

Valid from January 2010

## CONFERENCE & BANQUETING INFORMATION

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**For further information or assistance, please contact:-  
The Conference Office, David Roberts or Alexandra Townend  
Tel: 01482 672672 or 01482 652616**

*WILLERBY MANOR HOTELS LTD – Valid from January 2010*

**MEETING ROOM HIRE CHARGES**

The following room hire charges include ½ litre of mineral water per person, assorted sweets, pads and pencils.

<b>PAVILION SUITE</b>	Half Day / Evening	£390.00
	9.00 am - 5.30 pm	£600.00
	9.00 am - 11.00 pm	£650.00
<b>TALBOT SUITE</b>	Half Day / Evening	£270.00
	9.00 am - 5.30 pm	£400.00
	9.00am -11.00 pm	£460.00
<b>MARGAUX SUITE or JOHNSON SUITE</b>	Half Day / Evening	£100.00
	9.00 am - 5.30 pm	£130.00
	9.00 am - 11.00 pm	£150.00
<b>WILBERFORCE SUITE</b>	Half Day / Evening	£80.00
	9.00 am - 5.30 pm	£95.00
	9.00am - 11.00pm	£110.00

**SYNDICATE ROOMS:**

<b>PALMER SUITE or LATOIR SUITE or LEGAT SUITE or HERMITAGE SUITE or BORDEAUX SUITE or BURGUNDY SUITE or CHABLIS SUITE or SHIRAZ SUITE or THE CONSERVATORY</b>	10.00am - 4.00pm	£75.00
	9.00am - 5.30pm	£95.00
	9.00am -11.00pm	£120.00

<b>COFFEE, TEA &amp; BISCUITS</b>	£1.95 per person per serving
<b>ADDITIONAL MINERAL WATER</b>	£1.70 for 330ml or £3.80 for 1 litre

**CONFERENCE ROOM INFORMATION**

ROOM NAME		PAVILION SUITE	TALBOT SUITE	MARGAUX SUITE	JOHNSON SUITE	WILBERFORCE SUITE	SYNDICATE SUITES (X8)
<b>FLOOR LEVEL</b>		Ground	Ground	Ground	2 <sup>nd</sup>	2 <sup>nd</sup>	Ground, 1 <sup>st</sup> & 2 <sup>nd</sup>
<b>LENGTH</b>	<b>FT</b>	88'	70'	28.4'	28.4	21.6'	Available on request
	<b>M</b>	25 m	20 m	8 m	8m	6m	
<b>WIDTH</b>	<b>FT</b>	63'	25'	15.6-24	15.6-24	17.6'	Available on request
	<b>M</b>	18 m	7.14m	4.4-6.8	4.4-6.8	5 m	
<b>AREA</b>	<b>FT</b>	5544 sq	1750 sq	450 sq	450 sq	376 sq	Available on request
	<b>M</b>	450 sqm	143 sqm	49 sqm	49 sqm	30 sqm	
<b>HEIGHT</b>	<b>FT</b>	8.9'	9'	8.9'	11.6'	9'	Available on request
	<b>M</b>	2.5 m	2.57 m	2.5 m	3.28 m	2.57 m	
<b>CAPACITY</b>							
THEATRE		500	200	40	40	30	10-30
CLASSROOM		200	80	24 max	24 max	15	2 – 15
BOARDROOM		100	60	24 max	24 max	18	5 – 18
U-SHAPE		150	35	15	15	8	-
LUNCH/DINNER		400	120	30	30	18	-
DINNER DANCE		350	120	--	---	--	-
CABARET (*)		250-300	70-80	24 max	30 max	--	-
<b>LIGHTING</b>							
CONTROLS IN ROOM		YES	NO	NO	YES	YES	YES
DIMMERS		YES	YES	YES	YES	YES	NO
BLACKOUT WINDOWS		7 FRENCH	2	3	5	2	YES
<b>SOUND SYSTEM</b>		YES	YES	NO	NO	NO	NO
<b>No. OF 13A SOCKETS</b>		20	22	6	10	2	Available on request
<b>DOOR HEIGHT</b>	<b>FT</b>	2 x 6.9'	2 x 6.6	2 x 6.9	6.6'	6.8'	Available on request
	<b>M</b>	2 x 1.92	2 x 1.9	2 x 1.92	1.90	1.91	
<b>DOOR WIDTH</b>	<b>FT</b>	2 x 2.6'	2 x 2.6	2 x 2.6'	2.6'	3.1'	Available on request
	<b>M</b>	2 x 0.71	2 x 0.71	2 x 0.71	0.71	0.86	
<b>VEHICLE ACCESS</b>		YES	YES	YES	NO	NO	NO
<b>ACCESS FOR DISABLED</b>		YES	YES	YES	NO	NO	NO
<b>MISC.</b>							
BAR		YES	YES	YES	NO	NO	NO
PHONE PTS		2	1	1	1	1	1
AIR COND.		YES	YES	YES	C.H.	C.H.	CH/EXT

(\*) Cabaret numbers depends on the numbers around table, back projection, staging etc

