

# Old Hall Buffet Menus

*Minimum Spend £10 per guest*  
(Excluding desserts)

Cajun Chicken Pieces £2.00

Hot Chicken Pieces in Breadcrumbs £2.00

Deep Fried Scampi and Tartare sauce £1.50

Roast Vegetable Tomato and Brie Quiche £2.00

Onion Bhajis with Raitha Sauce £1.50

Oriental Spring Rolls with Sweet Chilli Dipping Sauce £1.50

Stilton Stuffed Battered Mushrooms £1.50

Vegetable Samosas £1.50

Selection of Sandwiches -

on Granary, White or Baguette £3.50

Home made Pizza Choice £1.50

Potato Wedges with a Sour Cream and Chive Dip £1.00

Sausage and Bacon Kebabs roasted in Honey £1.50

BBQ Spare Ribs £2.00

Mixed Salad £1.25

Pasta & Garlic Salad £1.25

Garlic Bread Slices £1.25

Pork Pie £2.00

Cheese Platter - £35.00 per 10 Guests

Limited desserts £2.95

# Hot Buffet

*all at £12.50 per person*

Chilli Con Carne with Rice and Salad

Chicken and Bacon Lasagne with Garlic Bread and Salad

Steak and Mushroom Pie with Peas, Pickles and Breads

Hot Pot with Pickles and Dumplings

Old Hall Hotel Famous Hot Roast Honey Baked Ham –  
carved at the Buffet with Hot New Potatoes or  
Potato Salad

# Lighter Buffet

*price per person*

Hot Bacon Baps £5.50

Fish & Chips in Cones £6.50

Sausage Baps £5.50

Hot Roast Pork Baps £7.00

Fries, Onion Rings £2.00/£1.95



# Canape Menus

Suggested Canapé Menu  
recommended to parties over 20 people  
@ £6.00 per person

Smoked Salmon Blinis with Chive & Lemon Crème Fraiche  
Chicken Liver Parfait with Onion Marmalade  
and Cornichons  
Tiger Prawn and Olive  
Creamed Stilton Cucumber Cup with Toasted  
Hazelnut and Apple

Please choose any from the following items

Prices are as follows:

Any 4 @ £6.00 per person, Any 6 @ £9.00 per person,

Smoked Salmon Blinis with Chive & Lemon Crème Fraiche  
Tiger Prawn and Olive

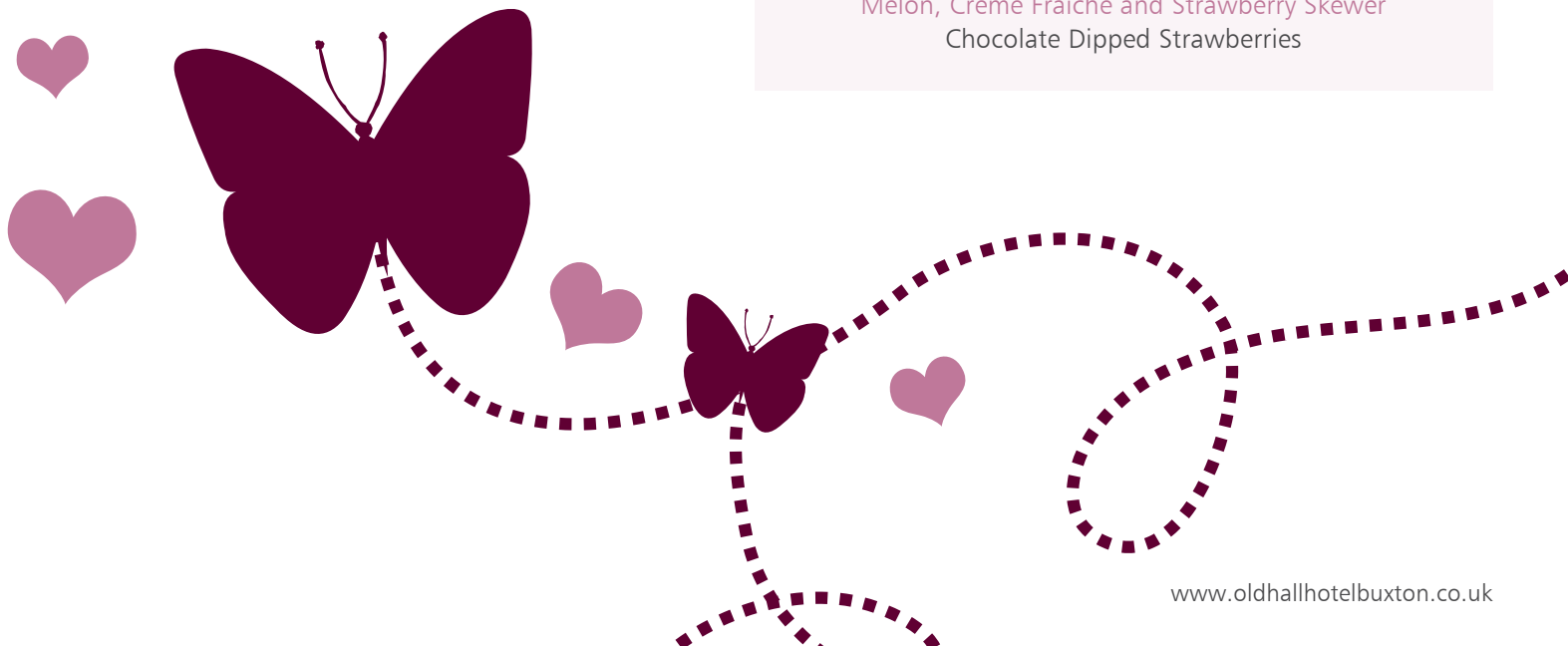
Chilli Scented Chicken with Lime and Guacamole  
Mushroom, Garlic and Thyme Pate with Tomato Pesto

