

# STIFFORD HALL

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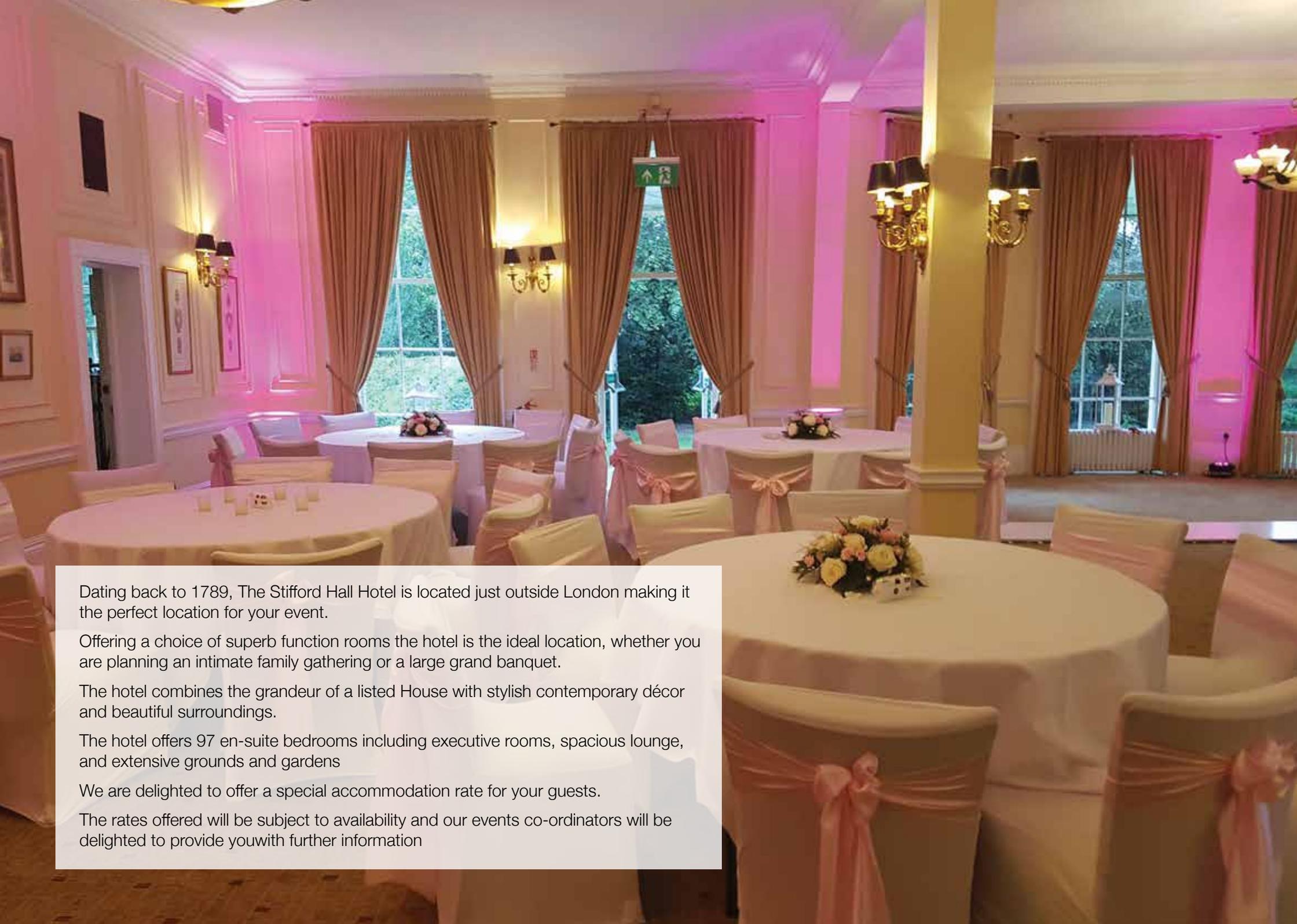
## HOTEL

THURROCK

### *Banqueting & Events*



Packages • Menus • Prices



Dating back to 1789, The Stifford Hall Hotel is located just outside London making it the perfect location for your event.

Offering a choice of superb function rooms the hotel is the ideal location, whether you are planning an intimate family gathering or a large grand banquet.

The hotel combines the grandeur of a listed House with stylish contemporary décor and beautiful surroundings.

The hotel offers 97 en-suite bedrooms including executive rooms, spacious lounge, and extensive grounds and gardens

We are delighted to offer a special accommodation rate for your guests.

