

# Outdoor

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# Catering

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# Function &

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# Banqueting

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# Menus

This menu selector is designed to enable you to compile a menu of your choice.

To complete your dinner menu, simply choose an appetiser and / or soup , your main course and dessert. Your cheese, tea & coffee is part of your menu.

The buffet & barbecue menus include the main course, dessert, cheese, tea & coffee. Should you so wish, an appetiser and / or soup can be added to complete your menu.

The enclosed menus are submitted as a basis for further discussion and site survey. We would be delighted to discuss your event in detail and advise you on your final choice of menu.

We look forward to being of service to you.



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Catering Office Tel & Fax: 01438 816059  
Email: [info@hamptonscatering.com](mailto:info@hamptonscatering.com)  
Website: [www.hamptonscatering.com](http://www.hamptonscatering.com)

# Appetisers & Soups

- MA1 **Fan of Chilled Melon (V)**  
served with a Mango Sorbet
- MA2 **Tomato & Mozzarella Salad (V)**  
finished with Fresh Basil  
drizzled in a Balsamic Vinegar and Oil Dressing
- MA3 **Brixworth Pate**  
served with Cranberry Sauce  
and French Toast
- MA4 **Egg & Prawn Harlequin**  
topped with Lemon Mayonnaise & Marie Rose  
and offered with Norwegian Prawns

all served with Freshly Baked Rolls and Butter

- MS1 **Fresh Cream of Tomato (V)**  
finished with Chives and Soured Orange Cream
- MS2 **Fresh Cream of Asparagus (V)**
- MS3 **Fresh Cream of Mushroom (V)**
- MS4 **Cream of Carrot & Coriander (V)**
- MS5 **French Onion**  
served with a Parmesan Croute
- MS6 **Cream of Vegetable Soup (V)**
- MS7 **Leek & Potato Soup (V)**

# Main Courses

- MM1 **Roast Sirloin of Scottish Beef**  
served with Traditional Yorkshire Pudding  
and Horseradish Sauce
- MM2 **Homemade Steak, Ale & Mushroom Pie**  
topped with a Shortcrust Pastry
- MM3 **Roast Loin of Pork**  
offered with a Thyme & Rosemary Stuffing  
served with a Lemon & Tarragon Sauce
- MM4 **Prime Gammon Steak**  
served with Pineapple  
& Madeira Sauce
- MM5 **Roast Leg of Pork**  
served with Apple Sauce & Roast Jus
- MM9 **Roast Leg of Lamb**  
served with Mint Sauce, Redcurrant Jelly & Roast Jus
- MM10 **Supreme of Chicken**  
served with Asparagus Spears  
and a Chardonnay & Cream Sauce
- MM11 **Roast Breast of Spring Chicken**  
served with Savoury Stuffing and Roast Jus
- MM12 **Roast Farmhouse Turkey**  
served with Sage & Onion Stuffing  
Chipolata Sausage and Bacon Roll  
and Roast Jus
- MM14 **Trio of Traditional Butchers Sausages**  
served on a bed of herb Mashed Potato  
with Onion Gravy
- MM15 **Poached Fillet of Salmon**  
served with Hollandaise Sauce  
and Fresh Asparagus Spears

# Vegetarian & Healthy Eating Options

- MV1 **Roasted Vegetables & Herbs**  
wrapped in Filo Pastry  
served with a Hot Tomato Coulis
- MV2 **Savoury Pancake**  
filled with Mixed Peppers & Ricotta Cheese  
served with a Light Tarragon Sauce
- MV3 **Broccoli, Leek & Stilton Crumble**

All served with  
Chateau Herb Roast Potatoes & Fresh Market Vegetables

(V) Suitable for Vegetarians

(N) Contains Nuts or Nut Oils

# Desserts

- MD1  
**Tart Tatin**  
Apples cooked in Syrup  
offered in a light pastry case  
topped with Puff Pastry  
served with Crème Fraiche
- MD2  
**Lemon Mousse**
- MD3  
**Individual Tiramisu**  
light creamy Tiramisu  
offered in a White Chocolate Basket
- MD4  
**Fresh Fruit Flan**  
Fresh Fruit offered on a bed of Crème Pâtissier  
in a pastry case  
served with Double Cream
- MD5  
**Strawberry Cheesecake**  
Fresh Strawberries layered in creamy cheesecake  
presented on a bed of crushed biscuits
- MD6  
**Individual Summer Pudding**
- MD7  
**Profiterole Pyramid**  
drizzled with Chocolate sauce
- MD8  
**Duo Chocolate Truffle Torte**  
Dark Belgium Chocolate Mousse  
layered with White Chocolate Mousse  
presented on a rum syrup sponge
- MD9  
**Fresh Fruit Salad**  
laced with Cointreau  
served with Double Cream
- MD10  
**Individual Fresh Fruit Pavlova**  
Fresh Seasonal Fruits presented on a bed of Meringue  
with lashings of whipped cream
- MD11  
**Homemade Banoffee Pie**  
served with Double Cream
- MD12  
**Farm Fresh Strawberries**  
served with Double Cream

