



THE EATON
HOTEL

*Special Events
& Banqueting*

Arrival Drinks

Pink Champagne

Kir Royale

Crème de Cassis topped with Champagne

Bucks Fizz

Mulled Wine

Pimms and Lemonade

House Champagne

Prosecco

£6.00

Canapés

Prawn, Chorizo and Tomato Kebabs

Mediterranean Bruschetta

Smoked Salmon and Soured Cream Blinis

Miniature Beef Tarts with Horseradish

£5.00



Banqueting Menus

3 Courses from £27.50

Please select only one choice of starter, main course and dessert for your entire party with the exception 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 and olive oil dressing.

Prawns bound in a Dill Mayonnaise

Salad of Smoked Salmon

With caper berries & lemon crème fraiche.

(supplement)

Seasonal Melon and Fresh Fruits

Topped with mint and cracked black pepper.

Seasonal Melon with Parma Ham

Dressed with olive oil and cracked black pepper.

Paté Maison

Served with brioche and red onion jam.

Prosciutto Caprese

Italian dry-cured ham with confit tomato, mozzarella, rocket, basil and olive oil.

Home Smoked Duck Salad

With a raspberry & rosemary vinaigrette.

(supplement)

Brie and Red Onion Tartlet

With mixed leaves.

Mezze Style Platter

Freshly baked bread, humous, tzatziki, olives and salad.

(£5.00 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 pan-fried prime fillet steak, 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)*

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.
Also available without ham for pescetarians*

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)

Served with a tomato jus.

Baked Portobello Mushroom (V)

Served with creamed spinach and grated cheddar and goats cheese.

Stuffed Tomato

*Filled with artichokes, asparagus & wild mushrooms topped with a tomato & red pepper concasse.
(V) (Vegan) (Gluten Free)*

Wild Mushroom and Vegetable Ratatouille

(V) (Vegan)

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.

Chef's Cheesecake

Served with a fruit coulis.

Steamed Orange and Blueberry Pudding

With classic crème Anglaise.

Trio of Belgian Chocolates

Apple Strudel

with custard.

Lemon Posset

A creamy, zesty dessert, served with fruit compote.

Vanilla Crème Brûlée

Strawberries and Cream (seasonal)

Cheese and Biscuits

(£5.00 supplement)

Tea, Coffee and Mints £1.50

Children's Menus

£17.50

Starters

Soup of the Day

Seasonal Melon & Fresh Berries

Mains

Chicken Goujons

Fish Goujons

Pasta & Tomato sauce

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

Dessert

A selection of Ice Creams



Buffet Menus

The Don Juan Buffet

Chefs Chargrilled Chicken Pieces

Sugar Baked Ham

Baguettes served with a selection of fillings

Potato Wedges or Chunky Chips

Savoury Pastries

A choice of two Seasonal Salads

£16.00

Romeo & Juliet Buffet

Carved Roast Sirloin of Beef or Beef Bourguignon
with Savoury Rice

Sugar Baked Ham or Turkey

Chefs Chargrilled Chicken Pieces

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

£28.00

The Eaton Hotel Pots of Street Food – £12.50

Please choose only one option for your whole party. Vegetarian options available for pre order only

Chicken Curry with Vegetable Rice

Jerk Chicken with Rice & Peas

Beef Curry with Vegetable Rice

Chilli Beef with Rice or Steak Chips

Lasagne with Garlic Bread

Chicken A La Crème with Vegetable Rice

Southern Fried Chicken with Steak Chips

Beef Bourguignon with Vegetable Rice

Chinese Beef Stir Fry

Warm Chicken & Bacon Pasta Salad

Oak Smoked Shredded Beef with Texas Sauce, Slaw & Served in a Brioche Bun

Hickory Smoked pulled Pork BBQ Sauce spiced Apple Relish, Slaw Served in a Brioche Bun

Eaton's Jumbo Hot Dogs with Onions, South Carolina Sauce or Ketchup

Add a side dish to your order for £1.50 per dish per person

Crusty Bread Roll & Butter

Naan Bread

Poppadoms

Mixed Vegetables

Mixed Salad

Rustic Coleslaw

Vegetable Rice

Steak Chips

Potato Wedges

Please inform the hotel of any special dietary requirements prior to the event

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

Chef's Cheesecake

Trio of Belgian Chocolate

Layers of dark, milk and white chocolate mousse.

Cheese and Biscuits

(£3.00 supplement)

(All prices are subject to change)





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HOTEL

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