



**Thank you for considering Beeston Fields.**

We want to make sure your event is just what you want it to be. This pack will provide you with the information you need to make the right choices and to ensure your expectations are met.

We know what works best and we can help you with the planning.

**The first choice is catering.**

Do you want a buffet style meal or a dinner served at your table? There are three different types of buffet: Hot, Cold and Finger.

**Dining options** - gives you the options for each of these with the price for each. Our Chef has carefully selected each option to ensure a balanced variety. Choose which one meets your budget. Menus for dinners and lunches are also included.

**Room layout options** - describes the options for different sizes of event.

Once you have decided what type of meal you would like, you need to decide on how you would like the room to be laid out and the seating arrangements. This will make all the difference to the enjoyment of your event. Our staff have lots of experience and will be happy to advise you on what works best for different occasions.

**Drinks Options** - Would you like us to provide wine, beer or soft drinks?

**Drinks** - gives examples of prices for wine and beers. Unlike many places we do not 'load' our drink prices for functions. The prices are the same as you would pay at the bar.

**Other options** - Are you having entertainment, disco, band? Would you like table decorations? A celebratory cake?

You are welcome to provide your own but if you want us to do it, here are some ideas.

The key to a successful event is making the best choices within your budget. Our hospitality team will be pleased to help. The information in this pack is designed to give you the pointers for a successful discussion and make sure you don't forget anything.

**Please call Gary Dunkley, Food & Beverage Manager,**

**Beeston Fields, on 01159 257 062**

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**This section gives you the information you need to decide the eating options for your function and decide the price you want to pay.**

**There are four choices for eating:**

- **A 'sit down dinner or lunch'**
  - **A Hot buffet**
  - **A Cold buffet**
  - **A Finger buffet**

**Each of these options has a number of alternatives at different prices.**

**If you want advice as to which option is best for your function, just talk to our Hospitality team.**

# Dinner and Lunch Menus

## The Henry Cotton

Choose ONE option from each section of starters, main courses and desserts

3 course option – from £19.50

2 course option – from £15.25

Should you want to offer 2 choices for starter, main course & dessert, a supplement of £1.50 per person will apply

### Starters

Roasted vegetable soup topped with herbed croutons

Classic prawn cocktail with brown bread and butter

Fan of melon with fruits of the forest compote

Chicken liver parfait served with Cumberland Sauce and Melba toast

### Mains

Pan seared chicken supreme with a mushroom, shallot and bacon sauce

Slow roasted loin of pork topped with Dijon mustard and Chinese five spice and a port and thyme jus

Oven baked fillet of salmon with white wine cream and dill sauce

Mushroom stroganoff with a timbale of braised rice

### Desserts

White chocolate mousse topped with mixed berry compote

Vanilla crème Brule served with homemade short bread

Treacle sponge and custard

Selection of cheeses and biscuits (£2.25 supplement)

Freshly brewed coffee and mints (£1.95 supplement)

## The Sam Snead

Choose **ONE** option from each section of starters, main courses and desserts

**3 Course Option - from £23.95**

**2 course option – from £19.95**

**Should you want to offer 2 choices for starter, main course & dessert, a supplement of £1.50 per person will apply**

### Starters

Cream of leek and potato soup topped with julienne leeks

Chicken, ham and cider terrine with toasted Focaccia

Smoked mackerel mousse set on mixed leaves with a horse radish dressing

Roasted pepper and goats cheese brushetta with basil oil

### Mains

Trio of lamb cutlets served with a rich red wine and mint reduction

Breast of chicken filled with leeks with a whole grain mustard sauce

Pan seared fillet of sea bass with a tomato and olive sauce

Plum tomato tarte tatin with rocket leaves

### Desserts

Summer fruit pudding with mascarpone cheese

Lemon meringue pie, pouring cream

Spotted dick and custard

Selection of Cheeses and biscuits (£2.25 supplement)

Freshly brewed coffee and mints (£1.95 supplement)

## The Arnold Palmer

Choose **ONE** option from each section of starters, main courses and desserts

**3 Course Option - from £26.75**

**2 course option – from £22.50**

**Should you want to offer 2 choices for starter, main course & dessert, a supplement of £1.50 per person will apply**

### Starters

Potato and watercress soup garnished with mini chips

Smoked haddock and mackerel tian with dill & horseradish topped with crème fraiche

