

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

To complete your menu, simply choose:

- (1) your Appetiser and/or Soup and/or Fish Course;
- (2) your Main Course;
- (3) your Dessert

A Complimentary Cheese Board with your Coffee & Tea is included

To calculate your menu cost, simply add the individual prices of:

- (1) your Appetiser and/or Soup and/or Fish Course;  
to the price of:
- (2) your Main Course

The Main Course price includes ONE choice of Potato,  
THREE Fresh Market Vegetables,  
ONE Dessert,  
Complimentary Cheese Platter  
Coffee & Tea

# Appetisers

A1 **Fresh Salmon Mousse**  
served with a Smoked Salmon  
offered with a Lime Crème Fraiche

A2 **Trio of Chilled Melon (V)**  
served with a Champagne Sorbet  
finished with a Summer Berry Coulis

A3 **Tomato & Mozzarella Salad (V)**  
finished with Fresh Basil  
drizzled in a Balsamic Vinegar and Oil Dressing

A4 **Parma Ham & Diced Melon**  
presented on a bed of Rocket  
drizzled with Balsamic Syrup  
offered with an Italian Bread Stick

A5 **Brixworth Pate**  
served with Cranberry Sauce  
and Toasted Rustic Bread

A6 **Baked Mushroom & Spinach Tart**  
flavoured with Ginger & Garlic  
topped with Goats Cheese  
presented on a bed of Rocket  
& drizzled with a Balsamic Glaze

A7 **Hot Smoked Duck Salad**  
presented on a bed of  
Shredded Vegetables & Noodles  
finished with a light Plum Sauce

# Soups

S1 **Fresh Cream of Tomato (V)**  
finished with Chives and Soured Orange Cream

S2 **Fresh Cream of Asparagus (V)**

S3 **Leek & Potato Soup (V)**

S4 **Cream of Carrot & Coriander (V)**

S5 **French Onion**  
served with a Parmesan Croute

S6 **Cream of Vegetable Soup (V)**

all served with Freshly Baked Rolls and Butter

# Fish

F1 **Fillet of Plaice**  
served with a choice of one of the following sauces:  
Black & White Grapes in a White Wine Sauce  
Button Mushrooms in a White Wine Sauce

F2 **Fillet of Scottish Salmon**  
enveloped in Puff Pastry  
with a Broccoli and Butter Sauce  
(also available without the pastry)

F3 **Loin of Cod**  
offered on a bed of Herbed Mashed Potato  
and served with a choice of one of the following sauces:  
Tomato & Basil  
Norwegian Prawns & Whiter Wine  
Button Mushrooms in a White Wine Sauce

(V) Suitable for Vegetarians

We do not knowingly use Nuts, Nuts Oils or Derivatives in any of our recipes  
Please ask for advice before choosing your final menu selection

# Main Courses

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|----|---|-----|---|
| M1 | <b>Roast Topside of English Beef</b><br>served with Traditional Yorkshire Pudding<br>and Horseradish Sauce  | M7  | <b>Baked Rack of Lamb</b><br>cooked with a Herb Crust<br>served with a Wild Berry Sauce   |
| M2 | <b>Fillet of Beef Wellington</b><br>enveloped in Puff Pastry<br>topped with a Mushroom Duxelle<br>served with a Madeira Sauce   | M8  | <b>Supreme of Chicken</b><br>served with Asparagus Spears<br>and a Chardonnay & Cream Sauce   |
| M3 | <b>Roast Sirloin of English Beef</b><br>served with<br>either a Tomato, Mushroom, Onion and Red Wine Sauce<br>or with Traditional Yorkshire Pudding and Horseradish Sauce | M9  | <b>Roast Breast of Spring Chicken</b><br>served with Savoury Stuffing and Roast Jus   |
| M4 | <b>Roast Loin of Pork</b><br>offered with a Thyme & Rosemary Stuffing<br>served with a Lemon & Tarragon Sauce   | M10 | <b>Roast Farmhouse Turkey</b><br>served with Sage & Onion Stuffing<br>Chipolata Sausage and Bacon Roll<br>and Roast Jus   |
| M5 | <b>Roast Leg of Pork</b><br>served with Apple Sauce & Roast Jus   | M11 | <b>Trio of Traditional Butchers Sausages</b><br>Your choice of THREE of the following Sausages<br><b>Braughing; Pork &amp; Leek; Lamb &amp; Mint;<br/>Cumberland; Scotch Beef &amp; Guinness;<br/>Wild Boar &amp; Apple; Pork, Honey &amp; Mustard;<br/>Beef &amp; Horseradish; Venison &amp; Red Wine</b><br>served on a bed of herb Mashed Potato<br>with Onion Gravy |
| M6 | <b>Roast Leg of Lamb</b><br>served with Mint Sauce, Redcurrant Jelly & Roast Jus  |     |   |

