



# MOOR HALL

CONFERENCE CENTRE

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I live on good food,  
not fine words  
Molière

## Welcome to our World of Celebrations and Corporate Hospitality

Moor Hall has excellent facilities for Celebrations, Corporate Hospitality and Private Dining. For Weddings and Private Dining we are able to offer facilities for 50 to 120 guests, with a minimum menu spend of £35.00 per person. As you will see from the accompanying menus we can cater for all tastes. This combined with our attentive service makes Moor Hall your perfect choice.

Our menus are based on a selection of three courses plus coffee. You may add an additional course if you require, including a sorbet, fish or soup course. If you have any other ideas please let us know and we can discuss them with you.

Something new for 2008/9 is Corporate Hospitality. Our events team will work with you to build a perfect event that will fulfill your exact requirements. The events team has experienced Event Executives who will be able to help you organise floral decorations, live musicians, or discos to name but a few. We will be there every step of the way.

We look forward to welcoming you to Moor Hall

*Jon Fisher*

General Manager

We endeavour wherever possible not to use GM modified foods but we cannot guarantee 100% compliance. Our menus may contain traces of nuts or nut oil. Please speak to our Events Team if you require any further information.



MOOR HALL

## Reception Drinks

On arrival you may wish to offer your guests a welcome drink. Prices quoted are for one glass per guest.

### **£2.95 per person**

Bucks Fizz

Made with house sparkling wine and orange juice (125ml)

### **£3.20 per person**

Kir Royale

Made with house sparkling wine and cassis (125ml)

Sparkling wine

A glass of Cava Brut – Mont de Marcal (125ml)

### **£1.70 per person**

Sparkling apple juice

St Clements (orange juice and bitter lemon)

### **£3.75 per person**

Mulled Wine

Moor Hall's delicious home-made recipe (175ml)

### **£3.85 per person**

Classic Pimms

Made with lemonade and fresh fruit (250ml)

Bucks Fizz

Made with house Champagne and orange juice (125ml)

### **£4.15 per person**

Kir Royale

Made with house Champagne and cassis (125ml)

Champagne

A glass of Vauban Freres Brut reserve (125ml)

### **Wine Selection**

Our Wine List has been carefully compiled to give the best quality, selection and features leading wine producing countries from around the world. Please ask to see our Wine List, or discuss further requirements by calling Events Team for further information.



MOOR HALL

Food is an important part  
of a balanced diet  
Fran Lebowitz

# banqueting menu

## Canapé selection

If you wish to offer your guests a selection of canapés with their drinks on arrival, choose a selection of four choices from the options below

**£4.95 per person for a selection of four canapés**

Crayfish and cucumber with Marie rose and basil

Mozzarella and pesto bruschetta

Campagnola olives with feta cheese

Sun-dried tomato and parmesan filo tart

Marinated salmon in lemon mayonnaise

Black olive tapenade topped rye bread

Honey soy duck mini wrap

Roast beef and horseradish Wellingtons



MOOR HALL

If music be the food of  
love, play on  
Shakespeare

# banqueting menu

## Starters

### £6.25 per person

Roasted tomato and basil soup, scented with garlic

Vichyssoise with chive crème fraîche

Traditional French onion soup with toasted Gruyère croutons

Smooth chicken liver parfait flavoured with port

### £7.00 per person

Honey and chilli scented melon  
dressed on a crisp vegetable salad with Parma ham

Smoked fish galette  
pressed layers of smoked trout, asparagus, haddock and red mullet  
wrapped in smoked salmon

Deep fried camembert  
served on a redcurrant sauce

Smoked chicken Caesar salad  
with garlic herb croutons

### £8.25 per person

Antipasto platter  
a selection of two continental meats with mozzarella  
roasted fig and Provençal vegetables

Feuillette of Oriental duck  
with scallions, cucumber and carrot

Goats' cheese filo pastry tart  
with a red onion chutney, served with a celery and walnut salad



MOOR HALL

I cook with wine, sometimes  
I even add it to the food  
W.C. Fields

# banqueting menu

## Main Course

### £16.75 per person

Char-grilled chicken breast  
surrounded by a light sun-dried tomato cream  
and finished with deep fried Parma ham

Sirloin of ham  
glazed with honey and finished with apricots  
surrounded by a port sauce

Baked salmon supreme  
with a lemon butter cream served with crispy vegetables

### £18.00 per person

Supreme of chicken  
stuffed with lightly peppered asparagus and brie  
served with a tomato caviar

Sirloin of beef rubbed with Malden salt,  
and napped with a rich beef jus partnered by a large Yorkshire pudding

Red mullet  
served on a bed of curry scented mussels and prawns  
with a light saffron cream

Slow roasted lamb shank  
braised with garlic and rosemary, covered in a dark lamb and mint jus



MOOR HALL

My body is like breakfast, lunch and dinner.  
I don't think about it, I just have it  
Arnold Schwarzenegger

# banqueting menu

## Main Course

**£19.45 per person**

Three-bone rack of lamb  
served with a lemon, breadcrumb and parsley crust  
finished with a rich lamb jus

