

THE SHAKESPEARE



hotel - gastro bar

Thank you for your enquiry regarding your function at The Shakespeare Hotel.

We understand the anxiety of arranging a function and would therefore like to offer you our experience in assisting you with your planning. At the Shakespeare Hotel we pride ourselves on our excellent food, first class service and our flexible approach to all types of functions.

We would like to invite you to visit the hotel and meet with our coordinators, whether to discuss your details and dates, or just to give some advice on ensuring your function runs smoothly.

With regards to reserving a particular date we would be happy to hold a date for one month and then would ask for a non-refundable deposit of £200.00 to secure your booking.

Please take time to look through the enclosed information and should you have any queries or wish to reserve a date, please contact us on the telephone number below.

Yours sincerely

Carl Mooney

General Manager

01234 213147

All prices and information are valid until September 2010

General Information

Function Room

Our function suite can cater for up to 100 guests for a sit down meal or 160 people for a buffet. For your comfort our function suite is air conditioned and also offers the convenience of a private bar and a permanent dance floor. The French doors open out onto our Garden, which provides a pleasant area for your guests to enjoy a drink. Please note that due to the location of the hotel, these doors must be kept closed once the evening entertainment has begun.

Entertainment

We are always happy to assist in the evening entertainment, and the hotel offers an excellent DJ playing a variety of music to suit all people. Please note that if you require your own DJ safety certificates for sound equipment must be produced for the hotel before this can be confirmed.

Minimum Numbers

Minimum numbers can apply for functions between 1st May and 30th September, which we will be happy to discuss.

Accommodation

We have 23 bedrooms, (subject to availability) at the Shakespeare Hotel all with en-suite bathrooms, tea and coffee making facilities, colour television, hair dryer and the use of an iron and ironing board. For all accommodation enquiries we do ask that you speak directly with reception staff.

Prices

<i>Function room Hire</i>	<i>£200.00</i>
<i>Entertainment (Disco)</i>	<i>£200.00</i>

Arrival Drinks

<i>Bucks Fizz (Sparkling Wine & orange juice)</i>	<i>££2.95</i>
<i>Pimms, Lemonade and fruit</i>	<i>£2.95</i>
<i>Kir Royal (Sparkling wine)</i>	<i>£2.95</i>
<i>Jugs of fruit Juice</i>	<i>£5.95</i>
<i>Jugs of Squash</i>	<i>£3.75</i>
<i>Non-alcoholic Fruit Punch</i>	<i>£6.50</i>
<i>Alcoholic Fruit Punch</i>	<i>£10.50</i>

Arrival Food

<i>Canapés on arrival</i>	<i>£3.00</i>
<i>Bowl of Strawberries with dips of sugar and chocolate sauce (Serves approx. 20)</i>	<i>£20.00</i>
<i>Platter of fresh fruit (serves approx. 20)</i>	<i>£20.00</i>

Please ensure you select one choice of Starter, Main course and dessert, plus one vegetarian option for each course with the exception of those with special dietary requirements.

Starters

<i>Home-made soup with warm rustic breads</i>	<i>£4.20</i>
<i>Crispy duck salad served on a spring onion and cucumber salad with plum sauce</i>	<i>£4.95</i>
<i>Chicken liver parfait with home-made chutney and toasted ciabatta</i>	<i>£4.95</i>
<i>A tian of smoked salmon filled with crayfish tails on a cucumber and dill salad</i>	<i>£5.75</i>
<i>Salmon, monkfish and lobster terrine with a dill and mustard sauce</i>	<i>£5.75</i>
<i>Traditional Prawn salad bound in a Marie rose sauce with lemon, tomato and cucumber</i>	<i>£5.20</i>
<i>Fan of seasonal melon with a port wine jelly and fresh strawberries</i>	<i>£4.50</i>
<i>Fresh Mozzarella, beef tomato and basil salad with a pesto dressing</i>	<i>£4.50</i>
<i>Chargrilled Vegetable terrine with roasted shallot coulis</i>	<i>£4.75</i>
<i>Parma Ham, Seasonal Melon with mixed leaf salad and a light raspberry dressing.</i>	<i>£5.50</i>

