



BANQUETING & BUFFET MENUS

2022



Private Dining

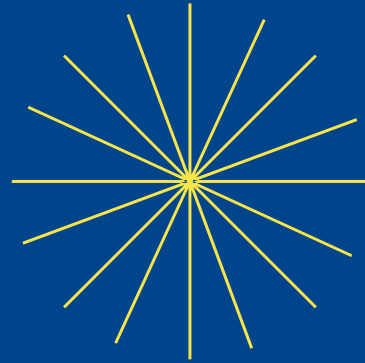


To help you decide on your menu selections, we have prepared the following menu items. All menus can be tailored to your personal requirements; catering for any Dietary needs. Please ask for further details.

Three Course Menu, including Coffee and Dinner mints £35.00 per person

Our Guineas suite offers private bar facilities.

Surcharges apply to selected Menu Items as indicated



a selection of
Starters

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

to start.....

*served
with*

**freshly baked
bread selection**

Traditional Prawn Cocktail *Marie rose sauce*

Tian of Prawns & Crayfish *on a bed of leaves bound together with a chive and citrus mayonnaise* **£1.50**

Sliced Melon with Mango, Pineapple with a ginger syrup

Smoked Duck Breast Salad *Homemade marmalade & vegetable crisps* **£2.50**

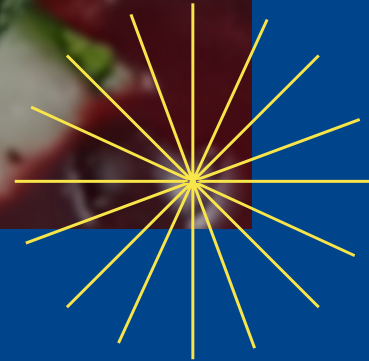
Roast Cherry Tomato, Rosemary & Goats Cheese Filo Tartlet
tomato Coulis **£1.50**

Greek Salad with Warm Pitta Bread

Sliced Seasonal Melon with Parma Ham **£2.50**

Smoked Scottish Salmon on Potato Blinis *citrus crème fraiche* **£3.50**





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.....

Poached Dorne of Salmon asparagus, Wilted Spinach & white wine saffron sauce

Herb Crusted Hake Fillet, on a bed of wilted spinach

Baked Chicken Breast filled with Smoked Ham with a cream, white wine, garlic & chive sauce

Pan-fried Turkey Escalope Sundried Tomato mushroom white wine sauce

Slow Roast Belly of Suffolk Pork apple & clove compote with brandy jus

Roast Sirloin of Beef shallot, oyster mushroom & madeira sauce **£4.00**

Seared Rump Steak topped with Pate red wine & shallot sauce **£6.00**

Medallions of Scottish Fillet of Beef five peppercorn & brandy cream sauce **£10.00**

Roast Rack of Lamb on Green Pea Mash rosemary and red wine sauce **£14.00**





sweet tooth

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

to finish.....

*and
finally*

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

Mixed Berry Meringue Nest topped with raspberries and cream

Lemon Cheesecake raspberry coulis & chantilly cream

Crème Brûlée whipped cream

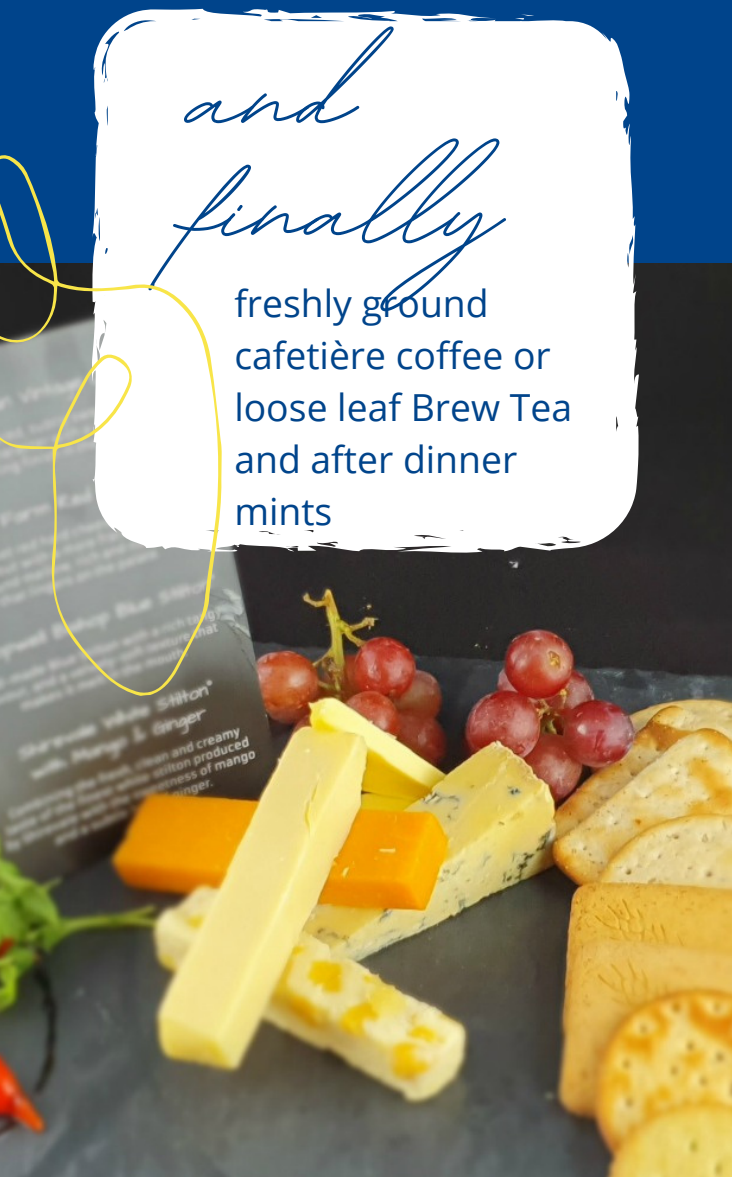
Hot Bramley Apple & Rhubarb Crumble vanilla cream sauce

Belgian Sweet Waffles 'Liège-style' waffles with forest fruits and topped with a scoop of vanilla ice cream

Dark Chocolate Truffle Torte raspberry coulis & whipped cream

Cappuccino Profiteroles white chocolate sauce

Cheese & biscuits with red onion chutney & grapes £2.00





Extras.....

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

Happy Dining

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