# Vegetarian & Healthy Eating

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|----|--|----|--|
| V1 | <b>Roasted Vegetables &amp; Herbs</b><br>wrapped in Filo Pastry<br>served with a Hot Tomato Coulis | V2 | <b>Savoury Pancake</b><br>filled with Mixed Peppers & Ricotta Cheese<br>served with a Light Tarragon Sauce |
| V3 | <b>Broccoli, Leek &amp; Stilton Crumble</b>  |    |  |

All served with  
Your choice of One Potato  
&  
Three Fresh Market Vegetables

# Desserts

**D1 White Apple & Calvados Tart Tatin**  
served with Crème Fraiche & Fresh Mint

**D2 Lemon Mousse**  
a Zesty Lemon Mousse  
presented on a light sponge

**D3 Exotic Fresh Fruit Salad**  
laced with Kirsch  
served with Double Cream

**D4 Baked American Cheesecake**  
served with a Mixed Berry Compote

**D5 Profiterole Pyramid**  
drizzled with Chocolate sauce

**D6 Duo Chocolate Teardrop**  
Dark Belgium Chocolate Mousse  
layered with White Chocolate Mousse  
presented on a rum syrup sponge

**D7 Individual Fresh Fruit Pavlova**  
Fresh Seasonal Fruits presented on a bed of Meringue  
with lashings of whipped cream

**D8 Farm Fresh Strawberries**  
served with Double Cream

**D9**

**The Hamptons Trio**  
A sumptuous plate of three desserts  
Belgian Chocolate Shot with Raspberry  
Key Lime Cheesecake  
Vanilla Brulee

## Hamptons Speciality

**BBP1**

**Homemade Bread & Butter Pudding**  
offered with Wild Berries  
served with a Wild Berry Coulis & Crème Fraiche

**BBP2**

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

## Complimentary Cheese Platter

Placed to the dining tables prior to the Tea & Coffee Service  
to include Blue Stilton, Farmhouse Wensleydale, Mature Cheddar & Brie  
served with Grapes, Celery and Savoury Biscuits

## Fruit Platter

To enhance your meal, add a fruit platter  
A Selection of Seasonal Fresh Fruits & Berries

## Coffee & Tea

Freshly Brewed Coffee or Tea  
Chocolate Truffle

# Cold Buffets

To compliment your chosen Carved or Fork Buffet Menu, add an appetiser from the selection listed at the beginning of this Function & Banqueting Menu Selector

## Carved Buffet

### A Cold Collation of the following:

Poached Fillets of Fresh Salmon  
Roast Topside of Beef  
Home Cooked Sugar Baked Ham  
Coronation Chicken  
A Selection of Vegetable Quiches

### A Selection of Seasonal Salads

Crisp Leaf & Cucumber Salad  
Homemade Coleslaw  
Tomato & Red Onion Salad  
Roasted Mediterranean Vegetables & Herbs  
Nicoise Salad  
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

## Fork Buffet

### A Cold Collation of the following Meats

Roast Topside of Beef  
Home Cooked Sugar Baked Ham  
Roast Norfolk Turkey  
A Selection of Homemade Quiches

### A Selection of Seasonal Salads

Crisp Leaf & Cucumber Salad  
Tomato & Red Onion Salad  
Apple, Celery & Sultana Mayonnaise  
Homemade Coleslaw

Hot Buttered Baby Jacket Potatoes

A Selection of Relishes and Dressings

Freshly Baked Rolls & Butter

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### Either your choice of Two Desserts

