



PRESTWOLD HALL
LEICESTERSHIRE

Main Menus

You are welcome to 'mix & match' across different menus to create the one perfect menu for your event – please do ask for our advice or a quotation. Alternatively, we are delighted to design a bespoke menu for you. We are also able to offer menus with different choices by prior arrangement; please speak to one of the events team for full details, a supplement would be applicable from £5.00 per head (pre order prior to the event is required).

We do our utmost to accommodate all special dietary requirements by prior arrangement; please highlight any guest allergies in advance, as we have full allergen information on every menu item.

There is a minimum requirement of 75 guests for your sit-down meal on Saturdays in April to September and December.

We review all our menus & prices every January, however we reserve the right to increase prices in exceptional circumstances. All prices include VAT at the prevailing rate (20% in 2019)



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Canapés

Canapés are a wonderful way to welcome your guests during your drinks reception

Summer - £10.50

Crab & spring onion cakes
Mediterranean puff pastry pizzas (v)
Pressed ham hock terrine with apple glaze
Ricotta & courgette crostini with pea pesto (v)

Winter - £10.50

Classic scotched quail egg
Mini cheese & chive quiches (v)
Honey glazed cocktail sausages
Roasted beetroot & goats cheese bruschetta (v)

Classic - £11.75

Smoked salmon blinis with sour cream & dill
Caramelised onion & sausage roll
Baby Yorkshire puddings & rare fillet of beef
Sun dried tomato, mozzarella & basil pesto
on a parmesan biscuit (v)

Asian - £11.75

Steamed Oriental duck bun
Cucumber sushi roll, pickled ginger & wasabi (v)
Tandoori chicken on a poppadom
Salt & pepper tiger prawns, sweet chilli jam

Contemporary - £12.50

Mini fish & chips
Duck pastrami & plum 'open sandwich'
Deep fried oxtail bon-bon
Roasted red pepper hummus
with pitta crisps (vv)

Luxury - £13.50

Seared scallop, chorizo, butter beans
Peppered steak on rosti potato, Béarnaise sauce
Wild mushroom & truffle arancini (v)
Baked asparagus in prosciutto, lemon
mayonnaise



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Sir Christopher

Sir Christopher - £49.50 per head - please choose one starter, main & dessert

All menus are served with our own home-baked bread, the best vegetables that our seasons have to offer and include coffee & handmade petit fours.

Starters

Light goat's cheese mousse, pea shoots, chargrilled asparagus & sourdough wafers (v)

Chestnut mushroom & mascarpone tart (v)

Honeydew melon & Parma ham, port reduction

Roast stuffed pepper, bruschetta, salsa verde (vv)

Soups

Roast plum tomato & basil (vv)

Lightly spiced butternut squash with crème fraîche (v)

Leek & potato with a cheddar scone (v)

Pea & mint with sourdough croutons (v)

Main Course

Pork & sage sausages, creamy mashed potatoes, caramelised onions, crispy shallots & cider gravy

Pan roasted fillet of Scottish salmon, chive mash, samphire & brown shrimp butter sauce

Vegetarian Main Course

Sun dried tomato & mozzarella risotto fritters with a red pepper coulis (v)

Pumpkin, sage & chestnut strudel (vv)

Mushroom & ricotta filo parcel with a butternut squash purée (v)

Moroccan vegetable tagine with giant cous cous (vv)

Desserts

Strawberry cheesecake

Egg custard tart, nutmeg ice cream

Sticky toffee pudding, spiced pineapple

Dark chocolate tart with textures of orange



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Sir James

Sir James: £55.00 per head please choose one starter, main & dessert

All menus are served with our own home-baked bread, the best vegetables that our seasons have to offer and include coffee & handmade petit fours.

Starters

Smoked chicken, pea & asparagus risotto

Chicken liver pâté, brioche, fig & apple chutney

Poached salmon & prawn tian, crème fraiche

Salad of warm halloumi, heritage tomatoes & basil, olive bread crostini (v)

Main Course

Blade of beef braised in red wine, mashed potatoes, parsnip crisps

Roasted chicken breast with pancetta, peas, Champagne sauce & garlic roasted new potatoes

Slow roasted belly of pork with creamed potatoes, apple purée & crispy crackling

Herb crusted cod, crushed jersey royals, asparagus & lemon hollandaise

Desserts

Brown sugar meringue with raspberry cream & Chambord jelly

Poached pear & almond frangipane tart with vanilla ice cream

Warm chocolate fondant & milk ice cream

Peaches & cream



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Sir Edward

Sir Edward: £58.50 per head - please choose one starter, main & dessert

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Starters

Gin cured gravadlax of salmon, dill, potato & cucumber salad
Chicken & guinea fowl terrine, pickled vegetable salad
Crispy haddock fishcake, pea & mint purée, lemon hollandaise
Twice baked Roquefort cheese soufflé, Waldorf salad (v)

Main Course

Steamed seabass, fennel, mussel & potato beurre blanc
Slow cooked shoulder of lamb, pommes anna, minted green vegetables
Roasted duck breast, creamed savoy cabbage & bacon, sage roasted potatoes
Fillet of pork wrapped in puff pastry, potato & root vegetable terrine, honey mead jus

Desserts

Lemon tart with raspberries
Poached rhubarb & custard
"Black forest" chocolate mousse
Apple tarte tatin, cinnamon ice cream



