

# Banqueting Menu's



## Best Western Consort Hotel

Brampton Road | Thurcroft | Rotherham | South Yorkshire | S66 9JA

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Web: [www.consorthotel.com](http://www.consorthotel.com) Email: [sales@consorthotel.com](mailto:sales@consorthotel.com)

## Consort Banqueting Suite

The largest of our Rooms that we offer, catering for up to 350 Guests without Dancing 300 with Dancing. A completely self contained room with private Bar, and plenty of dancing space. It incorporates Disco & lighting, PA systems.

Suitable for any occasion such as;

- **Weddings**
- **Asian Weddings**
- **Charity Fundraisers**
- **Christenings**
- **Black Tie Balls**
- **Retirements**
- **Birthday Parties**
- **Hen or Stag Events**
- **Race Nights**
- **Conferences**
- **Award Nights**
- **Private Dinners**
- **Christmas Parties**
- **Live Cabaret Nights**
- **Casino Nights**
- **Sportsman's Dinners**



## Seasons Bistro

For a more intimate setting for the smaller event, this light airy Bistro with its modern look can cater from 50 & 100 guests. (max 80 for sit down meal)

If you are looking for a more traditional look we will free of charge cloth tables.

## The Hotel

27 Luxurious en suite Rooms , and we offer one with our compliments to the event organiser. Decorated to a high standard complete with Air conditioning, LCD televisions with Free view, Wi-Fi and all the facilities you would expect from a Three Star hotel.

Accommodation Rates:

**Standard Double £50**    ▪    **Executive Doubles £60**    ▪    **Suites £70.00**

Includes full English Breakfast and VAT . Based on 2 people sharing.

## Starters

Duo of Melon with Fresh Fruit and Coulis

Half Galia Melon filled with Fresh Fruit and Malibu  
Alternative fillings; Port ▪ Prawns

Avocado and Prawns

Goats Cheese & Beetroot Salad

Tossed Tuna, Feta and Black Olive Salad

Smoked Mackerel Pate with Ciabatta Bread

Homemade Chicken Liver Pate with caramelised Red Onion Chutney

Smoked Salmon with Asparagus spears

Trio of Salmon. Salmon Roulade stuffed with fresh Salmon

Cold Poached Salmon with a Mint and Cucumber Dressing

Classic Prawn Cocktail

Chicken Ceasar Salad with Croutons

Yorkshire Pudding with Onion Gravy

Creamy Garlic Mushrooms in a Filo Basket

Cold Chicken Skewers served with a Chilli Jam

Warm Filo tart filled with mixed Seafood

Soup ( this can be taken either as a starter course or an intermediate course)

Minestrone ▪ Mushroom ▪ Brocoli and Stilton ▪ Tomato and Vegetable ▪  
Watercress ▪ Leek and Potato ▪ French Onion with Cheese Croutons

## Mains

Traditional Roast Beef with Yorkshire Pudding

Sirloin of Beef with a Pepper Sauce

Alternative Sauces; Chasseur ▪ Thick Onion Gravy ▪ Mushroom ▪ Spicy Totato Salsa

Sirloin Steak with Onions, Mushroom and Tomato \*

Fillet Steak Diane or with a Pepper Sauce (surcharge)

Medallions of Pork with Calvados

Roast Turkey with Chipolatas and Stuffing

Breast of Chicken with a Dijon Sauce

Alternative sauces; Chasseur ▪ Mushroom ▪ Pepper Sauce ▪ Sweet and Sour

Roasted Chicken Breast with Bacon and Stuffing

Poached Scottish Salmon with a Dill Sauce

Alternative sauces; Prawn & Tartare Sauce ▪ Minted Yogurt ▪ Provencal ▪ Veronique (white wine, prawn and grape)

Lion of Cod with Provencal Sauce topped with Parmesan cheese

Gloucestershire Old Spot Sausages on a bed of Wholegrain Mustard Mash and Thick Gravy

Traditional Roast Lion of Pork with Crackling and Apple Sauce

Duck Breast in a Redcurrant Jus

Smoked Haddock Fishcakes with Tartare Cream

Beer Battered Haddock

Rump of Beef Casserole cooked in traditional ale

Roasted Lamb shank with a rich Lamb Jus <sup>1</sup>

All served with Potatoes & a selection of Seasonal Vegetables or selection of 3 salads

(<sup>1</sup> only available as a 1 course option or by obtaining pre-orders)

\*surcharge items

For larger events some dishes may not be available due to cooking restrictions within our kitchens.

## Desserts

Assiette of Desserts <sup>1</sup>

Individual Pavlova with Fresh Cream & Raspberries

Profiteroles with Hot Chocolate Sauce

Individual Sherry Fruit Trifle

Choice of Cheesecake

Very Berry Jelly

Lemon Tart with Summer Fruits

Chocolate Truffle Torte

Warm Chocolate Brownie served with a warm Cherry Compote

Fresh Fruit Salad

Bread and Butter Pudding

Apple Pie and Custard

Treacle Sponge and Custard

Sticky Toffee Pudding with Caramel Sauce

Cheese and Biscuits

Cheese may be taken as a separate course if required.

