

THE BANQUETING MENUS

Our Head Chef, Lampa Mortimer and her young, imaginative crew have conjured up a large variety of delicious menus in order to entice and satisfy all tastes and budgets. When matched with Stirrups professional but friendly service, you can rest assured that your event will be a truly memorable one.

ENSURING THAT PERFECT START

CANAPÉS AND PRE DINNER DRINKS

An impressive start to your function can be provided by a selection of elegant canapés to complement an arrival drink:

SMOKED SALMON MOUSSE ON BRIOCHE
BUTTERFLY KING PRAWNS WITH SWEET CHILLI SAUCE
LAMB MEATBALL & MINT SAUCE
CHICKEN LIVER PATE, CROSTINI
SMOKED MACKEREL MOUSSE & BLINIS
MINI VEGETARIAN QUICHE
TOMATO & MOZZARELLA BITES
PEA & ALMOND BRUSCHETTA
HOMEMADE SCOTCH EGGS
CRACKED BLACK PEPPER AND CHEESE STRAWS
AUBERGINE, TAHINI, GOATS CHEESE & ALMOND CUP
GRILLED ASPARAGUS WRAPPED IN PANCETTA

3 canapés per person charged at £9.95pp

4 canapés per person charged at £12.95pp.

Alternatively, we can provide a selection of Crisps, Nuts and Olive Cocktails at £15.00 per bowl.

PRE-DINNER DRINKS

Though you are welcome to order drinks at our well stocked bar, we would also be happy to serve your guests with pre-dinner reception drinks on arrival.

CHILLED CHAMPAGNE
BUCKS FIZZ / CHAMPAGNE COCKTAIL
RED & WHITE WINE FROM OUR LARGE WINE SELECTION
BOTTLED BEERS
PIMM'S & LEMONADE
MULLED WINE FOR WINTER FUNCTIONS
SOFT DRINKS

A selection of our most popular wines are shown on page 5. A full wine list can be provided on request.

A SERVED BANQUET

We can provide a true culinary delight for any number of guests. For parties over 25 Guests, we ask that you choose one Starter, one Main Course and one Dessert from within the Menu bands below. For parties under 25 guests, we are able to provide a choice. Please discuss this with one of Duty Managers before making your menu selection. We would ask that you submit your pre-order 48 hours prior to your function.

STANDARD BANQUET £39.50	DELUXE BANQUET £48.50	PLATINUM BANQUET £55.00
SOUP OF THE DAY *	A SELECTION OF CANAPÉS (3PP)	A SELECTION OF CANAPÉS (3PP)
SMOKED SALMON & PRAWN TERRINE, PICKLED FENNEL, CAPPER DRESSING *	***** SOUP OF THE DAY *	***** ROASTED TOMATO AND BASIL SOUP *
DUO OF MELON WITH FRESH BERRIES & BLACKCURRANT PUREE *	SLOE GIN CURED SALMON, DILL, HONEY, ARTICHOKE, ORANGE & LEMON DRESSING *	SCOTTISH SMOKED SALMON, PRAWNS & MACKEREL MOUSSE, CELERIAC REMOULADE, VINAIGRETTE *
CHICKEN & PORK TERRINE FILLED WITH PISTACHIOS & CRANBERRIES, CRUSTY BREAD *****	SMOOTH CHICKEN LIVER PATE, MICRO HERBS, RED ONION JAM, TOASTED BRIOCHE *	DUCK LIVER & ORANGE PARFAIT, PLUM CHUTNEY & MELBA TOAST *
PAN ROASTED SALMON, ROSTI POTATO, GRILLED COURGETTE, BABY CARROTS, WHITE WINE SAUCE *	SALAD OF ROCKET, BEETROOT, PINE NUTS, FETA WITH BALSAMIC DRESSING *****	RED ONION, SPINACH & GOATS CHEESE TART *****
HONEY & GARLIC ROAST PORK LOIN WRAPPED WITH PROSCIUTTO, CRUSHED LEEKS & POTATOES, CIDER SAUCE *	SLOW ROASTED RUMP OF LAMB, DAUPHINOISE POTATO, GLAZED CARROTS, MINTED PEAS, RED WINE JUS *	REFRESHING SORBET *****
CORN FED CHICKEN WITH GARLIC & TARRAGON, DAUPHINOISE POTATO, BUTTERED CABBAGE, RED WINE SAUCE *	ROAST DUCK BREAST, CRUSHED NEW POTATOES, GREEN BEANS, BLACKBERRY, PORT JUS *	MEDALLION OF BEEF, DAUPHINOISE POTATO, TENDER STEM BROCCOLI, CARROTS, PEPPERCORN SAUCE *
COUNTRY VEGETABLE & CHEESE BAKE, SEASONAL POTATO, GARLIC BROCCOLI & GRAVY (V) *****	OVEN BAKED SEABREAM, CRUSHED LEEKS & POTATOES, ASPARAGUS, MUSTARD & TARRAGON SAUCE *	PAN SEARED SEA BASS, LEEK & POTATO CAKE, WILTED GREENS WITH BEURRE BLANC SAUCE *
CHOCOLATE BROWNIE & VANILLA ICE CREAM *	CUMIN BUTTERNUT SQUASH & LENTIL PASTRY BAKE, POTATO & BROCCOLI CREAM (V) *****	BRAISED PORK CHOP WITH CIDER, FONDANT POTATO, BABY CABBAGE, DIJON SAUCE *
GLAZED LEMON TART, RASPBERRY SORBET *	RASPBERRY BAKEWELL TART, VANILLA ICE CREAM *	SPINACH & RICOTTA CANNELLONI *****
ETON MESS & WHITE CHOCOLATE CHEESECAKE *	DARK CHOCOLATE CHEESECAKE WITH ORANGE SAUCE, CHOCOLATE TOPPING *	CLASSIC VANILLA CREME BRULEE, MACAROON, RASPBERRY SORBET *
A SELECTION OF ICE CREAMS & SORBETS *****	MIXED BERRIES PAVLOVA WITH LEMON CURD *	LEMON TART, LIMONCELLO CREAM *
COFFEE & MINTS	GINGER, RUM & RAISIN PUDDING *****	STICKY TOFFEE PUDDING, TOFFEE SAUCE, VANILLA ICE CREAM *
	COFFEE & MINTS	DUO OF CHOCOLATE: CHOCOLATE & ORANGE TART / WHITE CHOCOLATE CHEESECAKE *****
		COFFEE & MINTS