The rates offered will be subject to availability and our events co-ordinators will be delighted to provide you with further information

# *A world of taste*

At Stifford Hall Hotel our banqueting menus are as colourful as our hotels. Vibrant, fresh and oh so tasty, we aim to provide you and your guests with an uncomplicated, yet tantalizing culinary experience to suit all special events.

We have lovingly designed a wide selection of great tasting menu options, from canapé and buffet selections to a choice of set menus, available at Stifford Hall Hotel. All well balanced and nutritious, using fresh, local ingredients – and offering you fantastic value for money!

And if there's something extra special you want, just let us know and will cater for you.



Add a touch of style to your event with our selection of super tasty canapés.



Three delicious set menu options developed by our skilled chefs



A wide choice of delectable dishes from our menu selector



Buffets to suit your needs

# *Canapés Delightful Flavours Selection*

## **5 Canapés - £5.95**

Dim Sum with Oriental dipping sauce

Grilled Ciabatta with tomato, pesto and mozzarella

Cured Ham and Asparagus Wrap

Smoked Salmon Crostini with crème fraîche

Mini Vegetable Spring Rolls with hoi sin sauce

Selection of Raw Vegetable Crudités with various dips

Assorted Mini Spring Rolls

Smoked Salmon and Cream Cheese

Sesame Prawn Toasts

Parma Ham with melon

Chicken Parfait on Garlic Toast

Filled Savoury Puff Pastry

Mini Savoury Burgers

Cream Cheese and Prawn Crostini

Caviar Crostini



# *Chefs' Selected Menus*

**£29.95**

## **Menu A**

### **Starter**

Leek and Potato Soup

### **Main Course**

Breast of Chicken  
with a mushroom and tarragon sauce

### **Dessert**

Mango Mascarpone Cheesecake  
with a raspberry coulis  
Coffee and Chocolate Mints

**£32.50**

## **Menu B**

### **Starter**

Ogen Melon

### **Main Course**

Roast Sirloin of Beef  
with wild mushroom and red wine sauce  
and Yorkshire pudding

### **Dessert**

Chocolate Truffle Torte  
with crème fraîche  
Coffee and Chocolate Mints

**£37.50**

## **Menu C**

### **Starter**

Prawn and Crayfish Salad  
with dill and crème fraîche

### **Main Course**

Roast Rack of Lamb  
with a port, thyme and redcurrant jus

### **Dessert**

Apple Tart Tatin  
served with clotted cream  
Coffee and Chocolate Mints

# Menu Selector

Starters • Soups • Sorbets

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*Choose one option from each course*

## Starters

Ogen Melon • **£6.75**

with a compote of seasonal fruits

Chicken Liver Parfait • **£6.95**

with red onion marmalade and melba toast

Prawn and Crayfish Salad • **£8.25**

with dill and crème fraîche

Smoked Salmon Platter • **£8.95**

garnished with capers, shallots and lemon

Blue Cheese and Red Onion Tartlet • **£7.95**

with a balsamic oil dressed leaf salad

## Soups

Leek and Potato • **£6.95**

Wild Mushroom • **£7.50**

enhanced with fresh garden basil and cream

Minestrone • **£7.25**

topped with grated parmesan

Tomato and Fresh Coriander • **£6.95**

## Sorbets

Raspberry Sorbet • **£4.60**

Lemon Sorbet • **£6.95**

Mango Sorbet • **£6.95**

Strawberry Sorbet • **£6.95**

Champagne Sorbet • **£6.95**

Blackcurrant Sorbet • **£6.95**



# Menu Selector

Main Courses • Fish • Vegetarian • Desserts • Coffee

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*Choose one option from each course*

## Main Courses

Breast of Chicken • **£17.30**  
with a mushroom and tarragon sauce

Roast Sirloin of Beef • **£21.95**  
with wild mushroom and red wine  
sauce and Yorkshire pudding

Roast Rack of Lamb • **£22.95**  
with a port, thyme and redcurrant jus

Pork Tenderloin • **£16.95**  
garnished with capers, shallots and lemon

Fillet of Beef Wellington • **£23.00**  
with Madeira sauce

Saddle of Lamb • **£19.95**  
with a port and redcurrant jus

Fillet of Salmon • **£16.95**  
with a pesto and Provenç ale sauce

Fillet of Sea Bass • **£20.95**  
with wild mushroom sauce

Fillet of Plaice • **£17.95**  
herb crusted with a lemon and dill cream

## Vegetarian Main Courses

Baked Aubergine en Croute • **£18.45**  
filled with savoury rice served in a Provenç ale  
sauce