**EQUIPMENT HIRE CHARGES**

24in SCREEN TV		@	£ 36.50 per day
DATA PROJECTOR		@	£ 100.00 per day
OVERHEAD PROJECTOR		@	£ 21.00 per day
SCREENS (5ft)		@	£ 17.00 per day
FLIPCHART & PENS		@	£ 17.00 per day
PHOTOCOPYING	B/W	@	£ 0.22 per page
	Colour	@	£ 0.62 per page
FAX	Outgoing	National	@ £ 1.60 per sheet
		European	@ £ 2.60 per sheet
		International	@ £ 4.10 per sheet
		Incoming	Free of charge
TELEPHONE		@	£0.25 per unit
WIRELESS INTERNET		@	£3.00 – 1 hour
			£5.00 – 4 hours
			£10.00 – 24 hours

*Note: If you intend to use your own Radio Microphone, please do not use wavelengths 173.8 or 175.0 as they are already in use in other areas of the Hotel and may cause interference.*

**DELEGATE RATES**

**STANDARD DAILY DELEGATE RATE**

To include: Morning coffee, tea and biscuits  
A buffet lunch with dessert and coffee (see menu attached)  
Afternoon tea, coffee and biscuits  
Hire of the main meeting room  
Use of Health Club facilities on the day of the meeting

..... **at a cost of £33.25 per delegate**

- Any equipment required will be charged as ordered, please see the equipment list enclosed.
- Any additional coffee, tea and biscuits required will be charged at a cost of £1.50 per person.

**Dinner Bed & Breakfast                      £115.00 Single Occupancy**

**EXECUTIVE DAILY DELEGATE RATE**

To include:  
Unlimited coffee, tea and biscuits  
Unlimited iced tap water  
A buffet lunch with dessert and coffee (see menu attached)  
Fruit Baskets (minimum 3 types of fruit)  
Hire of the main meeting room  
Stationery Pack  
LCD Data Projector & Screen  
Flip Chart  
Internet Access  
Use of Health Club facilities on the day of the meeting

..... **at a cost of £42.00 per delegate**

# 24 HOUR EXECUTIVE DELEGATE RATES

- To include: A three course Table D'Hote dinner
- Overnight en-suite accommodation
- Unlimited coffee, tea and biscuits
- Unlimited iced tap water
- A buffet lunch with dessert and coffee (see menu attached)
- Fruit Baskets (minimum 3 types of fruit)
- Hire of the main meeting room
- Stationery Pack
- LCD Data Projector & Screen
- Flip Chart
- Use of Health Club facilities on the day of the meeting

*..... at a cost of £156.00 per person*

## Minimum numbers for delegate rates to apply are as follows:

Pavilion Suite.....	35
Talbot Suite .....	20
Margaux/Johnson/Wilberforce Suite.....	6

LUNCHEON MENU FOR CONFERENCE DELEGATES ON THE DAILY DELEGATE  
OR 24 HOUR DELEGATE RATE

*Please be aware that some of our dishes may contain nut or nut derivatives.*  
In case of any uncertainty our chefs will be pleased to advise

CHOOSE FROM:

**OPTION A:**

**Soup of the Day**

With crusty French bread

\*\*

**A Selection of Sandwiches on Bloomer Bread:-**

Fresh Salmon & Cucumber

Tuna & Sweetcorn

Home Roasted Ham with Rocket & Wholegrain Mustard

Chicken with Lemon Mayonnaise

Sliced Double Gloucester & Tomato

Home Made Chips

\*\*

**Chocolate Torte**

With shortbread biscuits

OR

**Warm Treacle Tart and Custard**

\*\*

Tea or Coffee

**OPTION B:**

**HEALTHY OPTION**

**Traditional Ploughmans**

Cold Meats, Mild Cheddar Cheese  
and a selection of 3 salads and boiled new potatoes

\*\*\*\*\*

**Platter of fresh fruit with sweet mango dipping sauce**

\*\*

Tea or Coffee

**THE FOLLOWING MENUS ARE DESIGNED ONLY FOR MEETINGS/CONFERENCES WHERE A  
ROOM HIRE CHARGE IS MADE**

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**BREAKFAST**

Full English Breakfast

**£11.25**

Continental Breakfast

**£7.50**

**TEA AND TOAST**

2 rounds of Toast & Preserves

**£3.00**

**CRISPY BACON BAP**

**£5.35**

**MINI DANISH PASTRIES  
& PAIN AU CHOCOLAT**

**£3.50**

**'ELEVENSES'**

**TOASTED TEACAKE**

With English Butter

**£3.50**

**MINI CHOCOLATE & MINI BLUEBERRY  
MUFFINS**

**£4.00**

**FRUITY FLAPJACK**

**£3.75**

**AFTERNOON TEAS**

**HOMEMADE SCONES**

With strawberry jam and cream

**£3.00**

**HOMEMADE CHOCOLATE ECLAIRS**

**£3.00**

**HOMEMADE BISCUITS & SHORTBREAD**

**£3.20**

**HOMEMADE VICTORIA  
SANDWICH CAKE**

**£3.00**

**HOMEMADE CARROT CAKE**

**£3.20**

**HOMEMADE CHOCOLATE BROWNIES**

**£3.00**

**ALL WITH ONE SERVE OF TEA/COFFEE  
(Additional Tea/Coffee @ £1.60 per serving)**

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**LUNCH**

**FORK BUFFET**

**£11.25**

Select 2 options which delegates can then choose from on the day:

Chicken Tikka Curry with Naan Bread  
Sweet & Sour Pork, Chinese Fried Rice, Prawn Crackers  
Beef Ghoulish with Boiled Potatoes  
Steak & Kidney Pie with Garden Peas & Carrots  
Beef Chilli with Rice & Sour Cream  
White Fish Pie, Mashed Potato Topping & Garden Peas  
Chicken & Smoked Bacon in white sauce, Penne Pasta  
Three Bean Vegetable Curry with Naan Bread  
Vegetable Hotpot with Vegetable Gravy  
Ratatouille Pasta Bake with Rocket & Tomato Salad  
Chicken Caesar Salad, Parmesan, Garlic Croutons  
Salmon Caesar Salad, Parmesan, Garlic Croutons  
Local Cheese & Honey Roast Ham Ploughman's, Bread, New Potatoes and 2 Salads

**FORK BUFFET DESSERTS**

**£2.25**

Select 2 options which delegates can then choose from on the day:

Bowl of Fresh Seasonal Fruit Salad with pouring cream  
Dark Chocolate Torte with vanilla ice cream  
Lemon & Sultana Cheesecake with black cherries  
Basket of Fruit

***SOUP & SANDWICHES***

**£8.30**

**Soup of the day with crusty French bread**

A selection of assorted sandwiches on white & brown bloomer bread (1 round per person):-

Fresh Scottish Salmon & Cucumber  
Tuna & Sweetcorn  
Home Roasted Ham  
with Rocket & Wholegrain Mustard  
Chicken with Lemon Mayonnaise  
Sliced Mild White Cheddar & Tomato  
Served with chunky chips

**FINGER BUFFET**

**£11.25**

**Assorted sandwiches on Bloomer bread:**

Honey Roast Ham with English Mustard & Rocket / Egg  
& Mustard Cress / Mild Cheddar Cheese & Pickle  
Roast Chicken Salad / Tuna & Sweetcorn

**PLUS any 5 items from the list below (additional items to be charged at £2.00 per item per person)**

Chicken Tikka Kebab with Natural Yoghurt  
Vegetable Spring Roll, Dipping Sauce  
Duck Spring Roll with Plum Sauce  
Chicken & Black Bean Spring Roll  
Homemade Vegetable Quiche  
Homemade Yorkshire Ham & Leek Tart  
Sausage Roll  
Battered Plaice on a Stick with Creamy Minted Mushy Peas  
Plaice Goujons with Tartare Sauce  
Fiery Chicken Wings  
California Roll with Prawns & Cos Lettuce  
Five Bean Chilli Bruschetta  
Scottish Smoked Salmon on Brown Bread with Greek Yoghurt  
Pastrami & Vegetable Roll with Tomato Salsa  
Open sandwich of Chicken Caesar on Bloomer Bread  
Mini Beef Burger, Toasted Bun, Homemade Tomato Ketchup  
BBQ Chicken Drumsticks  
Vegetable Crudités & Dips  
Tempura Vegetables with Sweet Chilli Sauce  
Vegetable & Cashew Nut Samosas  
Homemade Bread Sticks with Hummus  
Vine Leaf stuffed with rice. With sweet chilli dipping sauce  
Potato Wedges & Sour Cream  
Homemade Chips  
Cherry Shortbread  
Chocolate Brownies  
Platter of Fresh Fruits with dipping sauce

**SANDWICHES**

**£6.15**

One and a half Rounds of Closed Sandwiches garnished with Crisps:

Honey Roast Ham  
with Watercress & Wholegrain Mustard  
Roast Beef with Horseradish & Red Onion  
Cheddar Cheese with Pickle  
Egg Mayonnaise with Cucumber  
Tuna Salad with Herb Mayonnaise

**ALL WITH ONE SERVE OF TEA/COFFEE**

**(Additional Tea/Coffee @ £1.60 per serving)**

**Homemade Chips or Potato Wedges can be added to any buffet at £10.00 per bowl (serves approx 8 persons)**

**WILLERBY MANOR HOTELS LTD – Valid from January 2010**

**THE FOLLOWING MENU IS DESIGNED FOR MEETINGS/CONFERENCES WHERE ROOM HIRE CHARGES ARE MADE. THEY ARE NOT AVAILABLE FOR FUNCTIONS WITHOUT A ROOM HIRE CHARGE.**

**HOT FORK BUFFET @ £13.80**

Chicken Curry topped with Sour Cream

Fish Pie

Shepherds Pie

Home Made Beef Lasagne

Traditional Steak and Ale Pie

Beef Bourguignon

Vegetable & Five Bean Chilli

Mushroom Stroganoff

Homemade Vegetable Lasagne

Sweet & Sour Pork

All served with Crusty French Stick, Hot New Potatoes, Boiled Rice, Panache of Seasonal Vegetables & Mixed Dressed Salad

\*\*

**The following desserts can be added to this menu at an additional charge of £3.15**

Bread & Butter Pudding with Custard

Chocolate Tart

With Cinnamon cream and raspberries

\*\*

**Coffee can also be added at an additional charge of £1.60**

**We ask that parties of fewer than 10 delegates select one main course from the hot buffet and one dessert, for parties of over 10 delegates a choice of two main courses and both desserts will be offered.**

**50% of each dish of your final number unless you specify otherwise.**

**/10**

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**HOT CARVED BUFFET MENU @ £27.00 per person**

Local Goats Cheese and Asparagus Tart  
With Mediterranean vegetables and pepper coulis

