

CANAPES ~ 2011

Below is a selection of Canapés that we have available in the Hotel. It is usual for Chef to put together a selection of Hot and Cold Canapés.

Cold

Thai Shrimp & Snow Pea
Feta Cheese & Pesto
Salmon Mousse with Lime
Chicken Parfait
Vegetable Sushi
Smoked Duck on Waldorf
Quail Eggs & Greek Olive Tapenade
Seared Tuna & Red Onion
Summer Crudités with Dips
Croustades filled with Gravdax & Soured Cream
Bruschettas with Goats Cheese, Basil & Tomato
Blinis with Smoked Salmon, Crème Fraiche & Dill
Crostinis with Anchovies & Roasted Vegetables
Crostinis with Chicken Parfait, Chutney
Quails Eggs with Cracked Pepper & Salt

Hot

Salmon Fillet Cajun Style
Japanese Torpedo Prawns with Chilli Dip
Mini Smoked Haddock Fish Cake
Mini Fish Pakora
Prawn Toast
Tiny Cheese & Onion Scones
Salt Crusted Mini baked Potatoes with Garlic Mayo Dip
Dim Sum Vegetable Selection
Dim Sum Seafood Selection
Vegetable Samosas
Oriental Style Chicken
Chicken Fillet Thai Green & Coconut
Mini Shepherd Pie

Three choices per person £3.70

Five choices per person £5.20

Seven choices per person £6.30

Nibbles Tray

Mixed Olives
Root Vegetable Crisps
Mediterranean Bread Sticks
Salted Cashew Nuts
Cheddar Cheese Straws
£15.75 per tray
(1 tray per 10 guests)

DRINK PACKAGES ~ 2011

Package 1

£13.25

One glass of Bucks Fizz (made with sparkling wine)

One glass of Red or White Wine during the meal

One glass of Sparkling Wine for the toast

Choose either all sweet or all dry

Package 2

£15.75

As above with two glasses of Red or White wine during the meal

Package 3

£16.75

One glass of Pimms

Two glasses of Red or White Wine during the meal

One glass of Sparkling Wine for the toast

Choose either all sweet or all dry

Reception Drinks

House Champagne

£7.35

Rose Champagne

£8.50

Classic Champagne Cocktail – Brandy, Sugar, Angostura bitters

£9.25

Sparkling Wine

£4.50

Rose Sparkling Wine

£4.50

House Red, White Wine

£4.50

Rose Wine on Ice

£4.50

Bucks Fizz

£4.50

Pimms

£4.50

Kir Royale

£5.80

Bellini

£4.75

Alcoholic Fruit Punch (vodka based)

£4.75

Mulled Wine

£4.25

Sangria

£4.25

STARTER, SOUP & SORBET COURSES ~ 2011

STARTERS

(v) Gateau of Seasonal Melon served with Fresh Berries & Fruit Sorbet	£6.85
Ramside Traditional Prawn Cocktail	£7.25
Melon and Prawn Cocktail	£7.85
Chicken and Duck Liver Parfait, Sea Salt Crostinis, Red Onion Marmalade	£7.25
Juicy Melon with Parma Ham	£7.85
Simple Caesar Salad, Smoked Chicken, Bacon Lardons, Parmesan	£8.35
(v) Warm fresh Asparagus, Hollandaise Sauce	£7.30
Durham Blue Cheese, Pear, Frizzy Endive Salad	£7.60
(v) Plum Tomatoes with Buffalo Mozzarella, Rocket and Basil Leaves, Pesto Dressing £7.15	
Parcel of Salmon filled with Smoked Salmon Mousse served on cucumber salad with a Grain Mustard White Balsamic Vinegar Dressing	£8.75
Gravadlax with Honey and Mustard Vinaigrette	£8.40
Smoked Salmon with Capers, Lemon and Herb Salad	£8.75
Avocado, Goats Cheese, Cherry Tomato Salad, Sea Salt Crostinis	£7.55
Melted Onion, Leek and Blue Cheese Tart with Baby Leaves and a Fruity Balsamic Dressing	£7.30
Tomato and Goats Cheese Tart with Homemade Onion Chutney and Rocket £7.30	

SOUPS

All freshly made - if it's not on the list, please ask! Served with bread rolls and butter
£5.20

Pea and Ham with Crispy Croutons	Traditional Ham Vegetable Broth
(v) Cream of Leek and Potato	(v) Cream of Celery and Stilton
(v) Cream of Vegetable	(v) White Bean and Vegetable Broth
(v) Cream of Carrot and Coriander	(v) French Onion and Cheese Croutons
(v) Cream of Mushroom and Tarragon	(v) Roasted Tomato, Red Pepper, Pesto and Cream
(v) Spring Vegetable	(v) Roasted Tomato Soup finished with Cream and Chives
(v) Minestrone with Garlic Bread and Parmesan	