Chicken Liver Parfait with Onion Marmalade  
and Cornichons

Deep Fried Tiger Prawns in Tempura with Hot  
and Sour Sauce

Savoury Smoked Duck and Cranberry Éclairs  
Creamed Goats Cheese, Apple and Hazelnut  
on Bread Snippets

Mini Roast Vegetable and Mozzarella Quiche  
Goats Cheese Shortbreads with Honey and Basil Pesto  
Mini Tartlet Selection ~ Lemon, Raspberry, Chocolate  
Melon, Crème Fraiche and Strawberry Skewer  
Chocolate Dipped Strawberries



## *Selected Menus*

The following dishes are suitable for any occasion from Weddings to Private Dining events; they are designed for you to pick one choice from each section and create a menu to suit your own personal tastes.

All prices are per person & subject to change  
Please phone to discuss your menu with one of our event coordinators, if you have any special requests or requirements we will endeavour where possible to provide for these.

### *Soups* £4.50

Leek & Potato  
Tomato & Basil  
Creamy Ashbourne Mushroom  
Country Vegetable  
Broccoli & Stilton  
French Onion & Cheese Crouton

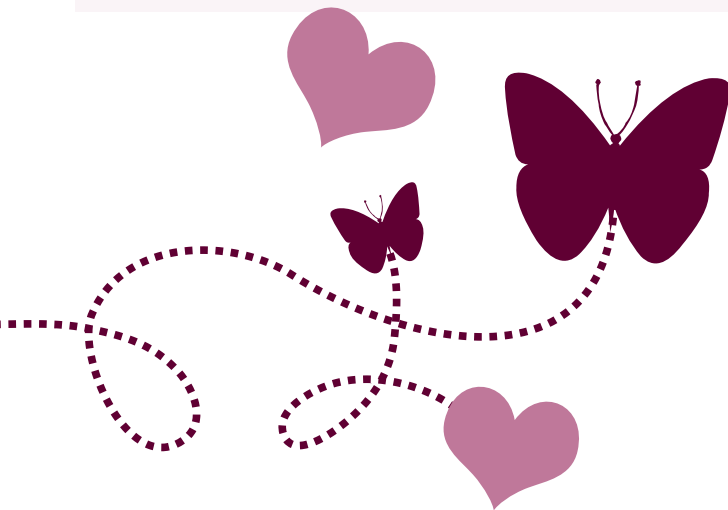
### *Starters* £5.50

Chicken & Bacon Terrine, Homemade Chutney  
& Salad Leaves  
Buffalo Mozzarella & Tomato with Green Flageolet  
Beans & Balsamic Vinegar  
Salmon Fishcake, Watercress Salad, Tartare Sauce  
Prawn Cocktail with Marie Rose Sauce,  
Brown Bread & Butter  
Baked Avocado Pear, Sun Dried Tomato & Goats Cheese  
with Garlic Croutons  
Trio of Melon, Fresh Fruits with Grand Marnier &  
Raspberry Sorbet