Chicken and spinach roulade set on dressed leaves with a sweet pepper dressing

Leek and cheddar tartlet with a herb salad

### Mains

Rosemary braised lamb shank with a rich redcurrant reduction

Chicken breast stuffed with mozzarella and pesto wrapped in Parma ham with a tomato sauce

Cajun seasoned cod fillet with a citrus butter sauce

Wild mushroom risotto with parmesan shavings

### Desserts

Classic glazed lemon tart with strawberry sorbet

Individual chocolate trifle topped with black cherry compote

Traditional bread and butter pudding and custard

Selection of Cheeses and biscuits (£2.25 supplement)

**Freshly brewed coffee and mints (£1.95 supplement)**

## The Jack Nicklaus

Choose **ONE** option from each section of starters, main courses and desserts

**3 Course Option - from £29.95**

**2 course option – from £25.50**

**Should you want to offer 2 choices for starter, main course & dessert, a supplement of £1.50 per person will apply**

### Starters

Roasted plum tomato and basil soup topped with mini parmesan croutons

Confit duck spring rolls served on oriental noodles with hoi sin sauce

Oven baked field mushroom filled with red onion marmalade glazed with stilton

Thai style fish cake set on picked leaves with a sweet chilli dressing

### Mains

Rump of lamb marinated in garlic and rosemary set on a potato puree with a red wine and mint sauce

Pan seared cod and sea bass with prawn, mussel and saffron butter sauce served with sauté new potatoes.

Char grilled 8oz rib eye steak with home cut chips and a green pepper corn sauce.

Roasted vegetable and bean ragout with a pea and herb rice topped with julienne peppers

### Desserts

White chocolate truffle torte garnished with raspberries drizzled with light and dark chocolate sauce

Orange and passion fruit Bavarois, orange and passion fruit mousse served with a soft fruit coulis

Fresh fruit platter topped with a vanilla pod ice cream

Camembert stuffed with garlic and rosemary drizzled with port served warm with water biscuits (£1.95 supplement)

**Freshly brewed coffee and mints (£1.95 supplement)**

# Buffets

We have three choices for self service buffets – hot, cold or finger buffets.

Each buffet has a number of options at different prices for you to choose from.

## Hot Buffets

Please select 3 items from the following:

### The Faldo – from £18.50

Spaghetti Bolognese  
Vegetable lasagne  
Chilli con carne  
Pork & apple cobbler  
Lemon chicken  
Thai green curry (seafood or chicken)

### The Lyle - from £20.75

Pork stroganoff  
Beef bourguignon  
Seafood & zucchini fricassee  
Aromatic spiced lamb  
Lancashire hot pot

Each additional selection is:

From £6.95 per person.

From £6.95 per person

All hot buffets are served with the following:-

- Steamed Rice or Jacket potatoes or Dauphinoise Potatoes or Pasta
- Mixed Salad with vinaigrette dressing
- Freshly baked bread rolls and butter

## Cold Buffets

Choose 3 items from the following:

### The Torrance – from £18.50

Slow cooked ham  
Roast beef  
Seafood platter  
Selection of quiches  
Gala pie

### The Woods – from £20.75

Sugar baked gammon  
Roast sirloin of beef  
Whole dressed poached salmon  
Selection of individual filled tartlets  
Hand raised pork pie

Each extra item:

From £6.65 per person

From £6.95 per person

All cold buffets are served with the following:

Dressed mixed salad  
Couscous salad  
Pasta salad  
Tomato and red onion salad  
Freshly baked bread roll and butter.

