

**Leigh Court: Corporate hire
Menus and price list 2011**

ROOM HIRE (PER EVENT OR PER DAY)

Lounge	£285.00
Individual rooms (each)	£371.00
Morning Suite (Morning Room + Lounge)	£601.00
Library	£611.00
Garden Suite (Salon/Tapestry or Drawing/Salon)	£737.00
Library Suite (Library + Great Hall/Morning room)	£988.00
Tapestry Suite (3 small ground floor rooms)	£988.00
Miles Suite (Library + 2 rooms)	£1233.00
Terrace Suite (Library + 3 rooms)	£1520.00
Ground Floor (exclusive use)	£2127.00
Grounds (per allocated area)	POR
Marquees	POR

All prices exclude VAT @ 20%

Members of GWE Business West benefit from a 20% discount on room hire* – please ask for details

***cannot be used in conjunction with any other discount/offer**

If you have a specific requirement or budget please do discuss this with us as we are always happy to tailor our quotations to try and meet our client's needs

DAY DELEGATE RATES

Day delegate rates are subject to a minimum of 10 delegates and include the following:

- Meeting room hire and area for catering and refreshments
- Tea, coffee and Danish pastries on arrival
- Tea, coffee and biscuits mid morning
- Tea, coffee and cake mid afternoon
- Lunch
- 2 x flipcharts, with pads & pens
- 1x tripod screen
- Bottled water throughout the day and with lunch
- 1 glass fruit juice per person with lunch
- Event management
- Free parking

If you have a requirement for any additional equipment or breakout rooms we can supply costs on request

DDR with Lunch buffet	£39.00
DDR with 2 course formal buffet	£44.00
DDR with 3 course formal buffet	£50.00
DDR with 3 course meal	£56.00

All day delegate prices exclude VAT

MENUS

We have worked carefully with an experienced team of chefs to create delicious contemporary menus, stylishly presented, using the finest local & seasonal produce. If you have any specific requirements please discuss these with your Event Coordinator, who would be delighted to offer help and advice if required.

Please note that some elements of our menus are seasonal so may be subject to availability.

All Menus can be produced using only organic ingredients – please ask for details

AUDIO VISUAL EQUIPMENT

PROJECTION SCREENS

- 5' or 6' Tripod screen £13.50
- 8' Tripod screen £33.50

Larger screens and backdrops are available on request, please ask for a quotation

COMPUTER DATA PRESENTATIONS

- LCD Projector (1024 x 768) £70.00
- Data projector stands £13.50

SOUND EQUIPMENT

- Conference PA system (2 speakers) £80.00
- 1 pair additional speakers £44.00
- Table stand for microphone £6.80
- Hand held radio microphone £46.00
- Neck tie/lapel radio microphone £46.00
- Table top microphone (3 persons) £27.00

FLIPCHART

- Flipchart with pad and pens £24.00

LECTERNS

- Unicol lectern (consists of pole and place for papers) £17.50
- Lectern with light £50.00

OTHER ITEMS

- Technician per hour (minimum 3 hours) £40.00
- Staging (2m x 1m block) per block £53.50

All prices are per day and exclude vat

If you have any specific requirements, please ask you Event Co-ordinator, who will supply you with a quotation.

WiFi

WiFi internet access is available in all function rooms; your Event Manager can supply you with a password on the day of your event.

BREAKFAST

<i>Tea, Coffee and herbal infusions</i>	£1.50
<i>Tea, Coffee and biscuits</i>	£1.95

INDIVIDUAL BREAKFAST ITEMS

Danish pastries	£ 2.00
Croissant with butter and of preserves	£ 1.80
Pain au chocolat	£ 1.70
Almond croissant	£ 1.80
Muffins	£2.00
Fruit platter	£ 1.60

BACON OR SAUSAGE ROLLS £3.17

Rolls filled with British thick cut back bacon, British sausages or vegetarian alternative

CONTINENTAL BREAKFAST £9.50

Danish pastries, croissants, freshly baked bread preserves & butter
Tea, coffee & orange juice

FULL ENGLISH BREAKFAST £16.15

British thick cut back bacon and sausages
Free range eggs
Grilled tomatoes
Mushrooms
Fresh bread croissants and preserves
Tea, coffee and orange juice

SANDWICHES AND FINGER BUFFETS

Sandwiches and finger buffets are served from buffet tables; no formal seating is required so food can be eaten whilst standing.