Fricassée of Asparagus and Wild  
Mushrooms • **£20.45**  
in a filo pastry case

Roasted Pepper, Stuffed With

Feta Cheese • **£19.45**  
and roasted vegetables

Wild Mushroom, Potato and Leek Pithivier •  
**£20.45**  
watercress cream

## Desserts

Mango Mascarpone Cheesecake • **£7.50**  
on a raspberry coulis

Fresh Exotic Fruit Salad • **£7.25**  
with crème fraîche

Profiteroles • **£6.95**  
with hot chocolate sauce

Traditional Tiramisu • **£7.50**  
scented with madeira

Chocolate Truffle Torte • **£7.95**  
with a raspberry coulis

Apple Tart Tatin • **£7.50**  
served with clotted cream

Coffee and Chocolate Mints • **£3.00**

Coffee and Handmade Petit Fours • **£3.50**

# *Buffet's* Evening Finger Buffet

**8 items - £16.50**

**10 items - £19.50**

Assorted Sandwiches

Leek and Cheddar Quiche

Dim Sum with Oriental dipping sauce

Cottage Cheese and Mango with little gem lettuce

Beef Satay with peanut sauce

Grilled Ciabatta with tomato, pesto and mozzarella

Assorted Wraps

Chicken with pesto, mayonnaise and parmesan shavings on focaccia

Smoked Salmon Crostini with crème fraîche

Vegetable Spring Rolls with hoi sin sauce

Selection of Raw Vegetable Crudités with various dips

Thai Style Chicken Wings

Lemon Coriander Chicken Kebabs

Spiced potato wedges with a sour cream dip

Mini Savoury Burgers

Barbecue Spare Ribs

Breaded Brie Wedges with cranberry sauce

Fresh Fruit

Carrot Cake

Cheese Platter

Profiteroles

Mini Sweet Pastries



# Self Catered Events

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Our Garden suite is located on the ground floor of the hotel and has its own private entrance, foyer and patio doors which lead to an outside terrace area.

This room has its own private bar and can hold up to 70 people for a sit down meal with a dance floor and a total of 150 for an evening reception.

The hotel prides itself on its catering, however, our expertise does not cover some specialist cuisines and we understand that you may wish to provide your own caterers.

## Room Hire Charges

<i>Garden Suite:</i>	<i>2017</i>	<i>2018</i>
	January - November	January - November
Friday	£800	£1000
Saturday	£1000	£1200
Sunday	£800	£1000
Kitchen Hire	£200	£200
Bar Hire	£200	£200

Alternative days available on request



# Special Event Packages

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## Included in the room hire charges

- Room hire charges are inclusive of VAT and are subject to availability.
- Prices include fixtures, fittings, our chairs and tables.

Tables and chairs in addition to those provided by the hotel will be liable for additional hire-in charges.

## The following items are excluded from the room hire charges

- Room hire charges exclude the hire of crockery and glassware – prices are available on request.
- All parties under the age of 21 will be subject to security cost, unless security is supplied by the client with prior permission sought from the hotel.
- We will also require a damage deposit of £250 which is refundable after the event.
- The use of the hotel' s kitchens are detailed within the tariff. Due to health and safety regulations it is necessary for our trained staff to operate the dish washing equipment.
- We provide either a fully staffed bar or the facilities for your caterers. Staffing can be arranged directly with the hotel.

## Legal and health & safety

We expect all caterers to have completed and signed the indemnity clause which can be sent once the booking has been confirmed, failure to do will result in the event being cancelled without notification and cancellation charges sought.

