9.95

9 Items £11.95

12 Items £13.95

16 Items £16.95

Why not add dessert for £3.50 per person

Please ask for choices

## 2010 Room Hire Charges

### **Room Hire Civil Ceremony**

Yarm Suite £,175.00

3 Rivers £,250.00

### **Wedding Breakfast Room Hire Day**

Yarm Suite £,150.00

J'S @, 636 £,200.00

3 Rivers £,200.00

Stokesley £,90.00

<b>Wedding Breakfast minimum numbers</b>		
	<i>3 Rivers</i>	<i>J'S @ 636</i>
<i>Friday</i>	<i>50</i>	<i>55</i>
<i>Saturday</i>	<i>75</i>	<i>N/A</i>
<i>Sunday</i>	<i>50</i>	<i>55</i>

*Our Yarm Suite and Stokesley room are available please ask about minimum numbers`  
Unless your expected numbers meet our minimum numbers in the 3 Rivers or J'S @ 636, we cannot guarantee there will not be  
another wedding reception on the same day.*

*If you have a civil ceremony and wedding breakfast at the hotel the evening room hire is free of  
charge. If you have a wedding breakfast and evening function the evening room hire is £,100.00.*

*On Saturday's our minimum numbers are 75 and on Friday's and Sunday's our minimum numbers are 50.*

*If your numbers are more than 100 adult paying guests, room hire for you wedding breakfast is complimentary*

*For the wedding breakfast our minimum spends per head are £,25.00 for food and £,12.00 on drinks.*

*To confirm your booking we require a non returnable deposit of £,500.00.*

*For our full terms and conditions and cancellation policy please ask our wedding co-ordinator for a booking form.*

***If you require more than 40 bedrooms, why not ask about an Exclusive Wedding***

***Please note: At the time of printing all prices quote are correct however, they may vary due to changes  
in VAT or other reason outside the hotel's control. If this is the case we will notify you immediately.***