Traditional beef Wellington

Grilled whole baby plaice  
finished with capers and a parsley beurre noisette

Pan-roasted breast of Magret duck  
served on a bed of roasted root vegetable mash

## Vegetarian main course

**£16.75 per head**

Aubergine Charlotte  
with field mushrooms, peppers, spinach and pine kernels

Red onion and goats' cheese tart  
served on a bed of peppered rocket

Open asparagus and sun-blushed tomato ravioli  
drizzled with a basil and parmesan sauce

Wild mushroom filo pastry basket  
finished with a herbes de Provence sauce

Spicy vegetable tortilla wrap  
served on a guacamole salad



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not fine words  
Molière

# banqueting menu

## Desserts

### £7.50 per person

Sticky toffee pudding  
served with a crème Anglais

Fresh cream profiteroles  
napped with a hot chocolate sauce, laced with rum

Seasonal fresh fruit salad

### £8.75 per person

Baked lemon cheesecake  
with a raspberry coulis

Classic crème brûlée  
served with individual shortbread fingers

Fresh individual strawberry pavlova  
with lightly whipped Cornish clotted cream

### £9.50 per person

White and dark chocolate mousse  
finished with chocolate cigars

Selection of English and continental cheese  
with a variety of biscuits and a pear chutney

Individual summer puddings  
finished with Cornish clotted cream



MOOR HALL

If more of us valued food and cheer  
and song above hoarded gold,  
it would be a merrier world  
J.R.R. Tolkien

## banqueting menu

### Intermediate courses

To add to your dining experience

**£3.00 per person**

A choice of lemon, raspberry or Champagne sorbet

Provided between the starter and main course to cleanse and freshen the pallet

**£5.50 per person**

Rolled plaice fillet  
lightly poached and served with a white wine glaze

Added to you menu between the starter and the main course

**£4.00 per person**

Cheese course

This can be added before or after the dessert course



MOOR HALL

If music be the food of  
love, play on  
Shakespeare

# banqueting menu

## To Finish

**£3.95 per person**

Coffee and mints  
Tea available on request

**£4.75 per person**

Coffee and petits fours  
Tea available on request



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# banqueting menu

## Carved and Display Buffet

(minimum 50 guests)

**£37.95 per person**

Honey and chilli scented melon  
dressed on a crisp vegetable salad with Parma ham

Poached salmon hollandaise  
Roast Norfolk turkey  
Roast sirloin of beef  
Honey glazed ham  
Southern seasoned roast chicken (served hot)

Served with new potatoes, seasonal salads and mixed leaves

Please choose three of the above five options for your buffet.

For a vegetarian option please refer to the vegetarian menu section

Classic crème brûlée served with individual shortbread fingers

Filtered coffee with mints



MOOR HALL

Hunger is the best spice  
Anonymous

# banqueting menu

## Carved and Display Buffet

(minimum 50 guests)

**£41.50 per person**

Prawn and asparagus timbale served with a Marie rose dressing

Dressed salmon

Roast Norfolk turkey

Roast sirloin of beef

Honey glazed ham

(Please choose three from the above four options)

Escalope of chicken breast in a korma sauce (served hot)

Vegetable korma (served hot)

Basmati rice

Baby roast potatoes, selection of salads and mixed leaves

Dark chocolate torte with Cornish clotted cream

Filtered coffee with mints



MOOR HALL

I feed on good soup,  
not beautiful language  
Molière

# banqueting menu

## Barbecue Menu

### £27.50 per person

Seafood kebab  
Jamaican jerk chicken  
Cumberland sausage  
Quarter-pound beef burger with a sesame bap  
Chunky Mediterranean vegetable kebabs with basil pesto  
Corn on the cob  
Jacket potatoes  
Seasonal salads and mixed leaves  
Accompaniments

Strawberry pavlova with lightly whipped fresh cream

### £34.00 per person

Char-grilled marinated tuna with garlic and parsley butter  
Indian spiced lamb skewers  
Char-grilled skillet of chicken  
Pork burgers  
Entrecôte steak, lightly seasoned with lemon and thyme  
Chunky Mediterranean vegetable kebabs with basil pesto  
Jacket potatoes  
Seasonal salads and mixed leaves  
Accompaniments

Dark chocolate torte with Cornish clotted cream



MOOR HALL

Wine and cheese  
are ageless companions  
M.F.K. Fisher

# banqueting menu

## Finger Buffet

Available for evening functions following a main wedding breakfast

**£16.75 per person**

### **Finger Buffet A**

Foccacia assorted sandwiches  
Sun-dried tomato and feta filo tartlettes  
Skewered Cajun tiger prawns  
Fresh vegetable crudités and tortilla chips  
served with guacamole and hummus  
Roasted chicken satay  
served with peanut sauce  
Vegetable spring rolls  
Thin-crust cheese and tomato pizza

### **Finger Buffet B**

Mixed savoury tortilla wraps filled with  
  
Roasted pepper and red onion with sour cream  
Cajun chicken with cucumber relish  
Spicy beef with sesame cream cheese  
Smoked salmon with dill cucumber  
  
Fresh vegetable crudités and tortilla chips  
served with guacamole and hummus  
Marinated Kalamata olives



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