All finger food items are chef's choice, if however, you have any specific requirements please discuss these with your Event Coordinator, who would be delighted to offer help and advice if required.

SANDWICHES £4.08

One round per person

SANDWICH LUNCH £8.50

- A selection of filled rolls, breads and wraps
- Crisps
- ½ fruit & ½ freshly baked cake

FINGER BUFFET A £12.70

- A selection of sandwiches
- 3 finger food items
- ½ fruit & ½ freshly baked cake

FINGER BUFFET B £16.50

- A selection of sandwiches
- 5 finger food items
- ½ fruit pots & ½ freshly baked cake

Additional items can be added to your finger buffet £2.17 per item

INFORMAL BUFFETS (MINIMUM ORDER FOR 10)

PLOUGHMANS PLATTER

£15.00

A selection of sliced ham, cheddar and stilton, celery, apples, pickles and chutneys, served with fresh crusty bread

Chocolate brownie and fresh organic cream

INFORMAL BUFFET

£20.00

A two course lunch, for which no formal seating is required. Food is served in bowls and can be eaten standing, perfect for lunchtime networking.

Menu 1

Sheppards pie

Chefs salad

Homemade chocolate brownie

Menu 2

Chicken chasseur with savoury rice

Mixed leaf salad

Profiteroles

Menu 3

Beef bourguignon and new potatoes

Roasted vegetable salad

Lemon tart

Menu 4

Lasagne di carne with pan roasted potatoes

Coleslaw

Vanilla cheesecake

FORMAL BUFFET

Plated starters and desserts are served to the dining tables and guests are invited to a buffet for main course

1 course	£19.71
2 course	£27.92
3 course	£36.67

STARTER

Please select one starter from the list below

Ham hock and herb terrine with homemade piccalilli
Classic prawn cocktail
Goats cheese and spinach roulade
Roasted vegetable tartlet with herb gratine
Chicken Caesar salad with cherry tomatoes
Poached pear and walnut salad
Roasted vegetable tartlet with a herb gratine and pesto dressing
Warm goats cheese and shallot marmalade crostini
Large vol-au-vent of baked gammon and a creamy herb sauce
Warm chicken liver salad with a beetroot puree
Mini quiche lorraine with smoked bacon

MAIN DISHES

Please choose up to three dishes from the hot or cold buffet menus below

HOT BUFFET

Sauté of lamb with root vegetables
Chicken breast with white wine and thyme sauce
Pork loin with mushroom sauce
Shepherd's pie
Bouillabaisse of fish
Veal scaloppini with a port sauce
Mediterranean vegetable casserole
Lasagne di carne
Venison sausages with red onion gravy
Sauté of boeuf bourguignon
Chicken and mushroom casserole
Seafood paella
Devon fish pie
Confit of duck cassoulet
Aubergine layer and vegetable ratatouille
Grilled gammon steak with white wine sauce
Baked salmon fillet with basil cream sauce

COLD BUFFET

Coronation chicken
A selection of vegetarian quiche (v)
Honey roasted ham
Chicken, mango and spring onion
Roasted sirloin of beef
Goats cheese and spinach roulade
Herb chicken Provencal
Italian style antipasto

SALADS AND VEGETABLES

Please also select up to three dishes from the menu below, we recommend that one option is rice/

potatoes/cous cous

Greek salad

Lemon potatoes

Pasta, pesto and olives

Green salad

Tomato and basil

Apple, celery and walnut

Roasted vegetables

Spicy tabbouleh

Classic rice salad

Coleslaw

Rice and dried fruit

Potato, mayonnaise and chive

Cous cous and coconut

Salad niçoise

Cucumber, tomato and red onion

Tomato and mozzarella

Sausage, smoked bacon and potato

Chinese style noodle salad

Desserts

Lemon tart

Vanilla cheesecake

Fresh fruit salad

White chocolate tartlet

Banoffee pie

Apple crumble

Mixed berry plate

Summer fruit pudding

Strawberry and cream

Crème brûlée

Profiteroles

Éclairs (chocolate or coffee)