\*\*\*

Roast Loin of Pork  
with Apple Sauce & Crackling

Roast Breast of Turkey  
Chipolata sausage, stuffing and roast gravy

Roasted Salmon with Pesto Dressing  
Infused with olive oil and lemon

Roasted and Parsley Potatoes  
Roasted Root Vegetables  
Whole Fine Beans

\*\*\*

Chocolate and Orange Tart  
With raspberry cream and sauce

Vanilla Panna Cotta  
With poached baby pears

A Duo of Cheeses accompanied by Grapes & Celery

\*\*\*

Fresh Brewed Coffee and Mints

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**BUFFET MENU B1 @ £21.75**

Parcel of Smoked Salmon & Prawns  
Crème Fraiche & Chive Dressing

\*\*\*

A Plated Trio of Cold Meats

Roast English Sirloin of Beef served Medium rare with a Mustard Mayonnaise  
Home Roasted Ham Smothered in Honey  
Freshly Roasted Chicken Supreme

And on your table for you to select:-

Red Pepper, Red Onion & Tomato Salad  
Cucumber, Celery & Spring Onion Salad  
Coleslaw Salad  
Hot Parsley Potatoes  
Mixed Crispy Leaves

\*\*\*

Chocolate Mille Feuille  
Thin Chocolate Wafers interleaved with Dark & White Chocolate  
or  
A Duo of Cheeses accompanied by Grapes and Celery

\*\*\*

Freshly Ground Coffee with Mints

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**GUESTS VIEW THE BUFFET TABLE AND MAKE A SELECTION WITH THE ASSISTANCE OF THE  
HOTEL STAFF  
MINIMUM NUMBER OF GUESTS IS 40**

**BUFFET MENU B2 @ £24.85**

Smoked Chicken Salad  
With Toasted Walnuts, Black Olives and Raspberry Dressing

\*\*\*

Roast Sirloin of Medium Rare English Beef with Roasted Vegetables  
Sugar Baked Ham & Pineapple  
Freshly Roasted Turkey Crown with Cranberry Sauce  
Roast Loin of Pork and Apricots  
Seafood Platter with Lemon & Dill  
Leek & Ricotta Tart  
Aubergine, Mushroom & Coriander Pâté

Potato Salad with Sundried Tomatoes & Basil Mayonnaise  
Hard Boiled Egg & Crispy Bacon Salad  
White Cabbage, Olive Oil & Lemon Juice with Grated Mouli & Carrots  
Beetroot Salad with Citrus Dressing  
Red Onion & Tomato Salad  
Cucumber, Spring Onion & Minted Mayonnaise  
Tossed Salad Leaves in Oriental Dressing  
Noodles & French Beans mixed with Ginger, Garlic & Soy Sauce

\*\*\*

Vanilla Panna cotta with Poached strawberries  
or  
Marbled Chocolate Torte with Orange Sauce  
or  
A Cheeseboard of English & Continental Cheeses

\*\*\*

Freshly Ground Coffee with Mints

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**THIS IS A BUFFET OF DECORATED JOINTS OF MEAT AND FISH, AND IS  
CARVED BY THE STAFF TO THE GUESTS REQUIREMENTS  
MINIMUM NUMBER OF GUESTS IS 40**

**DECORATED ROYAL BUFFET @ £29.95**

Delice of Salmon and Prawns  
Pickled cucumber, cream cheese dressing

A Full Display of the following:-

Decorated Scottish Salmon with Mussels & Prawns  
Whole Roasted Turkey with Chipolatas & Cranberry Sauce  
Honey Baked York Ham decorated with Fresh Pineapple  
Hickory Smoked Chicken Supreme  
Roast Sirloin of Medium Rare British Beef with Home Pickled Vegetables and a  
Mustard & Dill Sauce  
Goats Cheese & Apple Tart with roast hazelnut dressing  
Plum Tomato and Sweet Pepper Terrine with Black Olive & Basil

Hot New Potatoes with Chives & Cream Cheese  
Red Cabbage Salad with Apple & Raisins  
Spiced Rice Salad with Mango and Cucumber  
Waldorf Salad – Celery, Apple & Walnuts  
Hardboiled Egg & Crispy Bacon Salad  
Tomato and Red Onion Salad with natural yoghurt  
Cucumber, Celery with Crème Fraiche & Dill  
Greek Salad – French Beans, Feta Cheese, Tomato and Black Olives

\*\*\*

Dark Chocolate & Hazelnut Bavarois  
With fresh raspberries and cream

or

Tiramisu

or

Mixed Fruit Tart

or

A Full Display of English & Continental Cheeses & Fresh Fruit

\*\*\*

Freshly Ground Coffee with Mints

## BANQUETING MENUS

Attached please find our Banqueting Menus which will help you to select a menu for your occasion

**TO ENSURE THAT YOUR PARTY RECEIVES THE BEST AND MOST EFFICIENT SERVICE, WE ASK YOU TO CHOOSE THE SAME MENU FOR ALL OF YOUR PARTY, EXCEPT FOR THOSE PERSONS REQUIRING SPECIAL MEALS FOR DIETARY OR RELIGIOUS REASONS**

*Please make every effort to advise us of the number of special meals required well in advance* and, for large parties, the table number where these guests will be sitting.

We would naturally be delighted to discuss your choice with you and offer advice when needed.

For smaller parties we can offer a limited or set A La Carte Menu from the Restaurant, we would be happy to advise you on this option.

