



FUNCTION MENUS

Thank you for your enquiry into using Quorn Grange Hotel as your function venue. We have pleasure in enclosing our literature and hope the information enclosed contains all the details you require. If you would like more details and would like to arrange a meeting to discuss your forthcoming event, do not hesitate to call us.

The menus enclosed have been designed to specifically cater for functions of between 12 – 100 guests. A pre-order for your party will be required at least 14 days prior to the function, stating the exact numbers of each dish.

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Function Menu

One dish to be chosen for all guests, with the exception of dietary requirements

Starters

Roast Tomato Soup

finished with Herb Croutons and Basil Oil (V)

Chicken and Ham Hock Terrine

accompanied by a Spiced Tomato Chutney

Tian of Smoked Salmon and Prawns

bound with a Citrus Crème Fraiche, on a bed of Mixed Leaves

Chicken Liver Parfait

with Red Onion Marmalade and Toasted Brioche

Wild Mushrooms a la Crème

served on Toasted Ciabatta (V)

Grilled Goats Cheese en Croute

with Mixed Leaf and Sunblushed Tomato Salad,
and a Balsamic Reduction (V)

Function Menu

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Main Courses

Roast Sirloin of Beef

served with Yorkshire Pudding and Red Wine Sauce

Roast Loin of Pork

stuffed with Apricot and Sage with a Port and Cinnamon Sauce

Roast Leg of Lamb

infused with Rosemary and Thyme with a Rosemary & Tomato Jus

Pan Fried Fillet of Salmon

with a Soft Herb Crust and Sauce Vierge

Roast Fillet of Pollock

with a Lemon and Caper Nut Butter

Chicken Roulade wrapped in Parma Ham

stuffed with a Wild Mushroom Mousse

with a Wholegrain Mustard Sauce

Vegetarian Option

A Seasonal Vegetarian Option is available – please contact the Functions Manager to arrange

All Main Courses are accompanied by Roast Potatoes and Seasonal Vegetables

Function Menu

One dish to be chosen for all guests, with the exception of dietary requirements

Desserts

Cassis and Vanilla Delice
with Fruits of the Forest Coulis

Pear Frangipane Tart
served with Vanilla Custard

Rich Chocolate Tart
with Grand Marnier Cream

Traditional Apple Pie
served with Custard

Chocolate and Praline Cheesecake
with White Chocolate Sauce

Treacle Sponge Pudding
served with Custard

A Selection of Cheese
served with Biscuits, Grapes and Celery

Menu price per person £29.00

Hot Beverages

Freshly Brewed Coffee or Tea @ £1.90
with Mint Chocolates

Freshly Brewed Coffee or Tea @ £2.50
with Chocolate Truffles

Arrival Drinks & Canapés

Why not serve Canapés to your guests upon arrival to compliment your drinks choice?

Choose a selection of three per person for £3.00

£1.10 per additional item, per person

Smoked Salmon Blinis

Crackers topped with Hummus,
Taramasalata or Guacamole

Mushroom or Ham and Cheese Crostini

Filo Pastry with Hoi Sin Duck

Smoked Salmon Pinwheels

Asparagus Roulade

Barquettes filled with Parfait

Smoked Salmon Mousse

Traditional Selection

Champagne @ £6.75

A Chilled Glass of House Champagne

Sparkling Wine @ £4.20

A Chilled Glass of House Sparkling Wine

Wine @ £3.50

A Glass of House Wine,
Choose from Red, White and Rose

Bucks Fizz @ £4.60

A Glass of Orange Juice with Sparkling Wine

Bellini @ £4.60

A Glass of Peach Juice with Sparkling Wine

Pimms No.1 @ £3.80

A Glass of Pimms No.1 served on Ice with
Oranges, Lemons and Cucumber Rind
Topped with either Ginger Ale or Lemonade

Iced Teas @ £4.25

A Glass of Vodka, Gin, Bacardi, Triple Sec
and Lemon Juice
*Topped with either Orange Juice, Grapefruit Juice
or Cranberry Juice*

Winter Warmers

December Tea @ £3.60

A Glass of Tea mixed with Cointreau, Honey,
Cinnamon and Whipped Cream

Seal Glühwein @ £3.80

A Glass of White Wine blended with Rum,
Cinnamon and Raisins

Non Alcoholic Drinks

Orange Juice @ £2.00

A Chilled Glass of Orange Juice

Quorn Punch @ £2.30

A blend of Orange and Pineapple Juices
topped up with Ginger Ale

The Big Apple @ £2.10

A Mix of Apple Juice and Grenadine
topped up with Sparkling Mineral Water

Wine and Toast Drinks

For Wines and Toast Drinks please ask for our current Wine List.
Price and Vintage will be confirmed at your final appointment.

If there are particular wines that you would like that are not on our list,
we would be happy to source these wines for you.

Corkage

A charge of £9.00 for Still Wine, £13.00 for Sparkling Wine and £15.00 for Champagne,
per 75cl bottle will be made for guests wishing to supply their own wine

Buffet Menus

The following Hot & Cold Buffet Menus will compliment most types of functions
Minimum numbers may apply to some rooms and a room hire charge may be incurred.

Finger Buffet

Create your own buffet from the following selection
£13.25 per person for 7 items, additional items are charged at £2.25 per item

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| Assorted Fresh Sandwiches | Meat and Vegetarian Samosas |
| Vegetable Spring Rolls | Dim Sums |
| Chicken Satay | Tuna Cubes with Lemon |
| Sausage Rolls | Pork Ribs |
| Quiche Slices | Onion Bhajis |
| Cheese and Pineapple on a Stick | Pizza Slices |
| Plaice Goujons | Salmon Cubes covered in breadcrumbs |
| Chicken Drumsticks <i>(either Plain/Cajun/Tandoori)</i> | |

Barbecue - £18.10 per person

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|---------------------------|------------------------------|------------------------|
| Chicken Kebabs | Chinese Barbecue Spare Ribs | Pork and Sage Sausages |
| Beef Burgers | Chefs choice of three Salads | Corn on the Cob |
| Hot Buttered New Potatoes | French Stick | Dips and Sauces |

Additional items available at £4.50 per person

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| Leg of Lamb Steak marinated in Rosemary & Garlic | Mini Peppered Steak |
| Cajun Tiger Prawn Kebab | Swordfish Steak marinated in Chilli & Lime |

Alternative Vegetarian Items are available on request

Desserts

All accompanied with Jugs of Pouring Cream
Each serves 14 portions

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| Blackcurrant; Strawberry; Cherry; Mandarin or Fruits of the Forest Cheesecake | £37.50 | | |
| Mega Chocolate Fudge Cake | £37.50 | Chocolate and Orange Cake | £37.50 |
| Death by Chocolate | £40.50 | Passion Cake | £37.50 |
| Banoffee Cream Pie | £37.50 | Bakewell Tart | £37.50 |
| Tennessee Toffee Cream Pie | £37.50 | | |