Apple and calvados tart

Double chocolate cake

Eton mess

Lemon cheesecake

Chocolate fudge cake

Tea, coffee and herbal infusions

TEA TIME

Tea, Coffee and herbal infusions	£1.50
Tea, Coffee and biscuits	£1.95

CAKES	£1.75
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A selection of cakes available

AFTERNOON TEA	£13.33
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Please select 5 items:

- Little scones, jam and cream
- Cake from the above list – 2 pieces of cake per person
- Cocktail size sandwiches – 2 per person
- Prepared fruit
- Fruit skewers
- Little filled croissants with gruyere cheese and ham
- Savoury muffins

Served with tea, coffee and herbal infusions

CANAPÉS

For pre-dinner please select 4 items

For a canapé and drinks reception please select 8 items

CANAPÉS

£1.58 per item

Devil on horse back
Duck spring rolls with hoi sin sauce dip
Guacamole and lime barquette
Feta, olive and rosemary quichette
Mini spinach and almond quiche
Parmesan and black olive shortbread
Mini cocktail sausages and honey
Roasted vegetable and basil tartlet
Red onion and goats cheese quiche
Cheese and cherry tomato crostini
Mini savoury choux filled with vegetables
Smoked salmon and cream cheese canapé
Salami di milano and provolone cheese picks
Mini Yorkshire puddings filled with beef and horseradish cream
Honey roast ham vol-au-vent with walnut and honey mayonnaise
Oriental spicy chicken with spicy pesto
Quails eggs and lump fish caviar
Smoked chicken and thyme samosa
Crayfish tail croustade
Smoked salmon and dill roulade
Smoked ham and goats cheese mini wraps
Pastry spoons with marinated cockles and prawns
Mini Thai fish cakes with sweet chilli sauce
Rolled beef and pepper mayonnaise crostini
Lamb Carpaccio and salsa Verde crostini
Shot glasses filled with chilled Spanish gazpacho
Parma ham, sun blushed tomato and olive crostini
Terrine of foie-gras on toasted brioche with shallot marmalade

DINNER

Please choose one item from each course to create a menu served to all guests

If you wish to choose more than one item (maximum 3 choices per course) a surcharge will apply. Numbers for the pre-selected choices will be required prior to the event

STARTERS

Soups

French onion	£7.92
Cream of asparagus	£7.92
Leek and potato soup with cheesy croutons	£7.92
Roasted tomato and basil	£7.92
Sweet potato and red pepper	£7.92
Lentil and smoked bacon	£7.92
Pea and mint	£7.92
Carrot and Coriander	£7.92
Vegetable minestrone with pasta	£7.92
Lightly spiced parsnip	£7.92

Cold Starters

Ham Hock and Herb Terrine with Homemade Piccalilli	£8.62
Classic prawn cocktail	£8.62
Goats cheese and spinach roulade	£8.62
Roasted vegetable tartlet with herb gratine	£8.62
Chicken Caesar salad with cherry tomatoes	£8.62
Poached pear and walnut salad	£8.62
Large crostini with smoked salmon and cream cheese	£10.00
Tomato and mozzarella salad with a basil oil dressing	£10.00
Prawn and avocado salad with a lemon and dill dressing	£10.00
Carpaccio, rocket leaves and parmesan shavings	£10.00

Warm Starters

Roasted vegetable tartlet with a herb gratine and pesto dressing	£8.62
Warm goats cheese and shallot marmalade crostini	£8.62
Large vol-au-vent of baked gammon and a creamy herb sauce	£8.62
Warm chicken liver salad with a beetroot puree	£8.62
Mini quiche Lorraine with smoked bacon	£8.62
Smoked chicken and onion parcel with baby salad leaves	£10.00
Devon style fishcake with a crème fraiche and cucumber dressing	£10.00
Fine asparagus tartlet, parmesan shavings, rocket and a balsamic dressing	£10.00
Gnocchi served with a classic pesto dressing	£10.00
Chicken and spinach quiche, baby salad leaves and balsamic dressing	£10.00

