

TANKERSLEY MANOR HOTEL

BANQUETING INFORMATION

Tankersley Manor began life as a 17th century manor house that surpasses itself on the quaintness and charm front, with its stone windowsills and original oak beams. Our award winning grounds are the epitome of a countryside idyll but the thing that really takes you out of the day to day and puts you in a different time zone is our hospitality; something Yorkshire folks are very proud of.

The mix of old and modern enables the hotel to provide several options for your banqueting requirements. Take a look at the different options below and choose what works best for you and your event.

Suite	Ideal For...	How many...	Facilities...
Tankersley Suite	Large celebrations, weddings, high profile dinners, annual company dinner dances. Great for events requiring staging, live entertainment or theming	100-290 guests	Private entrance Private bar inside and outside the suite Views and access on to lawned gardens
Manor Suite	Small to medium celebrations, weddings, dinner dances in a atmospheric 17 th century manor house surrounding	40- 90 guests	Private bar inside the suite Located next to the main hotel bar and reception Traditional stone walls
Manor Restaurant Conservatory	Small to medium celebrations, weddings & corporate entertaining in an intimate surrounding	30-50 guests	Lounge area adjacent, ideal for drinks receptions
Crook Barn	Small to medium celebrations, weddings & corporate entertaining in an intimate surrounding	20- 50 guests	Extremely popular for that extra special, intimate touch with wooden beams and tons of charm

A selection of menu's have been put together for your perusal but please feel free to let us know if you have either a specific menu in mind or a budget to work to and we will create a personal menu for your individual needs.

We hope we can welcome you to Tankersley Manor and look forward to taking care of you and your guests for your special event.

EVENING DINNER MENU

£28.95 per person

(Prices in brackets are supplements per person)

To Begin...

Cream of Leek and Potato soup (V)

Cream of Roasted Tomato and Basil soup (V)

Broccoli and Stilton soup (V)

Ham Hock Terrine, Toasted Brioche & Plum Chutney

Chicken Liver Parfait, Red Onion Marmalade & Toasted Brioche

Duo of Melon, Red Berry Sorbet & Raspberry Coulis (V)

Smoked Haddock Fish Cake, Rouille Dressing & Salad

Fish soup with Aioli and Gruyere Croutons (£1.50)

Chicken Caesar Salad (£2.50)

Tomato & Mozzarella Salad & Basil Dressing (£3.00) (V)

Simply Smoked Salmon, Fresh Leaf Salad & Lemon Dressing (£3.00)

Sorbets £2.75 as an Intermediate Course

Vodka Martini

Gin and Tonic

Mango and Lime

Champagne

Lemon

Orange

Soup £2.75 as an Intermediate Course

Cream of White Onion Soup

Roasted Tomato and Rosemary Soup

Roast Butternut Squash & Thyme Soup

Pea & Ham Soup

Carrot, Honey & Ginger Soup
Celeriac & Apple Soup

To Continue ...

Traditional Beef & Ale Pie Served With Mashed Potato.
Seasonal Vegetables & Roast Gravy

Lincolnshire Sausage Served With Champ Mash,
Seasonal Vegetables & Onion Gravy

Chicken Breast Wrapped in Smoked Bacon & Rich Red Wine Sauce.
Served with Seasonal Vegetables & Potatoes

Supreme of Salmon with a Prawn & Crab Butter Sauce.
Served with Seasonal Vegetables & Potatoes

Roast Pork, Apple Sauce & Grain Mustard Cream.
Served with Seasonal Vegetables & Potatoes

Roast Turkey Escalope, Bacon & Cranberry Jus.
Served with Seasonal Vegetables & Potatoes

Roasted Beef Fillet, Wild Mushroom Sauce & Fondant Potatoes
(Market Price)

Wild Mushroom Risotto & Parmesan Shavings (V)

Sunblushed Tomatoes & Spinach Tagliatelle, Roasted Vegetables (V)

Red Onions & Goats Cheese Tart, Rocket Salad & Balsamic Reduction (V)

Confit of Duck Leg, Mash & Red Wine Reduction.
Served with Seasonal Vegetables (£2.00)

Brie Stuffed Chicken Breast & Dauphinoise Potatoes.
Served with Seasonal Vegetables (£2.50)

Haddock Fillet, Chive Beurre Blanc & Tarragon Crushed Potatoes.
Served with Seasonal Vegetables (£2.50)

Rump of Lamb with Ratatouille & Rosemary Sauce.
Served with Seasonal Vegetables & Potatoes (£3.00)

Braised Barnsley Chop, Garlic Mash Potato & Roasted Vegetables
(£3.00)

Classic Roast Beef & Yorkshire Pudding.