### Or One Dessert & Cheese Selection

from the Dessert Menu

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### Freshly Brewed Coffee or Tea

Chocolate Mint

## Finger Buffet

### A Selection of Freshly Prepared Open Sandwiches to include

Home Baked Ham & Salad  
Smoked Salmon & Cream Cheese  
Egg, Cherry Tomato & Cress  
Lemon Chicken  
Prawn Marie Rose  
Brie & Tomato

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### A Selection of Oriental Savouries

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### Homemade Miniature Pizza

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### Hot Potato Wedges

served with Soured Cream & Salsa Dips

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### A Selection of Quiches

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### Hot Cocktail Sausages

cooked with either a Honey & Sesame Glaze  
or a Sweet Chilli & Lime Glaze

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### Ginger & Lemongrass Chicken Skewers

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### Tempura Vegetables

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### A Selection of Fresh Vegetable Crudities

served with a variety of Dips

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### Fresh Fruit Platter

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### Freshly Brewed Coffee or Tea

# Hot Buffets

To compliment your chosen Buffet Menu, add an appetiser from the selection listed at the beginning of this Function & Banqueting Menu Selector

## Hot Carvery Buffet

### Served from the Carvery

#### **Roast Topside 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

#### **Your choice from the Vegetarian Selection**

served with  
Roast Potatoes  
Whole Fine Beans  
Honey Roasted Parsnips

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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 Truffle

## Oriental Buffet

### Served from the Stir Fry

#### **Chinese Pork or Vegetable Stir Fry**

cooked with Mixed Peppers, Bean Sprouts, Bamboo Shoots,  
Chinese Leaves, Egg Noodles & Mushrooms,  
finished with Soy & Hot Chilli Sauces

### Served from the Buffet

#### **Malaysian Chicken Curry**

&

#### **Roasted Vegetable Curry**

served with  
Basmati Rice  
Cucumber Riata  
Tomato, Red Onion & Chive Vinaigrette

Oriental Pickles & Chutneys

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#### **Oriental Fresh Fruit Salad**

Mango, Pineapple, Lycees, Peaches, Kiwi Fruit, Grapes,  
Strawberries, Nectarines & Oranges  
served with Vanilla Icecream

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

Chocolate Truffle

## Hot Fork Buffet

We would be pleased to offer your choice of two dishes, plus a vegetarian option from the following:

#### **Baked Halloumi Bruchetta (V)**

sliced Halloumi Cheese on Bruchetta Bread  
topped with Roasted Mediterranean Vegetables  
served with a tomato and basil sauce

#### **Beef Bourguignon**

#### **Minted Lamb Casserole**

braised with seasonal root vegetables

#### **Chicken Curry**

served with poppadums, chutney and Indian pickles

#### **Strips of Pork**

cooked in a mushroom, mustard and cream sauce

#### **Chilli Con Carnie**

#### all served with

Basmati Rice  
Panache of Seasonal Fresh Vegetables  
Hot Buttered Baby Jacket Potatoes

Mixed Tossed Seasonal Salad  
Tomato & Red Onion Salad  
Homemade Coleslaw

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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 Truffle

# Barbeques

To compliment your chosen Barbeque Menu, add an appetiser from the selection listed at the beginning of this Function & Banqueting Menu Selector

## Menu

We would be pleased to offer a selection of 3,4,5 or 6 main course items from the following:

### Lamb Chops

marinated in Rosemary and Red Wine

### Butchers Pork & Leek and Braughing Sausages

### Supreme of Chicken

Either marinated in White Wine, Herbs & Olive Oil  
Or marinated with Stem Ginger, Chilli Chips in Olive Oil

### Prime English Sirloin Steak

offered with English Mustard

### Pork Loin Steak

marinated in Olive Oil with Chinese Spices

### Lamb Kofta Kebabs

served with a Minted Yogurt Dressing

### Fillet of Salmon Parcels

cooked in white wine and butter

### Buttered Corn on the Cob (V)

### Halloumi Cheese & Pepper Kebabs (V)

### Spicy Bean Burgers (V)

### Lincolnshire Cauldron Sausages (V)

served with

### A Selection of Seasonal Salads

to include:

Mixed Green Salad

Homemade Coleslaw

Tomato & Red Onion Salad

Roasted Mediterranean Vegetables with Herbs & Olive Oil

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 Truffle

# Traditional Hog Roast

To compliment the Hog Roast Menu, add an appetiser from the selection listed at the beginning of this Function & Banqueting Menu Selector

## Menu

### From the Hog Roast

**Whole Roasted Hog**  
served with Savoury Stuffing & Apple Sauce

### From the Barbeque

**Braughing Sausages**

**Supreme of Chicken**

### Vegetarian Alternative

**Halloumi Cheese & Pepper Kebabs**

**Spicy Bean Burgers**

**Lincolnshire Cauldron Sausages**

all served with

**A Selection of Seasonal Salads**

to include:

Mixed Green Salad

Homemade Coleslaw

Tomato & Red Onion Salad

Roasted Mediterranean Vegetables with Herbs & Olive Oil

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 Truffle

# Wedding Receptions

We take great pride in offering you the best in quality catering and wedding service management on your special day.

- **Menus** can be chosen from the extensive range enclosed in the Menu Selector, whether a hot sit down meal, a buffet or barbeque
- **Children** aged 11 years old and under are charged half the adult price when being catered from the adult menu. A children's menu is also available as detailed below.
- **Liquor Packages** can be selected from the enclosed package selection or tailor-made to suit your specific requirements. We are pleased to offer an extensive range of wines, beers, spirits and soft drinks to compliment the occasion. All beverages are charged on consumption.
- **Evening Buffet** can be selected from those detailed overleaf, alternatively, we would be happy to quote you on your specific requirements. Please note that you cannot provide your own catering.
- **White tablecloths** are provided along with white linen napkins or a range of high quality coloured disposable napkins that compliment your colour scheme. Coloured linen napkins and table overlays can be provided at extra cost.
- **Floral** arrangements are not provided however, we would be happy to quote you for your specific requirements

Our comprehensive service includes  
a Master of Ceremonies and Guest Co-ordination  
during your wedding day

## Children's Menu

Your choice of either  
Fresh Cream of Tomato Soup

or

Cocktail of Melon & Mandarin Oranges

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Your choice of either  
Breaded Chicken Goujons  
served with French Fries & Beans

or

Butchers Pork Sausages  
served with Mashed Potato & Peas

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Novelty Monster Vanilla Icecream

## Children's Barbeque

Only available as an adjunct to an Adult Barbeque Wedding Breakfast

Cooked & Served from the Barbeque  
Beefburger

served in a Sesame Seed Bap

Pork Sausage

served in a Finger Roll

served with  
French Fries

A selection of Salads from the Adult Buffet

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Novelty Monster Vanilla Icecream

## Children's Buffet

A Selection of Freshly Made Sandwiches

to include:

Egg & Cress

Cheese & Mayonnaise

Ham

A Selection Crisps & Cheese Snacks

Chocolate Fingers

Fingers of Carrot & Cucumber

White Grapes

Novelty Monster Vanilla Icecream

# Wedding Receptions

PLEASE NOTE THAT THE FOLLOWING MENUS ARE ONLY AVAILABLE WHEN THE FORMAL WEDDING RECEPTION & BREAKFAST IS HOSTED AT WARE PRIORY

These menus are NOT available for evening only bookings

## Evening Reception Buffets

### The Continental

**A Selection of English & Continental Cheeses,**  
served with French Bread, Savoury Cheese Biscuits,  
Celery and Grapes

**A Selection of Pates & Continental Sausage Meats**  
offered with Olives & Warm Breads  
to include  
Brixworth Pate  
Garlic Sausage  
Mortadella Sausage  
Danish Salami

**Fresh Vegetable Crudities**  
served with a Variety of Dips

**Fresh Fruit Platter**

### The Traditional

**A Selection of Farmhouse Bread Sandwiches,**  
**filled with**  
Lemon Chicken  
Prawns Marie Rose  
Ham & Salad  
Egg & Cress  
Cheese & Red Onion Chutney