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Sir Gervaise

Sir Gervaise: £62.00 per head - please choose one starter, main & dessert

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Starters

Poached asparagus, mushroom duxelle, truffle hollandaise, toasted brioche (v)
Confit of duck leg, orange salad & baby leaves
Crayfish & lobster cocktail
Seared scallops, cauliflower purée, Indian spices

Main Course

Trio of guinea fowl, game chips, Burgundy wine jus
Fillet of beef Wellington with Dauphinoise potatoes & Madeira jus
Lemon sole fillets, crab croquette, saffron butter
Roasted loin of lamb, creamed leeks, rosemary potatoes & lamb reduction

Desserts

Salted caramel tart, vanilla ice cream & toffee apple
Assiette of chocolate: White chocolate & tonka bean ice cream ~ Milk chocolate torte ~ Dark chocolate & cappuccino macarons
Assiette of citrus: Lemon meringue pie ~ Orange & mandarin parfait ~ Key lime curd doughnut
Assiette of hot puddings: Treacle tart ~ Apricot bread & butter ~ Apple & blackberry sponge

Extras

Extra bowls of vegetables - **£7.00 per table**
Sorbet course: champagne, raspberry, elderflower or lemon - **£3.50 per head**
Cheese plate & biscuits - **£42.50 per table**
Strawberries dipped in dark chocolate - **£2.25 per head**
Hot main course for 'crew' - **£19.00 per head**
Sandwiches & tea/coffee - **£9.50 per head**



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Children's Menu

Starters

- Tomato soup (v)
- Fresh melon & strawberry fruit salad (v)
- Batons of carrot & cucumber with hummus (v)
- Prawn cocktail
- Garlic & mozzarella bread (v)

Mains

- Half portion of adult main course (from the main menus)
- Chicken breast with mash, vegetables & gravy
- Chicken goujons & French fries
- Fish & chips
- Cheese burger, salad & sweet potato wedges
- Penne pasta, tomato sauce

Desserts

- Ice cream sundae
- Waffles with maple syrup & ice cream
- Chocolate brownies & ice cream
- Fresh berries
- Vanilla milk shake & cookies

2 courses £19.00 - 3 courses £23.00



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Evening Food

These menus are designed for less formal parties and dinners.

Neapolitan Sourdough Pizza

Handmade & cooked outdoors in our wood fired pizza trailer, please choose 3 varieties from the following:

'Margarita'	Mozzarella, sun-dried tomatoes & fresh basil (v)
'Funghi'	Garlic-roasted mushroom & mascarpone (v)
'Diavola'	Italian cured meats & picante peppers
'Di Pesce'	Tuna, anchovies, olives & fresh oregano
'Bianca'	Creamy ricotta, pancetta & Gorgonzola cheese
'Toscana'	Grilled Mediterranean vegetables, basil pesto (v)

Caprese salad: buffalo mozzarella, tomato & basil

Rocket with parmesan & creamy garlic dressing

Spicy vegetable 'slaw

£17.50 per head, available from April to September

Finger Buffet

Tempura prawns with a chilli ginger dip

Homemade sausage rolls

Chicken tikka with mint yoghurt

Onion Bhajia & cauliflower pakora with mango chutney (v)

Artisan pizza selection

Potato wedges with sour cream & salsa (v)

Tortilla wraps with various fillings

£19.50 per head



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Hog Roast

Hog Roast (min. 100 guests)

OR

Roasted pork joints (min. 40 guests)

Hot Roast Pork & crackling

Homemade stuffing

Apple sauce

Fresh bread rolls

Roasted leek & cheddar quiche (v)

Sage roasted new potatoes

Celeriac & apple coleslaw

Gem heart with cider vinaigrette

£22.00 per head

BBQ

Homemade beef burgers

Lincolnshire sausages

Chilli & soy marinated chicken

Skewers of roasted vegetable & halloumi (v)

Italian leaf salad

Tomato, cucumber & basil salad

Root vegetable coleslaw

Various dips & relishes

£22.00 per head, available from April to September

Gourmet Burger Bar

Beef burger, mature cheddar & salad

Spicy bean burger & smoked cheddar

Chicken burger, chorizo & salsa

Pulled BBQ pork

Mac 'n cheese

Coleslaw

Potato wedges

Onion Rings

£22.00 per head



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Simple Evening Food

These menus are designed for events, where one of the previous three course main menus has been served earlier in the day.

Lincolnshire sausage & bacon rolls with hand cut potato wedges - £8.95

English cheeseboard, honey roasted ham, cured meats with rustic breads & chutneys - £15.95

Gourmet beef burgers & spicy bean burgers with cheeses, relishes & crispy salad - £9.95

Marinated pulled pork & 'slaw in a soft floured roll - £9.95

Simple Hog Roast - bread rolls, apple sauce & stuffing (min. 100) - £12.95

Antipasti – Cured meats, roasted vegetables, dips, breads, olives £12.95

Decorated Cheese Cakes & Towers

We are delighted to create impressive cheese cake towers from £350, depending on the cheeses chosen and numbers to be catered for. These can then be incorporated into the service of your evening food – please ask us for a quotation.

Why not add something sweet?

Ice Cream Tricycle - £375

Crepe Station - £375

Both available for 2 hours for up to 100 guests. Please ask for more information.