A DELICIOUS CHOICE OF BUFFETS

Stirrups is able to serve up a delectable choice of food for a party of any size with a large variety of Hot and Cold Buffets. By arrangement we are able to provide alternative finger buffet menus for smaller functions. Please discuss your requirements with the Duty Manager.

FORK BUFFET MENUS

HOT BUFFET £28.50	BOWL FOOD £26.50
<p style="text-align: center;"><i>A SELECTION OF ANY THREE:</i></p> <p style="text-align: center;"><i>MOROCCAN LAMB TAGINE</i></p> <p style="text-align: center;"><i>STIR FRIED CHICKEN WITH PEPPER, ONIONS & CARROTS</i></p> <p style="text-align: center;"><i>GARLIC & LEMON BAKED SALMON</i></p> <p style="text-align: center;"><i>SLOW COOKED BEEF & GUINNESS STEW</i></p> <p style="text-align: center;"><i>THAI GREEN CHICKEN CURRY</i></p> <p style="text-align: center;"><i>SPINACH & FETA PASTA BAKE</i></p> <p style="text-align: center;"><i>SERVED WITH BASMATI RICE, HOUSE SALAD, POTATO SALAD & FLAT BREAD</i></p> <p style="text-align: center;">***</p> <p style="text-align: center;"><i>CHEFS MINI DESSERTS</i></p>	<p style="text-align: center;"><i>A CHOICE OF ANY 3 CANAPES</i></p> <p style="text-align: center;"><i>FOLLOWED BY A CHOICE OF 3 MAIN COURSES (HAND-HELD SIZED)</i></p> <p style="text-align: center;"><i>MINI FISH & CHIPS</i></p> <p style="text-align: center;"><i>MINI BURGERS</i></p> <p style="text-align: center;"><i>MINI VEGAN BURGERS</i></p> <p style="text-align: center;"><i>THAI GREEN CURRY WITH RICE (BOWL)</i></p> <p style="text-align: center;"><i>TORTILLA & BEAN CHILLI WITH SOUR CREAM</i></p> <p style="text-align: center;"><i>MUSHROOM RISOTTO</i></p>