## Hamptons Speciality

**MBBP1**  
**Homemade Bread & Butter Pudding**  
offered with Wild Berries  
served with a Berry Coulis & Double Cream

**MBBP2**  
**Homemade Bread & Butter Pudding**  
filled with Chocolate Chips  
served with a Caramel Sauce

**MBBP3**  
**Homemade Bread & Butter Pudding**  
served with a Vanilla Sauce

## *Cheese*

**A Selection of English & Continental Cheeses**  
to include Blue Stilton, Farmhouse Wensleydale, Mature Cheddar & Brie  
served with Grapes, Celery and Savoury Biscuits

## Coffee & Tea

**Freshly Brewed Coffee or Tea**  
served with Cream or Milk  
Chocolate Mint

# Buffets

## *Carved Buffet*

A Cold Collation of the following:

Poached Fillets of Fresh Salmon  
Roast Sirloin of Beef  
Home Cooked Ham  
Coronation Chicken  
Tricolour Vegetable Terrine

A Selection of Seasonal Salads

Mixed Garden Salad  
Homemade Coleslaw  
Beef Tomato, Onion & Chive Vinaigrette  
Roasted Mediterranean Vegetables & Herbs  
Apple Celery & Sultana Mayonnaise

Hot Buttered Baby Jacket Potatoes

A Selection of Dressings

Freshly Baked Rolls & Butter

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Your choice of Two Desserts

from the Dessert Menu

A Selection of English & Continental Cheeses

served with Celery, Grapes & Savoury Biscuits

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Freshly Brewed Coffee & Tea

Chocolate Mint



## *Hot Carvery Buffet*

Served from the Carvery

**Roast Sirloin of Beef**

offered with Yorkshire Pudding  
& Horseradish Sauce

**Roast Loin of English Pork**

offered with Apple Sauce & Savoury Stuffing

**Roast Norfolk Turkey**

offered with Cranberry Sauce & Savoury Stuffing

Vegetarian Alternative

**Roasted Mediterranean Vegetables**

cooked with Tagliatelli

served with a Tomato & Basil Sauce

served with

Roast Potatoes

Whole Fine Beans

Courgettes Provençale

\*\*\*\*

Your Choice of Two Desserts

from the Dessert Menu

A Selection of English & Continental Cheeses

served with Grapes, Celery and Savoury Biscuits

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Freshly Brewed Coffee or Tea

Chocolate Mint



# Barbecues

We would be pleased to offer  
a selection of 4 main course items  
from the following:

## *Barbecue Menu*

### **Lamb Chops**

marinated in Rosemary and Wine

### **Chinese Pork Steaks**

### **Butchers Pork & Leek and Lamb & Mint Sausages**

### **Supreme of Chicken**

marinated in White Wine, Herbs & Olive Oil

### **Spicy Cajun Chicken Breast**

### **Prime English Sirloin Steak**

offered with English Mustard

### **Butchers Beefburgers**

### **Leg of Pork**

served with Apple Sauce & Savoury Stuffing

### **Fillet of Salmon**

### **Buttered Corn on the Cob (V)**

### **Fresh Vegetable Kebabs (V)**

### **Vegetarian Burgers (V)**

### **Vegetarian Sausage (V)**

served with

### **A Selection of Seasonal Salads**

to include:

Mixed Green Salad

Homemade Coleslaw

Tomato, Onion & Chive Vinaigrette

Pasta & Mixed Peppers with Balsamic Dressing

Hot Buttered Baby Jacket Potatoes

A Selection of Relishes & Dressings

White & Brown French Bread & Butter

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### **Your choice of Two Desserts**

from the Dessert Menu

### **A Selection of English & Continental Cheeses**

served with Grapes, Celery and Savoury Biscuits

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### **Freshly Brewed Coffee or Tea**