Coffee and Dinner Mints

**Two Course Meal                      £16.95**

**Three Course Meal                    £19.95**

**Four Course Meal                    £21.95**

# Evening Only Buffets

## Basic Finger Buffet £14.95

Selection of Sandwiches ▪ Homemade Sausage Rolls ▪ Deep Fried Fish Goujons with Tartare Dips ▪ Deep Fried Cajun Chicken Drumsticks  
▪ Pepperoni Pizza Slices ▪ Savoury Tapas selection ▪  
Onion Bhajis ▪ Jacket Potatoes with Cheese ▪ Mixed Green Salad ▪  
Pork Pies ▪ Tortilla Chips and Dips

Assiette of Desserts

## Luxury Finger Buffet £17.25

Assorted Baguettes & Sandwiches ▪ Assorted Tortilla Wraps ▪ Cream Cheese and Salmon Bagels ▪ Marinated Chicken mini fillets with Dip ▪  
Mini Beef Burger without Bun with Relish ▪ Deep fried King Prawns with Wasabi Mayonaise ▪ Dim Sum selection with chilli dip ▪ selection of 3 Salads

Assiette of Desserts

## Hot Buffet £15.95

Please choose from 2 of the below items

Chilli con Carne with Rice ▪ Lasagne (Beef or Vegetable) ▪ Chicken Curry & Rice ▪ Lamb & Apricot Casserole ▪ Sheppard's or Cottage Pie  
▪  
Beef Bourguignon ▪ Beef Carbonade ▪ Penne Pasta with Chunky Vegetables in a tomato sauce

Served with Hot New Potatoes, 3 Salads from the selection (or Vegetables) and Garlic Bread

If required you could add some savoury items or extra Salads from other buffets at an additional cost.

Assiette of Desserts

## Cold Meat Buffet £16.95

Roast Turkey ▪ Honey Roast Ham ▪ Roast Beef ▪ Whole Poached Salmon  
with  
Choice of 4 Salads

Assiette of Desserts

## Hot Carvery Buffet £17.95

Choice of 2 meats

Roast Beef ▪ Honey Roasted Gammon ▪ Roast Turkey ▪ Roast Loin Pork ▪ ) ▪ Roast Lamb ▪ Whole Poached Salmon (served cold)

Served with

Hot New Potatoes ▪ Choice of 4 Salads ▪ a section of Bread Rolls ▪

Assiette of Desserts

## Salad Selection

Green Salad ▪ Mixed Bean Salad ▪ Beetroot & Apple Salad ▪ Greek Salad ▪ Pasta Salad with Tuna & Sweetcorn ▪ Cous Cous ▪ Coleslaw ▪ Tomato, Onion and Pepper Salad ▪ Potato Salad ▪ classic Warldorff Salad ▪ Mixed Vegetables & Rice Salad Egg Mayonaise Salad ▪ Ceasar Salad

# Afternoon Buffets

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## Basic Afternoon Finger Buffet

£10.95

Selection of Sandwiches ▪ Homemade Sausage Rolls ▪ Deep Fried Chicken Drumsticks ▪ Savoury Homemade Savoury Quiche ▪ Pork Pies ▪ Petit Croines ▪ Crisps ▪ Dips & pickles

Assiette of Desserts

or

Homemade Scones with preserves, cream & butter & a selection of plain & fruit cakes

## Luxury Afternoon Finger Buffet

£14.95

Selection of Sandwiches ▪ Selection of Baquettes ▪ Smoked Salmon & Cream Cheese Bagels ▪ Honey Roasted Cocktatil sausages ▪ Deep fried Fish goujons ▪ Smoked Makeral Pate crostinis ▪ Cheese & Tomato bruschetta ▪ Dim Sum selection with chilli dip

Assiette of Desserts

## Additional items

Tea & Coffee            £1.00 per person

Arrival Drinks from    £2.00 per person

# Tasting Tables/Canapés

Tasting tables are a miniature selection of three items from each course that you select from the opposite list.

Each guest will receive each dish selected, these will be served in the centre of each table for guest to pick up each item as desired.

*Alternatively these can be served Canapé style round your guests.*



Vol au Vents filled with Prawns  
Smoked Mackerel Pate served on Crostini  
Smoked Salmon and cream Cheese Bagel  
Chicken Liver Pate on Crostini  
Shredded Duck and Hoi Sin Wrap  
Cold Mini Chicken Bites with Chilli Dipping Sauce  
King Prawn with a Chilli Dipping Sauce

Miniature Lamb Chop  
Mini Sheppard's Pie  
Medallions of Pork  
Chicken Mini Fillet with Lime and Coriander  
Lamb Kebab  
Strips of Sirloin Steak  
Poached Salmon with Minted Cucumber dressing  
Mini Burger without the Bun with a Tomato Chutney  
Gloucestershire Sausage with Honey Mustard Dip

Served with a Mixed Green Salad

Profiterole with Chocolate Dip  
Cheesecake  
Strawberries Tartlet  
Meringue with fresh cream and Raspberry  
Chocolate Brownie with Cherry Compote  
Fresh Fruit Kebab  
Sherry Trifle  
Lemon Meringue Pie

Price dependant on dishes chosen. £17.95—£22.95

event catering by



# four seasons catering

**four seasons catering** specialises in Marquee and Event Catering, so if you have dreamed of getting married at home or within grounds, we can make that dream come true.

We offer a bespoke service so we tend not to send our brochures full of confusing menus, we would rather meet with you to discuss your individual requirements and tailor make a menu to suit you.

We offer from simple Buffet's to full Hot sit down Meals, individually tailor made by our team of experienced Chefs who have over 25 years experience in event catering.

If you would like to discuss Menus or arrange a site visit please call us on (01709) 530022.





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