PRESTWOLD HALL

LEICESTERSHIRE

RELAXED DINING

These menus are designed for a more casual and relaxed affair, with a wide range of selection to suit all for a laid-back atmosphere.

TAPAS & PAELLA

This menu is available all year round

£86.50

STARTER

Sharing boards served at the table

*Please choose **three** of the below:*

Spanish Tortilla
Padron Peppers
Serrano Ham

Mini Chorizo
Patatas Bravas
Gambas Pil Pil

Marinated Anchovies
Pepperdew Peppers
Manchego Cheese

All served with Olives, Warm bread, Romesco dip & Aioli mayonnaise

MAIN

Cooked al fresco in tradional paella pans & served buffet style
*Please choose **two** of the below:*

Meat Paella
with Chicken, Chorizo & Mediterranean Vegetables

Seafood Paella
with Sliced Monkfish, King Prawns, Mussels, Clams & Calamari

Vegetable Paella
with Seasonal Garden Vegetables, Saffron & Herbs

Mushroom Paella
Assorted Wild & Button Mushrooms, Piquillo Peppers, Long Stem Artichokes and Piment D'espelette

All served with Wild Rocket & Romaine Lettuce Salad & a Marinated Cherry Tomato Salad

DESSERT

Individual Desserts
*Please choose **two** of the below:*

Crème Catalan

Red Fruit Pavlovas

Passionfruit Possets

Fresh Fruit Salad
with Blood Orange Syrup

Cheese Boards
with Chutney & Crackers

Profiteroles
with Chocolate Sauce

Dark Chocolate Truffle Tortes

Triple Chocolate & Brown Sugar Brownies

GARDEN PARTY

Dine like the English gentry with an informal small plates dining experience of beautifully crafted foods in Prestwold Hall's gardens.

£86.50

STARTER

*Choose **four** canapés from any of our canapé menus*
To be served during your drinks reception

MAIN

Served on stations around the garden

En Croute Station

Salmon
Salmon and Scottish Shellfish
Baked in Butter Puff Pastry

Mushroom & Butternut Squash (V)
Mushroom, Butternut Squash &
Wild Rice Baked in Butter Puff Pastry

Both served with Little Gem Leaves in White Balsamic

Picnic Station

Fillet of Beef
Cold Beef with Horseradish
& Tarragon Crème Fraiche

Poached Chicken
with Coronation Dressing

Frittata (V)
Courgette & Goats
Cheese Frittata

Tart (V)
Montgomery Cheddar &
Slow Roasted Onion Tart

All served with Asaragus, Peas & French Beans in a Creamy Dressing, Roasted Baby Potatoes (v)

Grazing Station

Salad of roasted vegetables & pesto, garden vegetables crudites and salad leaves, freshly baked breads, hummus with pomegranate & toasted seeds, aioli mayonnasie, roasted aubergine & sesame dips (VV)

DESSERT

English Strawberries
with Shortbread & Jersey cream

Cloudy Lemonade Jellies
with Syllabub & Raspberries

Ice Cream Trike
A choice of Four Flavours

BBQ

Served buffet style, dig into this Feast of classic BBQ items to suit all your guests! Go all out on the main event and finish on something sweet.

£81.50

MAIN

Beef Brisket
Slow Cooked Louisiana Style Beef Brisket

Roast Chicken
Cajun Spiced Spit Roast Chicken with a Smoked Paprika & Lime Butter

Seafood Skewers
King Prawn, Calamari & Sweet Chili Skewers

Baby Back Ribs
with a Bourbon Glaze

Sweet Potato Kebab (VV)
with a Mango BBQ Sauce

SIDES

Hassleback Potatoes with Sour Cream & Spring Onions
Wedge Salad with Crumbled Blue Cheese & Crispy Onions
Dressed Cherry Tomatoes & Cucumber Salad
Crunchy Buttermilk Ranch Salad
Southern Fried Gravy
Grilled Corn on the Cob
Brioche Buns & Cornbread

Served with a Selection of Dips, Sauces & Relishes

DESSERT

Individual Desserts

Mississippi Mud Pie
Caramelised Banoffee Pie

ADD A STARTER FOR £8.00