



THE EATON
HOTEL

*Banqueting
& Special Events*

Arrival Drinks

Pink Champagne

Kir Royale

Bucks Fizz

Mulled Wine

Pimms and Lemonade

Sparkling Wine

£5.00

Canapés

Goat's Cheese Stuffed Tomatoes

Prawn, Chorizo and Tomato Kebabs

Mediterranean Bruschetta

Smoked Salmon and Soured Cream Blinis

Mini Goat's Cheese Tarts

Miniature Beef Tarts with White Bean Purée

£7.00

Please choose 4 of the above



Banqueting Menus

3 Courses and Coffee from £28.00

Please select only one choice of starter, main course and dessert for your entire party with the exceptions of pre-ordered vegetarian or special dietary needs.

A £5.00 supplement applies for each additional choice.

Starters

Soups - a choice of the following:

*Roasted plum tomato and basil soup ~
leek and potato with garlic croutons ~ cream of vegetable ~
minestrone with parmesan cheese ~ beef and tomato.*

Buffalo Mozzarella with Confit Tomato Salad
Served with a basil, olive oil and pine nut pesto dressing.

Prawns bound in a Dill Mayonnaise
Wrapped in Smoked Salmon

Prawn Salad
Served with Marie Rose sauce.

Salad of Smoked Salmon
*With caper berries, quail eggs & lemon crème fraiche.
(supplement)*

Seasonal Melon and Fresh Fruits
Topped with fresh fruits, mint and cracked black pepper.

Seasonal Melon with Parma Ham
Dressed with olive oil and cracked black pepper.

Paté Maison
Served with warm brioche and red onion jam.

Prosciutto Caprese
With confit tomato, mozzarella, rocket, basil and olive oil.

Home Smoked Duck Salad
With a raspberry & rosemary vinaigrette.

Brie and Red Onion Tartlet
With minzuna salad.

Mezze Style Platter
*Freshly baked bread, humous, tzatziki, marinated olives and salad.
(£4.00 supplement for grilled halloumi and kalamari)*



Main Course

Roast Breast of Chicken

*With tomato, olive and thyme sauce **or** traditional gravy **or** a chorizo and tarragon stuffing and a red wine jus with shallots **or** pan fried with onions and mushrooms and finished in a white wine and cream sauce.*

Roast Sirloin of Beef

*Traditional roast sirloin of beef served with gravy and Yorkshire pudding.
(supplement)*

Medallions of Fillet Steak Madeira

*3 succulent slices of prime fillet steak, pan-fried and finished in Madeira wine sauce.
(supplement)*

Loin of Pork

Sealed and roasted, served with a calvados cream sauce and apple brunoise.

Shank of Lamb

*Served with a rosemary, thyme and tomato Jus.
(supplement)*

Leg of Lamb

*With apricot stuffing and dressed in a rosemary jus or traditional gravy.
(supplement)*

Shallow Fried Breast of Chicken in Herb & Garlic Crumbs

Served with a rich Port Wine sauce.

Slow Roast Shoulder of Pork

With sage and onion stuffing & Madeira wine gravy.

Char-Grilled Saddle of Lamb Chop

Served with rosemary, mint & redcurrant gravy.

Roast Breast of Turkey

Roast turkey with sausage meat, sage and chestnut stuffing, cranberry sauce and traditional pan gravy.

Sugar Baked Ham

With a parsley sauce.

Fillet of Cod Wrapped in Parma Ham

With a light seasonal wild mushroom and thyme sauce.

Fillet of Salmon

Roasted and poached with a herb crust.

*All mains are served with a seasonal panaché of vegetables and a choice of potato:
Roast, sauté, minted, new (please choose only one)*

Vegetarian Menu

Vegetarian Wellington (V)

Roast Beef Tomato with Spinach and Goat's Cheese (V)

Roasted beef tomato filled with spinach, goat's cheese and pine nuts served with a tomato jus.

Baked Portobello Mushroom (V)

Served with creamed spinach and grated cheddar and goats cheese.

Stuffed Tomato (V) (Vegan) (Gluten Free)

Filled with artichokes, asparagus & wild mushrooms topped with a tomato & red pepper concasse.

Desserts

Pana Cotta with Seasonal Berries

*A light blancmange dressed with seasonal berries and a light fruit jus.
A choice of: vanilla ~ coconut ~ white chocolate and raspberry ~ Baileys.*

Lemonchello Tart

With crème fraiche.

Chocolate & Blueberry Brownies

With creamy vanilla ice cream.

Baked Vanilla Cheesecake

Served with fresh fruits.

Hot Sweet

With custard.

Vanilla Crème Brûlée

with shortbread biscuits.

Chocolate Truffle Torte

With chocolate and pistachio crumble

Strawberries and Cream (seasonal)

Cheese and Biscuits

(£3.00 supplement)

Children's Menus

£17.50

Starters

Soup

Seasonal Melon & Fresh Berries

Prawn Cocktail

Mains

Homemade Chicken Goujons

Deep Fried Fish Goujons

French Bread Pizza

All mains are served with chunky chips and a choice of beans or peas

Dessert

A selection of Ice Creams



Buffet Menus

The Don Juan Buffet

Chargrilled Chicken with Lemon and Coriander
Breaded Mushrooms served with a Garlic Mayonnaise Dip
French Bread Pizzas
Assorted Bridge Rolls served with a selection of fillings
Lamb Kebabs
Vegetarian Bhajis, Samosas and Pakoras
A choice of two Seasonal Salads
A choice of two Desserts (*supplement*)
£16.50

The Nutcracker Buffet

Chargrilled Chicken with Lemon and Coriander
Sugar Baked Ham
Buttered New Potatoes
Breaded Mushrooms served with a Garlic Mayonnaise Dip
Duchess of Prawns served with Marie Rose Sauce
Assorted Bridge Rolls served with a selection of fillings
Vegetarian Bhajis, Samosas and Pakoras
A Choice of two Seasonal Salads
A choice of two Desserts (*supplement*)
£20.00

Romeo & Juliet Buffet

Carved Roast Sirloin of Beef or Beef Bourguignon with Savoury Rice
Sugar Baked Ham or Turkey
Chargrilled Chicken with Lemon and Coriander
Goujons of Sole served with Tartar Sauce
Penne Pasta with Mushrooms, Sweet Peppers and Basil Pesto Dressing
Buttered New Potatoes
A Choice of Three Seasonal Salads
Crusty Rolls with Butter
Choice of 2 Desserts
£27.50



Choice of Salads

Please select for your buffet

Buffalo Mozzarella and Tomato Salad

Waldorf Salad

Apple, sultana, celery with crème fraîche.

Mixed Salad

Lettuce leaves, tomato, cucumber, herb dressing.

Greek Salad

Lettuce leaves, tomato, cucumber, olives, feta, olive oil and lemon dressing.

Niçoise

Tuna, green beans, hard boiled eggs, tomatoes, onions, capers and potatoes.

Caesar Salad

Lettuce, croutons, parmesan cheese and dressing.

Rice Salad

Peas, peppers, mushrooms, broad leaf parsley, olive oil and lemon dressing.

Homemade Chunky Coleslaw

Classic Potato Salad

Desserts

Profiteroles

Citrus Lemon Tart

Tropical Fruit and Berry Salad

New York Cheesecake

Trio of Belgian Chocolate

Layers of dark, milk and white chocolate mousse.

Cheese and Biscuits

(£4.00 supplement)

(All prices are subject to change)





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HOTEL

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