



BORINGDON HALL HOTEL

FINGER BUFFET AND CANAPÉ MENU

CANAPÉ MENU

£1.75 each

Pan toasted scallop and black pudding

Peppered beef in a horseradish toastie

Tempura tiger prawn

Chicken liver parfait and red onion marmalade tian

Assorted dim sum

Smoked salmon roulade with feta

Dinky jacket potato with smoked cheese

Antipasti with fresh basil

Deep fried confit of duck open tartlet with basil

Choice of two £3.00pp / three £4.00pp

FINGER BUFFET MENU

(evening only)

Mini Yorkshire pudding with spicy
beef and horseradish

Mini spring rolls

Potato skins with bacon, leek and
cream cheese

Pizza slice

Mediterranean vegetable tart

Sweet & sour pork balls

Ploughman's crostini

Sausage rolls

Lattice savouries

Lamb kofta

Smoked salmon and
chive roulade

Cajun chicken breast

Tempura prawns

Pixie pastie

Goujons of fish

Pizza slice

Homemade fish cakes

Tomato and basil quiche

Roast vegetable and brie kebab

4 items - £8.00, 6 items - £12.00, 8 items - £15.00, 10 items £17.50

From January 2011

Boringdon Hall Hotel, Colebrook, Plympton, Plymouth PL7 4DP

www.boringdonhall.co.uk

email: weddings@boringdonhall.co.uk . conference@boringdonhall.co.uk . tel: 01752 344455



BORINGDON HALL HOTEL

FUNCTION MENUS

Menu A £28.00

(Please choose one starter, one main and one dessert)

Homemade fresh garden vegetable and herb soup

Melon salad with fruits and syrup

Roast turkey, savoury stuffing, chipolata and bacon roll, chateau potato, buttered carrots and thyme jus

Aubergine stuffed with Mediterranean cous cous, glazed with smoked cheese, creamed potato, with a simple tomato sauce

All served with buttered new potatoes

Strawberry parfait served with fruit coulis

Fresh fruit salad served with Cornish clotted cream

Coffee and mints

Menu B £30.00

(Please choose one starter, one main and one dessert)

Homemade lentil and herb soup

Chicken liver pate with red onion marmalade and melba toast

Loin of pork, apple and thyme stuffing, roast potato wedges, glazed parsnips and rich onion gravy

Penne pasta in a rich tomato and garlic sauce with parmesan served with garlic bread

All served with buttered new potatoes

Homemade apple custard tart

Homemade rich dark chocolate mousse

Coffee and mints

Menu C £32.00

(Please choose one starter, one main and one dessert)

Homemade cream of plum tomato soup

Lemon chicken breast with Waldorf salad and carrot vinaigrette

Rosemary flavoured roast leg of lamb, fondant potato, creamy celeriac and redcurrant jus

A tian of aubergine, beef tomato and goat's cheese, homemade croquette potato with tossed fresh salad

All served with buttered new potatoes

Homemade profiteroles with hot chocolate sauce

Homemade Eton mess

Coffee and mints

Children's meals are priced at 50% of the adult rate. Children's menus are also available.

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BORINGDON HALL HOTEL

FUNCTION MENUS

Menu D £34.00

(Choose on the day)

Homemade leek and potato soup

Thinly sliced smoked duck breast with
roasted beetroot and orange salad

Roast sirloin of beef, Yorkshire pudding,
baton carrots, buttered sprouts, roast
potato with a red wine jus

Pan fried cod fillet, chive mash, glazed
mange tout with a cheese and tomato
butter sauce

Vegetable casserole and dumplings

All served with buttered new potatoes

Baked vanilla cheesecake

Meringue nest with Chantilly cream
and raspberries

Coffee and mints

Menu E £36.00

(Choose on the day)

Homemade minestrone soup
with croutons

Rough pork terrine with homemade
apple chutney

Roasted rack of lamb finished with
mint crème fraiche on Savoy cabbage,
bacon and pine nuts served with
fondant potato with port reduction

Grilled sea bass fillet, creamy leeks,
homemade croquette potato, julienne
of vegetables with crispy pancetta

Tempura of vegetables with sweet
and sour noodles

All served with buttered new potatoes

Sticky toffee pudding with toffee sauce

Double chocolate torte

Coffee and mints

Menu F £38.00

(Choose on the day)

Homemade wild mushroom soup
with fresh tarragon

A gateau of oak smoked salmon,
crayfish, spinach and cream cheese
with roasted tomato dressing

Individual beef wellington, garlic
roasted potato wedges, baked tomato
filled with cauliflower cheese
and a Madeira sauce

Baked salmon fillet, crab and chive
risotto, roasted red peppers and
spinach chowder

Sweet potato and leek risotto finished
with mozzarella and micro salad

All served with buttered new potatoes

Poached pears with hazelnut
sweetened mascarpone

A tian of homemade shortbread
biscuits, strawberries and a light
pastry cream

Coffee and mints

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CHILDREN'S MENUS

Children's Menu

£12 per child

Available for children aged up to 10 years. Please choose one starter, one main course and one dessert to create your children's menu.

Starters:

Soup of the day
Orange, apple or grapefruit juice

Mains:

Pasta with tomato sauce and sprinkles of cheese
Or...
Chicken Nuggets
Fishy Fish Fingers
Mini cheese and tomato pizza
Sausages
served with chips or mash and vegetables or beans or salad

Desserts:

Fresh Fruit Salad
'Ice cream traffic lights' - strawberry, chocolate and vanilla ice cream
'Messy, icy chocolate sludge' - chocolate brownie, chocolate ice cream, cream, chocolate sauce and chocolate pieces!
'Strawberry Supreme' - strawberry ice cream with strawberries, cream and sauce

Alternatively, Children may order from the function menus, priced at 50% of the adult rate.



BORINGDON HALL HOTEL

OTHER MENUS

HOG ROAST MENU

(Minimum of 70 people)
£15.95pp

A whole Hog cooked on a rotisserie (with vegetarian options) served with:

Chefs choice of three salads
A selection of relishes
Bramley Apple Sauce
Large Granary or white baps
Homemade sage and onion stuffing
Red currant, Mint and Savory jelly

AFTERNOON TEA

(Minimum of 15 people)
£15.95pp

To include:

Unlimited Tea and Coffee
Homemade Scones, jam and Clotted cream
Strawberries and cream (seasonal)
a range of sandwiches
a range of homemade cakes

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