



Heath Court Private  
Dining Selections  
2024



# Welcome to the Heath Court



We take pride in offering exceptional dining experiences tailored to your unique event. Whether you're planning a private dinner, a corporate gathering, or any special occasion, our Banqueting & Buffet menus are designed to cater to your every need. Please note, for Wedding events, we have specially curated menus and packages, which are available upon request.

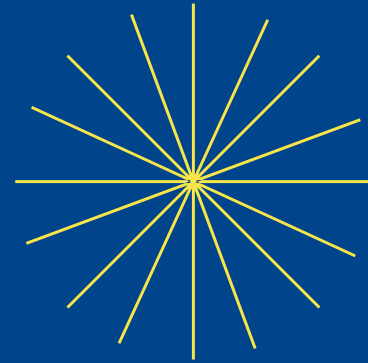
**Personalisation at Its Best** We understand the importance of personal touches. That's why each of our menus are fully customisable to ensure it perfectly aligns with your vision. Our team is dedicated to accommodating any dietary requirements, ensuring every guest enjoys a memorable dining experience. Please do not hesitate to discuss your specific needs with us.

**Exclusive Three Course Menu** Indulge in our three-course menu, complete with coffee and dinner mints, priced at £35.00 per person. This carefully crafted selection is designed to delight your palate and elevate your event.

**The Guineas Suite Experience** Enhance your event in our Guineas Suite, which boasts private bar facilities and dancefloor, adding an extra layer of exclusivity and convenience to your gathering.

**Please Note** Some selected menu items carry surcharges, which are clearly indicated. This is to ensure the finest quality and experience for our valued guests.

We look forward to helping you create an unforgettable event with culinary delights that speak to your taste and style.



# Starters

*Savour the First Flavours*

Please select a maximum of  
2 starters, to be pre-ordered

# to start.....

served  
with

**freshly baked  
bread selection**

## **Traditional Prawn Cocktail**

*A timeless favourite served with a classic Marie Rose sauce.*

## **Avocado & Beetroot Tartare**

*A vibrant and refreshing plant-based option featuring diced avocado and beetroot, seasoned with a hint of citrus and served on a crispbread base.*

## **Mushroom Arancini**

*Crispy risotto balls filled with a blend of wild mushrooms, served with a garlic aioli dipping sauce.*

## **Ardennes Pâté**

*A rich, traditional pork and liver pâté, served with Cumberland sauce and toasted brioche.*

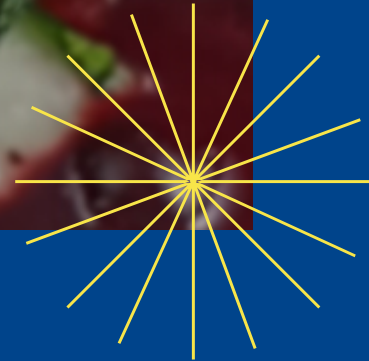
## **Spiced Butternut Squash Soup**

*A warm, comforting soup made with roasted butternut squash, subtly spiced with cumin and coriander, and garnished with a swirl of cream and toasted pumpkin seeds.*

## **Citrus Cured Salmon with Fennel Salad**

*Delicately cured salmon with lemon and orange, served alongside a crisp fennel and radish salad, dressed with a citrus vinaigrette and garnished with dill.  
(Additional £2.50)*





*mouth-watering*  
Main Courses

Please select a maximum of  
2 Main Courses, to be pre-  
ordered

Served  
with

a selection of seasonal  
vegetables & potatoes

## the main course.....

### **Roast Sirloin of Beef**

*Classic and succulent, served with shallot, oyster mushroom & Madeira sauce.  
(Additional £4.00)*

### **Pan-Seared Salmon with Herb Crust**

*Served on a bed of quinoa and steamed greens, drizzled with a lemon butter sauce.*

### **Chicken Roulade with Spinach & Ricotta**

*Oven-baked chicken breast filled with spinach and ricotta, served with a light thyme jus.*

### **Braised Lamb Shank**

*Slow-cooked to perfection, accompanied by a sweet potato mash and a rich mint and rosemary and red wine gravy. (additional £2.50)*

### **Vegetarian Wellington**

*A delicious blend of mushrooms, spinach, and feta encased in puff pastry, served with a tangy tomato and basil sauce.*

### **Seared Duck Breast**

*Accompanied by a cherry and port sauce, served with dauphinoise potatoes and seasonal greens. (additional £1.50)*

### **Grilled Sea Bass Fillets**

*Lightly grilled, served with a Mediterranean vegetable ratatouille and a balsamic glaze.*

### **Stuffed Aubergine (Vegan)**

*Aubergine with a spiced lentil and tomato filling, baked and served with a rich tomato and basil sauce.*



*sweet tooth*

Please select a maximum of  
2 desserts, to be pre-ordered

to finish.....

### **Deconstructed Mixed Berry Pavlova**

*Crisp meringue pieces topped with a medley of fresh berries and a light elderflower cream.*

### **Vanilla Bean Crème Brûlée**

*A classic with a twist, featuring rich vanilla bean custard topped with a perfectly caramelized sugar crust.*

### **Spiced Apple & Pear Crumble**

*A modern take on the classic crumble, served with a cinnamon-infused vanilla cream sauce.*

### **Salted Caramel & Pecan Waffles**

*Gourmet 'Liège-style' waffles topped with salted caramel sauce, roasted pecans, and vanilla bean ice cream.*

### **Chocolate Truffle Brownie Torte**

*A rich, dark chocolate treat with a truffle-like texture, perfect for those seeking a gluten-free and vegan indulgence. Served with raspberry coulis and coconut cream.*

### **Espresso Martini Profiteroles**

*Profiteroles filled with a coffee-flavoured cream, drizzled with a white chocolate and espresso sauce.*

### **Cheese Board**

*A selection of fine cheeses accompanied by red onion chutney, grapes, and artisan crackers. (Additional £2.50)*


and  
finally

freshly ground  
cafetière coffee or  
loose leaf Brew Tea  
and after dinner  
mints





# Extras.....



*finishing  
touches*

- Arrival Drinks
- Full Wine list
- Private Bar facilities
- Table Linen & Napkins
- Table Plan & Place Cards
- Table Decorations & Floral Arrangements
- Chair Covers & Sashes
- Complimentary Still & Sparkling pure filtered water
- Disco
- Dance floor
- Photographer

# Happy Dining

Heath Court Hotel  
Moulton Road  
Newmarket  
Suffolk  
CB8 8DY

telephone 01638 676 392

email [sales@heathcourthotel.com](mailto:sales@heathcourthotel.com)