

NOTTINGHAM BELFRY

MELLOR'S WAY OFF WOODHOUSE WAY NOTTINGHAM NG8 6PY TEL: 0115 973 9393 FAX: 0115 973 9494
AA ★★★★★

WE ARE PLEASED TO PRESENT OUR BANQUETING MENUS TO YOU

Our Head Chef has compiled a collection of menus for you to consider when planning your special occasion. If you require any assistance with the planning of your menu, we would be delighted to help.

Prices include VAT at 17.5% and are subject to change. All information thought to be correct at time of printing

NOTTINGHAM BELFRY SET MENUS

MENU ONE

Roast tomato and basil soup, parsley and gruyere croûtons

Roulade of chicken, filled with tarragon and mushroom mousse,
lemon balm cream sauce

Iced strawberry and mint parfait

Freshly brewed coffee or tea with chocolate mints

£28.95 PER PERSON

MENU THREE

Terrine of grilled Tuscan vegetables, pesto,
goat's cheese

Seared salmon supreme, lemon and thyme roasted carrots,
warm plum tomato vinaigrette

Glazed orange and passion fruit tart, toffee hazelnuts

Freshly brewed coffee or tea with chocolate mints

£28.95 PER PERSON

MENU TWO

Timbale of avocado, mango and melon, lime creme fraiche, gazpacho dressing

Steamed fillet of Seabass, nicoise garnish,
vanilla butter sauce

Chocolate mocha tart, espresso mascarpone

Freshly brewed coffee or tea with chocolate mints

£28.95 PER PERSON

MENU FOUR

Fresh and smoked salmon tartare, cauliflower
and vanilla cream, pesto oil

Roast loin of pork, wrapped with smoked bacon,
château potatoes, calvados cream sauce

Baileys cheesecake, duo chocolate sauces

Freshly brewed coffee or tea with chocolate mints

£28.95 PER PERSON

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NOTTINGHAM BELFRY

SET MENUS

MENU FIVE

Parma ham, feta cheese and cherry tomatoes
roquette and mizuno salad, smoked garlic olive oil

Honey, ginger and coriander chicken,
roasted root vegetables, hoi sin jus

Forest fruits pavlova,
coconut toffee wafer

Freshly brewed coffee or tea with chocolate mints

£28.95 PER PERSON

MENU SEVEN

Smoked ham hock terrine, apricot and basil butter,
poppy and sesame seed tuille

Madeira braised shank of lamb,
balsamic roasted shallots, thyme duchess potatoes

Tiramisu served in a brandy snap basket
with raspberry and mint salad

Freshly brewed coffee or tea with chocolate mints

£29.95 PER PERSON

MENU SIX

Grilled smoked haddock, shallot rarebit,
basil tomato galette

Roast sirloin of beef, Yorkshire pudding,
merlot jus

Orange brioche bread and butter pudding,
frosted berries, Grand Marnier cream

Freshly brewed coffee or tea with chocolate mints

£31.95 PER PERSON

MENU EIGHT

Vodka and orange cured salmon, potato and
dill pancake, keta caviar crème fraîche

Lime and ginger sorbet

Roast rack of lamb, basil and mustard crust,
gratin dauphinoise potatoes,
rosemary and red carrot jus

