

## DESIGN YOUR MENU

To design your menu, please select one option per course. Add together the price of each dish plus coffee and this becomes the total price per adult.



Telephone 01629 338963  
Email enquiries@rutlandbakewell.co.uk

## *Soups £4.95*

Carrot Orange and Coriander Soup with Herb Croutons  
Cream of Tomato Soup topped by Basil Pesto  
Field Mushroom Soup and Truffle Oil  
Chef's Broccoli Soup crowned by a Stilton Croute  
Seasonal Vegetable Soup served with Herb Croutons

## *Starters £5.95*

Fan of seasonal Melon accompanied by Exotic Fruits  
Oak Smoked Salmon Pate, dressed leaves and Melba toast  
Smoked Chicken and Orange Salad with a Hazelnut Oil Dressing  
Creamed Goats Cheese with Beetroot Purée and Toasted Ciabatta  
Coarse Farmhouse Pate with home-made Piccalilli  
Mrs Bell Blue Cheese and Red Onion Tart, Rocket Salad and Aged Balsamic

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\*All main courses are served with a selection of Potatoes and Seasonal Vegetables



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## *Main Courses\**

Braised Beef in a rich Red Wine, Mushroom and Tomato Sauce  
£14.95

Roast Sirloin of Angus Beef with Yorkshire Pudding £16.95

Roast Chicken Supreme in a choice of Sauces:

White Wine & Mushroom, Dijon, Chasseur, and White Wine & Tarragon £14.50

Roast Loin of Pork with Apricot Stuffing and a Cider & Sage Jus £14.50

Roast Norfolk Turkey served with Herb Seasoning and Cranberry Sauce £14.50

Roast Leg of English Lamb with a Rosemary & Garlic Jus  
£16.95

Pan-fried Magret Duck on a Honey and Thyme Sauce £15.95

Traditional Bangers & Mash served with a Rich Onion Gravy & Creamed Potato £12.95

(please choose one of the following: Pork & Leek, Cumberland, Venison or Minted Lamb)

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If there is a dish that you do not see listed, but you would like to feature on your menu please ask and we shall be happy to oblige.



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### *Fish*

Poached Supreme of Cod with Marsh Samphire and Beurre Blanc £14.95

Roast Fillet of Salmon with Mediterranean Vegetables and Basil £14.95

Sea Bass steamed with Oriental vegetables, Soya and Ginger £14.95

Grilled Lemon Sole under a Prawn and Mushroom Butter £16.95

### *Vegetarian & Vegan Options*

*£12.95*

Wild Mushroom Stroganoff with Pilaf Rice

Spinach & Feta Spring Rolls and Chickpea Ragout

Trio of Roasted Vegetables on a Herb & Garlic Polenta Cake (Vegan)

Thai Style Vegetables in a Coconut & Coriander Sauce with Glass Noodles (Vegan)

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## *Children's Options*

You may order a selection of different children's meals i.e. some the same as the adult menu and some from a menu selection available on request.

Children under the age of 3 years will be free of charge, those between 4-13 years inclusive will be charged at half the adult price and those aged 14 or over will be charged as full adults.

## *Cheese & Biscuits*

One Platter is suitable for a table of up to 10 people either after or at the same time as the Dessert.

A Platter of British Cheese served with Biscuits and Crackers.

£39.50 per platter

Cheese Platters can be used for an Evening Buffet and are based on the number of guests, the time served and any other food ordered.

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## *Desserts*

Profiteroles on a Pool of Chocolate Sauce garnished by Seasonal Fruit £5.95

Assiette of Strawberries: Mini Strawberry Meringue, Strawberry Roulade, Strawberry Cheesecake £6.95

Fresh Fruit Salad topped by a Brandy Snap Basket and Fruit Sorbet £5.95

French Apple Flan with Calvados Cream and Toffee Sauce £5.95

White Chocolate and Champagne Torte with a Mixed Berry Compote £5.95

Classic Treacle Tart topped by Clotted Cream £5.95

Your choice of Cheesecake with Fruit Coulis and Cream £5.95

Crème Brulee served with a Home-made Biscuit £5.95

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**Rutland**  
ARMS HOTEL

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## *Tea and Coffee*

Freshly Brewed Tea or Filter Coffee served with Dinner Mints  
£2.95

Freshly Brewed Tea or Filter Coffee served with Petit Fours  
£2.95

## *Evening Celebrations*

The Ballroom is ideal for evening celebrations.

For evening celebrations we provide a range of delicious buffets tailored to your budget from something as simple as bacon sandwiches through to a wonderful carved meat buffet.

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## Drinks

It is usual for guests to be greeted with Pimms, Bucks Fizz or Champagne at the reception.

You may also wish to select wines to accompany the wedding breakfast and perhaps Champagne or sparkling wine for the toasts.

The hotel's comfortable lounge bar is available to your guests throughout either on a cash basis or charged to an account or, for larger parties, a private function bar is available for the evening upon request.

Non-alcoholic alternatives should be offered throughout for children and those who are driving.

*All prices include VAT at the current rate. Prices are subject to amendment.*