



Brantingham Park Events



# WELCOME

Located in a beautiful rural setting at the foot of Brantingham Wold and close to Kingston-upon-Hull, Brantingham Park is the perfect venue for hosting your conferences, meetings, special occasions, sporting events and much more.

The ground floor has a level entrance leading through a fover to the Brantingham Suite which can accommodate over 200 people for weddings, dinner dances and parties.

The first floor has three hospitality suites and an adjoining bar which is ideal for smaller functions, conferences, seminars and presentations. There is disabled access to the first floor via an internal lift.

These facilities make Brantingham Park the perfect versatile venue to suit any occasion.

With our in house catering team nothing is too much trouble and our resident Chef Bob will be only too happy to cater for you and your events requirements to make sure its first class!

# PRIVATE PARTIES & FVFNTS

There is no better way to celebrate that special occasion than gathering your friends and family together in one place for an event that you will remember for years to come. We have private licensed bar facilities and can accommodate parties for any occasion whether it be a christening, a birthday party, an anniversary or a school or family reunion.

Our catering options will undoubtedly tempt any palate, with flexibility to adhere to any dietary requirement. Over the following pages you will find our menu selection ranging from the more formal plated & served meals to the lighter help yourself buffet options. Our menus are flexible so if you have any specific requirements we'll be happy to tailor something to suit you.

If you're looking for entertainment we have contacts for DJ's who will have you and your guest dancing the early hours or alternatively we can recommend a number of highly talented bands and musicians.



# **C** Get in touch...

It couldn't be easier to start planning your memorable occasion with us, simply call our dedicated events team on **01482 667342** to arrange a personal show round of the facilities and to reserve your date!

# CANAPES

3 items £6.50 per person 5 items £8.50 per person 7 items £10.50 per person

#### FISH

Mini Fish and Chip Bites Marinated Tiger Prawn Skewers with Coriander Dip Devilled Crab Cakes with Tomato Mayonnaise Smoked Salmon and Herb Cream Roulade Blini Filo Tartlets with Smoked Salmon, Crème Fraîche and Lime Smoked Salmon Mousse on Cucumber Ring

#### MFAT & POUITRY

Cocktail Sausages with Honey Glaze Continental Ham and Sun-dried Tomato on Pesto Toast Chicken Tikka Skewers Mini Hamburgers & Pickles Mini Yorkshire Pudding with Roast Beef & Horseradish Cream



#### VEGETARIAN

Toasted Bruschetta with Black Olive & Pesto Cherry Tomato &Basil Pesto Yorkshire Cheese and Black Olive Kehah Sweet Red Pepper Tapenade on tToast

#### SWEET

Mini Chocolate Profiteroles Skewers of Seasonal Fruit Caramelised Lemon Tartlets

# **FORMAL DINING**

Good food starts at the source and we are proud of our Yorkshire heritage. This is reflected in our menus, marrying fantastic local quality with delicious flavor combinations to stimulate any palate.

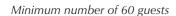
All professionally served plated to your table, we have a can do attitude that can produce a first-class event, whatever the environment.

# MENU SELECTOR NUMBER 1 - £34.95 pp

Choose 1 dish from each course for all guests

#### **STARTERS**

Roast Tomato and Red Pepper Soup with Basil Cream Chicken Parfait with Homemade Piccalilli Melon and Citrus Fruit Salad with Mint Jelly Salmon and Leek Fishcakes with Salad & Sweet Chilli Dressing All served with bloomer breads and butter





#### MAIN COURSES

Roast Breast of Chicken Stuffed with Sunblush Tomato & Herb Farce, Classic Jus

Braised Beef with a Bourguignon Sauce and Thyme Dumpling Roast Pork Loin with a Cider Jus

Salmon Fillet en Croute, Selection of Seasonal Vegetables & Creamy Dill Sauce

All served with Chef's selection seasonal of vegetables, potato & gravy

#### **DESSERTS**

Sticky Toffee Pudding with Butterscotch Sauce and Chantilly Cream Warm Bramley Apple Tart with Vanilla Custard Homemade Cheesecake

Freshly brewed tea & coffee

# MENU SELECTOR NUMBER 2 - £38.95 pp

Choose 1 dish from each course for all guests

#### **STARTERS**

and a Dill Cream

Classic Chicken Caesar Salad Smoked Salmon & Cream Cheese Roulade, Baby Berb

Confit Shredded Duck-Leg Salad, Crispy Pancetta and Sweet and Sour Vegetables

Tiger Prawn and Crayfish Cocktail bound in Bloody Mary Sauce Cream of Pea and Ham Soup with Crispy Onion Ring All served with bloomer bread and butter

#### MAIN COURSES

Roast Supreme of Chicken stuffed with Mushroom Duxelle and wrapped in Pancetta

Herb Crusted Leg of English Lamb with Rich Minted Jus Roast Beef with Yorkshire Pudding and Claret Glaze Loin of Pork, Crackling, Caramelised Apples & Cream Sauce All served with Chef's selection of vegetables and potato

Minimum number of 60 guests

Mille Feuille of Salmon topped with a Garlic & Parsley Cream £3.50pp supplement charge

Slow Roasted Lamb Shank cooked with Red Wine £3.50pp supplement charge

#### DESSERTS

Dark Chocolate Truffle Torte with Blood Orange Cream & Fresh Berries Classic Sugar Crusted Crème Brulee

Yorkshire Rhubarb & Ginger Cheesecake with a Fruit Coulis Cheese Taster Board with Celery, Grapes and Biscuits

### Freshly brewed tea & coffee

#### **VEGETARIAN DISHES**

Vegetarian alternatives will be provided subject to pre order. Please contact us to discuss this further.