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Main course

<i>Roast Sirloin of Beef served with and one of the following. Yorkshire pudding and Gravy</i>	<i>£14.95</i>
<i>Red Wine jus with Oyster mushroom</i>	<i>£14.95</i>
<i>Brandy, green peppercorns and cream</i>	<i>£15.95</i>
<i>Fillet of Beef stuffed with Foie Gras on a bed of spinach and crack black pepper sauce</i>	<i>£18.50</i>
<i>Supreme of Chicken served with Chive mash and one of the following Herb and Dijon Sauce</i>	<i>£11.25</i>
<i>Red Wine Mushroom and Bacon Sauce</i>	<i>£11.25</i>
<i>Brandy and Green Peppercorn Sauce</i>	<i>£12.50</i>
<i>Breast of chicken with apricot and cashew nut stuffing served on a Saffron cream sauce</i>	<i>£12.50</i>
<i>Roast Leg of Lamb Served with Rosemary Mash and one of the following Honey and Rosemary Sauce</i>	<i>£14.25</i>
<i>Port, Redcurrant Jelly, cream and garlic and herb sauce</i>	<i>£14.95</i>
<i>Roasted Loin of Pork served with Spinach Mash and one of the following Apple sauce, sage and onion stuffing and gravy</i>	<i>£12.95</i>
<i>Port and red onion gravy</i>	<i>£12.95</i>
<i>Roast Breast of Duck served with Sesame Mash and one of the following Green peppercorn cream sauce</i>	<i>£14.95</i>
<i>Hoi-sin sauce with crispy noodles</i>	<i>£14.95</i>
<i>Pink Grapefruit and Grand Marnier Sauce</i>	<i>£14.95</i>

***Unless specified the above are all served with Seasonal Vegetables
and Potatoes***

Fish Dishes

<i>Seared salmon fillet with a lemon scented hollandaise and pilaf rice</i>	<i>£14.95</i>
<i>Butterflied seabass fillets scented with lemon grass and garlic on a bed of vegetable ribbons</i>	<i>£15.75</i>

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Vegetarian Dishes

<i>Wild mushroom ravioli with a garlic and basil sauce</i>	<i>£12.50</i>
<i>Sweet Potato and spring onion risotto served with parmesan shavings</i>	<i>£12.75</i>
<i>A tower of beef tomatoes, aubergines, courgettes and goats cheese with a pesto sauce and toasted pine nuts</i>	<i>£12.95</i>
<i>Mediterranean Roasted vegetables in a Parmesan Cheese pastry basket with a rich tomato and roast pepper sauce</i>	<i>£12.75</i>
<i>Vegetable Cous Cous, cooked with lime leaves and lemon grass sauce</i>	<i>£11.50</i>

Desserts @£5.20

<i>Raspberry crème brulee</i>	
<i>Brandy snap basket filled with a passion fruit mousse</i>	
<i>Caramelised apple tart with Vanilla pod Icecream</i>	
<i>White and dark chocolate parfait with a raspberry puree</i>	
<i>Iced baileys parfait with a hazelnut praline</i>	
<i>Rich bitter chocolate tart with an orange scented cream</i>	
<i>Profiteroles serve with Butterscotch or Chocolate sauce</i>	
<i>Why not order a Platter of Cheese for each table for your guests to enjoy during the speeches</i>	
<i>Platter of cheese (Brie Stilton and Cheddar, with grapes, celery and biscuits)</i>	
<i>– Serves approx 10 people</i>	<i>£25.00</i>
<i>Coffee and Mints</i>	<i>£1.95</i>
<i>Coffee and petit fours</i>	<i>£2.50</i>

Children under 12 will be charged half price and children 2 and under are free of charge (children's menus available on request)

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The Shakespeare Buffet

*£25.00 per Head
A selection of freshly baked rustic breads*

Cold Dishes

Dressed whole salmon

Honey glazed Ham

Roast sirloin of Beef

Mediterranean prawns

Vegeterian quiche flans and tartlets

Mixed leaf with wild rocket and sweet peppers

Fresh Coleslaw

Mixed chutneys and pickle

French Beans with toasted almonds and fresh mint

Tomato, cucumber and red onion, balsamic dressing

Hot new Potatoes with Parsley butter

Dessert

Double Chocolate Fudge Cake

New York style cheese Cake with berry compote

TROPICAL FRUIT SALAD

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Buffet Selection

Selection of Filled Sandwiches
Selection of filled croissants
Lime and coriander Chicken Kebabs
Yorkshire pudding filled with roast beef
Thai Ginger fish brochettes
Bacon and onion quiche
Vegetarian quiche
Assorted Pizza Slices
Breaded fish goujons with tartar sauce
Prawns wrapped in filo pastry
Chicken goujons with a garlic mayonnaise
Traditional Sausage Rolls
Chipolata sausage wrapped in bacon
Deep fried potato wedges
Chinese Vegetable Spring pancake rolls
Assorted Indian appetisers with mango dressing
Wings of Fire
Vol-au-vonts filled with homous
Cocktail Cream Pastries

Select any 6 items

£9.25 per person

Select any 9 items

£11.25 per person

Select any 11 items

£12.95 per person

Buffet Desserts £2.75 per person

Selection of cheesecakes, cocktail pastries and gateau

Please note that no less than 80% of your evening guests must be catered for