Pink champagne jelly, red berry daiquiri

Freshly brewed coffee or tea with chocolate mints

£33.95 PER PERSON

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NOTTINGHAM BELFRY

MENU SELECTOR

STARTERS

Terrine of grilled Tuscan vegetables, pesto goat's cheese	£5.50
Timbale of avocado, mango and melon, lime creme fraiche, gazpacho dressing	£5.50
Candied pear and goat's cheese tart, dressed rocket, balsamic syrup	£5.50
Roast tomato and basil soup, parsley and gruyere croutons	£5.50
Parma ham, feta cheese and cherry tomatoes, roquette and mizuno salad smoked garlic olive oil	£5.50
Three chilled melon, lemon verbena sorbet, ginger and poppy seed yoghurt	£5.50
Fresh and smoked salmon tartare, cauliflower and vanilla cream, pesto oil	£6.25
Grilled smoked haddock, shallot rarebit, tomato basil galette	£6.25
Pressed ham hock terrine, apricot and tarragon butter, sesame seed tuille	£6.25
Vodka and orange cured salmon, potato and dill pancake, keta caviar, creme fraiche	£6.25
Shellfish tian, wasabi avocado cream, brown bread crostini	£6.25
Carpaccio of Earl Grey smoked beef, mustard dressing, baby capers	£6.25

MAIN COURSES

Roulade of chicken filled with tarragon and mushroom mousse, lemon balm, cream sauce	£18.50
Steamed fillet of seabass, nicoise garnish, vanilla butter sauce	£18.50
Seared salmon supreme, lemon and thyme roasted carrots, warm plum tomato vinaigrette	£18.50
Honey, ginger and coriander chicken, roasted root vegetables, hoi sin jus	£18.50
Pan seared chicken supreme, herb veloute, pancetta rosti	£18.50
Madeira braised shank of lamb, balsamic roasted shallots, thyme duchess potatoes	£19.50
Roast sirloin of beef, yorkshire pudding, merlot jus	£19.50
Roast rack of lamb, basil and mustard crust, gratin dauphinoise potatoes, rosemary jus	£20.50
Individual Beef Wellington, leek rosti, shallot jus	£20.50
Roast loin of pork wrapped in smoked bacon, chateau potatoes calvados cream sauce	£20.50
Medallion of beef fillet, wild mushroom fricassee, fondant potato, shiraz jus	£21.50
Confit of lamb fillet, black olive crushed new potatoes, truffled red carrot jus	£21.50

ALL MAIN COURSES ARE COMPLEMENTED WITH SEASONAL VEGETABLES AND POTATOES

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NOTTINGHAM BELFRY

MENU SELECTOR

VEGETARIAN SELECTIONS

Sweet potato and pimento rice cakes bound in a cheese and mustard sauce, presented on a potato rosti	£18.50
Baked field mushrooms filled with char grilled vegetables topped with mozzarella, with a pesto cream	£18.50
Butternut squash and cherry tomato tarte tatin presented on a herb mash with a red onion syrup	£18.50
Creamed leek and wild mushroom torte served on roasted vegetables with white wine and chive sauce	£18.50

DESSERTS

Iced strawberry and mint parfait	£5.50
Chocolate and mocha tart, espresso mascarpone	£5.50
Glazed orange and passion fruit tart, toffee hazelnuts	£5.50
Baileys cheesecake, duo of chocolate sauces	£5.50
Fruits of the forest pavlova, ginger clotted cream, coconut toffee wafer	£5.50

DESSERTS CONTINUED...

Orange brioche bread and butter pudding, frosted berries,	
Grand Marnier custard	£5.50
Amaretto tiramisu in a brandy snap basket, raspberry and mint salad	£5.50
Pink champagne jelly, red berry daiquiri	£5.50
Sauternes sultana and vanilla semi freddo, cappaccio of pineapple	£5.50

CHEESE

Platter of local British cheeses, apple and date chutney, Scottish oatcakes	£5.95
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COFFEE

Freshly brewed coffee and chocolate mints	£2.50
Freshly brewed coffee and home-made truffles	£3.95

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NOTTINGHAM BELFRY

DRESSED GALA BUFFET

minimum 75 guests

INCLUDING ICE CARVING

Pressed salmon and mackerel terrine salsa verdi and a citrus dressing
Cold roast sirloin of beef
Honey and dijon glazed gammon
Whole poached salmon with smoked salmon and prawns
Roasted mediterranean vegetable quiche

