



Banqueting Menus

We have several different sized private dining rooms available for both large and small parties & groups, alongside a 2 AA rosette award-winning restaurant. We are passionate about using fresh locally sourced produce and supporting local suppliers, and in order to maintain the high standards of cuisine throughout Cadbury House along with the efficient and professional service you would expect, we do ask guests to dine from a set menu when dining as a group in one of our Private Rooms

This would mean choosing the same starter, main course and dessert for ALL members of your group. (In addition, our Chef will naturally cater for any dietary requirements or vegetarians that maybe in your party)

Banqueting Menu A

Included in Dinner, Bed & Breakfast Rate

Cream of root vegetable soup, herbed croutons, farmhouse bread
Chicken liver terrine, rhubarb and ginger chutney, toasted brioche
Grilled goats cheese salad, red onion marmalade, walnuts and balsamic dressing

Traditional roast breast of chicken with all the trimmings
Roasted loin of pork, with a stilton and apple cream sauce
Parcels of roast turkey and honey glazed gammon with bacon wrapped sausage and stuffing
(all served with seasonal vegetable and potatoes)

Tuile basket, fresh fruit and clotted cream ice-cream
Profiteroles with lashings of hot chocolate sauce

Coffee and mints

Banqueting Menu B

£3.00 per person supplement

Leek and potato soup, stilton and red onion loaf
Roasted courgette and pepper tart, red pepper pesto, rocket and parmesan
Crayfish and prawn salad, lime crème fraiche and citrus dressing

Strip loin of English beef, Yorkshire pudding and horseradish sauce
Roast leg of lamb, apricot and peach farce, and redcurrant and rosemary sauce
Pan fried supreme of chicken, smoked bacon, mushroom and brandy sauce
(all served with seasonal vegetables and potatoes)

Lemon cheesecake with Chantilly cream
Chocolate tart and pistachio cream

Coffee & mints

Banqueting Menu C

£5.00 per person supplement

Roasted tomato soup, basil pesto and olive bread
Baby gem salad with sun blushed tomatoes, olives and feta with oregano dressing
Thai cod and prawn fishcake, spinach and red chard, sweet chilli and lime dressing

Braised feather blade of beef, bolognese potato, red wine and shallot jus
Seared supreme of salmon, duchess potato, prawn and dill cream
Pan fried supreme of chicken, stuffed with spinach and feta, fondant potato and wild mushroom sauce
(served with seasonal vegetables)

White chocolate tiramisu with Grand Marnier sauce
Lemon tart, crème fraiche and citrus tuile

Coffee and truffles

Banqueting Menu D

£8.00 per person supplement

Cream of asparagus soup, farmhouse bread
Oven baked Cornish sardines, tomato and black olive salsa
Duck confit spring roll, oriental vegetables, hoi sin and wasabi

Duo of lamb, braised neck and roasted cutlet, fondant potato, tomato and olive jus
Roasted guinea fowl, mushroom and spinach ducelle, dauphinoise potato and a white wine jus
Baked cod loin, spring onion and basil crushed potato, spinach and tomato cream

Lime and ginger cheesecake with mango compote
Strawberry millefeuille and vanilla clotted cream

Coffee and truffles

Vegetarian Options:

Broccoli & brie puff pastry parcel with a tarragon and mushroom cream sauce
Mushroom stroganoff served in cheddar pastry bowls
Tagliatelle with a mushroom and spinach cream sauce
Beef tomato stuffed with roasted vegetables and Moroccan couscous

Sorbets - £2 per person:

Champagne, Raspberry & Strawberry, Lemon, Passion Fruit or Mango

Fish Course - £4 per person:

Tian of fresh crab, caper crème fraiche and a citrus dressing
Cerviche of salmon, chilli, lime and coriander dressing
Shellfish terrine, garlic and chive aioli
Smoked salmon and crayfish salad

Cheese Platter - £24 per platter (8 persons), £30 per platter (10 persons)

Finish off your dining experience with a selection of local cheeses, biscuits and oatcakes served with fruit and chutney.

A Little Something Extra:

Canapés – choice of 4 £6 per person (please see our canapé menu)
Bar Nibbles – selection of nibbles/crisps/nuts £2 per person

Wines & Champagnes:

Our Wine List is available on request featuring a superb selection of Wines from various regions to suit all palates.

Reception Drinks:

Sherry	£2.40
Brandy & Liqueurs	£2.95
Red or White House Wine (175ml)	£3.75
Port by the Glass	£2.50
Sparkling Wine	£3.50
Port by the Bottle	£32.00
'Pink' Sparkling Wine	£3.95
Champagne	£6.95
'Pink' Champagne	£7.95
Bucks Fizz	£3.50
Pimms	£3.50
Mineral Water (Bottle)	£5.00
Orange Juice (Jug)	£6.50

Live entertainment can be arranged as required: Pianist, Table Magician, Comedian, Dance Band, Cabaret Show, After Dinner Speaker etc.... (licensed for bar and dancing until 1am)

To include the services of our resident DJ the cost is £250

All tables are dressed with White Cloths, Candles, Single Stem Cerise Pink Gerberas and either White Napkins or Serviettes in the colour of your choice

Helium Balloons may be added to co-ordinate with your colours scheme (Bunches of 3 or 5 per table)
£2.00 per balloon