



The Lodge Dining Menu's 2019 Options for Parties & Special Occasions

**These Menus are available exclusively for groups of 16 up to 36 guests,
For Lunch or Evening Dinner.**

£10.00 per head deposit required upon booking

A Room Hire charge of £200 applies to all bookings

For Larger Groups, have you considered a private party in our Maltings Barn?

Excluding special dietary requirements, a maximum of 2 starters & 3 main course options may be chosen, a pre-order will be required for all courses.

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
Pork, Apple & Calvados Terrine, apple chutney & wholemeal toast
Silky Chicken Liver & Cognac Parfait, melba slices & house salad
Veloute of Woodland Mushrooms, garlic cream, ciabatta slice
Honeydew Melon Slices, crumbles of apple stilton, apricot veloute
Prawns & Smoked Salmon, cucumber salad & lemon mayonnaise
Crayfish Salad, lemon & dill mayonnaise

Dessert Trio's

We ask you choose one trio of desserts which will then be served to all guests. Guests can also pre-order a Cheese & biscuit Platter or Ice Cream Sundae to replace the trio.

The Favourites - Crème Brulee ~ Eton Mess ~ Chocolate Brownie

The Light Ones - Banoffee Cheesecake ~ Belgium Choux Bun ~ Mini Raspberry Pavlova

The Classics - Hot Apple Crumble & Custard ~ Mini Sherry Trifle ~ Crepe Suzette

The Cheesecakes - Raspberry & White Choc ~ Banoffee ~ Choc Orange

The Puddings - Mini Spotted Dick ~ Sticky Toffee Pudding ~ Rhubarb Crumble

or

Christmas Pudding & classic Birds brandy custard (December only)

OPTION 'A' CHICKEN FORESTIERRE, classic mushroom & madeira cream sauce.	£36.90 per person
OPTION 'B' ROAST CHICKEN, sage and onion stuffing & delicious poultry gravy.	£35.90 per person
OPTION 'C' CHICKEN CHASSEUR, simmered in red wine, herbs, mushrooms & shallots.	£35.90 per person
OPTION 'D' ROAST SHROPSHIRE TURKEY, chipolatas, sage and onion stuffing & cranberry.	£36.90 per person
OPTION 'E' ROAST LEG OF PORK, red onion and smoked bacon loaf, fresh apple compote & salted crackling.	£35.90 per person
OPTION 'F' ROAST TOPSIDE OF BEEF, Yorkshire pudding and horseradish crème.	£38.90 per person
OPTION 'G' ROAST LEG OF ENGLISH LAMB, fresh garden mint sauce & pan juices.	£40.20 per person
OPTION 'H' SALMON FILLET, chardonnay and cream veloute, hand cut chives.	£40.20 per person
OPTION 'J' DUCK BREAST, pan seared with an apricot and brandy glaze.	£42.90 per person
OPTION 'K' FILLET STEAK, caramelised onions, flatcap mushroom & Signature Sauce	£46.90 per person
OPTION 'L' HONEY GLAZED HAM, hand carved with a fresh parsley & cider cream sauce	£36.90 per person
OPTION 'M' STEAK & ALE PIE, slow oven braised beef in Enville Ale, a puffy hat & Cheesy Mash	£35.90 per person
OPTION 'N' BANGERS & MASH, Speciality Shropshire Pork Sausages, caramelised onion gravy & mashed potato	£35.90 per person
OPTION 'P' HUNTERS CHICKEN, chicken breast, wrapped back bacon, vintage cheddar, a smoky BBQ glaze & mashed potato. We recommend peas, carrots & broccoli	£37.40 per person
OPTION 'Q' ROAST SIRLOIN OF BEEF, hand carved & served with a merlot jus, caramelised onions and mushrooms & horseradish crème.	£43.90 per person

All main courses, unless stated, will be served with Roasted & Buttered Baby Potatoes and three seasonal vegetable options.

Tea & Coffee Service

Hot beverage service would be offered to all guests once they retire to the Lounge after dinner, standard tea & coffee at £2.70 per guest & will be added to your bar account.

Tea & coffee is also available individually from the Bar if not required for everyone.

Vegetarian & Vegan Menu Options @ £35.90

For Starters & Desserts, Chef will endeavour to provide an alternative similar to your main menu choice.

CHEESE & SPINACH PARCELS, Vintage Cheddar & spinach leaves combined and wrapped in puff pastry (ve & vg)

ROAST ONION & GOATS CHEESE SHORTCRUST TART, White wine veloute (ve)

STIR FRY VEGETABLES, Wok fried stir-fry served with wild rice (ve & vg)

MUSHROOM STROGANOFF, Mushrooms gently sauté with a little wine and brandy finished with cream, paprika & wild rice (ve & vg)

ROAST NUT LOAF, Grated carrot, rolled oats and mixed chopped nuts bound together, baked & topped with cheddar cheese (ve & vg) (n)

SPINACH, RICOTTA & PINENUT CREPE, Provencal sauce (ve) (n)

AUBERGINE & MUSHROOM ROAST, wild rice & basil (ve & vg)

ve – vegetarian / vg – vegan diet suitable

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 Dining Room is from one hour prior to your event to decorate / dress tables.

No access to Blakelands House is permitted

All Bars close at 12.00 Midnight.

1. We must ask that all groups choose no more than 2 starters & 3 main courses 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 reservation fee of £10.00 per head is required to reserve the date you require.
No reservations are accepted by us until receipt of your deposit.
4. Reservation Fee's are non-refundable any later than 1 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. Please give all relevant invoicing details at the time of booking.
7. If any individuals in your group are settling their own accounts for rooms etc, they will be asked to settle them upon departure.
8. All prices included in this package are current for 2019 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.
9. All evening Bars will close at midnight.
10. Decorations must be restricted to tables only. No wall or ceiling decoration allowed
11. 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.


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