Selection of salads: red cabbage coleslaw roasted pepper, thyme and cous cous salad cucumber and minted crème fraîche tomato, red onion and balsamic tossed continental leaves
Penne pasta and pesto mayonnaise
Buttered new potatoes
Sautéed chicken, shallot oyster mushrooms in a tarragon cream
Butternut squash and pimento risotto
Chocolate tart with a bitter chocolate sauce
Cheddar and stilton platter
Freshly brewed coffee or tea with truffles

£38.00 PER PERSON

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NOTTINGHAM BELFRY

CANAPÉS AND FINGER BUFFET SELECTOR

Herb scones filled with brie

Chicken liver barquettes

A croûton of tapenade

Smoked salmon tartlet

Vegetable dim sum

Chive and tomato beignet

Prawn and spring onion bouchée

Cream cheese and bell pepper tartlet

Chicken satay

Assorted finger sandwiches

Deep fried goujons of cod with tartare sauce

Bruschetta of char grilled vegetables

Vegetable spring rolls with hoi sin sauce

Cocktail sausage rolls

Breaded mushrooms with a garlic dip

Cajun spiced chicken wings

Celery with blue cheese dip

Salmon marinated in basil and garlic

Roasted vegetables and tomato tart

Sesame fried chicken pieces with a soy dip

Open ciabatta sandwiches

Mushroom and chive bouchées

Dim sum with oyster sauce

Crudités with tomato dip

Mini chocolate éclairs

Seasonal fruit platter

Strawberry and cream tartlets

Mini chocolate brownies

Home-made truffles

PLEASE SELECT YOUR CHOICE OF 3 CANAPÉS FROM THE LIST ABOVE
AT £4.50 PER PERSON – ADDITIONAL CANAPÉS MAY BE SELECTED AT
A COST OF £1.50 PER ITEM

7 ITEMS £13.50; 12 ITEMS £18.50 – FURTHER ITEMS £1.50 EACH

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NOTTINGHAM BELFRY

BARBECUE MENUS

MENU A

Cumberland sausages

4oz beef burgers

Caramelised flat cap mushroom and courgette brochettes

Peppered chicken pieces

Salmon marinated in lemon and ginger

Basket of country breads

Jacket potatoes

Seasonal salads

Fresh fruit platter

£20.50 PER PERSON

MENU B

Rump steak marinated in thyme and garlic

Minted lamb chops

Tandori chicken fillets

Caramelised mediterranean vegetables

King prawn brochette with lemon dressing

Basket of country breads

Jacket potatoes

Red cabbage coleslaw

Tomato and red onion

Dressed seasonal leaves

Corn on the cob

Strawberries and cream

Selection of ice creams

£24.50 PER PERSON

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NOTTINGHAM BELFRY

24HR CONFERENCE RATE

THE FOLLOWING MENUS (A-D) ARE INCLUSIVE

MENU A

French onion soup scented with sage
accompanied with cheese straws

Panfried cornfed chicken supreme filled with spinach and
sunblushed tomatoes, finished with a white wine cream

Individual strawberry tart
raspberry and mint compote, crème anglaise

Freshly brewed coffee and mints

MENU B

Grilled smoked haddock glazed with
welsh rarebit, plum tomato, roquette salad

Pot roast chicken supreme
fondant potato, red wine mushroom garlic jus

Baileys cheesecake
with a duo of chocolate sauces

Freshly brewed coffee and mints

MENU C

Confit of chicken terrine
rosemary and apply jelly, red pimento salsa

Oat rolled coley fillet
crushed potatoes, spinach tian, herb cream reduction

Iced prune and armagnac
crème anglaise, cashew and coriander shortbread

Freshly brewed coffee and mints

MENU D

Plum tomato and mozzarella tart
roquette salad, pesto oil

Poached fillet of salmon rolled in herbs and sea salt,
served with courgette spaghetti and a cream butter sauce

Classic lemon tart topped with candied peel,
raspberry and mint coulis

Freshly brewed coffee and mints

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NOTTINGHAM BELFRY

24HR CONFERENCE RATE

THE FOLLOWING MENUS (E-G) ARE INCLUSIVE

MENU E

Pressed salmon and mackerel terrine
citrus dressed affilla cress and rock chives

Roast loin of pork wrapped in bacon
apple compote, sage roast gravy and château potatoes

