

The Maltings Barn

Banqueting Hall

Group Banqueting Menu's 2018 Options for Parties & Special Occasions

These Menus are available exclusively for banqueting between for groups of 40 guests or more.
£10.00 per head deposit required upon booking

The Following Room Hire charges apply:

Any Lunchtime including Sunday - £350.00 Room Hire Charge

Wednesday or Thursday Evening - £300.00 Room Hire Charge

Friday Evening - £600.00 Room Hire Charge

Saturday Evening - £700.00 Room Hire Charge

Sunday Evening - £400.00 Room Hire Charge

Extras

Room Bunting Package - £75

For Smaller Groups, have you considered a private party in our Lodge Restaurant?

All Menu options are followed by Coffee & chocolate mints (or mince pies at Christmas)

For Christmas celebrations, unless stated please add £5.00 per person to include Christmas crackers, table decoration & mince pies served with tea or coffee.

Starters

- Cream of Leek & Potato Soup, parmesan croutons
- Roasted tomato & Basil Soup, herb croutons
- Onion Soup, with mini welsh rarebit
- Minestrone Soup, parmesan shavings
- Carrot & Coriander Soup, olive oil pan fried croutons
- Brussels Pate, caramelised red onion chutney, tossed leaves, ciabatta toast
- Smooth Duck Liver & Orange Zest Pate, ciabatta toast
- Honeydew Melon Slices, crumbles of apple stilton, apricot veloute
- Prawns & Smoked Salmon, cucumber salad & lemon mayonnaise
- Crayfish Salad, lemon & dill mayonnaise
- Veloute of Woodland Mushrooms, garlic cream, ciabatta slice

Desserts

- Blakelands Famous Zesty Lemon Torte
- Warm Treacle Tarte, ooziings of vanilla custard
- Classic Sherry Trifle, almond biscuits
- Warm Chocolate Tarte, cotswold double cream
- Raspberry Pavlova, chantilly almond cream
- Sticky Berry Sponge Pudding, custard
- Richards Traditional Apple Pie, vanilla ice cream
- Sticky toffee Pudding, toffee sauce
- Profiteroles, chantilly cream, milk & white chocolate sauces
- Baked Vanilla Cheesecake with peach melba compote
- Christmas Pudding & classic Birds custard (December only)

Party
at BLAKELANDS

Standard Banqueting Menu Options

Please choose one starter & one dessert from the list and one of the main course choices below

Main Course

‘A’- Roast Leg of Shropshire Pork- £25.50 per person

salted crackling, sage & onion seasoning, roasted potatoes, buttered baby potatoes, caramelised apple puree & gravy with seasonal fresh garden vegetables.

‘B’- Roast topside of Pattingham Beef- £27.00 per person

Yorkshire pudding, horseradish cream, roasted potatoes, buttered baby potatoes, gravy & seasonal garden vegetables.

‘X’- Roast Turkey - £25.50 per person Pigs in blankets, honey roast parsnips, sage & shallot seasoning, roast & new potatoes, sprouts, carrots, peas & delicious poultry gravy.

(This Option, £26.75 during December, with crackers & mince pies)

Premium Banqueting Menu Options

Please choose two starters & two desserts from the list and one of the main course choices below.

These will be offered with the option of Welsh & Shire Vintage Cheese Platter for dessert as well.

Main Course

‘C’-Roast Leg of Lamb- £31.50 per person

Garden mint puree, roasted potatoes, buttered baby potatoes, lamb gravy & seasonal garden vegetables.

‘D’-Fillet of Beef- £43.75

Glazed shallots, Portobello mushrooms & claret infusion, duchess potatoes, roasted potatoes, & seasonal garden vegetables.

‘E’-Chicken Forestierre- £33.75 per person

Boned & skinned chicken breast with a sauce of forest mushroom, madiera & cream, roasted potatoes, duchess potatoes & seasonal garden vegetables.

‘F’-Poached Salmon Fillet- £37.50 per person

Chive asparagus & cream veloute, roasted potatoes, duchess potatoes & seasonal garden vegetables.

‘G’-Pan Fried Gressingham Duck Breast- £37.50

Ruby port infusion & spiced red cabbage, roasted potatoes, duchess potatoes & seasonal garden vegetables.

‘X2’- Festive Roast Turkey - £29.50 per person

Pigs in blankets, honey roast parsnips, sage & shallot seasoning, roast & new potatoes, sprouts, carrots, peas & delicious poultry gravy.

(This option, £30.75 during December, with crackers & mince pies)

Guidance Notes for your Celebration

Final numbers must be given no later than 3 weeks prior to your visit, this will then form the minimum amount payable for your Celebration

Access to the Hall is from 3.00pm to decorate / dress tables in preparation for your evening.

Guest Arrivals Strictly from 6.00pm

No access to Blakelands House is permitted

No access to Blakelands Grounds for Photography is permitted

All Bars close at 12.00 Midnight.

Please advise your group to arrive at our Main Entrance & Reception and not to the Lodge Restaurant Entrance.

1. We must ask that all groups choose one menu option only from the list provided.
2. Minimum numbers for your group must be confirmed no later than 2 weeks prior to your visit. This will be the minimum number charged & catered for.
3. A Deposit of 25% of your estimated total account is required to reserve the date you require. No reservations are accepted by us until receipt of your deposit.
4. Booking Fee's are non-refundable any later than 2 month prior to your visit.
5. All accounts must be prepaid, an invoice will be prepared and sent to you at 2 weeks following confirmation of your final numbers, this account must be settled before your visit, and all bookings are only accepted on this basis.
6. By prior arrangement, Company accounts may arrange to pay following the event subject to a 30 day maximum credit period, after which time credit charges of 5% will be levied.
7. Please give all relevant invoicing details at the time of booking.
8. If any individuals in your group are settling their own accounts for rooms etc, they will be asked to settle them upon departure.
9. During the evening, the Lodge Restaurant will be open to the general public.
10. All prices included in this package are current for 2017 and include VAT at 20.00%, and will be subject to any increase in VAT, while we try to maintain our prices for the full year, we do reserve the right to review prices due to economic conditions beyond our control.
11. All evening Bars will close at midnight.
12. Seating is available for up to 120 guests. Larger numbers are catered for only on this understanding.
13. Decorations must be restricted to tables only. No wall or ceiling decoration allowed
14. Standard celebration cakes made of sponge or fruit can be displayed & cut by the team. There will be an extra charge for non-standard cakes.
15. There will be an extra charge of £125 if you intend to have sweet tables/carts, chocolate fountains, popcorn machines etc.
16. Light suppers may not always be suitable when 1 meal serving is provided.



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