



wynnstay

HOTEL & SPA

PRIVATE AND FINE DINING MENUS

Welcome to the Wynnstay Hotel and thank you for choosing us to host your function. Contained within this pack are menus for both sit down meals and buffets in various styles.

For sit down meals we will always recommend that you choose one option per course, however we are able to cater for more options if a pre-order for each individual course is provided at least a fortnight prior to the event.

Advance or pre-ordered meals allow you to create a more varied menu for your guests, however they require a good deal more work on your part as it involves contacting every guest in order to obtain their order.

For finger buffets, please choose your standard menu choice then your additional items and extras if wanted. Finger buffets are a much more casual way to provide food to your guests and are served from a side table where your guests will help themselves, buffets are served for approximately one hour.

If you would like to change something from any of our menus, please make an appointment to meet one of our advisers and we will be more than happy to try and satisfy any of your requests where possible.

To make a confirmed booking we will require a deposit of £200.00 which is non-refundable, at this point we will arrange for you to meet with one of our advisers in order to discuss your needs in more detail.

We are able to book various forms of entertainment for your event including pianists, discos, live bands, magicians and many more, just ask for details.

Wines and a selection of arrival drinks can also be arranged.



wynnstay

HOTEL & SPA

INDEX

3.	Canapé Menus
4 – 5.	Carved Buffet Menus
6.	Soups and Cold Starters
7.	Hot Starters and Main Courses
8.	Vegetarian Options and Desserts
9.	Finger Buffet Menus
10.	Fine Dining
11.	Funeral Tea Sandwich Fillings
12.	Funeral Tea Menus
13.	Christening Tea Sandwich Fillings
14.	Christening Tea Menus
15 – 16.	Terms and Conditions



wynnstay

HOTEL & SPA

CANAPÉ MENUS

Canapés @ £2.50 per person per item or 5 items for £10 per person

COLD CANAPÉ SELECTION

- Blinis with smoked salmon and quail egg
- Bruschetta tartlets (V)
- Smoked salmon mousse, pickled cucumber (G)
- Melon, Malibu and mint soup (G, D,V)
- Gazpacho (G, V, D)
- Goat's cheese with sun blazed tomatoes, micro basil & balsamic pearl spoons
- Peking duck crêpe with chilli jam
- Beef carpaccio focaccia with Parmesan and truffle oil
- Duck liver parfait with fig jam on brioche toast
- Duck rilette with cherry compote and peppered crouton
- Baby vegetable tempura with soy and chilli dip (V)
- Tandoori chicken tart with mint sambal
- Chilli and lemon infused crab spoons with guacamole, semi dried tomato and micro coriander (G)
- Chilled tomato martini (D,D,V)
- Vegetable sushi rolls with soy and wasabi (V)

HOT CANAPÉ SELECTION

- Sesame prawn toast with sweet and sour pineapple relish
- Szechuan spiced duck with plum sauce
- Beef satay with roasted baby corn (G)
- Moroccan lamb kofta with saffron yoghurt (G)
- Chicken karaage lettuce cups with soy and wasabi
- Wild mushroom tartlet with herbed truffle oil (V)
- Spinach and ricotta spring roll with tomato chutney (V)
- Caramelised onion and red pepper tartlets with basil pesto (V)
- Sun dried tomato and olive filo basket with shaved Parmesan
- Spiced pork balls with sticky cider syrup
- Mini crab cakes with a coriander purée, chilli jam
- Truffled scrambled egg (V)
- Scallops wrapped in pancetta lollipops (G)



wynnstay

HOTEL & SPA

CARVED BUFFET MENUS

MENU 1

Roast Top Side of Shropshire Beef
Baked Ham with Honey and Mustard
Selection of Home made Quiches
Coleslaw Salad
Tomato, Mozzarella and Basil Salad
Mixed Leaf Salad
Fresh Baked Rolls
Selection of appropriate sauces and pickles

Selection of Desserts with Fresh Cream

£22.50

MENU 2

Dressed Whole Scottish Salmon with Prawns and Shellfish
Roast Sirloin of Shropshire Beef
Baked Ham with Honey and Mustard
Selection of Home made Quiches
Tomato and Mozzarella Salad
Classic Chicken Caesar Salad
Mixed Leaf Salad
Fresh Baked Rolls
Mini Baked Potatoes
Selection of appropriate sauces and pickles