Baked vanilla cheesecake
white chocolate sauce

Freshly brewed coffee and mints

MENU F

Parma ham, feta cheese and vine tomatoes on a
roquette and mizuno salad, drizzled with virgin olive oil

Panfried chicken supreme,
smoked chicken and asparagus velouté, fondant potato

White chocolate pannacotta
cashew and coriander shortbread

Freshly brewed coffee and mints

MENU G

Chicken liver parfait, onion marmalade,
balsamic reduction and melba toast

Grilled fillet of seabass, new potatoes,
roast cherry tomatoes with a prawn cream reduction

Tiramisu, brandy snap biscuit
and espresso sauce

Freshly brewed coffee and mints

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24HR CONFERENCE RATE

THE FOLLOWING MENUS (H-K) ARE SUBJECT TO A SUPPLEMENTARY CHARGE, SEE INDIVIDUAL MENUS FOR DETAILS

MENU H

Smoked chicken salad
infused with lemongrass, chilli and coriander

Roast sirloin of beef
yorkshire pudding, roast gravy and château potatoes

Dark chocolate and grand marnier tart
lime cream, passion fruit caramel

Freshly brewed coffee and mints

£3.95 SUPPLEMENT PER PERSON

MENU J

Smoked salmon and halibut gâteau
bound in a dill crème fraîche with cucumber noodles

Lemon sorbet

Roast rack of lamb herb crust
dauphinoise potato, rosemary jus and onion compote

Americana crème brûlée
amaretti biscuit

Freshly brewed coffee and mints

£6.95 SUPPLEMENT PER PERSON

MENU I

Duck liver and foie gras terrine
toasted brioche, confit of shallots

Roast monkfish wrapped in parma ham and rosemary
sauce vierge, tomato mash and green beans

Dark chocolate tart
vanilla pod ice cream

Freshly brewed coffee and mints

£5.50 SUPPLEMENT PER PERSON

MENU K

Salmon, smoked trout and dill rilette
salad of mizuno and roquette

Lemon sorbet

Pan fried duck breast
pink peppercorn sauce, apricot marquise, seasonal greens

Banana crème brûlée
with dark chocolate and rum sauce

Freshly brewed coffee and mints

£6.95 SUPPLEMENT PER PERSON

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NOTTINGHAM BELFRY

24HR CONFERENCE RATE

THE FOLLOWING MENU IS SUBJECT TO A SUPPLEMENTARY CHARGE

MENU L

Seabass and roast pepper terrine wrapped in
smoked halibut, poached peach and basil dressing

