



SOULTON HALL

Catering Choices for meetings and events.



A selection of menus offering a variety catering options to support events from business meetings, to product launches, . The emphasis in on good quality food which is local and homemade, cooked with great care and attention to detail especially for you and your guests.

Breakfast

English Breakfast £12.50 per person

To start

Selection of cereals, museli, natural yoghurt and fruit compote

fresh fruit, orange juice or apple juice, milk and water

To follow

Local bacon, Lincolnshire sausages, tomato, egg, mushrooms, fried bread

Toast, home made bread, marmalades, jams and preserves

To drink

Tea ; - English Breakfast tea, and a selection of speciality teas, Coffee Cafetiere or Filter Coffee.
Caffeine free Tea and Coffee is available.

Refreshments during the day

Coffee £2.50 per person Tea £2.00

Coffee, tea and biscuit £3.00 respectively

Orange juice Apple juice £4.80 per litre

Local Still and Sparking Water £3.00 Per 750CL bottle

Cafetiere of Coffee £7.50 or £10.00

In Addition

Local bacon, Lincolnshire sausage and Egg Bap £5.50

Savoury pasties -onion, carrot, swede, leek and potato with light cheese sauce £5.00

Homemade Fruit scone, whipped double cream, clotted cream (when available) with strawberry, raspberry or blackcurrant jam £5.50

Serving of home made cakes £4.50 per item

Pastries £3.50 per item

Buffets

These must be ordered at least two weeks before hand minimum 12 guests

Cold buffet £39.00

choice of two of the below with desert to follow-

Honey roast ham or roast turkey with stuffing and beef with horseradish sauce or sliced or cured gravelax salmon or Vegetarian broccoli and Cheshire cheese tart or asparagus and tomato tart

All served with warm buttered baby potatoes and a selection of three of the following salads:- coleslaw, carrot and hazelnut with soured cream, green salad, pasta or rice salad

Deserts – for details see below.

Hot buffet £36.00

Roast topside of beef with Yorkshire pudding, sweet and sour beef, Moroccan spiced chicken with cous cous, chicken and mushroom cassoulet Toulousain, poached salmon

Vegetarian Courgett roulade filled with mushrooms and herbs in a wholemeal sauce in the roulade, Sweet peppers filled with bulgar wheat, chopped sweet peppers and Lebanese spices

Served with warm buttered baby potatoes and a selection of three of the following vegetables:- Garden peas with sugar snap peas, broccoli, cabbage with toasted almonds and cream, carrots, beans either broad beans,runner beans, or French beans or cauliflower.

Deserts – for details see below.

Deserts

choice of one desert per guest having hot or cold buffet as above

Soulton Bramley apple pie with cream or custard

Glazed lemon tart,

Norwegian chocolate gateau,

Meringues plain and strawberry or other fruit flavoured meringues,

Bakewell tart

Ploughman's Buffet £12.50

with additional honey roast ham plus £4.00 and with additional broccoli tart £3.50

Homemade Cottage Bread and butter with pickled roots, beetroot, onions etc. chutney, coleslaw,
red cabbage slaw

Cheeses Selection of local cheeses from :-

Applebys Cheshire, smoked cheese etc.

Mr. Moydens Wrekin, etc find out what varieties he is doing now

Sowdonia Cheeses Black Snowdonia cheese

Goats cheese Soft cheeses brie etc

To add deserts £4.50 per guest:

choice of one desert per guest having hot or cold buffet as above

Soulton Bramley apple pie with cream or custard

Glazed lemon tart,

Norwegian chocolate gateau,

Meringues plain and strawberry or other fruit flavoured meringues,

Bakewell tart

Less Formal Catering Ideas

Minimum 50 guests

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| B.B.Q, per guest | £16 -19 |
| Hog Roast, with salads etc, per guest | £16 |
| Cheese Platter serving 20 people | £175 |
| Bacon rolls, each | £5 |
| Sandwiches – Egg /vegetarian, cheese and tomato, per round | £4 |
| Sandwiches – beef, ham, per round | £5 |
| Jacket potatoes with fillings etc, per person | £6 |

Drinks reception with Canapees

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| Canapes selection of three | £10 |
| Canapes selection of five | £17 |
| Drinks receptions, refer to wine list | from £5 per head |

Candle Lit dinner in the Manor House - £38.50 for up to 30

Please refer to the private dining and restaurant area of our website for bespoke menus. A sample menu is available on our [website](#).

Waiter Served Three Course Dinner in Soulton Court - £38.50 For a minimum of 30 guests.

More detailed bespoke menus of three course celebration means are published on our website at Soulton Hall [here](#).

Staying

Accommodation is also available. Please get in touch to discuss your requirements.