Coleslaw  
Cucumber mint yogurt  
Rice salad  
Potato salad or minted new potatoes

### Desserts for both Hot and Cold buffets

Choose 3 from the following – from £4.95

Glazed tarte au citron + Chantilly cream  
Brandy snap basket filled with lemon mousse + compote of soft berries  
Crème brulee + shortbread biscuits  
Vanilla cheesecake + chocolate sauce  
Poached pear with Chantilly cream  
Chocolate fudge cake

Fresh filter coffee & mints - £1.95 per person

## Finger buffets

### All Finger buffets include the following:

Selection of crudities & dips  
Selection of filled soft finger rolls

Nachos & sour cream  
Crisps and nibbles

### Plus 5 items from the following:

#### The Garcia – from £11.50

Marinated chick drumsticks  
Cajun salmon skewers  
Home made mini quiches  
Chipolata sausages in honey mustard glaze  
Homemade seasoned potato wedges  
Vegetable Samosas  
Red pepper & goat cheese crostini

#### The Montgomery – from £15.50

Smoked salmon & cream cheese blinis  
Chicken satay skewers + peanut dip  
Home made sausage roll + red onion marmalade  
Sesame prawn toast  
Indian selection  
Oriental dim sums + soy sauce  
Scottish smoked salmon canapés

**Each extra item - £2.50 per person**

**Each extra item - £3.25 per person**

#### The Harrington - £17.95

Lamb kebabs + spicy tomato sauce  
Mini croissant + sun dried tomato & pesto  
Skewered tiger prawns + sweet chilli sauce  
Sticky teriyaki pork spare ribs + sesame seeds  
Chipolata sausages  
Mini pancakes with shredded duck + plum sauce  
Filo parcels with ricotta cheese, black olives & fresh basil

**Each extra item - £3.75 per person**

#### Desserts for Finger buffets - Choose 3 for £4.25

Mini mince pies  
Mini chocolate éclairs  
Chocolate brownies  
Iced fancies  
Fresh fruit platter with crème fraiche

**Fresh filter coffee & mints - £1.95 per person**

## Room layouts

Our Sun lounge overlooking the golf course is a very flexible space and can be laid out in a number of different ways to suit your event.

Functions ( up to 120) can be accommodated as follows:

- Reception style – 120
- Mixture of rectangular & round tables – 80
- All round tables – 80

Our intimate, oak panelled dining room can also accommodate:

- 2 long tables – 32
- Round tables – 24

Please discuss your requirements with our hospitality team who will be happy to advise.

## Drinks

### **WEDDING DRINKS PACKAGES (PER PERSON):**

#### **Drinks Package A - £13.95**

*Glass of Bucks Fizz or Sparkling wine upon arrival  
1/2 bottle of house red or white  
Glass of Sparkling wine for toast*

#### **Drinks Package B - £15.95**

*Glass of Pimms upon arrival  
1/2 bottle of house red or white  
Glass of Sparkling wine for toast*

#### **Drinks Package C - £18.25**

*Glass of Sparkling rose wine upon arrival  
1/2 bottle of house red or white  
Glass of Champagne for toast*

**Alternatives available on request.**

For all other functions wine prices should be discussed with our hospitality staff.

### **Beers**

Tribute - £3.45

Guest beer - £3.30

Banks bitter - £2.90

Fosters lager - £3.25

Kronenbourg lager - £3.50

Guinness - £3.50

Marstons Smooth - £3.10

Unlike many of our competitors we do not “load” our drink prices for functions. These are the prices you would pay at the bar.

## Other options

Do you require entertainment?

If you do we can recommend either a live band or a DJ. How about a table Magician? The choice is yours. You may supply your own entertainment but there will be a small charge and they must have a PAT test certificate and insurance.

We can also supply:

- Table decorations
- Balloons etc.
- Table plans & seating plans.
- A celebratory cake

Again our hospitality staff will be pleased to talk you through the options and the prices.

## Room hire charges

There is a room hire charge of £300. For large functions this is negotiable depending on the food spend.

**A Wedding Breakfast and an Evening Reception in the same day attract a room hire charge of £650 whatever the total cost.**

**For a Wedding breakfast and an Evening Reception from May to September there will be a minimum charge of £3,000 for a Saturday booking.**

**For a Wedding Evening Reception from May to September there will be a minimum charge of £1,950 for a Saturday booking.**

## Deposits

**For all functions we require a 20% (minimum of £250) non returnable deposit to confirm the booking. A further 30% is required 4 weeks in advance with the balance after the event.**

For weddings the above applies except that full payment is required 4 weeks before the event.