

PRIVATE DINING
CELEBRATIONS



01684 561837
www.mountpleasanthotel.co.uk

CELEBRATORY DINING MENU

For up to 30 guests - Please choose 3 starters,
3 mains and 3 desserts to offer your guests to
make their selection from. For 31 people or more -
Please choose 2 starters, 2 mains and 2 desserts
for your guests to choose from.

STARTERS

DUCK LIVER PARFAIT, TOASTED BRIOCHE,
RED ONION MARMALADE, WATERCRESS - GFA

HAM HOCK TERRINE, PINEAPPLE & FIG CHUTNEY,
CROSTINI - GFA

HADDOCK SCOTCH EGG, HOLLANDAISE,
ASPARAGUS

THAI FISHCAKES, RICE NOODLES, SWEET CHILLI
- LF/GFA

CARROT & CORIANDER SOUP, BREAD, BUTTER,
CARROT CRISPS - GFA/LF/VE

BUTTERNUT SQUASH ARANCINI, SAGE, PESTO,
PINE NUTS - N/VE

MAINS

LAMB RUMP, MINTED NEW POTATOES, CARROTS,
PEA PUREE, JUS - LF/GF

SLOW COOKED BLADE OF BEEF, CHAMP MASH,
ROOT VEGETABLES, GREENS, SQUASH PUREE,
RED WINE JUS - GF/-LF

ROAST DUCK BREAST, RED CABBAGE, SWEET
POTATO DAUPHINOISE, MANGETOUT, RED WINE
JUS - GF

SLOW COOKED PORK BELLY, CREAMED CABBAGE
& BACON, FONDANT POTATO, CONFIT GARLIC,
SAGE JUS - GF

CURRIED MONKFISH TAIL, STICKY COCONUT
RICE, PAKCHOI, CORIANDER - GF/LF

PAN FRIED SEABASS, SEA VEGETABLES, POTATO
PEARLS, GREEN BEANS, LEMON BUTTER SAUCE -
GF

MUSHROOM STROGANOFF, WILD RICE,
PARMESAN CRISP - GF/V

BAKED BUTTERNUT SQUASH, RATATOUILLE,
SPINACH, BALSAMIC TOMATOES - VE/GF/LF

Please select one option:

TWO COURSES £32 PER PERSON
THREE COURSES £42 PER PERSON

CANAPES

£5.00 PER PERSON

PLEASE CHOOSE 3 OPTIONS:

SMOKED MACKEREL MOUSSE
ENCROUTE

FETA & RED ONION TARTLET - V

LAMB & MINT KOFTA - LF

CHICKEN LIVER PARFAIT
TARTLET

TOMATO, BASIL & PARMESAN
PIN WHEEL - V

THAI FISHCAKES - LF/GFA

PARMESAN CRISPS - GF/V

DESSERTS

STICKY TOFFEE PUDDING,
BUTTERSCOTCH SAUCE,
CLOTTED CREAM,
SHORTBREAD CRUMBLE

DARK CHOCOLATE MOUSSE,
PISTACHIO ICE CREAM,
CHERRIES - GF,N

PINEAPPLE TARTE TATIN,
COCONUT SORBET, RUM &
RAISIN SYRUP - GF/LF/VE

VANILLA PANNA COTTA,
POACHED FRUITS, BISCOTTI

DARK CHOCOLATE MARQUISE,
ORANGE SEMOLINA CAKE,
ORANGE REDUCTION

SELECTION OF LOCAL &
ENGLISH CHEESES, HOME
MADE FRUIT CHUTNEY,
CHEESE BISCUITS, CELERY
- GFA

CELEBRATION BUFFET MENU

FINGER BUFFET - £22 PER PERSON

Choose 3 sandwiches, 4 light bites and 1 dessert

SANDWICHES

CORONATION ROASTED CHICKPEA, ROCKET - VE/V/GFA/LF

HUMMUS, ROCKET, ROASTED RED PEPPER - V/VE/GFA/LF

EGG, MAYO & CRESS - LF/GFA/V

SMOKED SALMON & CUCUMBER - LF/GFA

PRAWN MARIE ROSE - GFA/LF

HAM & PICCALILLI - GFA/LF

CORONATION CHICKEN - LF/GFA

ROAST BEEF, PICKLED RED ONIONS, WATERCRESS,
DIJON MUSTARD - LF/GFA

Gluten free bread available at an extra cost of £1.00 per person

LIGHT BITES

SWEET POTATO FALAFELS, HERBY MAYO - VE/GF/LF/V/H

RED ONION BHAJI, MINT YOGHURT, MANGO CHUTNEY -
VEA/GF/V

GOATS CHEESE & BEETROOT QUICHE - V/H

THAI FISH CAKES, SWEET CHILLI SAUCE - GF/LF/H

GRILLED COCONUT, PINEAPPLE & SWEET CHILLI PRAWN
SKEWERS - GF/LF

MINI PRAWN KATSU BURGER

HERBY, GARLIC CHICKEN WINGS - GF/H

SATAY CHICKEN THIGHS, PEANUT SAUCE, CORIANDER -
N/GF/LF

HONEY MUSTARD ROASTED CHIPOLATAS

DESSERTS

DARK CHOCOLATE BROWNIE,
CHANTILLY CREAM

LEMON DRIZZLE CAKE - GF/VEA

FRIED APPLE & BLACKBERRY
TURNOVERS, CUSTARD - H

TROPICAL ETON MESS - GF/V

CELEBRATION CURRY CLUB

MAINS:

CHICKEN MAKHANI - GF/N - (NORTH INDIAN DELIGHT, CHICKEN COOKED IN A RICH AND CREAMY CURRY MADE OF TOMATOES, CASHEW PASTE, BUTTER AND SPICES)

THAI GREEN CURRY WITH CHICKEN - GF - (A COCONUT BASED SPICY CURRY INFUSED WITH GALANGAL, KAFFIR LIME LEAVES, LEMONGRASS, AND GREEN CURRY PASTE)

THAI GREEN CURRY WITH TOFU - GF - (A COCONUT BASED SPICY CURRY INFUSED WITH GALANGAL, KAFFIR LIME LEAVES, LEMONGRASS, AND GREEN CURRY PASTE)

THAI GREEN CURRY WITH PRAWN - GF - (A COCONUT BASED SPICY CURRY INFUSED WITH GALANGAL, KAFFIR LIME LEAVES, LEMONGRASS, AND GREEN CURRY PASTE)

THAI RED CURRY WITH CHICKEN - GF - (A COCONUT BASED SPICY CURRY INFUSED WITH GALANGAL, KAFFIR LIME LEAVES, LEMONGRASS, AND RED CURRY PASTE)

THAI RED CURRY WITH TOFU - GF - (A COCONUT BASED SPICY CURRY INFUSED WITH GALANGAL, KAFFIR LIME LEAVES, LEMONGRASS, AND RED CURRY PASTE)

THAI RED CURRY WITH PRAWN - GF - (A COCONUT BASED SPICY CURRY INFUSED WITH GALANGAL, KAFFIR LIME LEAVES, LEMONGRASS, AND RED CURRY PASTE)

PAD THAI WITH CHICKEN - GF/N - (AUTHENTIC THAI STREET FOOD MADE OF RICE NOODLES, EGGS, VEG AND SPECIAL DARK SAUCE)

PAD THAI WITH TOFU - GF/N - (AUTHENTIC THAI STREET FOOD MADE OF RICE NOODLES, EGGS, VEG AND SPECIAL DARK SAUCE)

PAD THAI WITH PRAWN - GF/N - (AUTHENTIC THAI STREET FOOD MADE OF RICE NOODLES, EGGS, VEG AND SPECIAL DARK SAUCE)

Please select one option:

£20PP 1 COURSE INCLUDES

1 MAIN AND 1 SIDE

£26PP 2 COURSES INCLUDES

1 MAIN 1 SIDE AND 1 DESSERT

Minimum 20 people

SIDES

STEAMED JASMINE RICE - GF/VE

THAI COCONUT RICE - GF/VE

STIR FRIED NOODLES - GFA/VE - (EGG NOODLES STIR FRIED WITH ONIONS, PEPPERS AND CABBAGE ALONG WITH IN HOUSE SAUCE)

NAAN BREAD - V - (OVEN BAKED INDIAN NAAN BREAD WITH CHOICE OF PLAIN, BUTTERED OR GARLIC AND CORIANDER)

DESSERTS

ICE CREAM TRIO WITH BERRIES - V/N - (VANILLA, CHOCOLATE AND PISTACHIO)

GAJAR HALWA - V - (INDIAN CARROT PUDDING WITH DRY FRUITS SERVED WITH VANILLA ICE CREAM)

MANGO TAPIOCA PUDDING - V - (TAPIOCA PEARLS COOKED IN COCONUT MILK AND MANGO)

COCONUT RICE PUDDING - V - (CREAMY RICE PUDDING COOKED IN COCONUT MILK)

CELEBRATION CHILDREN'S MENU

CHILDREN'S STARTERS

SOUP OF THE DAY SERVED WITH HOME-MADE BREAD (V) (GFA)

MELON AND SORBET (LF) (GF) (VE) (V)

CARROT STICKS, HUMMUS (GF) (V) (VE)

CHILDREN'S MAINS

CHICKEN GOUJONS WITH CHIPS AND BEANS

SAUSAGES WITH MASH POTATO AND GARDEN PEAS

TOMATO & MASCARPONE PENNE PASTA (V)

CHILDREN'S DESSERTS

SELECTION OF ICE CREAMS (GF)

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

FRUIT LOLLIPOP (GF) (LF) (VE)

Please select one option:

**TWO COURSES £17.50
PER PERSON**

**THREE COURSES £23.50
PER PERSON**

CELEBRATION AFTERNOON TEA

PLEASE SELECT ONE OPTION

AFTERNOON TEA £24.80 PER PERSON

A selection of finger sandwiches, home-made fruit scones, clotted cream, strawberry jam, mini cake selection, served with tea or coffee

ROYAL AFTERNOON TEA £33.00 PER PERSON

A selection of finger sandwiches, home-made fruit scones, clotted cream, strawberry jam, mini cake selection, served with tea or coffee and a bottle of 20cl prosecco