Served with Seasonal Vegetables & Potatoes (£4.50)

Sweet Endings ...

Sticky Toffee Pudding, Toffee Sauce

Lemon Sponge Pudding & Custard

Classic Eaton Mess

Vanilla Crème Brulee, Shortbread Biscuit

Pear & Almond Tart served with Chantilly Cream

Strawberry Cheesecake, Raspberry Coulis

Bramley Apple Pie, Vanilla Pod Ice Cream

Glazed Lemon Tart, Raspberry Sorbet (£1.50)

Red Berries Filled Brandy Snap Basket with Italian Meringue Topping
(£1.00)

Traditional Tiramisu, Coffee Ice Cream (£3.00)

Cheese & Biscuits (£3.00)

To Finish...

Petit Fours – Homemade Petit Fours Served after coffee at the end of your dining experience £1.50 per person

Tankersley Manor Cheese Platter – 3 Traditional Cheeses served with a selection of Crackers, Grapes and Celery £55 per table (Maximum Table of 8)

Canapés

Three canapés for £5.00; £2.00 per additional selection

Salmon and spinach tortilla

Glazed goats cheese and red onion marmalade on a basil croute
Cherry tomato and feta salad
Roast vegetable tartlet
Celery with stilton
Salmon and sole roulade
Venison sausage, pomme puree
Roulade of chicken and sun blushed tomato
Chicken pate, caramelised orange and redcurrant
Basil, mozzarella and sundried tomato on a garlic croute
Smoked salmon, wasabi dressing rolled with yushi nori
Wonton of chilli prawns with coriander
Smoked halibut on pumpernickel

EVENING FINGER BUFFET MENU

Choice of seven items from the below selection

Hot Dishes

Onion bhaji (v)
Mini beef burgers
Vegetable spring rolls (v)
Chicken Goujons with BBQ sauce
Spicy potato wedges
Cumberland sausage plait
Cajun chicken skewer
Lamb koftas
Red onion and goat's cheese pizza (v)
Meat samosas

Cold Dishes

Pork pie
Selection of finger sandwiches
Selection of open French stick sandwiches
Savoury quiche (v)
Tomato & Mozzarella Skewers (V)
Vegetable crudités with an avocado salsa (v)
Wedge of melon wrapped in parma ham

Sweet Endings

Individual carrot cake
Chocolate éclair
Mini lemon curd tart

£13.50 per person (£2.00 per item, per person thereafter)

EVENING HOT BUFFET MENU

Choice of two main events and one sweet ending from the below selection

Main Event

Beef & Ale Pie
Chicken Chasseur
Chilli con Carne
Mild Curry
Shepherds Pie
Fish Pie
Vegetable Madras
Vegetable Chow Mein
Roast Pork Sandwiches

All of the above are served with either
Rice or Potatoes
Vegetables or Salad

Sweet Endings

Individual carrot cake
Chocolate éclair
Mini lemon curd tart

£13.50 per person

LUXURIOUS CARVED BUFFET

Impress your guests with this fabulous carved buffet, offering a variety of scrumptious food for all tastes.

Seasonal melon with a panache of fresh fruits

Cold Selection:

Hand carved honey roast ham

Dressed poached salmon

Fountain of king prawns

Quiche selection

From the carvery, hand carved by your chef:

Hot roast beef, hot roast turkey

Complementing sauces and accompaniments

Stuffed bell peppers with savoury cous cous

Selection of seasonal salads to include:

Potato and chive, coleslaw, pasta salad and continental leaves

Hot new potatoes

A selection of individual desserts

Freshly ground coffee or tea with chocolate mints

£39.50 per person (minimum of 50 guests required)

BBQ

Why not try something different with a BBQ, an event that everyone will remember and love.

