

FINGER BUFFET £ 18 per person

A selection of sandwiches together with five items of your choice listed below ;

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|---------------------------------|------------------------------------|
| North Sea Haddock Goujons | Jersey Royal Salad |
| Garlic & Thyme Roasted Potatoes | Goats Cheese & Red Pepper Tartlet |
| Glaves Pork Pie | Balsamic Tomato & Mozzarella Salad |
| North Sea Salmon Salad | Carrot Cake |
| Marinated Chicken Drumsticks | Chefs Macaroons |
| Traditional Coleslaw | Chocolate Brownie |
| Selection of Cured Meats | Profiteroles |
| Croque Monsieur | Homemade Scones |

FORK BUFFET £ 24 per person

Please choose 7 items from the choices listed below ;

- | | |
|-------------------------------|--------------------------------------|
| North Sea Fish Pie | Classic Caesar Salad |
| Atlantic Prawn Salad | Rare Roast Beef |
| Honey Glazed Ham | Feta & Olive Salad |
| Goose Fat Roast Potatoes | Jersey Royal Potato Salad |
| Marinated Chicken Drumsticks | Brioche & Butter Pudding |
| Homemade Lasagne | Sticky Toffee Pudding with Ice Cream |
| Slow Braised Beef Bourguignon | White Chocolate & Cherry Cheesecake |
| | Lemon Tart |

TERMS & CONDITIONS

To confirm your booking a non-refundable deposit of £200.00 is required.

For use of our private dining room a minimum number of 20 guests apply to waive any room hire costs.

The final number of guests attending to be confirmed to the hotel 7 days prior to the event.

This figure or the number of guests on the day, whichever the greater, will be the basis on which the account will be rendered. Based on an estimated bill of the expected numbers to attend your day we would expect payment of your account as per the following timescale.

8 weeks prior = 25% of total estimated bill

1 week prior = 100% of total estimated bill

Where there is a cancellation no refund will be made on payments already received, and if not already settled a cancellation charge as per the above timescale will apply

I agree to the above Terms and Conditions.

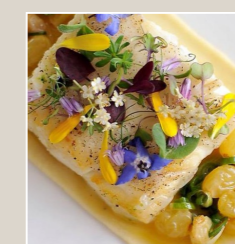
Date of Function

Name

Signature

General Manager Signature

CELEBRATIONS & SPECIAL OCCASIONS



THE

PALM COURT HOTEL

SCARBOROUGH

ST NICHOLAS CLIFF . SCARBOROUGH . NORTH YORKSHIRE . YO11 2ES



TEL : 01723 368161

THE PERFECT SETTING


LET US MAKE YOUR DINING CELEBRATION A SPARKLING SUCCESS

The Palm Court Hotel has an AA rosette for culinary excellence. As a testament to our dedicated team we ensure that whether you are celebrating a birthday, anniversary, retirement or special occasion our sole objective is to ensure every guest is catered for to the highest standard and will have enjoyed the Palm Court experience. If you are planning a Wedding, please ask for our Wedding brochure

Fast becoming synonymous with personal service, our food is delicious and beautifully presented using the finest locally sourced ingredients. Let us help in the planning and organisation of your special occasion from start to finish. Choose from our suggested menus or let us tailor make an event with menus to suit your specific requirements from 20 - 80 guests. The hotel can also provide you and your guests with accommodation at special rates.

To discuss your requirements or arrange a visit to show you our facilities please call ; 01723 368161




Mr Jay Clements
General Manager

DINING MENU

The main course price includes a choice of one starter and one dessert with Yorkshire Tea, Coffee and homemade Treats

Starters

- Pressed Ham Hock Terrine - with pickled vegetables, toasted brioche
- Posh Prawn Cocktail - with Marie rose sauce, crayfish tails & Atlantic prawns
- Oak Smoked Salmon - horseradish cream, lemon oil capers & gherkins
- Chicken Croquette - with Caesar salad, crispy pancetta, garlic croutons
- Chefs Seasonal Soup - served with homemade bread

Main Courses

- Free Range Chicken Breast - potato fondant, mushroom fricassee £ 25
- Gressingham Duck Breast - with star anise red cabbage & port reduction £ 29
- Yorkshire Beef Sirloin - with Yorkshire pudding, horseradish mash £ 27
- Locally Farmed Pork - from the loin & belly, cider braised vegetables £ 27
- Beef Wellington - with glazed carrots & wilted spinach £ 34
- North Sea Salmon Fillet - with hollandaise, dressed greens, jersey royals £ 26
- Brie Tart Tatin - with carrot puree, Roasted vegetables £ 26

All main courses are served with a selection of market day vegetables & potatoes

Desserts

- Lemon Tart - with Yorkshire clotted cream ice cream
- Brioche and Banana Pudding - with sauce anglais
- White Chocolate & Cherry Cheesecake - with kirsch ice cream
- Sticky Toffee Pudding - with butterscotch sauce & salted caramel brittle
- Chocolate Delice - with milk chocolate ice cream & chocolate milkshake



ADDITIONS

In addition to your menu should you wish to add to your dining experience please choose from the list below

- 4 canapés £ 9 per person
- 6 canapés £ 11 per person
- Amuse Bouche £ 2 per person
- Sorbet Course £ 3 per person
- Soup Intermediate Course £ 3 per person
- Fish Intermediate Course £ 6 per person
- Artisan Cheese Board £ 7 per person
- Homemade Macaroons £ 3 per person

DRINKS

This is a small selection from our full wine list which is available upon request

- House Wine £ 13.95 per bottle
- House Champagne £ 29.95 per bottle
- Tattinger Champagne £ 64.95 per bottle
- Pimms Cup £ 5.10 per person
- Kir Royale £ 7.50 per glass

In addition to your food and wine we can help you choose those special extras that make your occasion memorable. Please ask for details and prices.

For example;

- Vintage Candelabra
- Chair Covers
- Pianist
- Master of Ceremonies
- Flowers
- Celebration Cake
- Table Decorations
- Red Carpet Welcome