

function menus 2015

Please browse our selected favourites below.

This format allows you to build a menu to your liking and to your budget.

These dishes are offered as a guide and can be altered to your liking.

All special diets/allergies are considered when compiling menus for special occasions and we will take your requests on board when finalising your compilation.

Canapés (5 per person)

An arrangement of dairy/non-dairy, vegetarian, seafood, meats etc on varying toasted breads £4.75

appetizers

Soup of your choice	£6.50
Chicken liver pate with red onion chutney and Melba toast	£6.75
Crayfish and avocado salad with Marie-rose sauce	£7.00
Fan of ripe melon with raspberry coulis and Champagne and fresh-fruit water ice	£6.50
Smoked mackerel pate with cherry tomatoes and lime and mango salad	£6.50
Wye valley smoked salmon with soft boiled quail's eggs and Keta caviar dressing	£8.00
Smoked duck breast salad with confit kumquats, young leaves and peppered raspberry dressing	£7.75
Wild mushroom selection and walnut salad with toasted pine nuts and fresh-spring watercress	£6.75
Baked flat field mushroom and goats cheese with beetroot salad and toasted brioche	£6.75
Chicken Caesar salad with Parmesan shavings, cherry tomatoes, watercress and croutons	£7.50
Feta cheese and water melon salad with toasted pine nuts and mango dressed leaves	£6.50

main dishes (inclusive of vegetables and chosen potatoes)

Roasted sirloin of Hereford beef with Yorkshire pudding and horseradish	£19.50
Roasted loin of Bromsberrow pork with leek and black pudding stuffing and Bramley sauce	£18.00
Roasted leg of Welsh hill-side lamb with fresh mint sauce	£18.50
Roasted leg of Welsh hill-side lamb studded with garlic and rosemary and with Burgundy jus	£18,50
Roasted free-range chicken with bread sauce, sage stuffing and gravy	£17.50
Braised Welsh lamb shank with red onion confit and sweet burgundy and redcurrant jus	£17.50
Supreme of chicken stuffed with brie, wrapped in Parma ham and with a rosemary sauce	£16.95
Supreme of chicken stuffed with apricots and with a Champagne and chive sauce	£16.95
Supreme of chicken on a bed of buttered young spinach leaves and with hot tomato salsa	£16.95
Coq au Vin. The classical chicken stew with root vegetables, garden herbs and Burgundy wine	£16.95
Pan-fried Barbary duck breast with oranges and a confit of sour cherries	£18.50
Grilled medallions of pork fillet with Calvados, sage and apple cream	£17.95
Grilled medallions of pork fillet with whole grain mustard and chive sauce	£17.95
Peppered, char-grilled fillet of Hereford beef with soft green peppercorns, Cognac and cream	£22.50
Char-grilled fillet of Hereford beef with fresh asparagus and Burgundy jus	£22.50
Beef Bourguignon. The classical beef stew with root vegetables, garden herbs and Burgundy wine	£18.75
Char-grilled haunch of venison with roasted garlic, blackcurrants, garden herbs and Port wine	£19.00

function menus continued...

sorbet course

All of our water-ices are made in-house and to-order £3.95

fish course

Utilizing traditional cuts of sole/sea bass/scallops etc from £9.50

fish dishes (inclusive of vegetables and chosen potatoes)

Scottish salmon fillet, Chardonnay poached, on a bed of asparagus and with Hollandaise sauce	£17.75
Scottish salmon fillet, baked with roasted vegetables and with crab bisque	£17.75
Sea Bass fillets, grilled and served with roasted vegetables and with crab bisque	£18.50
Sea Bass fillets, grilled and served with braised fennel and lime beurre-blanc	£18.50
Halibut steak, grilled with chive butter and with steamed spinach	£19.50

(This is just a few of what can be available)

vegetarian dishes

Tart of leeks, cranberries, cashew nuts and toasted brie	£16.50
Pasta, tomato, vegetable and cheese bake	£16.50
Baked field mushroom and goats cheese with pimento confit	£16.50
Vegetables, nuts and ginger stir-fry with soy sauce	£16.50

desserts

all desserts priced @ £6.75

Soft-fruits fresh fruit salad with saffron and vanilla ice-cream	
Crème brûlée	
Chocolate ganache and Griottine cherry tart	
Suchard chocolate and Grand-marnier mousse	
Tarte au citron	
Profiteroles with warm chocolate and orange sauce	
Strawberry and passion fruit vacherin (meringue nest and thickened cream)	
Vanilla cheesecake with your choice of fruits	
Bramley apple crumble with sauce Anglais	
Cheese plate with celery, fruits, quality biscuits and flat-breads	£7.75

tea/coffee (various infusions available)

With home-made petit four £3.25

Buffet menus

Dressed buffet @ £29.50 pp

Poached and dressed Scottish loch Salmon

Honey-roasted Worcestershire ham

Medium roasted sirloin of Hereford Beef

Roasted turkey breast

Vegetarian quiche

Hot English new potatoes **OR** jacket potatoes

Various salads inc; Pasta and prawns / Savoury rice / Coleslaw / Beetroot and onion

Mixed leaf salad with tomatoes and Spring onions

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Fresh Fruit Salad

Dark Chocolate Mousse and English strawberries **OR** Profiteroles with chocolate sauce

Raspberry and passion fruit mini meringue nests with thick cream

Coffee /tea in the lounge

Dressed buffet @ £24.50 pp

Honey-roasted Worcestershire ham

Medium roasted sirloin of Hereford Beef

Roasted turkey breast

Vegetarian quiche

Hot English new potatoes **OR** jacket potatoes

Various salads inc; Pasta and prawns / Savoury rice / Coleslaw / Beetroot and onion