MAIN COURSE

Main courses are served with seasonal vegetables unless specified

Filled pancake with mushroom duxelle (v)	£21.25
Creamed spinach and asparagus risotto (v)	£21.25
Summer vegetable quiche with salad leaves and a balsamic dressing (v)	£21.25
Aubergine and goats cheese mille feuille (v)	£21.25
Filled pepper with ratatouille (v)	£21.25
Polenta cake and salsa Verdi topped with roasted vegetables (v)	£21.25
Wild mushroom risotto, parmesan shavings and cherry tomatoes (v)	£21.25
Vegetarian lasagne with garlic bread (v)	£21.25
Lightly spiced vegetable curry served with naan bread and rice (v)	£21.25
Five bean and potato ragout (v)	£21.25
Gloucestershire pork sausages, mustard mash and onion gravy	£21.25
Trout fillet and butter spinach, and lemon butter.	£21.25
Salmon fillet baked, served with chive beurre blanc and sauté potato	£21.25
Cod topped with herb crust and turned potato, Vichy carrots	£21.25
Roasted chicken breast with port and lemon thyme sauce and sauté potatoes	£21.25
Pork and leek pie served with roasted potatoes	£21.25
Beef and Guinness stew, roasted vegetables served with new potatoes	£21.25
Roasted chicken breast with a creamy shallot and merlot sauce with new potatoes	£21.25
Pork belly served with carrot puree and sauté potatoes	£21.25
Spiced chicken casserole served with herb cous cous	£21.25
Large quiche Lorraine with smoked bacon and salad leaves	£21.25
Corn fed Chicken Breast Red Onion Marmalade, rosemary jus and herb mash	£23.50
Confit of duck leg served with sauté potatoes and wild mushroom sauce	£23.50
Roasted leg of lamb, roasted potatoes and a red wine gravy	£23.50
Grilled fillet of beef, peppercorn sauce and dauphinoise potatoes	£28.46

DESSERTS

Warm

Steamed chocolate pudding with a chocolate sauce	£8.33
Sticky toffee pudding with a toffee sauce	£8.33
Warm cinnamon and pear steamed pudding with a vanilla cream	£8.33
Fruit of the month crumble with custard	£8.33
Chocolate fondant served with a vanilla cream	£8.33
Apple tarte tatin and pear puree	£8.33
Warm fruit sabayon	£8.33
Peach Flan served with a strawberry coulis	£8.33
Apple and pear frangipane tart served with crème anglaise	£8.33
Treacle sponge pudding served with custard	£8.33

Cold

Seasonal fruit tartlet and fruit coulis	£8.33
Classic lemon tart and citrus sauce	£8.33
Double chocolate terrine and crème anglaise	£8.33
Individual tiramisu	£8.33
Madagascar vanilla cheesecake served with a strawberry sauce	£8.33
Crème brûlée	£8.33
Fresh fruit pate, short bread biscuit served with clotted cream	£8.33
Strawberry cheesecake with a summer fruit coulis	£8.33
Sorbet served in a brandy snap basket	£8.33
Chocolate tart served with organic cream	£8.33

OPTIONAL EXTRAS

Add these items to enhance your menu and provide an extra treat for your guests

CHEESE COURSE £6.88

A selection of cheese and biscuits served with grapes, celery and chutney

CHOCOLATE PLATTER £4.00

A selection of truffles, fudge and amaretti biscuits

SORBET COURSE £3.75

A choice of refreshing flavours, served in a Champagne flute. Please ask for details

AMUSE-BOUCHE £3.75

Mini soups served prior to your starter. Please ask for details

BARBECUE AND HOG ROAST

HOG ROAST £27.25

Please ask for details of our locally sources, organic hog roasts

Hog roast, crackling, stuffing and apple sauce, served with 3 salads and a dessert

From the buffet menus

BARBECUE £16.67

Section 1 – please select 2 items from the list below

Chilli sausage

Tomato sausage

Pork and leek sausage

Pork and apple sausage

Cumberland sausage

Pork sausage

Beef sausage

Hand made quality beef burgers

Section 2 – please select 3 items from the list below

Lamb marinated in mint sauce

Peppered beef steak

Pork in hoisin sauce

Gammon steak with orange and pineapple chilli sauce

Breast of chicken in lemon marinade

Seafood kebabs - king prawns monk fish and scallops with garlic dipping sauce

Courgettes with peppers and quorn sausage (v)