Selection of Desserts with Fresh Cream

£23.50



wynnstay

HOTEL & SPA

CARVED BUFFET MENUS

MENU 3

Roast Sirloin of Beef

Baked Ham with Honey and Mustard

Sea Food Platter (Smoked Salmon, King Prawns, Mussels and Cockles)

Mixed Green Salad

Greek Pasta Salad

Tomato, Mozzarella and Basil Salad

Classic Caesar Salad

Fresh Baked Rolls

Mini Baked Potatoes

Selection of Desserts with Fresh Cream

£26.50

ADDITIONAL ITEMS

Cumberland sausage, mushroom and tomato casserole £4.95 pp

Homemade beef lasagne £5.50 pp

Beef bourguignon £5.65 pp

Traditional Lancashire hot pot £5.75 pp

Choice of one soup and one starter per party



wynnstay

HOTEL & SPA

SOUPS

Homemade and served with a Freshly Baked Roll

Cream of seasonal vegetable	£4.95
Tomato and basil with ciabatta croutons	£5.00
Wild mushroom and tarragon	£5.50
Roasted red pepper, tomato and basil pesto	£5.25
Ham, pea and mint	£4.75
Vichyssoise with smoked haddock and chives	£5.75
Cream of celery and herb oil	£4.50
Traditional French onion with Gruyere crouton	£5.95
Minestrone	£5.95
Cream of watercress with stilton croutons	£4.95
Cream of leek and potato	£5.00
Spiced creamed butternut squash	£5.75

COLD STARTERS

Chicken liver parfait with mixed salad leaves, mango and ginger chutney and toasted brioche	£5.75
Smoked salmon and cream cheese roulade with salad leaves, capers, lemon and dill dressing	£6.75
Pork and mushroom terrine with apricot chutney	£5.55
Galia melon garnished with wild berries and fresh mint	£5.50
Chicken, wild mushroom and spinach terrine with cranberry port jelly	£5.50
Tomato, feta and olive salad with basil oil and herb ciabatta	£5.25
Beef tomato, mozzarella, rocket and basil salad, balsamic glaze	£5.25
Crab and cucumber cannelloni with spiced carrot purée	£7.05
Chilled galia melon served with raspberry sorbet and fresh fruit coulis	£6.95
Fillet of beef carpaccio served with parmesan shavings and warm garlic brushed bruschetta	£7.95
Cray fish and prawn cocktail served on a bed of lettuce and Marie Rose sauce	£7.50



wynnstay

HOTEL & SPA

HOT STARTERS

Goats cheese served on a tomato and roquette galette and herb oil	£5.15
Crab, chilli and lime fishcake with lemon crème fraiche and a herb salad	£6.05
Wild mushroom, tarragon and blue stilton tartlet with beetroot chutney	£5.35
Grilled black pudding rings, smoked bacon, cherry tomatoes served in a light cream and chive sauce	£5.95
Tandoori chicken tartlet, mango puree, micro coriander, riata sauce	£5.95
Sautéed welsh lambs liver, minted champ, baked pancetta, mustard sauce	£5.95
Butternut squash and Shropshire blue cheese risotto with toasted hazelnuts	£5.95
Chicken satay skewers with peanut dip and dressed leaves	£5.95
King prawn bruschetta with aioli and rocket salad	£7.50
Creamy garlic and blue cheese mushrooms on toasted brioche and dressed leaves	£5.95

MAIN COURSES

Please select only one choice per party

Roast sirloin of beef with Yorkshire pudding and a red wine sauce	£22.50
Breast of chicken served with oven roasted plum tomatoes and a chasseur sauce	£14.50
Fillet of Scottish salmon, braised fennel, white wine velouté	£14.50
Roast Shropshire turkey, bacon roll, apricot and sage stuffing with pan gravy	£13.95
Honey and mustard glazed gammon with a Madeira sauce	£14.50
Roast leg of Welsh lamb and a Shrewsbury sauce	£21.50
Roast breast of chicken wrapped in smoked bacon served in a red wine, rosemary and port gravy	£16.50
Roast loin of Shropshire pork, apricot and sage stuffing and cider cream sauce	£14.75
Pan fried sea bass Fillet, wilted greens and a Chablis cream sauce	£15.50
Roast rib eye of beef, Yorkshire pudding with a port wine gravy	£20.85
Fillet of beef, herb galette with a wild mushroom and cream sauce	£27.50
Braised daube of beef with horseradish mash and red wine and port sauce	£19.50

