

# Haddon Hall

## Restaurant Function Menus

Our pre-bookable menu, ideal for coach parties and organised group bookings, provide a wonderful and stress free way to organise and enjoy your event.

All menus are priced per person and include VAT, they are available Monday to Saturday for groups of 10 people and more.

We will reserve your tables all together and our cheerful waitress service will see to your every need.

Our Head Chef Dean, and his team use only fresh ingredients in the preparation, and all our dishes are prepared in our kitchen to our own recipes. We are happy to accommodate any special dietary requirements and we always have vegetarian options available.

On Sundays a more structured menu is available so please contact the Restaurant directly to discuss your requirements.

Our 4 step guide to organising your event

1. Book your preferred date for your event with us, this may be done by either contacting us on 01629 810913/or by email to [haddonhall@newleafcatering.co.uk](mailto:haddonhall@newleafcatering.co.uk)

You will be asked for a deposit of £3.00 per person to confirm your booking. Deposits can be paid by credit or debit cards over the phone or by cheques made payable to 'Newleaf Catering Partnership Ltd'. Terms and conditions apply.

2. Simply decide on two main courses and desserts for everybody in your party to choose from.
3. Ask your party to make their choice from the menu items chosen
4. Notify us of your menu choices and numbers

## **Menu £13.95 (served with Tea or Coffee)**

### **Main Course**

Roast Beef, Yorkshire pudding and roast potatoes  
Cottage Pie topped with cream potato, buttered leeks and cheese  
Meat & Potato Pie topped with a puff pastry lid, served with potatoes  
Chicken Breast with stuff with stilton and spinach, served on crushed new potatoes and a  
thyme gravy  
Smoked Haddock and Salmon hot pot with mushrooms and leeks, served in a creamed  
sauce, topped with sliced potatoes and gratinated with cheese

All main courses are served with fresh seasonal vegetables

### **Desserts**

Iced Bakewell Tart and whipped cream  
Baked vanilla cheesecake and butterscotch sauce  
Sherry Trifle  
Sticky Toffee pudding with Butterscotch sauce

## **OTHER OPTIONS**

**HADDON BREAKFAST MENU – £8.75.** With free tea or coffee before 10.30am.

**WELCOME MENU - £3.25.** Tea or coffee served with homemade biscuits. Served before 11.30am.

**TRADITIONAL AFTERNOON TEA MENU - £13.50** A pot of tea or freshly brewed coffee with a selection of freshly made finger sandwiches, homemade scones with jam and clotted cream and a selection of homemade cakes. Prosecco can be added for **£4.95**.

**TEA AND SCONE MENU - £4.75** Freshly made tea or coffee with a homemade scone filled with jam and whipped cream. Served before 11.30am or after 2.30pm.

**HOMEMADE SOUP AND A SELECTION OF SANDWICHES.** Served with tea or coffee - **£9.95** per person

Please contact the restaurant directly to discuss any other requirements.