## Confirmation of bookings

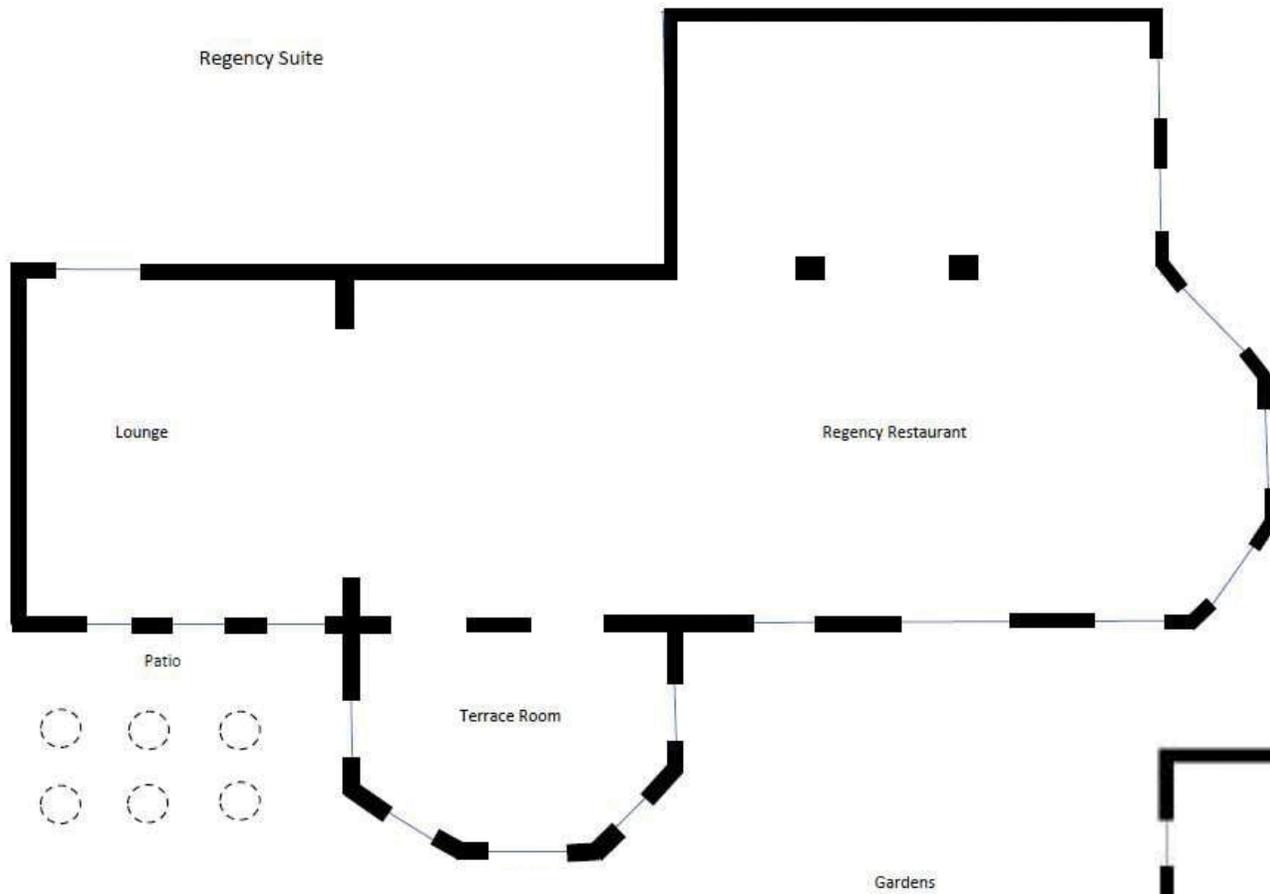
A booking will only be considered as confirmed when it has been guaranteed with the appropriate non-refundable and non-transferable deposit.

## Payment

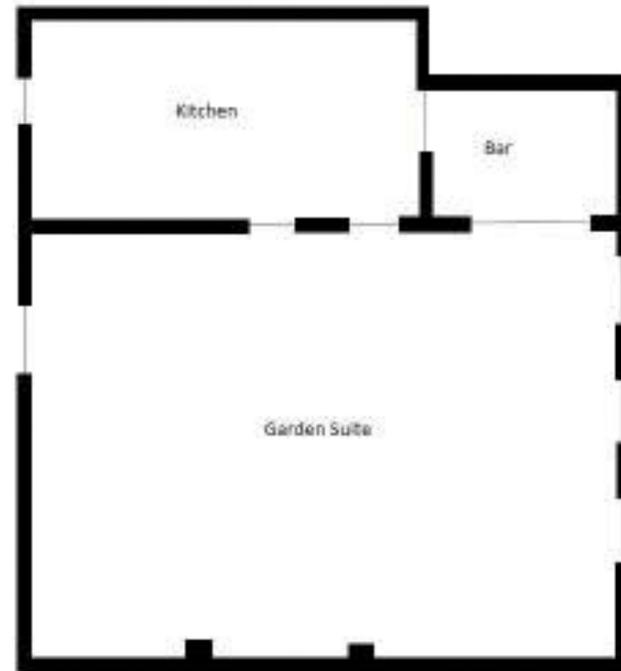
A deposit of £500 is payable at the time of the confirmation and balance of the confirmed value is required 28 days prior to the event date.

Signed by..... Print Name .....

Customer Address .....



Gardens



Patio & Gardens



Stifford Hall Hotel, High Road, North Stifford, Thurrock RM16 5UE

Phone: 01708 719988