**Falafel (V)**

Chick Peas, Onion & Spices  
served with a Yogurt & Mint Dip

**Marinated Prawn Skewers**

served with Sweet Chilli, Tomato & Basil & Garlic Butter

**Hot Cocktail Sausages**

cooked with either a Honey & Sesame Glaze  
or a Sweet Chilli & Lime Glaze

**Ginger & Lemongrass Chicken Skewers**

**Cheese & Fruit Platter**

Cheddar, Stilton & Wensleydale Cheeses with Fresh Fruit,  
Tomato & Pickles served with French Bread & Biscuits

### The Hangover Cure

**Braughing Sausages & Back Bacon**

served in Crusty Rolls  
offered with Spicy Brown, Tomato & Mustard sauces

**Southern Fried Potato Wedges**

offered with Garlic Mayonnaise  
& Chilli Salsa Dips

**Vegetarian Alternative**

**Spicy Beanburger**

served in a Crusty Roll  
with Shredded Lettuce & Tomato  
offered with Chilli Sauce

### The Friday Feeling

**Homemade Beer Battered Fish Goujons  
& Chunky Chips**

offered with Salt, Pepper, Vinegar & Mayonnaise

**Homemade Breaded Chicken Goujons  
& Chunky Chips**

offered with BBQ or Tomato Ketchup

Both served in Cones with Chip Forks

# Canapé Packages

## For Your Reception

Not included in the Liquor Package Prices

### A Selection of Reception Canapés

Your Choice of any SIX items from the following

Smoked Salmon & Lemon  
Egg & Cherry Tomato  
Prawn Marie Rose Tart  
Pate with Orange  
Brie & Black Grape on Toast  
Lemon Chicken Mayonnaise  
Cream Cheese & Prawn  
Ham & Gherkin Mayonnaise  
Cream Cheese & Smoked Salmon  
Prawn, Anchovy & Green Pepper Mayonnaise  
Ham, Swiss Cheese & Cream Sauce  
Smoked Salmon & Herring  
Chicken Mayonnaise & Sweet Red Peppers  
Tuna & Sweetcorn  
Curried Egg with Mango Chutney  
Mushroom & Goats Cheese  
Beef with Strawberry & Black Pepper  
Celery Sticks with Creamed Blue Cheese

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### Served Hot

Miniature Sausage Rolls  
Sausage & Bacon Wraps  
Miniature Cottage Pies  
Miniature Yorkshire Puddings  
filled with either Beef & Horseradish  
or Sausage & Onion  
Miniature Feta Cheese & Spinach Tartlets

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Strawberry Filled Chocolate Cup

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A Selection of Fresh Vegetable Crudities  
served with Savoury Dips

# Liquor Packages

## Diamond

For Your Reception  
Two Glasses of CHAMPAGNE MOUTARD N.V.  
Orange & Apple Juice

For Service during the Wedding Breakfast  
CHABLIS 2009 'Louis Moreau'  
FLEURIE 2009 'La Madone'  
(allowing 1/2 bottle per person)  
Jugs of Iced Water  
Sparkling Mineral Water

To Toast  
CHAMPAGNE MOUTARD ROSÉ N.V.

## Platinum

For Your Reception  
Two Glasses of PROSECO 'Le Dolci Colline' NV  
Orange & Apple Juice

For Service during the Wedding Breakfast  
PINOT GRIGIO 2009 'Sanvigilio' - Italy  
TEMPRANILLO RIOJA 2008 'Arteria' - Spain  
(allowing 1/2 bottle per person)  
Jugs of Iced Water  
Sparkling Mineral Water

To Toast  
ROSÉ PINOT GRIGIO SPUMANTE

## Gold

For Your Reception  
Two Glasses of Traditional PIMMS N° 1  
Orange & Apple Juice

For Service during the Wedding Breakfast  
CHARDONNAY 2008 "Los Baldos" - Chile  
MERLOT 2008 "Los Baldos" - Chile  
(allowing 1/2 bottle per person)  
Jugs of Iced Water  
Sparkling Mineral Water

To Toast  
PROSECO 'Le Dolci Colline' NV Brut

## Silver

For Your Reception  
Two Glasses of PINOT GRIGIO BLUSH  
Orange & Apple Juice

For Service during the Wedding Breakfast  
SEMILLON CHARDONNAY 2008 'Marktree' - Australia  
CABERNET SHIRAZ MERLOT 2009 'Marktree' - Australia  
(allowing 1/2 bottle per person)  
Jugs of Iced Water  
Sparkling Mineral Water