All main courses are served with buttered new potatoes and a panache of seasonal vegetables



wynnstay

HOTEL & SPA

VEGETARIAN OPTIONS

£15.50

MAINS

Stuffed bell peppers with spiced bulgar wheat and tomato fondue

Broccoli and stilton tart with a herb salad

Caramelised red onion and goats cheese tart

Wild mushroom risotto and parmesan shavings

Halloumi wrapped in roasted red peppers

DESSERTS

Amaretto and vanilla cheesecake	£5.95
Apple and cinnamon pie with sauce Anglaise	£5.95
Chocolate and raspberry torte	£5.95
Bailey crème brûlée	£5.95
Sticky toffee pudding with custard	£5.95
Fresh fruit salad and chantilly cream	£5.95
Blueberry cheesecake	£5.95
Pear and almond tart	£5.95
Profiteroles with rich chocolate sauce	£5.95
Rum bread and butter pudding	£5.95
Lemon tart with raspberry sauce	£5.95
Brandy snap basket, vanilla mousse and fresh strawberries	£5.95
Assiette of desserts (choice of 3)	£7.95
Cheese course: selection of 3 cheeses, celery, grapes and chutney	£7.50
Cheese platter per table: (Minimum of 8)	£35.00
Tea/coffee and mints:	£2.95



wynnstay

HOTEL & SPA

FINGER BUFFET MENUS

MENU - £14.00

Selection of 4 of the below fillings on brown and white bread

Baked British ham and mustard
Free range egg and watercress (v)
Smoked salmon and cream cheese
Prawns and Marie Rose
Rare roast beef and horseradish
Cheese and red onion (V)
Roast chicken and salad
Chicken, bacon and mayonnaise
Tuna and cucumber

SAVOURY FINGER BUFFET ITEMS

Please select 4 items:

Chicken skewers and BBQ sauce	Breaded chicken, lemon mayonnaise
Cocktail sausage and mustard dip	Lamb/vegetable samosa
Mini cheese burgers	Fish croquettes and chilli dip
Tomato, mozzarella and pesto bruschetta	Ham and cheese croquettes
Roast beef and red onion crostini	Tandoori chicken skewers
Salmon goujons and homemade tartar sauce	Spiced potato wedges with sour cream
Individual mini quiche lorraine	Homemade sausage and leek rolls

DESSERT CANAPÉ SELECTION

Mini cherry almond tart (V)
Fruit tartlet (V)
Mini lemon posset, caramelized pineapple (V)
Eton mess in kilner jars (V,G)
Salty caramel slice (V,N)
Raspberry liqueur cup (V,G)
Spiced apple puff (V)
Mini choux bun (V)
Mini jam doughnuts (V)

£2.50 per item



wynnstay

HOTEL & SPA

FINE DINING

Only available for a max of 20 people and set in the library

£45.00 per head

CHEFS AMUSE BOUCHE

Salmon and crème fraiche shots with watercress purée and pickled cucumber

Wild mushroom velouté with cep foam

Goats cheese cheesecake with red onion jam and balsamic pearls

Beignets of lamb sweet breads with rosemary and shallot purée

Tian of crab with semi dried tomatoes, wasabi gel and sesame toast

TO START

Dived scallops with charred leeks, onion broth, purselane

Sous vide 3 beets with pickled shots, hazelnut crumb and horseradish cream

Chicken and ham hock terrine with pickled girolles, tarragon mayonnaise, honey and mustard dressing and toasted brioche

Smoked mackerel pate, beetroot jelly, toasted brioche, horseradish cream

Beef carpaccio with dressed rocket, spiced mayonnaise and shaved pecorino

MAIN COURSE

Crisp belly of pork with granny apple purée, seared fillet of pork, purple sprouting broccoli, sage champ and a Ravigôte sauce

