



Function Pack 2013

Thank you for enquiring about a function at the Jester. You will want to have the perfect reception, organised down to the finest detail and be certain that you and your guests will be cared for by our attentive and friendly staff.

This folder has been designed to help and guide you but please feel free to visit the hotel and discuss your requirements. Brian & Maggie and team will be delighted to welcome you and your party to the Jester.



Maximum Room Capacities

<i>Small Party</i>	<i>Informal Reception</i>	<i>Formal Reception</i>
<i>Odsey Suite</i>	<i>116 Suite</i>	<i>116 Suite</i>
24	120	70

Accommodation



All of our beautifully appointed bedrooms are en-suite and recently refurbished to a high standard. All have comfortable beds, quality bathrooms, flat screen televisions and tea/coffee making facilities. We have 1 twin, 6 doubles and 1 four poster bedroom.

Finger Buffet Menu

(A)

*Selection of sandwiches
Chicken goujons with sweet chilli dip
Hot sausage rolls
Savoury vegetarian selection
Flavoured crisps
Selection of quiches*

£9.95 per person

(B)

*Selection of sandwiches
Savoury pastries
Cocktail sausages
Goujons of chicken with sweet chilli dip
Oven baked sausage rolls
mini quiche selection
Mini cheese & tomato pizzas
Savoury vegetarian selection
Flavoured crisps*

£12.95 per person

(C)

*Selection of luxury filled bread rolls
Oven baked sausage rolls
Chicken goujons with sweet chilli dip
Tortilla chips with spicy salsa dip
Cocktail sausages
Mini quiche selection
Savoury vegetarian selections
Mini cheese & tomato pizza
Thai dim sum selection
Savoury pastries
Coconut butterfly prawns
Mini duck cracker spring rolls*

£19.95 per person

Bronze

£19.95 per person

Choice two from each section

Homemade tomato & basil soup served with crusty baguette

Smoked peppered mackerel on a bed of leaves

Duck and port pate served with caramelised

Red onion chutney and toasted baguette

Goats cheese tart with sundried tomato and red onion marmalade

Stuffed chicken breast with bacon & brie and creamy white wine sauce

Roast loin of pork with apple sauce

British roast topside of beef with Yorkshire pudding

Grilled salmon fillet with hollandaise sauce

All served with a selection of fresh seasonal vegetables,

Roast and new potatoes

Cream filled profiteroles with rich Belgian chocolate sauce

Fresh fruit salad

Mango & Passion fruit ice cream cake

Fruits of the forest cheesecake

Coffee and Mints

Silver

£24.95 per person

Choose two from each section

Homemade leek & potato soup with crusty baguette

Salmon fishcake with dill mayonnaise sauce

Melon and Parma ham

Insalate, tricolore - Mozzarella, tomato and basil with a balsamic dressing

Slow roasted lamb shank with a red onion, wild berry and port sauce

Stuffed chicken breast

*Whole tender chicken breast wrapped in parma ham and wensleydale cheese
and cranberries*

Roast Norfolk turkey with cranberry stuffing and chipolatas

Grilled loin of cod with a prawn and champagne sauce

*All served with a selection of fresh seasonal vegetables, roast and new
potatoes*

Lemon meringue roulade

Crème brulee cheesecake

Poached pear with vanilla cream

Profiteroles with hot chocolate sauce

Coffee and Mints

Gold

£35.00 per person

Broccoli & Stilton soup with crusty bread

Baked Camembert with rustic bread and red onion marmalade

Crayfish Salad served on a bed of mixed leaves

Course country pate with buttered toast and red onion chutney

Fanned Melon with a raspberry coulis

Sirloin of English beef served with a wild

mushroom and Guinness jus

Sautéed fillets of sea bass with a fresh asparagus and

citrus cream sauce

Roasted orange glazed duck breast

All served with a selection of fresh seasonal vegetables,

roast and new potatoes

North fruits of the forest dome cheesecake

Champagne and raspberry torte

Cream filled profiteroles topped with chocolate sauce and raspberry coulis

Mango and passion fruit ice cream cake

Coffee and petit fours

Vegetarian selection

Please choose one option

Goat's cheese tart filled with roasted balsamic Mediterranean vegetables on a bed of herbed rice and rich tomato sauce

Wild mushroom stroganoff with herbed rice

Mediterranean vegetable pasta bake

Carrot and parsnip gratin

A

Bucks Fizz on arrival

Glass of red or white

Glass of sparkling wine for toast

£10.95 per guest

B

Bucks fizz on arrival

Two glasses of red or white

Glass of champagne for toast

£15.95 per guest

C

Glass of champagne and canopies on arrival

Two glasses of red or white

Glass of champagne for toast

£20.95 per guest

Presentation Buffet

£28.00 per person

Trio of melon with fruit coulis

Honey Glazed baked ham

Roast British topside of beef

Whole dressed salmon

Selection of quiche

Marinated coronation chicken

Mediterranean vegetable bake

A selection of salads to include:

*Mixed leaf, cucumber and tomato, coleslaw,
waldorf, pasta and couscous*

Minted New potatoes

White chocolate and raspberry cheesecake

Chocolate profiteroles and chocolate sauce

Coffee and mints

Special Notes

- ❖ *A booking will be confirmed by the hotel upon receipt of a non-refundable deposit of £200.00 from the person making the reservation.*
- ❖ *Final numbers must be confirmed no later than 1 week prior to the function date. Once the final numbers have been agreed, minor increases can normally be catered for, however in the event of reduced numbers we regret that it will be necessary to charge for meals not taken.*
- ❖ *We request that one menu is chosen for the entire party, although vegetarian guests and anyone with any special dietary needs are catered for.
For any children under 12 we are pleased to offer an alternative menu.*
- ❖ *Please note that due to planning and licensing regulations we are required to keep all windows and doors shut whilst the music is in progress.*
- ❖ *We add a 10% service charge to the food bill.*
- ❖ *For your comfort the room is fully air conditioned.*
- ❖ *All prices are inclusive of VAT at the current rate.*