To Toast  
SPARKLING "Willow Glen" NV Brut

## Bronze

For Your Reception  
Two Glasses of BUCKS FIZZ  
Orange & Apple Juice

For Service during the Wedding Breakfast  
SAUVIGNON BLANC "L'Artista" - Chile  
MERLOT "L'Artista" - Chile  
(allowing 1/2 bottle per person)  
Jugs of Iced Water  
Sparkling Mineral Water

To Toast  
SPARKLING "Willow Glen" NV Brut

## Adult Soft Drinks Package

For Your Reception  
Two Glasses of Sunrise Cocktail  
(Orange, Mango & Pineapple Juices with Grenadine)  
Orange & Apple Juice

For Service during the Wedding Breakfast  
RED & WHITE SPARKLING SCHLOER GRAPE JUICE  
(allowing 1/2 bottle per person)  
Jugs of Iced Water  
Sparkling Mineral Water

To Toast  
SPARKLING APPLLETISE

## Children's Soft Drinks Package

For Service during the Reception and  
Wedding Breakfast only

A Selection of Free-Flow Soft Drinks  
to include  
Coca Cola, Diet Coca Cola, Lemonade  
Orange & Blackcurrant Cordials  
Orange & Apple Juice  
Jugs of Iced Water  
Sparkling Mineral Water

# Wine List

Price per bottle per 175ml Glass

## *House Wine Selection*

1.	SAUVIGNON BLANC 2009 "L'Artista" - Chile	£16.00	£4.00
2.	CHARDONNAY 2009 "L'Artista" - Chile	£16.00	£4.00
3.	CABERNET SAUVIGNON 2009 "Sierra Grande" - Chile	£16.00	£4.00
4.	MERLOT 2009 "L'Artista" - Chile	£16.00	£4.00
5.	SEMILLON CHARDONNAY 2008 "Marktree" - Australian	£16.00	£4.00
6.	CAB SAUVIGNON / SHIRAZ / MERLOT 2008 "Marktree" - Australian	£16.00	£4.00

## *White Wines*

8.	CHENIN BLANC 2009 "Ribeek" - South Africa	£17.00	
9.	PINOT GRIGIO 2009 "Sanvigilio" - Italy	£18.00	
10.	CHARDONNAY 2009 "Los Baldos" - Chile	£19.00	
11.	SAUVIGNON BLANC 2008 "Moko Black" - New Zealand	£20.50	
12.	CHABLIS 2009 "Louis Moreau" - White Burgundy - France	£23.50	

## *Rosé Wine*

13.	PINOT GRIGIO BLUSH 2009 "Sanvigilio" - Italy	£18.50	£4.50
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## *Red Wines*

14.	SHIRAZ 2009 "Ribeek" - South Africa	£17.00	
16.	TEMPRANILLO 2008 "Arteia" - Spain	£18.00	
17.	MERLOT 2008 "Los Baldos" - Chile	£19.00	
18.	PINOT NOIR 2007 "Conway Hills" - New Zealand	£21.00	
19.	FLEURIE 2008 "La Madone" - France	£23.50	

## *Sparkling Wines*

21.	SPARKLING CHARDONNAY NV BRUT "Willow Glen" - Australia	£20.00	
22.	PROSECCO 'Le Dolci Colline' NV - Italy	£20.00	
23.	ROSÉ PINOT GRIGIO SPUMANTE NV - Italy	£20.00	

## *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	£3.75	
28.	PRIORY FALLS STILL natural mineral water	£3.75	

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 20% VAT

# Tariff

## Menu Selector

Appetisers		Soups		Fish		Main Courses		Fruit Platter	
All Appetisers and Soups are charged at £5.50 per person, with additional charges being applied to the following:				Fish Course	Main Course	M1	£32.00	F1	£2.00
A1	£1.50	F1	£8.50	£32.00	M2	£36.50			
A7	£2.00	F2	£9.00	£32.00	M3	£34.00			
		F3	N/A	£34.50	M4	£33.00			
					M5	£32.00			
					M6	£33.00			
					M7	£36.00			
					M8	£32.00			
					M9	£32.00			
					M10	£32.00			
					M11	£32.00			
					Vegetarian	£32.00			