Pan seared halibut fillet with cockle risotto, parsley oil and confit lemon

Traditional beef wellington, glazed seasonal vegetables, chateau potatoes and a thyme and rioja jus

Best end of new season lamb with a pine nut and wild garlic crust, confit tomato, tarragon gnocchi and a light lamb jus



wynnstay

HOTEL & SPA

FUNERAL TEA SANDWICH FILLINGS

MEAT

Chicken, bacon and mayonnaise
Coronation chicken with mango chutney
Chicken, mayonnaise and salad
Beef horseradish and rocket
Bacon, lettuce and tomato
Pork, apple and stuffing
Turkey and cranberry

FISH

Prawns, marie rose and rocket
Smoked salmon, cream cheese, pickled cucumber
Tuna, sweet corn and mayonnaise
Cold poached salmon with lemon mayonnaise

VEGETARIAN

Cheese and pickle
Cheese, tomato and seasonal chutney
Free range egg mayonnaise and watercress
3 cheese and chive

WRAPS

Duck, hoi sin and spring onion
3 cheese and snipped chives
Goat's cheese and Mediterranean roasted vegetables
Chicken with sage and onion stuffing
Smoked salmon, egg and mustard mayonnaise

Adding extra sandwiches on top of your choice of 4
will be a £2.95 per person supplement



wynnstay

HOTEL & SPA

FUNERAL TEA MENUS

MENU A – £12.50

Selection of sandwiches (please choose 4 fillings)
Homemade sausage rolls
Victoria sponge cake
Open scones with jam and cream
Crispy potato wedges with cajun seasoning garlic and herb

MENU B - £13.95

Selection of sandwiches (please choose 4 fillings)
Assorted vol au vents
Homemade sausage rolls
Crispy potato wedges with cajun seasoning garlic and herb
Fish cakes with tartare sauce
Cherry bakewell Tarts

MENU C - £14.50

Selection of assorted finger sandwiches (please choose 4 fillings)
Cheese and onion quiche
Home made sausage rolls
Free range scotch eggs
Crispy potato wedges with cajun seasoning garlic and herb
Char-grilled and marinated vegetable brochettes
Madeira cake with sultanas and raisins

MENU D - £16.50

Selection of sandwiches on bridge rolls (please choose 4 fillings)
Mini jacket potatoes with cream cheese and chives
Hot smoked salmon and camembert tartlets
Scotch eggs
Crispy potato wedges with cajun seasoning garlic and herb
Sundried tomato and parma ham bruschetta
Honey and mustard cocktail sausages
Chocolate brownies

MENU E - £19.95

Selection of open sandwiches (please choose 4 fillings)
Freshly baked cheese and tomato focaccia pizza
Soy and ginger salmon skewer
Scotch eggs
Crispy potato wedges with cajun seasoning garlic and herb
Marinated chicken drumsticks
Mixed green leaf salad
Chef's selection of petit desserts
Chocolate brownie squares

Prices are per head - they include tea and coffee. These special menus are solely reserved for funeral teas.

Jugs of orange juice can be requested (£5.00 per jug)

And a tipple of sherry can also be arranged (£2.60 per glass)



wynnstay

HOTEL & SPA

CHRISTENING TEA SANDWICH FILLINGS

Please select 4 fillings per party

MEAT

Chicken, bacon and mayonnaise
Coronation chicken with mango chutney
Chicken, mayonnaise and salad
Beef horseradish and rocket
Bacon, lettuce and tomato
Pork, apple and stuffing
Turkey and cranberry

FISH

Prawns, marie rose and rocket
Smoked salmon, cream cheese, pickled cucumber
Tuna, sweet corn and mayonnaise
Cold poached salmon with lemon mayonnaise

VEGETARIAN

Cheese and pickle
Cheese, tomato and seasonal chutney
Free range egg mayonnaise and watercress
3 cheese and chive

WRAPS

Duck, hoi sin and spring onion
3 cheese and snipped chives
Goat's cheese and Mediterranean roasted vegetables
Chicken with sage and onion stuffing
Smoked salmon, egg and mustard mayonnaise