SORBETS

Champagne, Lemon and Lime, Melon, Mango, Strawberry, Raspberry or request a flavor	£3.70
Vodka or Sparkling Wine pour over £1.05	

MAIN COURSES ~ 2011

Roast Beef with Yorkshire Pudding, Horseradish Cream, Roast Gravy £18.90	
Breast of Turkey with Chipolatas, Stuffing, Yorkshire Pudding and Roast Gravy	£17.80
Leg of English Lamb with Yorkshire Pudding, fresh Mint Salsa, Roast Gravy	£18.85
Loin of Pork with Yorkshire Pudding, Caramelised Apple Compote Stuffing, Roast Gravy	£17.80
<i>Two meats from the above list may be offered as a choice (on the day) to your guests, a £1.95 supplement will be charged to the higher priced roast.</i>	
Guinea Fowl Breast with Apricot Stuffing wrapped in Parma Ham, stack of Roasted Root Vegetables Braised Savoy Cabbage, Madeira Sauce	£19.20
Supreme of Chicken wrapped in Bacon served on a Sage Mash	£17.80
Roasted Chicken Breast stuffed with Basil, Mozzarella Cheese and Sun Blushed Tomatoes wrapped in Parma Ham	£18.10
Breast of Chicken with Mushroom and Tarragon Cream Sauce	£17.80
Breast of Chicken with a Button Mushroom, Baby Onions, Pancetta Lardons, Red Wine Sauce £18.85	
Rack of Lamb with Herb & Mustard Crust, Rosemary Jus	£19.45
Slow Roasted Lamb Shank with Spring Onion Mash and Pot Roasted Root Vegetables £17.80	
Pork Medallions served with Caramelised Apple, Red Onion Marmalade Cream and Calvados Sauce	£18.35
Grilled Fillet of Beef with Thyme, Red Wine and Mushroom Sauce	£25.75
Grilled Sirloin Steak with separate sauce please choose one of the following Diane, Chasseur or Pepper £19.45	
Pan fried Fillet of Beef with Horseradish flavored Dauphinoise Potato, Wild Mushroom and Shallot Jus	£25.75
Crispy Roasted Gressingham Duck Breast with Plums poached in Port Wine Sauce	£19.20
Cumberland Sausage Ring on a Grain Mustard Mash with Caramelised Onions and a rich Ale Sauce	£17.35

***Rack of Lamb will be cooked slightly "Pink" unless we are advised otherwise.
Steak will be cooked medium or medium to well but not well done.***

***All main courses include a choice of two types of potato and two seasonal vegetables or 1 type of potato and 3 types of seasonal vegetables. Please ask for our suggestions.
More Diverse/ exotic vegetables may incur a small supplement.***

FISH & VEGETARIAN COURSES ~ 2011

FISH

Fillet of Salmon poached in Lemon and White Wine served with Warm Hollandaise	£17.80
Oven Baked Herb Crusted Salmon fillet served with Wilted Spinach and Tomato Butter Sauce	£18.35
Monkfish stuffed with Crab and Asparagus wrapped in Parma Ham with a Light Lemon and Mustard Cream	£19.45
Grilled Lemon Sole fillets with Parsley and Lemon Butter Sauce	£19.10
Fillet of Halibut with Asparagus, Fennel, Tomato Confit and Wild Mushrooms with a Sage Oil Dressing	£19.90
Roast Loin of Cod served on Creamed Leeks and White Wine Sauce	£19.45

VEGETARIAN

Roasted Red Pepper, Fennel and Goats Cheese Tart	
Leek and Brie Bake topped with Sun Blushed Tomatoes	
Wild Mushroom and Asparagus Risotto with Parmesan and Rocket	
Simple White and Red Onion Tart with Tomato and Garlic Salsa	
Roasted Mediterranean Vegetable Lasagne	
Ravioli of Wild Mushroom in a Cream White Wine, Parmesan Sauce	
Thai Vegetable Curry with a Timbale of Fragrant Rice	
Portobello Mushroom with Melted Goats Cheese on Crispy Ciabatta with Herb Salad	
Penne Pasta, Mushrooms, Garlic, Peas and Parmesan Cream Sauce	

***All vegetarian requests and special diets must be pre-booked.
Vegetarian Main Course is charged at the same price as the chosen main course***

DESSERTS & COFFEE ~ 2011

COLD £6.85

Profiteroles with a Dark Chocolate Sauce

Lemon Tart with Lemon Sorbet and Raspberries

Classic Crème Brulée served with Shortbread Biscuit

Caramelised Tarte Tatin with Vanilla Ice Cream

Tiramisu

Chocolate lined Brandy Snap Baskets with Strawberries and Chantilly Cream

Individual Pavlova filled with the Fruit of your choice, Strawberries, Raspberries or Tropical

White Chocolate Cheesecake with Raspberries and Raspberry Sauce

Chocolate Tart, Quenelle of Mascarpone Cream, White Chocolate Shavings

Simple Fresh local Strawberries (when in season) with Thick Double Cream or Ice Cream