The cost of these menus reflects the large numbers involved with Banqueting and Private Parties

**- NO FURTHER REDUCTIONS WILL BE GIVEN -**

The prices attached are subject to market prices and may have to be amended  
**All prices include VAT at current rate**

This list supersedes all previous Banqueting Menus

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### SUPPORTING LOCAL SUPPLIERS

*Our chefs are proud to support local suppliers.*

*Our beef is supplied by Mr John Penny of Low Green Farm, Rawdon, near Leeds and is hung for at least 28 days.*

*Our lamb is also supplied by Mr Penny and is hung for at least 14 days.*

*Our pork comes from rare breeds at Manor House Farm near York.*

## CANAPES

*As a small bite prior to dinner, please choose a selection of five canapés  
@ £3.65 per person:-*

### **COLD**

Salmon Tartare with keta and crème fraiche  
Tartlet of Prawns in Ginger and Soy Sauce  
Salmon and Coriander Fishcake with Chilli Sauce  
Oak Smoked Chicken Caesar En Croute  
Smoked Duck with a Plum Sauce  
Parma Ham, Mozzarella & Basil  
Goats Cheese Mousse with Red Pepper Confit  
Salmon Roulade with Cream Cheese & Chives  
Tartlet of Spring Onion and Stilton  
Tuna Sushi with Sesame Seeds and a light Soy sauce

### **HOT**

Chicken and Black Bean spring Roll  
Chicken Liver wrapped in Bacon with Oregano  
Seared Beef Fillet Teriyaki  
Baked Herb Stuffed Mushrooms  
Crisp Breaded Goats Cheese with Chilli Jam  
Spiced Lamb Brochette with Sweet Peppers  
North Atlantic Prawn & Sesame Seed Toast  
Salmon Tempura  
Deep Fried Black Tiger Prawns in Sesame  
Battered Plaice served on a stick with Homemade Tartar Sauce  
Mini Yorkshire Pudding filled with Sticky Onion Jam

# *Soup*

*Leek & Potato with Garlic Croutons*

*Roast Plum Tomato and Red Pepper with Basil Oil*

*French Onion with Parmesan Croutons*

*White Onion Soup with Chopped Sage*

*Cream of Carrot & Coriander*

*Cream of Field Mushroom and Rosemary*

*Roasted Butternut Squash Soup*

*Pea, Ham & Lentil Soup*

*Chicken & Lemon Soup with Tarragon*

*Spinach & Potato Soup with fresh Nutmeg*

*Celery & Stilton*

*Tuscan Bean Soup with Greek Yoghurt*

*Scotch Broth*

*Smoked Haddock Chowder*

*Parsnip & Apple Soup*

*Cream of Vegetable Soup*

*Roast Pumpkin Soup with Toasted Almonds*

*Summer Tomato Soup with Yoghurt & Basil (served chilled)*

*Vichyssoise*

**Soup can be added to any menu as an extra course at a cost of £2.80 per person**

**Please choose one item from each course to be enjoyed by the whole party**  
**Menu @ £22.50 per person**

## **Starters**

### **Fish Fingers**

with tartar sauce and pea veloute

### **Soup of Your Choice**

(choose from list provided)