Garlic mushroom (v)

Whole corn on the cob cooked with butter and garlic (v)

Vegetarian bean burgers (v)

Stuffed tomato with feta cheese and crispy bread crumbs (v)

All of the above are served with coleslaw, mixed leaf salad, bread rolls, onions, relish, brown sauce, French and English mustard

Add a dessert from the buffet menu £25.00

DRINKS

Pimms – Pimms no. 1 and lemonade served chilled in a tall glass with cucumber and mint garnish	£3.33
Winter Pimms – Winter Pimms and warm apple juice served with sliced orange & apple	£3.33
Bucks Fizz – Sparkling wine and orange juice	£3.33
Kir Royale – Champagne with a blush of cassis	£3.96
Mulled Wine – A warm infusion of red wine, mixed spice and citrus fruits	£3.33
Fruit Punch – A blend of chilled fruit juices and lemonade	£1.71
Fresh Fruit Juice – Apple, Orange, Cranberry or Pineapple	£5.33/litre

Any Champagne or Sparkling wine from the wine list can be served as a welcome drink, these will be charged per bottle (5 glasses per bottle) based on the number of guests.

NIBBLES

£2.42

Served with welcome drinks – A selection of salted pretzels, pistachio nuts, cashew nuts, cheese straws, bread sticks and olives

Tea, Coffee and herbal infusions

£1.50

Tea, Coffee and biscuits

£1.95

CORKAGE (charged per person)

£8.75 / person

If you would like to provide your own Champagne, sparkling wine or still wine (all 70cl bottles)

you can do so up to a maximum limit of one and a half bottles per guest, in total.

All bottles will be opened as required, until toast drinks are served; any unopened bottles remaining after this time will be returned to the client.

BYO wine will not be served during your evening party.

Please discuss your individual requirements with your Event co-ordinator.

NON-ALCOHOLIC ALTERNATIVES

A non-alcoholic alternative is available for welcome drinks, table wine or toast drinks @ £5.04 per 70cl bottle.

Bottled water @ £3.00 per 70cl bottle

WINE LIST

CHAMPAGNE & SPARKLING WINE

Bin

- | | | |
|---|--|---------------|
| 1 | Louis Dornier et Fils Brut <i>France</i>
Very stylish with a pronounced, biscuity flavour and a fine, elegant bouquet. A result of good bottle maturation. | £36.67 |
| 2 | Moet & Chandon Brut Imperial <i>France</i>
A well know blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints | £40.17 |
| 3 | Pigalle Brut <i>France</i>
Soft and fruity with a touch of crisp apple and nectarine on the palate. This easy-drinking, sparkling wine is made by the 'cuve close' method so that it produces a natural sparkle. | £13.67 |
| 4 | Berri Estates Cuvée Brut, SE Australia <i>Australia</i>
Soft and sparkling with a lively effervescence, a perfect combination of fruit and acidity. Approachable and easy-drinking with a good length. | £15.04 |
| 5 | Hardys Stamp of Australia Chardonnay-Pinot Noir, SE Australia <i>Australia</i>
Crisp, with lifted citrus Chardonnay and strawberry-like Pinot Noir, soft and flavoursome with a creamy texture. | £15.46 |
| 6 | Codorniu Pinot Noir Brut Rose, Cava <i>Spain</i>
A delicious style of ripe summer fruit aromas so typical of a well made Pinot Noir | £17.96 |