Chocolate Mint

# Wine List

	per bottle	per 175ml Glass
<i>House Wine Selection</i>		
1. SAUVIGNON BLANC "Bellefontaine" 2007 - France	£14.00	£3.50
2. SEMILLON CHARDONNAY 2006 "Willow Glen" – Australia	£14.00	£3.50
3. SYRAH ROSÉ "Bellefontaine" 2007 - France	£14.00	£3.50
4. MERLOT "Bellefontaine" 2007 - France	£14.00	£3.50
5. SHIRAZ CABERNET 2007 "Willow Glen" - Australia	£14.00	£3.50

## *White Wines*

6. TREBBIANO d'ABRUZZO 2006 "Ancora"- Italy	£15.00
7. CHENIN BLANC 2008 "Paarl Heights" - South Africa	£16.00
8. CHARDONNAY 2007 "Andes Peaks" – Chile	£16.50
9. PINOT GRIGIO 2007 "Sanvigilio" - Italy	£17.00
10. SAUVIGNON SEMILLON 2006 "Head over Heels" - Australia	£18.00
11. SAUVIGNON BLANC 2006/07 "Marlborough Selaks" - New Zealand	£19.50
12. CHABLIS 2006 "Louis Moreau" – White Burgundy – France	£23.00

## Rosé Wine

13. SHIRAZ ROSÉ 2006 "Beelgara Vineyard" - Australia	£18.50
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## Red Wines

14. SANGIOVESE d'ABRUZZO 2006 "Ancora" - Italy	£15.00
15. SHIRAZ 2007 "Paarl Heights" – South Africa	£16.00
16. CABERNET SAUVIGNON 2007 "Andes Peaks" - Chile	£16.50
17. TEMPRANILLO 2006 "Arteia" - Spain	£17.00
18. MERLOT "Head over Heels" 2004 - Australia	£18.00
19. PINOT NOIR 2006 "Tuatara Bay" - New Zealand	£21.50
20. COTES DE BEAUNE VILLAGES 2005 "Louis Latour" - France	£25.50

## Sparkling Wines

21. CHARDONNAY "Willow Glen" – Australia	£19.00
22. CASTILLO PERELADA RESERVÉ CAVA BLANCO – Spain	£20.00
23. CASTILLO PERELADA BRUT RESERVÉ ROSADO - Spain	£21.50

## Champagne

24. CHAMPAGNE MOUTARD N.V. Brut Grande Cuvee	£30.00
25. CHAMPAGNE MOUTARD ROSÉ Brut Grande Cuvee	£35.00
26. VEUVE CLICQUOT N.V. BRUT	£45.00

## Mineral Water

27. PRIORY FALLS SPARKLING natural mineral water	£3.50
28. PRIORY FALLS STILL natural mineral water	£3.50

We reserve the right to change a particular wine or vintage and replace with a suitable alternative, without prior notification, when the wine or vintage is no longer available

Prices include 15% VAT

# Tariff

Either Four Course Dinner, Carved Buffet, Carvery Buffet or Barbeque £35.00 per person  
Appetiser or Soup added to Carved Buffet, Carvery Buffet or Barbeque £40.00 per person

Prices EXCLUDE VAT which will be added at the enforceable rate, except where indicated

## Terms & Conditions

**Definitions:** In these terms and conditions, the following words shall have the meanings respectively set out opposite to them:

"The Company"	D & J Hampton Limited t/a Hamptons Catering
"The Client"	The Principal Client

### 1.0 Provisional Bookings:

- 1.1 The Company shall hold a provisional booking for a maximum of 14 days until the Company receives written confirmation of the booking accompanied by the relevant deposit. In the event that a booking is not confirmed within the time-scale, the Company reserves the right to cancel the provisional booking without notice.
- 1.2 On receipt of written confirmation of a booking and deposit, the client agrees to be bound by the terms and conditions contained herein.