### **Chicken Liver Parfait**

with walnut brioche, grape chutney

### **Smoked Haddock with Welsh Rarebit**

served upon tomato and red onion salad

### **Trio of Melon and Fruit Cocktail**

with watermelon sorbet

### **Spiced Prawn & Whitefish Patties**

cucumber relish and sour cream

### **Caesar Salad**

Cos lettuce, croutons, olives, bacon & parmesan cheese

### **Creamy Local Goats Cheese Panacotta**

With poached pear, walnut salad with lemon & honey dressing

### **Mushroom, Spinach Risotto Cake**

with tomato rocket salad finished with white wine sauce

## **Main Courses**

### **Roast Turkey Breast**

with lemon thyme stuffing, pork sausage, rosemary roast potatoes & gravy

### **Beef Bourguignon**

with boiled potatoes, cured bacon, butter mushrooms all in a rich red wine sauce

### **Osso buco (Braised Shin of Rosy Veal)**

with provencal vegetables, chateaux potatoes, thyme jus

### **Sauté Lemon & Pepper Chicken Casserole**

with sauté mushrooms, spinach and creamy parsley mashed potato

### **Slow Braised & Roasted Loin of Belly Pork Roll**

with pease pudding, seasonal greens and cider gravy

### **Navarin of Lamb**

with boiled potatoes, minted turnip and carrots

### **Slow Braised Yorkshire Beef with Vegetable & Potato Cake**

spiced red cabbage, roast red onion gravy

### **Roast Chicken Supreme**

With all butter fondant potato, parsnip puree, smoked bacon, roast chicken gravy

### **Shepherds Pie**

with minted garden peas, battered finger carrots, lamb gravy

### **Peppered Medallions of Yorkshire Pork Loin**

Creamy potato puree, sauté leek & chestnuts, peppercorn sauce

### **Roast Leg of Lamb with Sage, Onion, Mint Stuffing**

cabbage & onions, roast potatoes, redcurrant jus

Cont/ ... Desserts

/18

## **Desserts (£22.50 menu)**

### **Eton Mess**

meringue with whipped cream and strawberries

### **Cheese Plate**

mature Cheddar, Yorkshire Blue & Brie with walnuts, chutney & water biscuits

### **Chocolate Cup**

filled with marble chocolate, mousse & poached cherries

### **Sticky Toffee Pudding**

with vanilla custard & toffee sauce

### **Seasonal Poached Fruits**

in rich vanilla & cinnamon syrup with lemon pastry cream

### **Arctic Roll**

with pistachio ice-cream and poached pear

### **Bramley Apple Pie**

and custard

\*\*\*\*\*

### **Coffee and Mints**

Please choose one item from each course to be enjoyed by the whole party

Menu @ £23.25 per person

## Starters

### **Rose of Honeydew & Cantaloupe Melon**

With watermelon sorbet and peppered strawberries

### **Smoked Chicken & Red Wine Poached Pear Salad**

With crisp bacon, herb croutons and port wine dressing

### **Soup of Your Choice**

(choose from the list provided)

### **Scottish Salmon & Fresh Salmon Fishcake**

With dressed salad leaves, prawn & parsley sauce

### **Platter of Parma Ham, Cherry Vine Tomatoes & Buffalo Mozzarella**

With aged balsamic vinegar

## Main Courses

### **Traditional Roast Chicken Supreme**

With roast potatoes, sage & onion stuffing, bread sauce and gravy

### **Slow Braised Rump of Yorkshire Beef**

With pommes anna, sauté spinach, honey parsnips and red wine sauce

### **Manor House Farm Pork Fillet**

Wrapped with pancetta, creamy champ, roasted root vegetables and rosemary gravy

### **Braised Turkey Escalope**

With roasted new potatoes, Mediterranean vegetables and spiced tomato ragout

### **Low Green Farm Braised Lamb Steak**

With bubble and squeak, red onion marmalade, herb roasted vegetables and minted lamb gravy

## Desserts

### **Citrus Tart with Poached Strawberries**

With strawberry sorbet

### **Chocolate Mille Feuille**

With raspberry compote

### **Sticky Toffee pudding**

With toffee sauce and vanilla custard

### **A Duo of Cheeses**

With homemade chutney, celery and grapes

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### **Coffee and Mints**

Please choose one item from each course to be enjoyed by the whole party

Menu @ £25.00 per person

## Starters

### **Prawn & Waldorf Salad**

With Melba toast

### **Soup of Your Choice**

(choose from the list provided)

### **Confit of Gressingham Duck Leg**

Served upon beetroot & walnut salad, finished with a honey glaze

### **Thai Fishcake with Oriental Salad**

With sweet chilli sauce

### **Platter of Tropical Fruits**

With mango sorbet, syrup and toasted coconut

## Main Courses

### **Salmon En Croute**

With parsley buttered potatoes, panache of green vegetables and parsley veloute

### **Duo of Manor House Pork fillet & Slow Roast Belly Pork**

With boulangère potatoes, puree of swede,  
Savoy cabbage and sweet shallot gravy

### **Braised Lamb Shank**

With wholegrain mustard mashed potatoes,  
minted green beans and redcurrant gravy

### **Roast Honey Glazed Gressingham Duck Breast**

Roast baby potatoes, sauté spinach and a sweet woodland berry jus

### **Chicken Breast filled with Sun Blush Tomatoes & Ricotta Cheese**

With Mediterranean vegetables, herb rosti and basil & tomato veloute

## Desserts

### **Bakewell Tart**

With vanilla ice cream and a compote of berries

### **Marble Chocolate Terrine**

With brandy snap horns filled with poached strawberries

### **Apricot & Sultana Bread & Butter Pudding**

With vanilla & cinnamon custard

### **A Duo of Cheeses**

Served with traditional accompaniments

\*\*\*\*\*

### **Coffee and Mints**

Please choose one item from each course to be enjoyed by the whole party

Menu @ £26.50 per person

## Starters

### **Wild Mushroom & Leek Tartlet**

With goats cheese glaze, finished with cranberry dressing

### **Smokes Trout Croquette**

With pickled cucumber & watercress salad and gribiche sauce

### **Boiled Yorkshire Ham & Roast Belly Pork Terrine**

With apricot & apple chutney, mini brioche bun and smoked bacon salad

### **Soup of Your Choice**

(choose from the list provided)

### **Medley of Mussels, Clams, Tiger Prawns & Salmon**

In white wine sauce, served in a puff pastry case

## Main Courses

### **Roast Sirloin of Yorkshire Beef with Yorkshire Pudding**

Two thick slices of beef cooked medium rare with roast potatoes and roast gravy

### **8oz Peppered Sirloin Steak**

with fondant potato, French beans, roasted cherry tomatoes,  
finished with brandy & peppercorn sauce

### **Rack of Lamb**

with rosti potato, puree of squash, sauté leeks & pancetta  
and red wine sauce

### **Pot Roasted Guinea Fowl in Red Wine**

With smoked bacon & shallots, braised vegetables,  
pickled red cabbage, creamy potato puree

### **Lemon Marinated Medallions of Monkfish**

With puree of split peas, medley of baby vegetables.  
Finished with sauce sauterne

