



THE  
*Normanhurst*  
HOTEL  
&  
RESTAURANT

THE BEST OF BOTH WORLDS

**BANQUETING  
&  
BUFFETS**

MARCH 2010

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[www.normanhursthotel.co.uk](http://www.normanhursthotel.co.uk)



WELCOME TO THE NORMANHURST HOTEL'S  
BANQUETING AND BUFFET MENU SELECTOR.

WE OFFER FINE CUISINE IN ELEGANT SURROUNDINGS,  
THAT WILL SUIT ANY OCCASION, LARGE OR SMALL.

ROOM HIRE

RESTAURANT	£100.00 + VAT
ALL DAY & EVENING	£200.00 + VAT
CONSERVATORY	£75.00 + VAT

BOOKING CONDITIONS

FOR ALL BOOKINGS WE REQUIRE A DEPOSIT TO SECURE THE BOOKING  
AND WE MUST POINT OUT THAT THIS IS **NOT REFUNDABLE**.  
TO SECURE A CONFIRMED BOOKING, A NON-REFUNDABLE DEPOSIT OF £100 IS  
REQUIRED. FINAL PAYMENT IS TO BE MADE BY CASH OR BANKERS DRAFT OR  
PERSONAL CHEQUES 7 DAYS PRIOR TO THE EVENT

**N.B. IF PAYMENT FOR LARGE PRIVATE FUNCTIONS  
IS MADE BY INDIVIDUAL CREDIT CARDS  
WE WILL ADMINISTER A 3% SURCHARGE.**

CONFIRMATION IS REQUIRED IN WRITING WITH EVERY RESERVATION,  
TOGETHER WITH ANY SEATING ARRANGEMENTS

REDUCED WEEKEND ACCOMMODATION RATES AVAILABLE

## **BUFFET SELECTION**

### **AFTERNOON TEA £6.95**

MINIMUM 25 PERSONS

ASSORTED SANDWICHES

• • •

AN ASSORTMENT OF LUXURY CAKES & FANCIES

• • •

VARIETY OF BISCUITS

• • •

TEA & COFFEE SERVED WITH CAKES

### **FORK BUFFET No.1 £6.95**

MINIMUM 25 PERSONS

ASSORTED SANDWICHES

• • •

SPICY POTATO WEDGES WITH A SOUR CREAM AND CHIVE DRESSING

• • •

GRILLED COCKTAIL SAUSAGE

• • •

BREADED MUSHROOMS WITH A GARLIC AND HERB MAYONNAISE

• • •

PIZZA SLICES

### **FORK BUFFET No. 2 £13.50**

MINIMUM 25 PERSONS

DEEP FRIED BREADED SALMON GOUJONS

• • •

CHICKEN SATAY

• • •

MELON AND PRAWNS WITH MARIE ROSE

• • •

SEASONAL SALADS

• • •

SLICED COLD MEATS

• • •

MINTED NEW POTATOES

**EXECUTIVE FORK BUFFET**

**£16.95 FOR 2 COURSES**

**£19.95 FOR 3 COURSES**

AVAILABLE FOR PARTIES OF 25 AND OVER ONLY

CHILLED SEASONAL MELON SET ON A FRUIT COULIS

OR

SOUP OF YOUR CHOICE

• • •

WHOLE POACHED SALMON SERVED WITH A LEMON AND DILL MAYONNAISE

• • •

BAKED FORERIB OF BEEF

• • •

ROAST CROWN OF CHESHIRE TURKEY

• • •

MINTED NEW POTATOES & A SELECTION OF SEASONAL SALADS

• • •

FRESH FRUIT SALAD

OR

PROFITEROLES WITH A LIGHT CHOCOLATE AND TOFFEE SAUCE

• • •

COFFEE & MINTS

**HOT BUFFET SELECTION**

MINIMUM OF 25 PERSONS AND OVER ONLY

HOT POT

RED CABBAGE, BEETROOT, CRUSTY BREAD & BUTTER

• • •

SPICY CHICKEN CURRY WITH RICE

• • •

CHILLI WITH CRUSTY BREAD AND RICE

• • •

ANY OTHER OPTIONS CAN BE CONSIDERED

(ALL PRICES TO BE ARRANGED BY REQUEST)

**ALL PRICES SUBJECT TO VAT**

WE HAVE A WIDE SELECTION OF WINES,  
SPARKLING WINES & CHAMPAGNES  
AVAILABLE BY REQUEST

## SUGGESTED BANQUETING MENUS

MAY WE SUGGEST THE FOLLOWING MENUS TO HELP YOU IN YOUR CHOICE. IF YOU WISH TO DISCUSS OTHER POSSIBILITIES OR SPECIAL DISHES, WE WILL BE HAPPY TO ACCOMMODATE MOST REQUESTS.

THE FOLLOWING PRICES ARE BASED ON EVERYONE IN YOUR PARTY CHOOSING THE SAME SET MEAL, IE. ALL GUESTS EAT EXACTLY THE SAME EXCEPT, FOR EXAMPLE, VEGETARIANS - WE DO NOT CATER FOR MIXED COMBINATIONS.

