




THE LEEWOOD HOTEL, BUXTON 2025



Function Menus 2025
at
The Leewood Hotel
Buxton



DINNER & LUNCH MENUS


The dishes attached can be used for any event requiring a sit-down meal – anything from a Charity Ball for a hundred guests to an Intimate Private Dinner for 10. The pricing is a simple set price for 2 or 3 courses.

We usually ask organizers to choose up to 3 items for each course which your guests can pre-order in advance – Alternatively you can choose a set menu for all your guests to dine from.

Should you wish to make any further enquiries please do not hesitate to contact one of our dedicated events team who can advise you in the planning of your event.

We also do offer Bespoke Menus for functions that want something a little different – just ask one of our team for more information.

Room Hire charges may apply.





STARTERS

Please choose 3 starters to form your menu

Chefs Freshly Prepared Homemade Soup

Chicken Liver Parfait, Red Onion Jam & Crisp Bread

Pressed Ham Hock & Pea with Piccalilli Gel & Seasonal Salad

*Haddock & Parsley Fishcake, Rocket Salad
with Caper Mayonnaise & Lemon Oil*

Prawn & Avocado Tian, Roast Cherry Tomatoes & Siracha Dressing


Classic Smoked Salmon, Lemon & Capers with Brown Bread & Butter

Smoked Mackerel Rillettes, Potato Salad, Pickled White Onion & Herb Oil

Marinated Melon Platter with Raspberries & a Blackcurrant Sorbet

Smoked Duck & Charred Peach Salad with Watercress & Orange Dressing

Roast King Oyster Salad with Pea Puree Truffle & Caramelised Apple (VE)



MAIN COURSES

Please choose 3 Main courses to form your menu

Pan Seared Breast of Chicken, Fondant Potato, Roast Baby Onion & Bacon Veloute

Slow Roast Derbyshire Topside, Herb Roasted Potatoes, Yorkshire Pudding with Roast Gravy (Minimum 10 Orders)

Loin of Pork, Mustard Mash Potatoes, Apple Puree & Sage Jus

Roast Leg of Lamb, Thyme Baked New Potatoes with Tomato & Olive Gravy (Minimum 10 Orders)

Grilled Fillet of Seabass, Crushed New Potatoes with Tomato & Basil Broth

Oven Baked Cod, Welsh Rarebit Crust, with Broad Bean Cassoulet

Roast Gnocchi, Sweet Potato & Carrot with Smoked Tofu

Risotto of Woodland Mushrooms, Spinach & Buffalo Mozzarella with Rocket & Herb Oil

Treacle Baked Gammon, Parsley Mash with Caper & Pea Cream

Feuillette of Buttered Greens, Toasted Goats Cheese, with Roast Pepper Sauce

Slow Cooked Lamb Henry, Smoked Garlic Mash, Honey Glazed Carrot, Thyme Jus

Roast Pork Fillet, Pomme Anna Roast Roots & Apple Gravy



DESSERTS

Please choose 3 desserts to form your menu

Lemon Posset, Raspberries and Scottish Shortbread

White Chocolate Chip Brownie, Chocolate Sauce with Vanilla Ice Cream

Warm Sticky Toffee Pudding, Toffee Sauce and Honeycomb Ice Cream

Warm Bakewell Tart, Berry Compote and Cinnamon Cream

Mango Parfait, Tropical Fruits and Meringue Crumble

Dark Chocolate Tart, Lavender Sauce and Fresh Cream

Citrus Cheesecake with Strawberry Ice Cream

Cinnamon Apple Crumble with Vanilla Custard

Spiced Banana Pudding, Caramel Sauce with Fudge Ice Cream

Cheese & Biscuits (Supplement £3.00)

£39.50 for 3 courses

£34.50 for 2 courses

Tea, Coffee and Minted Chocolates

£3.00





BUFFET OPTION

Mains

*Thai Chicken and Vegetable Green Curry
Steamed Seafood and Fennel with Lemon
and Dill Cream*

*Garlic Chicken and Roast Pepper Sauce
Woodland Mushroom Fricassee with Gnocchi
Conchiglie Pasta with Beef Ragu Sauce
Korean Beef Stew*

(Choose 2 from above)

Sides

*Herb Buttered New Potatoes
Coconut and Lemongrass Infused Rice
Garlic Cheese Bread
Paprika Fries
Seasonal House Salad
Rosemary Roasted Baby Potatoes
Herb Buttered Seasonal Vegetables*

(Choose 3 from above)

Desserts

*Orchid Fruit Crumble with
Vanilla Custard
Warm Lemon Pudding with
Citrus Syrup and Meringue
Warm Chocolate Cake with
Mocha Cream and Caramel Sauce
Fresh Fruit Salad with
Dairy Cream
Classic Raspberry Brulee with
Sable Biscuit*

(Choose 1 from above)

**£ 3 3 . 5 0 FOR 2
C O U R S E S**

**£ 3 . 0 0 FOR TEA
& C O F F E E**





CARVERY BUFFET

Main Course

Roast Derbyshire Beef, Yorkshire Pudding

Red Wine Jus

OR

Roast Gammon, Parsley Sauce

Vegetable Wellington

Roast Potatoes, Mixed Vegetables,

Mash Potato

Salad Bar

Potato Salad, Tomatoes and Onion Salad

Fresh Bread, Mixed Leaves with a Vinaigrette Dressing

Dessert

A selection of Mini Desserts

Freshly Filtered Coffee

£ 3 7 . 9 5
P E R P E R S O N



B E S P O K E M E N U S

We are happy to offer bespoke options, such as light Canape Bites, or Fish and Chip Boxes, or Bacon Baps, or something entirely different which is special to you.

We can also provide for most dietary requirements, just speak to reception about your guests' needs.

Please speak to our events team for custom menu options and a bespoke quote.



C O N T A C T
D E T A I L S

Sales@leewoodhotel.co.uk

Tel 01298 23002