## Desserts

### **Raspberry & Vanilla Crème Brulée**

With shortbread biscuit and toasted almonds

### **Choux Swan**

Filled with fresh cream & strawberries on a pool of vanilla anglaise

### **English & Continental Cheeses**

With homemade chutney, pickled walnuts, celery and grapes

### **Baked Chocolate Tart**

Served with homemade lemon ice cream

### **Apple Tart Tatin**

With custard ice cream & roasted pecans

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Coffee and Mints

Please choose one item from each course to be enjoyed by the whole party

Menu @ £29.00 per person

**Starters**

**Scottish Smoked Salmon & Norwegian Prawn Delice**

With cream cheese, lemon & cucumber salad and saffron bread

**Homemade Whitby Crab Cakes**

With asparagus spear and lemon butter sauce

**Warm Brioche Bun filled with Ragout of Wild Mushroom**

Finished with quail egg and rocket salad

**Duck & Chestnut Terrine**

With sweet cranberry compote and toasted walnut loaf

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**Soup of Your Choice**

(choose from the list provided)

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**Main Courses**

**Noisettes of Lamb with Black Pudding Stuffing**

Fondant potato, Provençal vegetables, wilted spinach and Madeira jus

**Roast Loin of Venison**

With dauphinoise potatoes, honey roast carrots and blackberry jus

**6oz Fillet of Yorkshire Beef**

With buttered panache of baby vegetables,  
Roasted baby potatoes and hollandaise sauce

**Pan Roasted Fillet of Sea Bass**

On a bed of crusted herb new potatoes, with artichoke puree  
and a spinach & cream sauce

**Traditional Half Roast Duckling**

With honey baby parsnips, roasted potatoes,  
beetroot & caramelised apples and a port jus

**Desserts**

**Indulgence of Chocolate**

A trio of chocolate desserts, an iced milk chocolate parfait,  
mini dark chocolate torte & warm chocolate sponge

**Strawberry & Champagne Terrine**

With clotted cream and brandy snap crisps

**Walnut & Honey Tart**

With bitter orange ice cream and walnut wafers

**Cappuccino Brulée**

With tiramisu ice cream

**English & Continental Cheeses**

With homemade chutney, pickled walnuts, celery and grapes

\*\*\*\*\*

**Coffee and Petit Fours**

## **A Selection of Hot Vegetarian Dishes**

### **Tartlet of Tomatoes, Roasted Shallots and Oyster Mushrooms**

Served with a herb dressing

### **Marinated then Grilled Goats Cheese**

Set on a bed of sautéed spinach and a warm beurre blanc with pesto

### **Potato Gnocchi with Wild Mushrooms**

Parmesan, parsley dressing

### **Puff Pastry with Braised Leeks and Wild Mushrooms**

Surrounded with a tomato & tarragon coulis

### **Globe Artichoke, Asparagus and Blue Cheese Strudel**

With capsicum dressing

### **Cheesy Vegetable Lasagne**

Layers of spinach, tomato, mushrooms & pasta, topped with a cheese sauce

## **Dishes Suitable For Vegans**

### **Oriental Spring Rolls**

With sauté pak choi and a sweet chilli sauce

### **Roasted Aubergine stuffed with Spicy Cous Cous**

Tomato and basil sauce

### **Vegetable Curry**

With boiled rice and mango chutney

## **A Selection of Cold Vegetarian Dishes**

### **Feta Cheese & Spinach Tart**

With a lightly tossed salad

### **Greek Salad**

With French beans, olives, cherry vine tomatoes,  
feta cheese and aged balsamic

### **Cold Vegetable Coulibiac**

Chopped vegetables, wild rice & hard boiled egg bound together  
& wrapped in filo pastry, served with a herb & mustard mayonnaise

## **BANQUETING WINE LIST**

**PLEASE CONTACT OUR CONFERENCE & BANQUETING OFFICE FOR  
CURRENT WINE LIST – TELEPHONE 01482 672672**

**WILLERBY MANOR HOTELS LTD**

Please complete this form and return it to the Best Western Willerby Manor Hotel via fax or post.

Willerby Manor Hotels Ltd  
 Well Lane  
 Willerby  
 Hull  
 HU10 6ER Fax: 01482 672677

**WINE ORDER FORM**

DATE OF FUNCTION ..... NAME OF FUNCTION.....

NAME.....

COMPANY.....

ADDRESS.....

TELEPHONE NUMBER .....

NUMBER IN PARTY ..... TABLE NUMBER.....

BIN NUMBER	<u>NUMBER REQUIRED</u>	NAME OF WINE	PRICE	TOTAL VALUE
		Sparkling Abbeywell		
		Still Abbeywell		

All prices include VAT at the current rate.

Due to new chip & pin regulations, you can now pre pay for your wine to avoid leaving your table during coffee. In order to pre pay please enter your credit card details below:

Card Type  Card Number:

Valid from:  /  Issue No.  Exp. Date  /

SPECIAL INSTRUCTIONS .....

SIGNATURE .....

## **BANDS AND DISCOS**

### **PAVILION SUITE**

The Pavilion Suite is available for both bands and discos. We are able to recommend a number of local bands but please feel free to book a band of your choice. However, you must stress that the local fire officers have banned the use of pyrotechnics.

This room is fitted with disco lights, an amplifier and speakers. On booking please ascertain exactly what the bands requirements are for food & drink and changing facilities. If changing facilities are required please book a room via our Hotel Reception, the rate for this will be £30.00.

Clients are required to make their own disco arrangements, however we are able to recommend Professional DJ " Gary Julian".