## Buffets

	With Appetiser			With Appetiser	
Carved Buffet	£36.50	£40.00	Hot Carvery Buffet	£36.50	£40.00
Fork Buffet	£34.50	£38.00	Oriental Hot Buffet	£34.50	£38.00
Finger Buffet	£32.00	n/a	Hot Fork Buffet	£34.50	£38.00
Children's Menu			£9.50		

## Evening Wedding Buffets

The Continental	£14.50	The Friday Feeling	£11.50
The Traditional	£13.50	The Hangover Cure	£11.50

## Barbeques

An Appetiser added to the barbeque menu, charged at £5.25 per person

3 Main Course Items	£33.00	5 Main Course Items	£36.00
4 Main Course Items	£34.50	6 Main Course Items	£37.50

Hog Roast & Barbeque £37.50  
(minimum of 60 Guests & subject to availability)

## Canapé & Liquor Packages

Reception Canapé Menu		£7.50	
Diamond Package	£30.00	Platinum Package	£25.50
Gold Package	£24.00	Silver Package	£22.50
Bronze Package	£21.00	Adult Soft Drinks Package	£12.50
Children's Soft Drinks Package		£ 7.50	

All prices are quoted per person  
All prices include 20% VAT

# 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 Priory"	Ware Priory, High Street, WARE, Hertfordshire SG12 9AL
"Fletchers Lea"	Fletchers Lea Community Building, Ware Priory, High Street, Ware, Hertfordshire SG12 9AL
"The Client"	The Principal Client
"The Site"	The land and buildings known as and constituting Ware Priory but for the avoidance of doubt including the Garden Room, Main Hall, Conservatory, Council Chamber, Pagecroft Room, Clare & Hadsley Rooms & Fletchers Lea incorporating the Riverside Suite, Riverside Room, Willow Room & Poplar Room

## 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 a deposit of £200.00. 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 enclosed in this brochure are for the current year only but may be subject to any change in the rates of duty or V.A.T.
- 3.2 The Company regularly reviews its tariffs in the autumn, which come into effect on 1st January of the following year, and are applicable to that year.
- 3.3 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 at the Priory, 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 at the Priory, 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 or music and dancing. 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. The Company reserves the right to refuse entry to any guest, inappropriately attired for the event.

## 8.0 Damage to the Property:

- 8.1 The Client will be wholly responsible for any loss of or damage to the property, caused by the Client, its guests and/or its contractors.
- 8.2 The Client will be responsible for all property brought onto the premises by themselves, guests and/or contractors.
- 8.3 If excessive cleaning costs are incurred by the Company after an event, the Client will be responsible for that incurred cost – a minimum of £50.00 will be applied.

## 9.0 Indemnity:

- 9.1 The Client shall indemnify the Company and the Priory, 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 and / or the Priory, 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.

## 10.0 General:

- 10.1 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.
- 10.2 In respect of outdoor events held within the grounds of the Priory, full details of the activities must be agreed, in writing, in advance between the Client and the Priory.
  - 10.2.1 Fireworks are not permitted except with the express permission, in writing, of the Priory and only then when conducted by a bona-fide firework operating company, operating to the highest of safety standards and carrying the relevant Public Liability Insurance, a copy of which must be passed to the Priory prior to the event. The Priory reserves the right to vet any such company prior to the event.
- 10.3 When booking an event at the Priory, the Client should be aware that when reserving a room or rooms or outside areas of the Priory, as specified, that other rooms and outside areas may be used concurrently for other events, and that parts of the Priory are open to the public during all or part of any event.
- 10.4 The Company does not permit small candles, t-lights or other smoking /naked flame material to be brought onto or used on the premises. In certain circumstances, large candles are permitted with the express written consent from the company
- 10.5 The Company does not permit any food or beverages of any kind, to be brought onto the premises without written consent from the Company. Any such consent will result in extra charges being incurred.
- 10.6 Any food or beverages being offered as raffle, tombola or draw prizes must not be consumed on the premises.