#### SPECIAL DIETARY REQUIREMENTS

We are happy to adapt or tailor a specific menu to accommodate those guests who may have a special dietary requirement. Please contact us to discuss this further

# **INFORMAL DINING**

Choose from a traditional finger buffet, fork buffet or carvery - all ideal for parties and networking. All the dishes are freshly prepared by our team of dedicated chefs







# **FINGER BUFFET MENU**

3 items £6.50 pp

5 items £8.50

7 items £9.95

#### **SAVOURY**

Selection of Sandwiches

Hot Mini Steak Pies

Sausage Rolls

Pepperoni and Mozzarella Pizza

Italian Cheese and Herb Pizza

Vegetable Spring Rolls

Sweet Chilli Chicken Skewers

Bitesize Cheese Burgers with Tomato Relish

Deep-fried Scampi & Tartare Sauce

Fish Goujons

Chicken Goujons

Roast Vegetable Frittata

Selection of Meat and Vegetable Quiches

Mini Indian Selection

Potato Wedges with Sour Cream

Chips

#### **SWEET**

Chef's Selection of Mini Desserts Lemon Tart Chocolate Torte Chocolate Eclair



Minimum number of 50 guests



# **HOT PARTY STREET FOOD**

£6.50 per item per person

#### **OPTIONS**

Fish Goujons & Chips Cone

Brantingham Burger: bacon, tomato, salad & tomato relish

Jerk Pulled Pork Sandwich

Greek Sandwich

Chicken Souvlaki served In Pitta Bread or Courgette, Red Pepper, Red Onion & Tomato (V) both served with Tzatziki Sauce





Minimum order of 25 per item

# **FORK BUFFET MENU**

One dish no side £10.95 pp One dish plus 1side £14.95 Two dishes plus 2 sides £17.95

### MAIN DISHES

Steak and Ale Pie (£1.50 suppliment)
Smoked Salmon and Broccoli Tagliatelle
Beef and Herb Lasagne
Thai Green or Red Chicken Curry
Stir-fried Pork with Peppers in a Sweet & Sour Sauce
Traditional Mince and Dumplings
Hot and Spicy Chilli Con Carne
Vegetable Lasagne
Penne Pasta in an Arrabiata Sauce
Three Bean Chilli with Nachos and Sour Cream





#### SIDES

New Potatoes Roasted with Rock Salt & Rosemary Mushy Peas Savoury Rice Chunky Chips Roasted Root Vegetable Medley Selection of House Salads Potato Wedges

Additional items or desserts are available & charged for accordingly.

Minimum number of 50 guests



# **CARVERY**

### **CHOICE OF MEATS:**

**Roast Beef Honey Glazed Ham Turkey Crown** 

### **OPTION 1 - RUSTIC ROLL**

£9.95 per person

Choice of 1 Roast Meat served in a Rustic Bread Roll with Roasted Potatoes and Rich Gravy

### **OPTION 2 - ONE COURSE**

£16.50 per person

Choice of 1 Roast Meat served with Yorkshire Puddings, Roasted Potatoes, Chef's Selection of Vegetables and Rich Gravy

# **OPTION 3 - TWO COURSES**

£21.50 per person

Choice of either Soup of the Day or Chef's Dessert Selection

Choice of 2 Roast Meats served with Yorkshire Puddings, Roasted Potatoes, Chef's Selection of Vegetables and Rich Gravy

Minimum number of 50 guests

# **FACILITIES HIRE**

### **FULL DOWNSTAIRS HALL FOR THE EVENING**

£300.00

Includes downstairs bar area and reception

### HALF DOWNSTAIRS HALL FOR THE EVENING

£200.00

Includes downstairs bar area and reception

### **UPSTAIRS BAR PLUS HOSPITALITY SUITE**

Note – a £100 non refundable deposit is required to secure all bookings.

£200.00

### **BAR ONLY (UPSTAIRS/DOWNSTAIRS)**

Full payment is required 7 days prior to event.

£150.00



#### 1st TEAM PITCH HIRE

£375.00

Includes home/away changing rooms

#### 2nd TEAM PITCH HIRE

£200.00

Includes home/away changing rooms

### FLOODLIT PITCH HIRE

£125.00 (per hour)



Brantingham Road Elloughton East Yorkshire HU15 1HX Tel: 01482 667342

Email: info@brantinghampark.com