Champagne sorbet

Individual beef wellington
horseradish mash, roast shallot and red wine jus

Gâteau opera with
espresso sauce and almond tuille

Freshly brewed coffee and home-made truffles

£9.95 SUPPLEMENT PER PERSON

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NOTTINGHAM BELFRY

CHAMPAGNE SPARKLING WINES WHITE WINES

	bottle		bottle
Bouché Père et Fils Cuvée Réservee Brut NV An elegant dry style, with good maturity and flavour.	£35.95	Pinot Grigio Provincia di Pavia, Linea Corte Vigna, Italy 2004/05 Floral dry white with green crisp fruit.	£16.85
Taittinger Brut Réserve NV A good proportion of Chardonnay gives a classic wine with subtle biscuity flavours.	£46.50	Fetzer Chardonnay-Viognier, California, USA 2001/02 Dry and full-bodied with exotic tropical flavours.	£20.95
Taittinger Prestige Brut Rosé Stylish and dry with delicious summer fruit aromas and a long full body.	£46.50	Hardys The Riddle Chardonnay-Semillon, SE Australia 2004/05 A soft creamy texture with lime flavours and subtle oak characteristics.	£15.95
Codorníu Clasico Brut, Cava NV Classic dry Cava made from the traditional Parellada, Xarel-lo and Macabeo grapes.	£19.85	Hardys The Riddle Riesling-Gewürtztraminer, SE Australia 2004/05 Two classic aromatic grape varieties, medium wine with tropical fruit and lychee characters.	£15.95
		Casa La Joya Sauvignon Blanc, Colchagua Valley Chile 2004/05 Fragrant and very fruity with a refreshing crispness.	£17.95
		Chablis Gloire de Chablis, Moreau, France 2003/04 A classic 'flinty' Chardonnay with no oak ageing and a long finish.	£25.95
		D'Instinto Catarratto-Chardonnay, Sicily, Italy 2003/04 Melon and apricot with tangy nectarine finish, and integrated oaky textures.	£15.25
		Domaine du Seuil, Sauvignon Blanc-Semillon, Bordeaux, France 2001/02 A super white Graves, made from 70% Semillon and 30% Sauvignon Blanc.	£21.95
		Villa Maria Sauvignon Blanc, New Zealand 2004/05 Lively and intense with tropical fruit flavours.	£22.95

WHEN A WINE OR VINTAGE IS NO LONGER AVAILABLE A SUITABLE
ALTERNATIVE WINE OR ANOTHER VINTAGE WILL BE OFFERED

IF YOU WISH TO SELECT YOUR WINES FROM THE FULL WINE LIST,
THIS IS AVAILABLE UPON REQUEST

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NOTTINGHAM BELFRY

RED WINES

	bottle		bottle
Hardys The Riddle Shiraz-Cabernet, SE Australia 2003/04 Spicy pepper, raspberry and cherry fruit, lightly oaked with soft mellow finish.	£15.95	Domaine du Seuil Merlot-Cabernet Sauvignon Bordeaux, France 2002/03 A blend of Merlot Cabernet Sauvignon and Cabernet Franc to give structure and complexity.	£21.95
Fortius Tempranillo, Spain 2002/03 An easy drinking Tempranillo with excellent colour, good fruit and velvety rich tannins.	£17.75	Château Lamothe-Cissac, Cru Bourgeois, Haut Médoc, France 2000/01 A deep garnet wine with a cedar and blackcurrant nose. It tastes round and ripe with a firm finish.	£27.25
Short Mile Bay Cabernet Sauvignon, SE Australia 2003/04 Powerful with blackcurrant and blackberry characters, spicy and rich.	£18.50	Fleurie Les Bellaudes, François Noblecour, Burgundy, France 2003/04 A fresh, floral style from this most popular Beaujolais Cru.	£24.50
Valle Andino Merlot, Chile 2003/04 Deep coloured, intensely juicy with subtle, rounded tannins.	£16.75	Colforte Merlot delle Venezie Bolla, Italy 2000/01 Intense berry fruit flavours backed by a mixture of spice and vanilla oak.	£21.75
D'Instinto Sangiovese-Merlot Sicily, Italy 2003/04 A background of spice and plum with well integrated oak flavours and a fat cherry fruit finish.	£15.25		
Casa La Joya Cabernet Sauvignon, Chile 2002/03 Well made berry flavours with a touch of mintiness on the palate.	£17.50		

WHEN A WINE OR VINTAGE IS NO LONGER AVAILABLE A SUITABLE
ALTERNATIVE WINE OR THE NEXT VINTAGE WILL BE OFFERED

IF YOU WISH TO SELECT YOUR WINES FROM THE FULL WINE LIST,
THIS IS AVAILABLE UPON REQUEST

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NOTTINGHAM BELFRY

TERMS & CONDITIONS

Contract between Marston Hotels specifically The Nottingham Belfry, Mellor's Way, The Nottingham Business Park, Nottingham NG8 6PY

and _____

event date _____

All confirmed bookings made by customers in respect of suites or rooms are accepted by Marston Hotels (hereinafter called the Company) upon the following terms and conditions.

