



function menus 2017

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 .

When compiling your menu,

it is generally expected that a single appetizer, main dish and dessert are chosen for your party if more than 39 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 39 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 prices shown include VAT @20%.

We do not generally charge room-hire nor do we add service charge on in-house functions, (Marquee receptions however, do carry a £5.00 cover charge to assist with the extra staffing required.

With wedding receptions we politely request that a minimum spend of £29.50 per person on food is adhered to)

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

Children under 8 years old eating from this menu are entitled to a one-third reduction on the prices quoted.

canapés (5 per person)

An arrangement of dairy/non-dairy, vegetarian, seafood, meats etc on varying toasted breads £4.95

appetizers

Soup of your choice	£6.50
Chicken liver pate with pickled vegetables and savoury Granola	£6.75
King prawn and avocado salad with Marie-rose sauce	£7.50
Fan of ripe melon with raspberry coulis and Champagne and fresh-fruit water ice	£6.50
Smoked mackerel Rilette with cherry tomatoes and lime and mango salad	£6.50
Wye valley smoked salmon with soft boiled quail's eggs and Keta caviar dressing	£8.50
Smoked duck breast salad with confit kumquats, young leaves and peppered raspberry dressing	£7.95
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	£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	£20.00
Roasted loin of Bromsberrow pork with leek and black pudding stuffing and Bramley sauce	£19.00
Roasted leg of Welsh hill-side lamb with fresh mint sauce	£18.00
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	£17.75
Braised Welsh lamb shank with red onion confit and sweet burgundy and redcurrant jus	£17.95
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	£24.50
Char-grilled fillet of Hereford beef with fresh asparagus and Burgundy jus	£24.50
Beef Bourguignon. The classical beef stew with root vegetables, garden herbs and Burgundy wine	£19.75
Char-grilled haunch of venison with roasted garlic; blackcurrants, garden herbs and Port wine	£21.00

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
Fillet of Cod steak, grilled with chive butter and with steamed spinach	£18.50

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

vegetarian dishes

Tart of leeks, confit red onions, cashew nuts and toasted brie	£17.50
Pasta, tomato, vegetable and cheese bake	£17.50
Baked field mushroom and goats cheese with pimento confit	£17.50
Vegetables, nuts and ginger stir-fry with soy sauce	£17.50

desserts

all desserts priced @ £6.95

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	£8.75

tea/coffee (various infusions available)

With home-made petit four	£3.95
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buffet menus

Superior dressed buffet @ £32.00 pp

Poached and dressed Scottish loch Salmon
Honey-roasted Worcestershire ham
Medium roasted sirloin of Hereford Beef
Roasted turkey breast
Hot dish of either Coq au Vin with Hot English new potatoes
or Chilli Con Carne with savoury rice
Vegetarian quiche
Hot English new potatoes,
Various salads inc; Pasta and prawns / Savoury rice / Coleslaw / Beetroot and onion
Mixed leaf salad with tomatoes and Spring onions
-oOo –
Fresh Fruit Salad
Dark Chocolate Mousse and English strawberries,
Profiteroles with chocolate sauce
Raspberry and passion fruit mini meringue nests with thick cream
Coffee /tea in the lounge

The House dressed buffet @ £27.50 pp

Honey-roasted Worcestershire ham
Medium roasted sirloin of Hereford Beef
Roasted turkey breast
Hot dish of either Coq au Vin with Hot English new potatoes
or Chilli Con Carne with savoury rice
Vegetarian quiche
Hot English new potatoes,
Various salads inc; Pasta and prawns / Savoury rice / Coleslaw / Beetroot and onion
Mixed leaf salad with tomatoes and Spring onions
-oOo –
Fresh Fruit Salad
Dark Chocolate Mousse and English strawberries,
Profiteroles with chocolate sauce
Raspberry and passion fruit mini meringue nests with thick cream
Coffee /tea in the lounge

finger buffet @ £18.50pp* / £23.00pp

*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
*Chicken Satay skewers
*Mini savoury pork pies
*Sausage rolls
*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
oOo –
*Fruit scones with strawberry jam and thick cream and various cakes
Selected additional desserts (additional cost of £6.95 pp)
*Coffee /tea in the lounge

hog roast @£12.50pp (£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 @ *£12.50pp for Funeral receptions only

***£15.00pp** for Afternoon teas in the lounge

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@ *£9.50pp for Funeral receptions only

***£10.50pp** for Afternoon teas in the lounge

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 cover charge of £5.00 per person (hot or buffet), to cover the additional staffing required to service the event)*

(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)

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 £4.95

on arrival

Pimms cocktails	£6.25
Bucks fizz (Prosecco)/Champagne	£6.85/9.95
Framboise Champagne cocktails	£9.95
Cassis Champagne cocktails	£9.95
Jugs of fresh fruit juice 1.5ltr	£15.50
Fruit juice cocktails	£4.25
Hot Punch/Mulled wine	£5.25
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
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the toast

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

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

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 November 2016)