### 2.0 Payments:

- 2.1 The Company requires the Client to pay a deposit on confirmation, as follows:

Wedding Receptions	£500.00
Functions and Events	£500.00

These deposits will be offset against your final invoice and any credit due will be forwarded within 14 days of the event.
- 2.2 12 weeks prior to the event, the client will pay 50% of the total financial estimate of the event, but for the avoidance of doubt, will include food, liquor, disbursements etc.
- 2.3 14 days prior to the event, the Company requires the outstanding balance to be paid in full. Up until this time, the original financial estimate can be amended if and when details change.
- 2.4 Any payment request or invoice issued by the Company will be payable within 14 days from date of invoice. All payment requests or invoices must be paid in full without any set-off whatsoever.
- 2.5 Should the payment request be still outstanding more than 14 days from the date of the request or remain outstanding on the date of the event, the Company may treat the confirmed booking as cancelled by the client.
- 2.6 The Company reserves the right to retain any payments previously made by the Client in relation to a specific function
- 2.7 Where credit facilities have been afforded by the Company, payment must be received by the Company, 14 days from date of invoice
- 2.8 The Company reserves the right to charge interest at the rate of 2.5% per month above the NatWest Bank base lending rate on all overdue accounts.

### 3.0 Prices:

- 3.1 The prices quoted in any proposal pertain to that proposal only, but may be subject to any change in the rates of duty or V.A.T.
- 3.2 The Company reserves the right to amend prices and details without prior notification.

### 4.0 Insurance:

- 4.1 It is a condition of booking a Wedding Reception with the Company, that the Client has adequate insurance cover in the event of cancellation or other unforeseen causes. The Company can provide that cover or alternatively the Client can provide their own. The Company would require a copy of the insurance certificate as proof of indemnity.
- 4.2 If the Client is hosting an outdoor event, it is recommended that the Client obtain inclement weather insurance cover.

### 5.0 Cancellation:

- 5.1 In the event of cancellation of a booking, written confirmation of the cancellation must be received by the Company, either by letter or fax. The Company will acknowledge receipt of the cancellation within 5 working days and detail any charges that may apply.
- 5.2 In the event of cancellation of a booking, the Client shall pay cancellation fees to the Company, calculated as follows:
  - 5.2.1 The total charge, if notice of cancellation is received by the Company less than 14 days prior to the commencement of the event.
  - 5.2.2 50% of the total charge, if notice of cancellation is received by the Company between 28 days and 14 days, prior to the commencement of the event.
  - 5.2.3 25% of the total charge, if notice of cancellation is received by the Company between 90 days and 28 days, prior to the commencement of the event.
  - 5.2.4 Loss of deposit, if notice of cancellation is received by the Company no later than 90 days prior to the commencement of the event.
- 5.3 In the event that the Client cancels goods and services that the Company has made on their behalf, the cancellation charges incurred shall be met by the Client.
- 5.4 The Company does not accept liability for the cancellation or curtailment of an event due to adverse weather conditions or other unforeseen causes. In this eventuality, clause 5.2.1 would be applied.

### 6.0 Final Numbers:

- 6.1 The Client must notify the Company of the final number of guests attending an event, 7 days in advance of the event.
- 6.2 In the event that the number of guests changes within the 7 days of the event, the Client shall notify the Company of that change. The Company will accept changes in numbers up to 3 days before the event.
- 6.3 The Company will charge the Client for either the last number of guests notified, the guaranteed number of guests or the actual number of guests, whichever is the greater.
- 6.4 The Company cannot guarantee to supply goods and services to guests arriving at the Priory but not accommodated in the final numbers notified to the Company.

### 7.0 Conduct of Guests:

- 7.1 The Client shall be wholly responsible for the good conduct of all guests at the event and shall ensure that nothing shall be done which may constitute a breach of the law or in any way cause a nuisance or be an infringement of or occasion or render possible forfeiture or endorsement of any license for the sale of alcohol. Failure to do so shall entitle the Company to require the offending person/s to leave the premises and render the Client in breach of these terms and conditions.
- 7.2 The Client shall be responsible for ensuring that its guests observe the relevant dress code pertaining to the event.

### 8.0 Indemnity:

- 8.1 The Client shall indemnify the Company, its owners, officers and employees against all charges, claims, damage, liabilities, proceedings, demands, fines, fees, costs or expenses (to include legal expenses on a solicitor / barrister and own client basis) including but not limited to, loss of goodwill, loss of profit and loss of opportunity suffered by the Company, directly or indirectly, as a result of a breach of these terms and conditions and/or the negligence or wilful default of the Client or any of its guests.

### 9.0 General:

- 9.1 The Company may rescind its contract with the Client if it is prevented, hindered or delayed in performing its obligations under the contract, by a Force Majeure event.
- 9.2 The Company does not permit any food or beverages of any kind, to be brought to the event without written consent from the Company. Any such consent will result in extra charges being incurred.
- 9.3 Any food or beverages being offered as raffle, tombola or draw prizes must not be consumed at the event.