Menu 1 - £17.95 per person

Minted lamb burgers
Cumberland sausage
Spiced chicken drumsticks
Vegetable kebab
Buttered corn on the cob
Coleslaw
Mixed and green salads
Tomato and onion salad in vinaigrette

A selection of desserts may be added for £4.50 per person

Menu 2 - £29.95 per person

Barbecue spare ribs of pork
Minted lamb steak
Cutlet of salmon
Rump steak
Chicken kebabs
Cumberland sausage
Buttered jacket potatoes
Selection of seasonal salads

A selection of desserts may be added for £4.50 per person

Minimum numbers of 30 apply

CHILDRENS MENUS

Please select one item to begin, continue and finally a sweet ending.

To Begin...

Homemade Tomato Soup with Chunky Bread

Fruity Melon with Strawberries & Kiwi

Baked Potato Skins filled with Cheddar Cheese

Vegetable Sticks & Dips

To Continue...

Tasty Chicken Fillets with vegetables & potatoes

Fabulous Fish Cakes with Sweet Chilli Sauce,
new potatoes and fresh vegetables

Juicy Steak Burger in a seeded bun with tomato,

lettuce and mayonnaise served with fries

Pork Sausages with creamy mash, baked beans & gravy

Sweet Endings...

Warm Chocolate Brownie and Vanilla Ice Cream

Fresh Seasonal Fruits with warm Chocolate Dipping Sauce

Sticky Toffee Pudding with Fudge Sauce

Goey Stewed Apples & Custard

£11.95 per child

DRINKS PACKAGES

A selection of packages below to accompany your dinner and give your event that extra WOW

PREMIER SELECTION

A glass of sparkling wine Bucks Fizz on arrival

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Casa de Piedra Chardonnay or Casa de Piedra Cabernet Sauvignon

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A Glass of Thomas Mitchell Brut Sparkling Wine to toast

One glass of wine with meal £10.00 or two glasses £12.00 per person

CLASSIC SELECTION

A glass of Pimms and lemonade on arrival

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San Rafael Sauvignon Blanc or Wandering Bear Merlot

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A glass of Lanson Black Label Brut

One glass of wine with meal £14.75 or two glasses £17.75 per person

ROYALE SELECTION

A glass of Kir Royale

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Chablis, Michel Laroche or Il Ceppaiano Violetta

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A glass of Lanson Black Label Brut Champagne to toast

One glass of wine with meal £18.95 or two glasses £23.50 per person

TANKERSLEY MANOR HOTEL WINES BY THE BOTTLE

Champagne

Lanson Black Label Brut	£40.50
Perrier Jouet Grand Brut	£45.50
Bollinger Specail Cuvée	£58.50
Lanson ROSÉ	£49.50

Sparkling White Wine

Thomas Mitchell Brut	£22.50
Bisol Prosecco di Valdobbiadene Brut Jeio	£25.50

Sparkling Rose Wine

Conti Neri Raboso/Prosecco Rosé Frizzante	£30.50
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White Wine

Acacia tree Colombard/Chenin	£16.50
San Rafael Sauvignon Blanc	£17.95
Sancerre Domaine Chezatte	£29.50
Casa de Piedra Chardonnay	£17.50
Argento Pinot Grigio	£20.00
Ceps du Sud Viognier V.D.P D'OC	£21.00
St Hallett Poachers Blend, Semillion/Sauvignon/Riesling	£21.50
Spy Valley Marlborough Sauvignon Blanc	£26.50
Saam Mountain Chenin Blanc	£22.50
Thomas Mitchell Marsanne	£19.50
Marmesa Hollister Peak Chardonnay	£25.50
Chablis, Michel Laroche	£32.50

Rose Wine

Deakin Estate Cabernet Merlot Rose – Australia	£15.50
Lamberti Pinot Grigio delle Venezie Blush – Italy	£16.50

Red Wine

Acacia Tree Cabernet/Merlot	£16.50
Wandering Bear Merlot	£17.95
St Hallett Gamekeepers Reserve, Shiraz/Grenache/Touriga	£21.50
Stonier Mornington Peninsula Pinot Noir	£31.50
Casa de Piedra Cabernet Sauvignon	£17.50
Castillo de Clavijo Rioja Tempranillo	£18.95
Chianti Riserva Villa di Campobello	£24.50
Valdivieso Reserve Merlot	£25.50
Argento Reserva Malbec	£19.95
Thomas Mitchell Shiraz	£22.50
Saam Mountain Pinotage	£23.50
Castillo de Clavijo Rioja Reserva	£27.50