FINGER BUFFET MENUS

STANDARD (CHOOSE 6 ITEMS) £25.00 DELUXE (CHOOSE 9 ITEMS) £28.50	
<p style="text-align: center;"><i>ASSORTED SANDWICHES</i></p> <p style="text-align: center;"><i>HOISIN AND FIVE SPICE CHICKEN WITH VEGETABLES</i></p> <p style="text-align: center;"><i>CHICKEN SKEWERS IN RED THAI SAUCE</i></p> <p style="text-align: center;"><i>QUICHE SELECTION</i></p> <p style="text-align: center;"><i>VEGETABLE SPRING ROLLS</i></p> <p style="text-align: center;"><i>VEGETABLE PAKORAS</i></p> <p style="text-align: center;"><i>PIZZA SLICES</i></p> <p style="text-align: center;"><i>CHIPOLATAS & BACON</i></p>	<p style="text-align: center;"><i>WARM SAUSAGE ROLLS</i></p> <p style="text-align: center;"><i>SPICY CHICKEN WINGS</i></p> <p style="text-align: center;"><i>TANGY THAI PORK RIBS</i></p> <p style="text-align: center;"><i>VEGETABLE SAMOSAS</i></p> <p style="text-align: center;"><i>GARLIC & SPICED POTATO WEDGES</i></p> <p style="text-align: center;"><i>FISHCAKES WITH CHILI SAUCE</i></p> <p style="text-align: center;"><i>CHICKEN, PORK OR BEEF SATAY WITH PEANUT SAUCE (BEEF SATAY - £1PP SUPPLEMENT)</i></p>

BBQ'S: A SLICE OF SUMMER

Whatever the weather, Stirrups' BBQ menus allow you to make the most of the summer! Please note that the hotel reserves the right to cook and serve the BBQ indoors if the weather is inclement. Please note we can provide Vegetarian Sausages, Burgers and Kebabs

- STANDARD BBQ - £29.50PP: CHOOSE 4 MAINS & 4 SIDES
- DELUXE BBQ - £33.00PP: CHOOSE 5 MAINS & 5 SIDES
- PLATINUM BBQ* - £43.00PP : CHOOSE 6 MAINS & 6 SIDES

**[PLEASE NOTE THE PLATINUM BBQ ALSO INCLUDES 3 CANAPES PER PERSON]*

SIZZLING MAINS

BRITISH PORK SAUSAGES
BURGER STATION (MAKE YOUR OWN)
STICKY CHINESE PORK RIBS
MARINATE RUMP STEAK SLICE
CHICKEN SKEWERS WITH CHIMICHURI SAUCE
HALLOUMI AND VEGETABLE KEBABS
CHICKEN THIGHS WITH LEMONGRASS AND GINGER
TERIYAKI SALMON KEBAB
BEEF/PORK OR CHICKEN SATAY
SPICED MARINATE LAMB CHOPS WITH GARLICKY YOGHURT (PLATINUM ONLY)

(VEGETARIAN & VEGAN OPTIONS ALSO AVAILABLE – PLEASE ASK FOR MORE DETAILS)

CHILLED SIDES

MOROCCAN RICE SALAD
CAPRICE SALAD
GREEK SALAD
COBB SALAD (PLATINUM BBQ ONLY)
POTATO SALAD
HOUSE SALAD
MANGO AND SWEETCORN SALSA
STEAMING JACKET POTATOES
SPICED CHICKPEA WITH CHOPPED SALAD
COLESLAW
ASSORTED BREAD

DESSERTS (1 CHOICE OF)

CHEFS SELECTION OF MINI CAKES
FRUIT PLATTER
STRAWBERRIES & CREAM (£3 SUPPLEMENT PP)

THE WINE LIST

The following is a list of our more popular wines. For details of our complete and varied wine list, please contact our Duty Manager. **Prices are subject to change at short notice.**

WHITE WINES

<i>HOUSE VIN CHARDONNAY</i>	<i>UNOAKED CHARDONNAY, REFRESHING</i>	<i>£19.95</i>
<i>SAUVIGNON BLANC DRY</i>	<i>SAUVIGNON BLANC EXCELLENT CLASSIC EXAMPLE</i>	<i>£22.00</i>
<i>PINOT GRIGIO</i>	<i>LEMONY IN FLAVOUR WITH DRY, FLOWERY FINISH</i>	<i>£22.50</i>
<i>PIESPORTER MICHELSBERG</i>	<i>LIGHT & FLOWERY WITH A HINT OF SWEETNESS</i>	<i>£24.00</i>
<i>VOIGNIER</i>	<i>A PERFUMED APRICOT & ROSE PETAL SCENT.</i>	<i>£25.00</i>
<i>SAUVIGNON BLANC</i>	<i>A CLASSIC EXPRESSION OF DRY, GOOSEBERRY, GRASS & PASSION FRUIT STYLE FROM NEW ZEALAND</i>	<i>£25.50</i>
<i>CHABLIS</i>	<i>STEELY DRY GREENY-GOLDEN, WITH DEPTH</i>	<i>£35.00</i>
<i>SANCERRE</i>	<i>DRY, CRISP & FRUITY FROM THE SAUVIGNON GRAPE</i>	<i>£37.50</i>