1) GENERAL POINTS

- (i) An initial non-returnable deposit of £1000.00 is required to secure your reservation.
- (ii) When the deposit is paid you must confirm the number of guests expected because, in the event of a cancellation, this is the number upon which the cancellation charge will be based.
- (iii) Between the date of the provisional booking and the date of the wedding we accept that the numbers may vary slightly and there is no problem with numbers increasing or decreasing by 10% (in the case of increased this is subject to the capacity of the room). If the numbers decrease by more than 10% when you confirm final numbers 21 days prior to the event, we reserve the right to:
 - a) transfer the booking to a more appropriate sized room
 - or
 - b) levy a bill based upon 90% of the number given at the time of confirming the booking.

2) CHARGES

Where a cancellation of event, or reduction in numbers for a wedding, banquet, accommodation or pre-booked facilities is made, the following charges will apply:

over 9 months before date of banquet	loss of deposit
6 - 9 months before date of banquet	30% of anticipated revenue
3 - 6 months before date of banquet	90% of anticipated revenue
0 - 1 month before date of banquet	100% of anticipated revenue

3) CANCELLATION NOTIFICATION

All cancellations must be made in writing, by registered post, otherwise 100% charge will be made for total business lost.

- i) The Company reserves the right to cancel any booking forthwith, without any liability on its part in the event of damage or destruction to The Hotel by fire or any other causes, any shortages of labour or food suppliers, strikes, walkouts or industrial unrest or any other cause beyond the control of the Company, which shall prevent it from performing its obligations in connection with any booking. In these circumstances, every effort will be made to accommodate the booking in another similar hotel of equal standard.
- ii) Full payment of the expected balance is due 21 days prior to the day of the event. Balance of extras due prior to departure.
- iii) All deposits are not refundable.

4) AIR CONDITIONING

Many of our hotels have air conditioning in selected rooms as well as bedrooms. If this facility fails for reasons beyond our control, the hotel or company cannot be held responsible or accept a claim. We will, however, in the event of this failure, still be able to provide all the other facilities as contracted.

5) ACCOUNT AND SETTLEMENT CONDITIONS

Full payment of all pre-ordered items must be made either in cash, by cheque or by Bank Mastercard / Visa / Switch when giving final numbers. All other costs must be settled prior to departure on the function date. We also require a pre-signed, embossed credit card voucher to guarantee any final balance.

- i) The Company cannot accept responsibility for the property of customers or guests of The Hotel. Cloakrooms are provided for the convenience of customers and guests but any goods deposited in the cloakrooms are deposited at the owners risk and without obligation on the part of the Company. We refer to the Innkeeper Liability Act 1956, a copy of which is available for inspection at the reception desk.
- ii) The customer shall be responsible for any damage caused to The Hotel or the furnishings, utensils and equipment therein by the wilful act or default of the customer or guests of the customer and shall pay to the Company on demand the amount required to make good or remedy such damage.
- iii) The customer shall not deliver or arrange for delivery of any goods or materials to The Hotel unless on hand to accept the delivery or have made prior arrangement with The Hotel. The hotel cannot accept responsibility for the property of customers or guests of the hotel.
- iv) The customer shall not store or place or in the hotel or other buildings on the site or in the grounds any inflammable, combustible or objectionable substance or liquid.
- v) We cannot allow food or drink other than that purchased on the premises to be consumed within The Hotel.
- vi) On the day of arrival bedrooms are not retained after 18.00 hours unless one night's terms have been paid in advance or a confirmation has been received in writing of the expected time of arrival. Check in time is 15.00 hours or later. Guests arriving prior to 15.00 hours may leave luggage in reception if their room is not ready. Check out time is 11.00 hours on the morning of departure.

SIGNED _____	SIGNED _____
on behalf of MARSTON HOTELS _____	NAME (CAPS) _____
NAME (CAPS) _____	SIGNED _____
POSITION _____	NAME (CAPS) _____
DATE _____	DATE _____