



*BEST WESTERN*

*Lee Wood Hotel*

*Lunch or Dinner  
Menu Selection*

01298 23002

[sales@leewoodhotel.co.uk](mailto:sales@leewoodhotel.co.uk)

[www.leewoodhotel.co.uk](http://www.leewoodhotel.co.uk)



## **Dinner Sample Menus**

The Menus attached are sample menus which can be used for any event wishing to have a sit down meal – This can be anything from Charity Balls for hundreds of guests to Intimate Private Dinners for 10. The pricing is a simple set price for 2 or 3 courses.

We usually ask organisers to choose up to 4 items for each course which your guests can choose from 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 who want something a little different – Just ask one of our team for more information.





## Starters

Chefs Freshly Prepared Homemade Soup

Chicken Liver Parfait, Onion Marmalade, Toasted Brioche

Ham Hock Terrine, Piccalilli, Granary Toast

Blue Cheese Crème Brulee, Pickled Apple, Bread Crisps

Goats Cheese Panna Cotta, Poached Pear, Watercress Salad

Smoked Haddock Fishcake, Citrus Mayo, Rocket Leaves, Sweet Chilli Dressing

Prawn and Crab Tian, Confit Cherry Tomatoes

Classic Smoked Salmon, Lemon Capers and Brown Bread

Smoked Mackerel Rillet, Horseradish Potato Salad, Herb Oil

Platter of Melon, Passion Fruit and Mango Sorbet

Smoked Chicken, Black Pudding and Sun Blushed Tomato Salad





## Mains

Pan Seared Chicken Breast, Fondant Potato, Mushroom and Bacon Veloute

Roast Topside of Derbyshire Beef, Roast Potatoes,  
Yorkshire Pudding and Red Wine Gravy

(Minimum order of 15, alternative available)

Pork Tenderloin, Mustard Mashed Potato, Apple Compote, Sage Gravy

Roast Leg of Lamb, Roasted New Potatoes, Rosemary Gravy

(Minimum order of 10, alternative available)

Fillet of Seabass, Crushed New Potatoes, Tomato and Basil Sauce

Hake, Herb Mashed Potato, Chive Beurre Blanc

Tomato, Olive and Basil Penne Pasta

Wild Mushroom, Rosemary, Spinach and Parmesan Risotto

Herb Crusted Cod, Buttered New Potatoes, Dill Cream

Butternut Squash, Spinach and Goats Cheese Pithivier, Tomato Broth

Honey Glazed Gammon, Parsley Mash, Cider Cream

Lamb Rump, Minted Mashed Potato, Cooking Liquor





## Desserts

Lemon Posset, Scottish Shortbread Biscuit

Gluten Free Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Vanilla Crème Brulee, Chocolate Shortbread

Bakewell Tart, Berry Coulis Vanilla Ice Cream

Milk Chocolate Parfait, Cinnamon Roast Plums

Dark Chocolate Tart, Chantilly Cream

Raspberry and Vanilla Cheesecake, Berry Compote

Apple and Berry Crumble, Vanilla Crème Anglaise

Steamed Syrup Sponge, Orange Crème Anglaise

Cheese and Biscuits

(Supplement £2.00)

Fresh Fruit Salad and Sorbet

Tea, Coffee and Minted Chocolates

***£32.95 for 3 courses***

***£26.95 for 2 courses***



Room Hire may be applicable depending on your requirements.