



BEST WESTERN
Lee Wood Hotel
The Park
Buxton

Dinner Sample Menus

Table d'hôte



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Dinner Sample Menus

The Menus attached are sample menus which can be used for any event wishing to have a sit down meal – This can be anything from Charity Balls for hundreds of guests to Intimate Private Dinners for 10. The pricing is a simple set price for 2 or 3 courses.

We usually ask organisers to choose up to 4 items for each course which your guests can choose from in advance – Alternatively you can choose a set menu for all your guests to dine from.

Should you wish to make any further enquiries please do not hesitate to contact one of our dedicated events team who can advise you in the planning of your event.

We also do offer Bespoke Menus for functions who want something a little different – Just ask one of our team for more information.



Starters

Chefs Freshly Prepared Homemade Soup

Chicken Liver Parfait, Onion Marmalade, Toasted Brioche

Ham Hock Terrine, Piccalilli, Granary Toast

Blue Cheese Crème Brulee, Pickled Apple, Bread Crisps

Goats Cheese Pannacotta, Apple Puree, Watercress Salad

Smoked Fishcake, Lemon Aioli, Rocket Leaves

Prawn and Crab Tian, Confit Cherry Tomatoes

Classic Smoked Salmon, Lemon Capers and Brown Bread

Salmon Rillet, Horseradish Potato Salad, Herb Oil

Platter of Melon, Passion Fruit and Mango Sorbet

*Smoked Chicken, Black Pudding and Sun blushed Tomato
Salad*



Mains

Pan Seared Chicken Breast, Fondant Potato, Mushroom and Bacon Veloute

Roast Topside of Derbyshire Beef, Roast Potatoes, Yorkshire Pudding and Red Wine Gravy

Roast Loin of Pork, Mustard Mashed Potato, Apple Compote, Sage Gravy

Roast Leg of Lamb, Roasted New Potatoes, Rosemary Gravy

Fillet of Seabass, Crushed New Potatoes, Ratatouille Sauce

Roast Supreme of Salmon, Herb Mashed Potato, Prawn and Chive Beurre Blanc

Mediterranean Vegetable and Goats Cheese Tart Tatin, Rocket and Parmesan Salad

Wild Mushroom, Rosemary, Spinach and Parmesan Risotto

Herb Crusted Cod, Buttered New Potatoes, Dill Cream

Honey Glazed Baby Gammon, Parsley Mash, Whole Grain Mustard Sauce

Slow Braised Lamb Shank, Minted Mashed Potato, Cooking Liquor



Desserts

Lemon Posset, Scottish Shortbread Biscuit

Chocolate and Marmalade Pot, Vanilla Sable Biscuit

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Vanilla Crème Brulee, Chocolate Shortbread

Bakewell Tart, Berry Coulis Vanilla Ice Cream

Milk Chocolate Parfait, Cinnamon Roast Plums

Dark Chocolate Tart, Chantilly Cream

Lemon Cheesecake, Peppered Strawberry Compote

Apple and Berry Crumble, Vanilla Crème Anglaise

Steamed Syrup Sponge, Orange Crème Anglaise

Cheese and Biscuits

Tea, Coffee and Minted Chocolates

£29.95 for 3 courses

£24.95 for 2 courses

Room Hire may be applicable depending on your individual requirements