Mixed leaf salad with tomatoes and Spring onions

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Fresh Fruit Salad

Dark Chocolate Mousse and English strawberries **OR** Profiteroles with chocolate sauce

Raspberry and passion fruit mini meringue nests with thick cream

Coffee /tea in the lounge

Finger buffet @ £16.50pp* / £21.00pp

*Assorted sandwiches of smoked salmon and cucumber, roasted ham and wholegrain mustard,

*tuna and mayonnaise, free-range egg mayonnaise

*Vegetarian quiche,

*Mini beef and horseradish wraps

*Worcestershire pork and herb chipolatas

*Hot Chicken liver tartlets

*Mini savoury pork pies

*Mixed Indian savoury selection (Onion Bhaji/Vegetable samosas/Chicken pakoras)

Mini fishcakes with Aioli

Mini smoked salmon wraps

Meat balls with spicy coriander and tomato sauce

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*Fruit scones with strawberry jam and thick cream and various cakes

*Selected additional desserts** (additional cost of £6.75 pp)

*Coffee /tea in the lounge

Hog Roast @£13.50pp (£9.50pp without the salads)

with a selection of salads. Bap style rolls, apple sauce and sage stuffing

Roasted Pork loin can be substituted with *beef (*£3.00 supplement), bacon or home-made burgers or a combination by arrangement

Finger buffet/cream tea @ *£9.95pp for Funeral receptions only
***£12.50pp** for Afternoon teas

Assorted sandwiches from
smoked salmon and cucumber, roasted ham and wholegrain mustard, tuna and mayonnaise,
free-range egg mayonnaise, Cheese and tomato
Fruit scones and strawberry jam and thick cream and various cakes
Tea and coffee

Finger buffet@ *£7.95pp for Funeral receptions only
***£9.95pp** for Afternoon teas

Assorted sandwiches from
smoked salmon and cucumber, roasted ham and wholegrain mustard, tuna and mayonnaise,
free-range egg mayonnaise , Cheese and tomato
Tea and coffee

All the above menus are for guidance and as a starting point. Menus can be composed to suit the individual needs and occasion with content and price being adjusted accordingly.

**(for marquee receptions only- we apply an additional charge of £5.00 per person for the main meal (hot or buffet) , to cover the additional staffing required to service the event)*

drinks packages

All reception requirements vary to suit individual tastes and occasions
and as such we tend to build a bespoke package to suit yourselves.

It would be customary to offer your guests an arrival drink, wine and water with the meal, a bar allocation during the event (either credit to account or cash) and a drink to toast the occasion after dessert has been taken but before coffee, as everyone will still be seated and speeches may be offered.

On this note we list a few ideas which can then be expanded upon to suit the day.

canapés (5 per person)

An arrangement of dairy/non-dairy, vegetarian, seafood, meats etc on varying toasted breads £4.75

on arrival

Pimms cocktails	£6.25
Bucks fizz (Prosecco)	£6.85
Framboise Champagne cocktails	£8.95
Cassis Champagne cocktails	£8.95
Jugs of fresh fruit juice 1.5ltr	£15.50
Fruit juice cocktails	£4.25
Hot Punch/Mulled wine	£4.95
Bar on arrival	cash or to account

with the meal and corkage

a selection of red and white wines can be pre-selected from our wine list

(We do allow the use of your own wines (No ales or spirits) however, we will charge corkage of £12.00 per bottle of wine and £20.00 per bottle of Champagne/sparkling wine)

We cannot allow the corkage facility to be used during December and we reserve right to apply this rule at any time

Malvern sourced spring water 1ltr

£3.95

the toast

Champagnes and sparkling wines are available for you to pre-select from our wine list

When compiling your menu,
it is generally expected that a single appetizer, main dish and dessert are chosen for your party if more than 40 guests, however, if you wish for a choice for your guests, then a maximum of 2 of each can be available (only for parties of up to 40 persons) but choices must be made beforehand. Final choices/numbers on all functions must be received 7 days before the event and these will be the amount chargeable on the day.

A non-returnable deposit may be required upon booking to secure the function.
(All dishes are made by our chefs on the premises and every effort is made to ensure that the ingredients are traceable and are not genetically modified.)

We cannot guarantee that our food is trace nut free)

All prices shown include VAT @20%.

We do not charge room-hire nor do we add service charge on in-house functions, however, with wedding receptions within the hotel building, we reserve the right to apply a service charge of £5.00 per person if the food costs are less than £28.50 per person.

Function balances of more than £1000, settled by a credit will be subject to a 2% surcharge.

(A debit card will not incur surcharge)

Any gratuities offered are shared fairly amongst the staff involved on the day

Conference and Day delegate rate details

Full Day Delegate Rate @ £39.50 pp (Minimum 6 persons)

includes use of the premises from 9am to 5pm as reqd;

and includes all light refreshments (Tea/Coffee and biscuits, mineral water and cordials),

a buffet lunch (to the value of £24.50) or a 2 course cooked lunch of a pre- chosen style.

Reduced Day Delegate Rate @ £21.50pp (Minimum 8 persons)

includes use of the premises from 9am to 5pm as reqd; and includes all light refreshments

(Tea/Coffee and biscuits, mineral water and cordials)

Room Hire only

Restaurant or Lounge 10.00 am / 4.00pm £200.00 or £40.00 per hour

Refreshments extra

Conference room 10.00 am / 5.00pm £150.00 or £35.00 per hour

Refreshments extra

**For help or more information,
please contact either Chris or Barbara at The Cotford Hotel, Malvern on 01684 57 24 27**

www.cotfordhotel.co.uk

(Updated October 2012)