RED WINES

<i>HOUSE SHIRAZ</i>	<i>SOFT, WITH A SPICY WARM CHARACTER</i>	<i>£19.95</i>
<i>MERLOT</i>	<i>CABERNET MERLOT SOFT & SMOOTH</i>	<i>£22.00</i>
<i>MERLOT UNOAKED</i>	<i>PLUMY FRUIT AND STYLISH AFTER-TASTE</i>	<i>£23.50</i>
<i>FLEURIE</i>	<i>ELEGANT & FRUITY BEAUJOLAIS</i>	<i>£35.00</i>
<i>RIOJA RESERVA, AZABACHE</i>	<i>FINEST SPANISH; BALANCE OF VANILLA & OAK</i>	<i>£30.50</i>
<i>SHIRAZ</i>	<i>STYLISH & FLAVOURSOME AUSTRALIAN</i>	<i>£25.50</i>
<i>PRIMOTIVO, DOPPIO PASSO</i>	<i>FRESH AROMATIC RED, BLACKBERRY & CHOCOLATE FLAVOURS.</i>	<i>£27.50</i>

ROSÉ WINES

<i>CABERNET</i>	<i>FRESH, CRISP, FLAVOURSOME ROSÉ, SALMON PINK IN COLOUR WITH GOOD LENGTH AND FLAVOUR</i>	<i>£24.50</i>
<i>PINOT GRIGIO</i>	<i>A DELICATE SALMON PINK ROSE WITH FRUITY FLAVOURS AND AROMAS</i>	<i>£23.00</i>
<i>ZINFANDEL</i>	<i>SWEET & PACKED WITH SUMMER BERRY FLAVOURS</i>	<i>£23.00</i>

CHAMPAGNE & SPARKLING WINES

<i>HOUSE CHAMPAGNE</i>	<i>RICH & 'TOASTY' WITH LOVELY BISCUITY COLOUR</i>	<i>£45.00</i>
<i>LAURENT PERRIER</i>	<i>PALE GOLDEN WITH DELICATE AND COMPLEX NOSE</i>	<i>£69.50</i>
<i>LAURENT PERRIER ROSÉ</i>	<i>ATTRACTIVE PURE COLOUR, DISPLAYS HARMONY & BALANCE BETWEEN ROUNDNESS & A LONG FINISH</i>	<i>£96.00</i>
<i>PROSECCO BRUT AZILLO</i>	<i>A DELICATE, FRUITY, AROMATIC BOUQUET</i>	<i>£29.50</i>
<i>PINOT NERO (PINK)</i>	<i>A DELICATE MOUSSE, RED FRUIT AROMAS</i>	<i>£29.50</i>

DRINKS - A SELECTION FROM OUR BAR. WE'LL BE HAPPY TO QUOTE FROM OUR FULL RANGE.

<i>FRUIT JUICE PER GLASS</i>	<i>£1.90</i>
<i>MINERAL WATER PER BOTTLE</i>	<i>£3.90</i>
<i>PIMMS #1 CUP</i>	<i>£5.30</i>
<i>BUCKS FIZZ</i>	<i>£6.00</i>
<i>WHISKY</i>	<i>FROM £3.50</i>
<i>FULLERS LONDON PRIDE</i>	<i>£4.50</i>
<i>NASTRO AZZURO PERONI</i>	<i>£5.60</i>

OTHER DETAILS

All the menus are individually priced and from these you can determine the cost of the meal you require. Included in the menu pricing is:-

- All table linen (white).
- VAT is included (service is left at the discretion of the customer)
- A room hire may be applicable depending on your number of guests, the date of the wedding, and the choice of package. Room hire charges can be discussed with the Duty Manager and will be confirmed in writing at the time of booking.

Any additional room hire charges will be discussed and agreed prior to you confirming your booking

The following additional costs may be incurred:-

- | | |
|-----------------------------------|-------------|
| • CANDELABRAS | £10.00 EACH |
| • TYPED MENUS ON CARD | £4 / MENU |
| • PLACE CARDS | £80 / 100 |
| • CAKE STAND AND KNIFE | £35.00 |
| • DISCO (ORANGE DISCOTHEQUES LTD) | £500.00 |

(PLEASE NOTE DISCO CHARGES ARE SUBJECT TO CHANGE AT SHORT NOTICE)

BANQUETING RESERVATION FORM

Please complete fully, deleting the items not required where a choice marked * is offered. A full contract will follow for signature.

