
tel: 0115 9214139 / 9846141 fax: 0115 9405165 email: info@ruddingtongrange.co.uk
web: www.ruddingtongrange.co.uk

Events at Ruddington Grange

Banqueting

Costings

	Menu One	Menu Two	Menu Three
Birkin Suite - Daytime	£16.50 per head	£18.50 per head	£20.50 per head
Birkin Suite - Evening	£17.50 per head	£19.50 per head	£21.50 per head
Wentworth - Daytime	£18.50 per head	£20.50 per head	£22.50 per head
Wentworth - Evening	£19.50 per head	£21.50 per head	£23.50 per head

Choices qualify at menu 2 pricing

Sorbet - £1.00 - £1.50 per head

Cheeseboard – platter for 10 as an additional course - £15.00

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Banqueting Events at Ruddington Grange

Daytime Menu One from £16.50 (£18.50 Wentworth)

We kindly ask you to choose one choice for each course for all your guests. Choices may be offered at an additional cost.
Terms and Conditions apply.

Starters

Please choose from the following - Accompanied by Freshly Baked Bread Rolls and Butter

Chilled Melon

Serve with raspberry coulis and seasonal berries

Selection of Soups

Choice of Tomato & Basil – Cream of Vegetable – Leek & Potato

Garlic Mushrooms

Served with Garlic Mayonnaise and Salad garnish

Salmon Fishcakes

on a bed of salad leaves with a lemon mayonnaise

Mains

Please choose from the following - Accompanied by your choice of potato dishes and seasonal vegetables

Fillet of Chicken

Pan fried chicken breast in a cream of mushroom sauce

Salmon Fillet

Served with Hollandaise sauce

Pork Cordon Bleu

Pork Steak, filled with cheddar cheese and ham, coated in breadcrumbs

Roast Beef

Traditionally served with Yorkshire Pudding

Sweets

Please choose from the following

Chocolate Raspberry Roulade

with a Raspberry Sauce

Chocolate Profiteroles

Choux pastry buns filled with patisserie cream and served with warm chocolate sauce

Brandy Snap Basket

With fresh Fruit and Ice Cream

Apple Pie

Served hot or cold with whipped cream or ice cream

Coffee and After Dinner Mints

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Banqueting Events at Ruddington Grange

Menu Two from £18.50 (£20.50 Wentworth)

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Starters

Please choose from the following - Accompanied by Freshly Baked Bread Rolls and Butter

Prawn Salad

Fresh prawns on a bed of salad with Marie Rose Sauce

Broccoli & Stilton Soup

Hearty Soup Swirled with Cream

Country Style Pate

Coarse pork liver pate blended with eggs for a smooth, creamy texture

Goats Cheese & Sunblush Tomato Tartlet

On a bed of dressed leaves

Mains

Please choose from the following - Accompanied by your choice of potato dishes and seasonal vegetables

Herb Crusted Salmon Fillet

With a lemon butter sauce

Roast Lamb

served with a rich Rosemary Gravy and minted Jelly

Roasted Pork Loin

Served with Stuffing balls and Apple sauce

Hunters Chicken

Filled with Cheddar Cheese and wrapped in bacon and served with Tomato and Basil sauce

Sweets

Please choose from the following

Raspberry Pavlova

A light meringue base filled with fresh cream and topped with raspberries

Fruits of the Forest Cheesecake

Crunchy Biscuit base with choice of Topping

Warm Cherry Pie

With White Chocolate Ice Cream

Tiramisu

Classic Italian Dessert

Coffee and After Dinner Mints

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Banqueting Events at Ruddington Grange

Menu Three from £20.50 (£22.50 Wentworth)

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Starters

Please choose from the following, Accompanied by Freshly Baked Bread Rolls and Butter

Smoked Salmon Cornet

Filled with Prawns and served on a bed of dressed leaves with Marie Rose sauce

Roasted Red Pepper and Tomato Soup swirled with crème fraiche

Tempura King Prawns

on a bed of mixed leaves served with a Sweet Chilli sauce

Ginger & Lemon Grass Skewers

On a bed of mixed leaves with an Oriental Dip

Mains

Please choose from the following

Beef Wellington

Fillet of beef topped with mushroom pate wrapped in crisp pastry with a red wine sauce (£2.00 supplement)

Lamb Shank

Set on a bed of Roast Leeks and Savoy Cabbage with a Rich Port sauce

Stuffed Duck Breast

Stuffed with apricot and walnuts, served with an orange sauce

Roasted Rack of Lamb

Topped with Rosemary and Garlic Crust and Minted gravy

Sweets

Please choose from the following

Irish Liqueur Cheesecake with Chocolate sauce

Panna Cotta

Amaretto & Macaroon Bavaois Served with Amaretti biscuits

Fresh Strawberries (when in season) Served traditionally with Whipped cream

Coffee and After Dinner Mints