### *Starters* £7.50

Smoked Salmon & Prawn Gateaux, Rocket, Lemon & Black  
Pepper Dressing  
Warm Goats Cheese & Mediterranean Vegetable Tarts, Red  
Onion Confit & Cherry Tomato Salad  
Patè Maison served with Hot Bread Rolls  
Guinea Fowl, Mushroom & Shallot Terrine with Cranberry  
Chutney and Bread Rolls

### *Selected Sorbets* all £3.75



## Main Courses £15.00

Roast Topside of Derbyshire Beef, Buxton Pudding & Gravy  
Pan fried Seabass, Herb Cous Cous with Bearnaise Sauce  
Derbyshire Shoulder of Lamb, Fondant Potato & Mint Gravy  
High Peak Chicken Breast stuffed with Asparagus & Wild  
Mushrooms sliced on to Maderia Sauce  
Roast Loin of Derbyshire Pork, Crackling, Stuffing  
& Apple Sauce  
Poached Hake Fillet & Spinach with a Creamy Cheese Sauce

## Vegetarian Menus

All £13.00

Celeriac, Roast Sweet Potato & Courgette Bake  
Ashbourne Wild Mushroom & Thyme Risotto  
with Parmesan  
Squash, Leek, Red Pepper, Button Mushroom  
and Cheese Crumble  
Goats Cheese, Tomato & Aubergine  
with Beetroot & Rosemary Sauce

## Main Courses £19.00

Derbyshire Corn Fed Chicken stuffed with Leek & Dovedale  
Blue Cheese, wrapped in Bacon served on a Bordelaise Sauce  
High Peak Sirloin of Beef, Stilton & Red Wine Sauce  
Steamed Fillet of Plaice, Creamy Prawn & 'Chablaise' Sauce  
Breast of Barbary Duck with Orange & Ginger Sauce  
Roast Leg of Derbyshire Lamb served with a Shallot &  
Mushroom Jus  
Salmon Steak, Leek & Mushroom Wellington with Spring  
Onion & Prawn Sauce

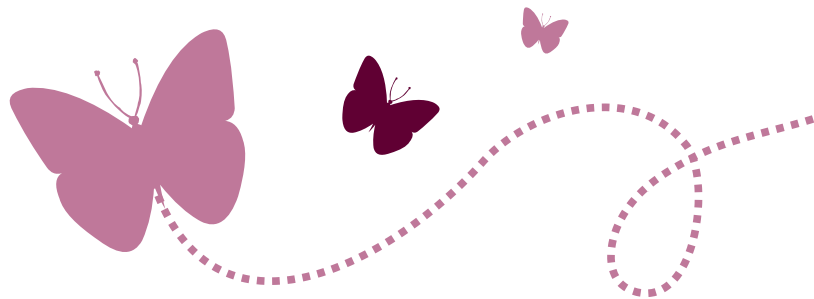
## Desserts All £4.50

Chocolate Pot, Clotted Cream & Shortbread  
Apple & Pear Crumble with Custard  
Lemon Meringue Pie  
Honey & Ginger Cheesecake with Mixed Berries  
Sticky Toffee Pudding with Butterscotch Sauce  
Raspberry & Mango Crème Brulee  
Fine Local Cheese & Biscuits

Tea or Coffee offered & served with Minted Chocolates £1.75

## Main Courses £25.00

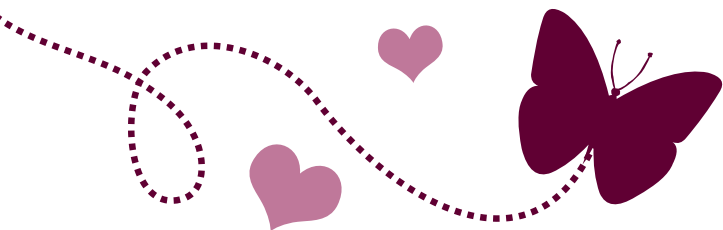
Roast Fillet of Beef sliced onto Mushroom Casserole with a Rich  
Red Wine & Shallot Sauce  
Roast Stuffed Saddle of High Peak Lamb filled with Garlic, Mint  
& Rosemary, served with a Red Currant & Port Reduction



# Drinks Package

In order to help you celebrate your wedding day we have prepared a number of drinks packages for you to choose from.

*All prices are subject to change and availability*



These packages have been prepared to serve as a guide to your drinks requirements. Should you wish to look at other options, we would be more than happy to discuss and quote for specific items.