Contact Gary on :

Tel 01482 872631  
Mob 07733166371  
Email [juliandjs@yahoo.co.uk](mailto:juliandjs@yahoo.co.uk)

### **TALBOT SUITE**

This room is also fitted with disco lights, an amplifier and speakers. Clients are required to make their own disco arrangements, however we are able to recommend a company should you wish us to do so.

## Valid from January 2010

### BOOKING TERMS AND CONDITIONS FOR FUNCTIONS AND MEETINGS

Thank you for your enquiry. This document contains the terms and conditions which will apply to the contract which will be in existence between yourselves and Willerby Manor Hotels Ltd (hereinafter called "the Company") if you wish to make a confirmed booking.

#### 1 Provisional Bookings

The Company's facilities will be allocated on a provisional basis, if you request, for a limited period. However, until the booking has been confirmed in writing, and accepted by the Company, the Company reserves the right to cancel your provisional booking should an alternative confirmed booking be received for the same date. This would not be done, however, without first offering you the opportunity to confirm your booking in writing within 48 hours of being contacted by the Company.

#### 2 Confirmation

The Company does not accept telephone confirmations. Your booking will only be accepted by the Company on receipt of your written confirmation of the relevant details together with your acceptance of these terms and conditions and payment of any deposit required. Once accepted a confirmed booking can only be cancelled or varied in accordance with these terms and conditions.

#### 3 Deposits etc

Where established credit facilities do not exist, the Company reserves the right to require payment of a deposit before accepting confirmation of the booking. Unless otherwise agreed in writing by the Company payment of any deposit must be made at the time of confirmation of a booking. Failure to pay the deposit required will result either in the booking not being accepted or being cancelled if payment by an agreed later date is not made.

Such a deposit will normally be calculated at the rate of £5 per person based on the numbers given in the confirmation of booking. However, the Company reserves the right to amend the amount of deposit required upon accepting a confirmed booking or upon agreeing any variation of it.

In addition to any deposit required the Company requires pre-payment of 75% of the anticipated total cost of the function 2 weeks prior to the event. This pre-payment is non-refundable.

#### 4 Cancellations

In the event that you cancel your confirmed booking at any time, the Company will require payment of a cancellation charge on the following basis:

- (a) If the cancellation occurs more than 12 calendar months before the date of the event, the charge will be the greater amount of £250 or 50% of any deposit payable on confirmation of the booking. The Company will also retain any amount pre-paid for room hire.
- (b) If the cancellation occurs 12 calendar months or less but more than 6 calendar months before the date of the event, the charge will be the greater amount of £500 or the full amount of any deposit payable on confirmation of the booking. The Company will also retain any amount pre-paid for room hire.
- (c) If the cancellation occurs 6 calendar months or less but more than 3 calendar months before the date of the event, the charge will be 50% of the minimum cost of the event (excluding VAT) as set out in the accepted confirmation of the booking and of any variations to the minimum cost subsequently agreed in writing with the Company.
- (d) If the cancellation occurs 3 calendar months or less but more than 6 weeks before the date of the event, the charge will be 75% of the minimum cost of the event (excluding VAT) as set out in the accepted confirmation of the booking and of any variations to the minimum cost subsequently agreed in writing with the Company.
- (e) If the cancellation occurs 6 weeks or less before the date of the event, the charge will be 100% of the minimum cost of the event (excluding VAT) as set out in the accepted confirmation of the booking and of any variations to the minimum cost subsequently agreed in writing with the Company.

Notice of any cancellation must be given in writing.

The Company will use reasonable efforts to obtain alternative bookings for the date of any cancelled event and if successful, will reduce the amount of any cancellation charge payable and refund, if appropriate, any pre-paid room hire charges. The Company reserve the right to make an administration charge in these circumstances.

Any reduction or waiver of cancellation charges or other refunds will be entirely at the discretion of the Company's directors.

#### 5 Postponements or Changes of Date

A postponement or change of date of the event will be treated by the Company as a cancellation, unless a new date is set immediately and is within 2 months of the original date for the event agreed on confirmation of the original booking. The Company cannot make any commitment regarding availability of alternative dates for postponed or changed events.

6 Variation in Numbers

The Company requests that final numbers for an event are confirmed not less than 48 hours before the event, the final number confirmed will be the minimum number for which the cost per person is charged. If the final number represents less than 90% of the original number agreed at the time of acceptance of the confirmed booking, the Company reserves the right to charge on the basis of 90% of the original number booked unless otherwise agreed in writing.

If the number attending an event is greater than the confirmed number the Company will use reasonable efforts to provide goods and services of comparable quality for the additional number and will charge for them at the same cost per person.

7 Payments of Account

Where established credit facilities do not exist, you will be required to settle your account before departure unless prior arrangements have been agreed with the Company's directors.

8 Miscellaneous

- (a) The only food and beverages served on the Company's premises will be those supplied by ourselves. No guests may bring their own food or beverages onto the Company's premises for consumption, unless prior arrangements have been made with the Company's directors.
- (b) The Company reserves the right to charge for any damage caused by you or your guests during the event.
- (c) Any publicity material being produced in connection with your event must be approved in advance by the Company's directors.
- (d) The Company does ask that all guests adopt a reasonably smart dress whilst on its premises.
- (e) The Company observes the licensing laws without exception
- (f) All belongings remain the sole responsibility of the client and must be removed at the end of the function. Any items left will be disposed of at the Hotel's discretion.
- (g) Card payments can only be made when the guest is present. Telephone transactions are no longer accepted.