Adding extra sandwiches on top of your choice of 4
will be a £2.95 per person supplement



wynnstay

HOTEL & SPA

CHRISTENING TEA MENUS

MENU A – £12.50

Selection of sandwiches (please choose 4 fillings)
Homemade sausage rolls
Victoria sponge cake
Open scones with jam and cream
Crispy potato wedges with cajun seasoning garlic and herb

MENU B - £13.95

Selection of sandwiches (please choose 4 fillings)
Assorted vol au vents
Homemade sausage rolls
Crispy potato wedges with cajun seasoning garlic and herb
Fish cakes with tartare sauce
Cherry bakewell Tarts

MENU C - £14.50

Selection of assorted finger sandwiches (please choose 4 fillings)
Cheese and onion quiche
Home made sausage rolls
Free range scotch eggs
Crispy potato wedges with cajun seasoning garlic and herb
Char-grilled and marinated vegetable brochettes
Home made jam doughnuts

MENU D - £16.50

Selection of sandwiches on bridge rolls (please choose 4 fillings)
Mini jacket potatoes with cream cheese and chives
Hot smoked salmon and camembert tartlets
Scotch eggs
Crispy potato wedges with cajun seasoning garlic and herb
Sundried tomato and parma ham bruschetta
Honey and mustard cocktail sausages
Chocolate brownies

MENU E - £19.95

Selection of open sandwiches (please choose 4 fillings)
Freshly baked cheese and tomato focaccia pizza
Soy and ginger salmon skewer
Scotch eggs
Crispy potato wedges with cajun seasoning garlic and herb
Marinated chicken drumsticks
Mixed green leaf salad
Chef's selection of petit desserts
Chocolate brownie squares

Prices are per head - they include tea and coffee
Jugs of orange juice can be requested (£5.00 per jug)



TERMS AND CONDITIONS FOR PRIVATE EVENTS

A provisional reservation will be held for 14 days. At that time we must receive a letter of confirmation, together with a deposit of £150, which is non-refundable.

In the event of cancellation the following charges will apply:

Deposit Non-refundable

With 26 weeks notice or less 25%

With 14 weeks notice or less 50%

With 4 weeks notice or less 100%

In all cases the percentages will be calculated on the anticipated turnover from the booking

Estimated numbers must be given at the time the booking is confirmed. Final numbers are required seven days in advance for purchasing and staffing purposes. Thereafter any cancellations will be accepted up to 48 hours prior to the event, but after this time any further cancellations will be charged for.

Full payment in advance is required. A proforma invoice will be sent out 14 days prior to the event, based on the final numbers agreed. This must be settled 48 hours prior to the event with any final adjustments to the numbers. Any balance must be settled on the day. If payment conditions are not upheld the Wynnstay Hotel reserves the right to cancel the function

An estimate of costs can only be guaranteed 3 months prior to the event, and then with the exception of any taxation changes in VAT or duty imposed by the Government

We do not permit refreshments or drinks to be provided by any party other than the Hotel

Some items in our menu may contain nuts, seeds or other allergens. There is a small chance that tiny traces of these may be in other food items or foods served here. We understand the danger of those with severe allergies, it is your responsibility to inform us of any dietary requirements or allergies in your party.

The hotel is not able to accept any liability for loss or damage to property owned by or in possession of the client whilst that property is on the Hotel premises. Again we strongly recommend that the clients take out a private insurance.

The client will pay for any damages made to the premises, fixtures and fittings or equipment made by the client, guest or sub contractor working on behalf of the client. The client should ensure that the attendees and guests observe a high standard of behaviour at all times and the Hotel reserves the right, at its own discretion, to expel or remove any guest or attendee behaving in a manner that the Hotel regards as detrimental to the standing of the Hotel or likely to cause inconvenience or annoyance to any other Hotel guest or user. All necessary repair work will be made by contractors appointed by the Wynnstay Hotel, for which the client agrees to pay in full within 7 days of receipt of invoice.



wynn & stanley

HOTEL & SPA

Room Hire charges will apply to any events when the minimum expenditure per person is less than £20.50 and when the number of guests is less than 120.

Room Hire Charges:

Paddock	£180.00
Ascot	£150.00
Paddock Suite	£200.00

I fully understand the conditions of this contract and I will accept any of the cancellation policies and procedures

Signed.....

Date of the Event Date.....