FINAL NUMBERS SHOULD BE ADVISED 5 DAYS PRIOR TO THE EVENT AND DEFINITE NUMBERS CONFIRMED 24 HOURS BEFORE, AFTER WHICH ALTERATIONS CANNOT BE ACCEPTED.

FROM OUR EXPERIENCE, WE STRONGLY RECOMMEND THAT YOU CATER FOR THE EXPECTED NUMBER OF GUESTS, INCLUDING CHILDREN, AS ORDERING FOR A LESSER NUMBER CAN LEAD TO DISAPPOINTMENT AND EMBARRASSMENT

PLEASE DO NOT HESITATE TO ASK IF YOU NEED HELP WITH YOUR SEATING PLAN. ROUND TABLES ARE PREFERABLE - BUT AN ALTERNATIVE CAN ALWAYS BE CONSIDERED.

CHILDREN UNDER 2 YEARS FREE OF CHARGE.

CHILDREN 2- 10 YEARS HALF PRICE (EXCEPT FOR BUFFETS WHERE THEY WILL BE NORMAL PRICE).  
2 HIGHCHAIRS ARE AVAILABLE - YOU ARE WELCOME TO BRING EXTRA ONES YOURSELF.

PLEASE DO NOT HESITATE TO ASK FOR OUR FRIENDLY, PROFESSIONAL ADVICE FOR ANY PROBLEM OR REQUIREMENT, NO MATTER HOW SMALL.

ALL PRICES SUBJECT TO VAT • LICENSED BAR AVAILABLE UNTIL 12 MIDNIGHT.

### STARTERS

CHEF'S PATE SERVED WITH MELBA  
TOAST AND CUMBERLAND SAUCE  
.....£3.95

SMOKED SALMON AND PRAWN  
SALAD SERVED WITH A LEMON AND  
DILL DRESSING.....£6.95

CHILLED SEASONAL MELON SET  
ON A STRAWBERRY COULIS WITH A  
REFRESHING FRUIT SORBET  
.....£3.95

PLATTER OF PRAWNS SET ON A  
BED OF CRISP LETTUCE COATED  
WITH A MARIE ROSE SAUCE ..£5.25

SELECTION OF COLD HORS  
D'OEUVRES INCLUDING PRAWNS,  
MELON AND  
SMOKED SALMON.....£5.95

### SOUPS

MINESTRONE .....£3.50

CREAM OF MUSHROOM .....£3.50

LEEK AND POTATO .....£3.50

CREAM OF CHICKEN .....£3.50

TOMATO AND TARRAGON .....£3.50

CREAM OF VEGETABLE .....£3.50

### FISH

THE FISH DISHES MAY BE SERVED  
AS A FISH COURSE  
OR AS A MAIN COURSE

GRILLED SALMON AND HERB AND  
LEMON BUTTER  
FISH COURSE .....£5.95  
MAIN COURSE .....£11.50

POACHED FILLETS OF LEMON SOLE  
GLAZED WITH A PRAWN AND CHIVE  
SAUCE  
FISH COURSE .....£6.50  
MAIN COURSE .....£12.25

FILLET OF SEABASS SERVED WITH  
A PRAWN AND DILL CREAM SAUCE  
FISH COURSE .....£6.50  
MAIN COURSE .....£12.25



ALL MAIN COURSES  
INCLUDE  
VEGETABLES OF THE SEASON

COFFEE & TEA £1.50 PER PERSON

A SELECTION OF CHEESES  
ARE AVAILABLE AT  
£4.25 PER PERSON

ALL PRICES ARE SUBJECT TO VAT

### MAIN COURSES

ROAST SIRLOIN OF BEEF WITH  
YORKSHIRE PUDDING  
.....£11.95

PAN FRIED CHICKEN SUPREME  
FINISHED WITH A CREAM, WHITE  
WINE AND MUSHROOM SAUCE .  
.....£10.75

ROAST CHESHIRE TURKEY SERVED  
WITH TRADITIONAL TRIMMINGS  
.....£10.25

GRILLED ENTRECOTE STEAK  
COATED WITH A BRANDY AND  
GREEN PEPPERCORN SAUCE  
.....£12.95

ROAST LOIN OF PORK SERVED  
WITH AN APRICOT AND APPLE  
STUFFING  
.....£9.75

FILLET OF BEEF WELLINGTON  
SERVED WITH A RICH MADEIRA  
SAUCE  
.....£14.50

### DESSERTS

CHOCOLATE FUDGE CAKE .....£3.75

FRESH FRUIT SALAD .....£3.75

DEEP DISH APPLE PIE .....£3.75

TIPSY TRIFLE .....£3.75

CHOCOLATE PROFITEROLES ..£3.75

STICKY TOFFEE PUDDING WITH A  
LIGHT CUSTARD SAUCE..... £3.95

SELECTION OF ENGLISH AND  
CONTINENTAL CHEESE SERVED  
WITH SWEET GRAPES AND CELERY  
.....£3.75