Here at the Old Hall we are passionate about our wine working with our Wine Merchant The Clear Black Wine Company, ensuring we give our guests quality and diversity, our wine list offers both traditional and modern wines from some of the top producers throughout the world. A full list is available on request but here are our most popular.

White Wine ~ Sauvignon Blanc Villarrica Chile

£16.00 per bottle

Red Wine ~ Cabernet Sauvignon Kintu Estate Chile

£16.00 per bottle

Fizz ~ Prosecco Castello Italy

£24.00 per bottle

Champagne ~ De Malherbe Brut France

£40.00 per bottle



## Welcome Drinks

Glass of Hot Mulled Wine, Pimms, House Wine, Red or White @ 3.50

Sparkling Wine/Bucks Fizz @ 4.00

Champagne @ 6.00

Kir Royal @ £6.50

## Bronze Package

£14.50 per person

Arrival drink - Hot Mulled Wine/Glass of Pimms Cocktail

With the Meal - Half bottle of House Wine

Toast - Glass of Sparkling Wine

## Silver Package

£15.00 per person

Arrival Drink - Glass of Sparkling Wine/Bucks Fizz/Orange Juice

With the Meal - Half Bottle of House Wine

Toast - Glass of Sparkling Wine

## Gold Package

£17.50 per person

Arrival Drink - Glass of Kir Royal/Sparkling wine/

Bucks Fizz/Orange Juice

With the Meal - Half Bottle of House Wine

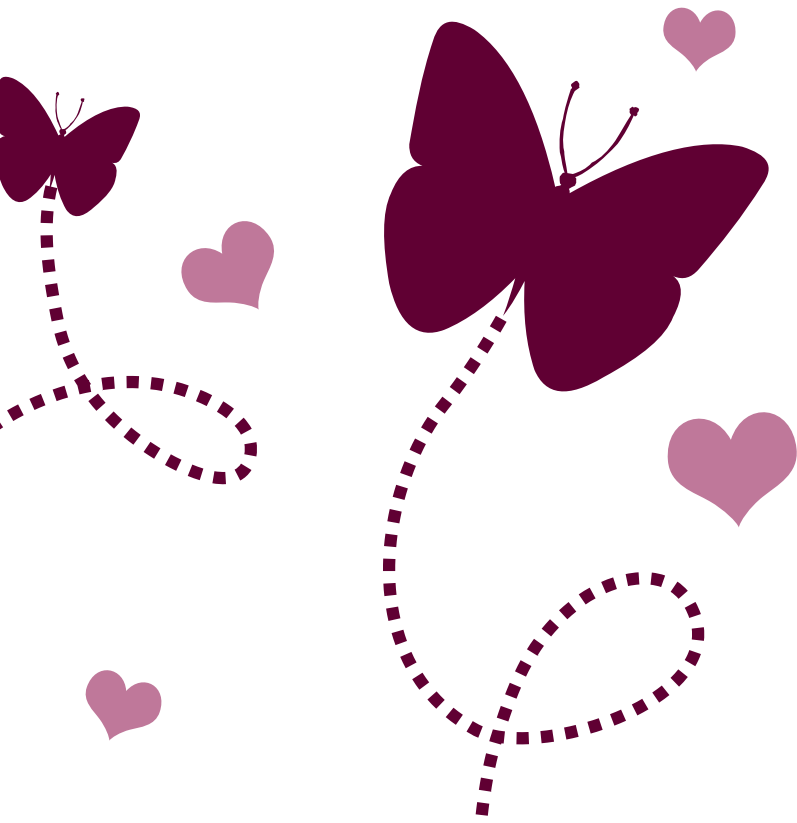
Toast - Glass of Champagne



## Recommended suppliers

Here at the Old Hall Hotel we have many years experience organising weddings for our guests and over the years we have developed strong relationships with a selection of fantastic local suppliers.

All of the businesses listed within our recommended suppliers know the hotel very well and will be able to help you to create your dream wedding day.



### David Golding Wedding Photography

[www.davidgoldingweddings.com](http://www.davidgoldingweddings.com)  
07980 700558

### Green Pavilion Florist

[www.greenpavilion.co.uk](http://www.greenpavilion.co.uk)  
01298 77309

### Real to Reel

[www.real2reel-productions.co.uk](http://www.real2reel-productions.co.uk)  
Andy 07870166163 // Jamie 07977484559

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