WHITE WINE

Bin

- | | | |
|----|---|---------------|
| 7 | Kumala Chenin Blanc-Chardonnay <i>South Africa</i>
A crisp, easy-drinking, dry white with lots of fresh citrusy flavours from the Chenin, to match the butteriness of the Chardonnay | £13.17 |
| 8 | Hardys 'The Riddle' Chardonnay-Semillon, SE Australia <i>Australia</i>
A popular blend, combining a soft creamy texture with lime flavours and subtle oak characters that deliver a crisp dry white wine. | £13.17 |
| 9 | Pinot Grigio Provincia di Pavia, Collezione Marchesini <i>Italy</i>
Lovely buttery style with typical pear fruit. Grapes are fermented in stainless steel tanks with a long fermentation to enhance the rich style. | £13.17 |
| 10 | Touraine Sauvignon, Domaine Trotignon <i>France</i>
Deliciously prominent gooseberry fruit flavours and an appealing freshness. This wine has a long finish and is an excellent example of Loire Sauvignon Blanc. | £15.46 |
| 11 | Faustino VII Rioja Blanco <i>Spain</i>
Pure Viura, cool fermented in stainless steel. Crisp, apple flavour with a delicate spicy aftertaste. | £14.96 |
| 12 | Dos Hermanos Fair Trade Sauvignon Blanc, Curico <i>Chile</i>
Fresh and zesty, bottled young to capture the natural, aromatic characteristics and acidity typical of this variety. Made from grapes from growers paid according to FairTrade Organisation principles | £13.92 |

- 13 **Vidal Estate Sauvignon Blanc, Marlborough** *New Zealand* **£17.25**
A classic crisp, herbaceous style of Sauvignon Blanc, mingled with passion fruit & melon flavours. A complex wine with great intensity and length
- 14 **Bourgogne Chardonnay Couvent des Jacobins, Louis Jadot** *France* **£20.08**
This mainly Côte d'Or sourced wine is matured in oak barrels. It has a full rich, buttery Chardonnay nose and a crisp, well balanced palate

ROSE WINE

Bin

- 15 **Hardys Riddle Cabernet-Grenache, SE Australia** *Australia* **£13.17**
Aromas of ripe strawberry with floral, rose petal overtones. Light bodied on the palate, with soft, sweet berry fruit flavours.
- 16 **Vidal Estate Merlot Rose, Hawkes Bay** *New Zealand* **£16.67**
Vibrant rose colour and off-dry style, with crisp acidity and fresh lingering summer-fruit aromas and flavours.

RED WINE

Bin

- 17 **Kumala Pinotage-Shiraz, Western Cape** *South Africa* **£12.63**
Rich and plummy with good fruit, spicy character and a touch of vanilla-oak in the finish. From two of South Africa's most popular varieties.
- 18 **Finca Flichman Malbec, Mendoza** *Argentina* **£13.17**
Full-bodied and well structured, with a typically strong, peppery nose and a slight earthy palate
- 19 **Hardys 'The Riddle' Shiraz-Cabernet, SE Australia** *Australia* **£13.17**
A classic Australian blend, spicy pepper, raspberry and cherry fruit of the Shiraz and the blackcurrant, capsicum and mint of the Cabernet. Lightly oaked, a soft finish with mellow tannins.
- 20 **Don Jacobo Crianza Rioja Tinto, Bodegas Corral** *Spain* **£17.08**
A rich, full-bodied red made in the traditional way, with at least one year of oak ageing. It has a bright raspberry and cherry fruit character and a silky smooth finish.
- 21 **Château Haut Roudier, Bordeaux** *France* **£13.67**
Deep cherry red with coulis-style berry fruit. The nose shows finesse and freshness and the palate is characterised by soft berry fruit picked at optimal maturity. Soft on the palate with a fine balance and full finish.
- 22 **Torres Coronas Tempranillo** *Spain* **£15.13**
From mostly Tempranillo grapes with a small amount of Cabernet Sauvignon to add structure, aged in American oak for 9 months, producing a medium-bodied and rich wine.
- 23 **Dos Hermanos, Fair Trade Carmenere, Curico** *Chile* **£16.08**
Full and flavoursome with rich, spicy fruit and good structure using the unusual Carmenere grape, a Bordeaux variety now found only in Chile. The grapes are sourced from growers paid in accordance with FairTrade Organisation principles.
- 24 **Vidal Estates Merlot, Hawkes Bay** *New Zealand* **£17.63**
Fully ripe plum aromas coupled with soft, smoky oak from the barrique maturation, combine with rich, black cherry and red berry fruit flavours and fine-grained tannins on the finish.