HOT £6.85

Sticky Toffee Pudding with Toffee Sauce and Cream or Custard

Apple or Rhubarb Crumble with Cream or Custard

Bread and Butter Pudding with Spiced Raisins, Cream or Custard

Golden Syrup Sponge with Custard

Apple Pie with Ice Cream or Cream or Custard

Warm Treacle Tart and Chantilly Cream

HOUSE SPECIALS

Quartet of Mini sweets - 3 cold 1 hot £8.35

Chocolate Fondant with Vanilla Ice topped with Belgian Chocolate and served with Sugar Frosted Berries £7.60

A selection of British and Continental Cheeses served with Biscuits, Celery and Grapes
£6.55

Table platter of British and Continental Cheeses served with Biscuits, Celery and Grapes
(Suitable for a maximum of 10 guests) £57.75

COFFEE

Freshly Brewed Coffee and Tea served with:

Mints £2.85

Home-made Fudge £3.00

Petit Fours £3.25

CHILDRENS MENU ~ 2011

(v) Garlic Bread

(v) Melon Fingers

(v) Tomato Soup

Crudities - strips of Carrot, Cucumber,
Green and Red Pepper, Baby Tomatoes

~~~~~

Homemade Chicken Goujons\*

Mini Cheese & Tomato Pizza\*

100% Beef Burger in a Bun\*

\* served with Straw Chips and Beans.

Chipolata Sausages in Yorkshire Pudding with Mash

Roast Chicken Breast, Gravy and French Fries

~~~~~

Vanilla Ice Cream with Wafer

Fruit pieces Milk Chocolate dipping Pot

Jam Doughnut

£13.35 per child

Half portions are available and will be charged at half the menu price

FORK BUFFET ~ 2011

Available for a minimum number of 40
To include a Starter, Sorbet or Soup please refer to pricing in these sections

COLD

Beef and a Horseradish Cream

Honey Roast Ham

Breast of Turkey and Cranberry Sauce

Cold poached Fresh Salmon with Cucumber and Mayonnaise

(v) Simple Vegetable Quiche

HOT

Braised Beef Steak

Chicken a la King

Lamb Hot Pot

All served with
Buttery New Potatoes, panache of Vegetables, Braised Rice, French bread
Crispy Green dressed Salad & Fresh Coleslaw

~*~

Strawberry Pavlova

Chocolate Fudge Gateau

White Chocolate Cheesecake

Warm Homemade Apple Crumble

~*~

Coffee & Mints

£29.95

EVENING BUFFETS ~ 2011

Option 1

Grilled Bacon
Pork Sausage
Served in Ciabatta or Scotch Baps
Crispy Jacket Wedges, Sautéed Onions
Mayo, Brown and Tomato Sauce

£10.95

Option 2

Hot Roast Pork with a Sage & Onion Stuffing
Hot Roast Beef & sautéed Onions
Carved into soft Ciabatta or Scotch Baps
(v) Cheddar, Tomato and Roasted
Mediterranean Ciabatta
With Roasted New Potatoes
Coleslaw and Tossed Green Salad.

£12.95

Option 3

Choose from 3 of the following:
Thai Green Chicken Curry
Chilli Con Carne
Mild Lamb Curry
Lasagne
Steak Pie
(v) Mushroom Stroganoff
Served with Rice, Poppadoms,
Crispy Jacket Wedges, Coleslaw, Mixed Salad

£12.95

Option 4

(v) Selection of Open and Closed Sandwiches
Corned Beef Pie
(v) Pizza Slices
(v) Hot Quiche selection
Breaded Scampi
Sticky BBQ Chicken Wings and Drums
(v) Spicy Potato Skins
(v) + Mixed Samosas
Cheese, Nuts, Pickled Onions
(v) Onion Bhajis with Minted Yoghurt
(v) Nachos with Salsa & Guacamole

£13.95

Option 5

Paella Pan Fiesta
Gather round the massive Paella Pans
and enjoy a Spanish style Buffet
Valenciana (Chicken) Paella
(v) Vegetarian Paella
Served with Spanish 'Olive Oil' Bread
Dressed Green Salad
~~~~~  
All served with jugs of authentic Sangria  
(allowing 1 glass p.p.)

£14.50

### Option 6 - Barbecue

Cumberland Sausage  
100% Beef Burger with Burger Bun  
Cajun Style Chicken Thigh  
BBQ Pork Ribs  
(v) Veggie Burger  
(Grilled Tomato, Portobello Mushrooms & Cheese)  
Mini Jacket Potatoes,  
Coleslaw, Green Salad, Tomato & Red Onion  
Relishes and Pickles

£14.50

*Please note that Ramside Hall Hotel cannot guarantee that any product on these menus will be totally free from nuts or nut derivatives and that fish products are free from all bones. We will not knowingly sell any food required to be labelled as containing GM material.*