I would like to book the Restaurant/Floyd Suite/Windsor Suite

On (date) _____ 2022/2023

From (time) _____ to _____

Type of Function _____

Number of guests attending (Adults) _____

(Children) _____

Menu Choice Starter _____

Main Course _____

Dessert _____

Other requirements _____

(e.g. table flowers, printed menus, place cards)

Stirrups to provide a Disco*/Band* or We are providing a Disco*/Band*

NB Unless by special arrangement the music and dancing must finish at midnight and in all cases the hotel reserves the right to control the volume of the music.

Name _____ Phone no. Day _____

Evening _____

E-Mail: _____

Address: _____

**We would be delighted to welcome you to Stirrups to discuss final arrangements.
We would suggest a date about a month in advance**

BANQUETING BOOKING CONDITIONS

Prices are valid until 31st March 2023

1. HOW TO BOOK

Once you have decided on a suitable date and checked availability with the hotel you can make a provisional booking. The provisional booking will be held for 14 days pending payment of deposit. If no deposit is paid the hotel will release the booking.

2. CONFIRMATION AND DEPOSIT

2.1 A non-refundable deposit of £10.00 per person is required. Once this has been received we will confirm the booking and, if applicable, provisionally book your room allocation at the function rate for your guests to book against.

2.2 We will invoice 100% of the estimated final invoice to be paid two weeks before the function. Any balance will (for example a bar tab) will be paid on departure. A credit card guarantee is required for any extras incurred on the day.

3. WHAT IF I HAVE TO CANCEL?

3.1 In the unlikely event of your having to cancel your function for any reason, the following conditions will apply:

- | | |
|--|--------------------------------|
| • More than 90 days before function | Loss of deposit |
| • Between 30 and 90 days before function | 50% of estimated final invoice |
| • Less than 30 days before function | 75% of estimated final invoice |

3.2 If you have to cancel we ask that you contact us immediately and then put in writing your wish to cancel. Any fees applicable will be calculated upon receipt of this letter. We will endeavour to re-sell any space thus reducing the fee charged to you.

3.3 The hotel reserves the right to cancel the booking if:

- Any part of it is closed due to circumstances beyond our control;
- You are or become bankrupt, in liquidation or receivership;
- We believe your stay will adversely effect us or the hotel's security or reputation;
- You do not pay the appropriate deposit.
- Specifically, if you are unable to hold your wedding due to Government Pandemic policies or if the hotel is closed due to Government Pandemic Policies then we will be happy to postpone the date of your wedding to a future date within 12 months of your originally booked date and carry the deposit forward at no charge.

3.4 If we cancel a booking for another reason we will take reasonable steps to find alternative accommodation of a similar standard, but cannot guarantee the same rate for the room. If we cancel a booking we will refund any money paid in advance.

4. YOU AND YOUR GUESTS:

4.1 Must comply with all licensing, health & safety and other rules and regulations applicable at the hotel.

4.2 Act in a proper and orderly way in the hotel and its grounds and comply with the management's reasonable requests.

4.3 Obtain the consent of the hotel General Manager before fixing any signs or displays to the walls and before using any specialist electrical equipment. However, you will be held liable for any damage caused even if given consent.

4.4 No wines, spirits or food may be brought into the hotel or its grounds by customers or guests for consumption unless prior written consent has been given by the hotel and for which a charge may be made.

4.5 Must not use incendiaries, or other explosives in the hotel or its grounds, or bring any dangerous or hazardous items into the hotel.

4.6 Must indemnify us from loss or damage caused by you or any of your guests to any part of our premises, to any equipment and to third parties and their property.

4.7 Are responsible for the safekeeping of your belongings. We are not liable for damage or loss unless it is caused by our negligence, or a statute requires that we are liable.

4.8 We have insurance that covers damage caused by our negligence. However, you should take out insurance to cover loss or damage caused by or to your property during your stay.

5. MINIMUM NUMBERS

5.1 Our menus are suitable for all parties from 12 to 150 guests (Please note due to Coronavirus these numbers may be limited – please ask the Duty Manager).

5.2 The function room hire fee depends on the date of booking, the number of guests and the menu type. The function room hire fee will be discussed and quoted by the Duty Manager.

6. DISCOS / BANDS

6.1 We recommend the use of our Disco, whose charges are very reasonable and who are familiar with working with us. If you book another Disco or Band, we suggest they visit the Hotel prior to the event to check the layout and requirements. We will require sight of their Public Liability Insurance Certificate and must be assured that all equipment carries portable appliance test stickers.

6.2 In all cases, the Hotel reserves the right to control the volume of the music and the finish times.