



# BANQUETING MENU



**NORTON HOUSE  
HOTEL**

BISTRO | WEDDINGS | FUNCTIONS





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Thank you for choosing to hold your event/celebration at the Norton House Hotel.  
We look forward to looking after you and your guests.

We have created a wide range of dishes for you to choose from.  
You can choose from our 3 packages, Silver, Gold or Platinum for your function.

We cater for vegetarian or vegan guests, all indicated on our menus.  
We are happy to accommodate all guests with dietary requirements. Please ask our team for options.

We also offer a range of Canapes or Pre-Dinner arrival drinks if you so decide.



# SILVER MENU

Lunch: 2 Course £25 3 Course £27

Dinner: 2 Course £27 3 Course £30

*Including Tea & Coffee*

## Starters

Soup of the Day served with Crusty Bread (V, GF\*, VG\*)

Duck Croquette served with Gooseberry Jam

Classic Prawn Cocktail served with Bread & Butter (GF\*)

Beetroot, Apple and Walnut Salad with House Dressing (VG, GF)

## Main Course

Roast Pork with Roast Potatoes, Honey Parsnips, Apple Puree and Gravy (GF)

Pan Fried Cod with New Potatoes, Seasonal Vegetables and a Beurre Noisette (GF)

Spinach and Asparagus Risotto with Grilled Brie (V, VG\* GF)

Pan fried Chicken Breast with Crushed Potatoes and a Provençal Sauce (GF)

## Desserts

Vanilla Cheesecake with Honeycomb

White and Dark Chocolate Profiteroles

Raspberry and Chocolate Brownie served with Raspberry Sorbet (VG, GF)

Trio of Ice cream/ Sorbet (GF, VG\*)

V = Vegetarian. VG = Vegan. GF = Gluten Free.

GF\* = can be adapted to be GF. VG\* = Can be adapted to be Vegan

### Food Allergies & Intolerances:

Please speak to our staff about the ingredients in your meal, when making your order. Thank You

# GOLD MENU

Lunch: 2 Course £27    3 Course £30

Dinner: 2 Course £30    3 Course £33

## Starters

Soup of the Day served with Crusty Bread (V, GF\*, VG\*)

Chicken Liver Parfait with Crostini (GF\*)

Prawn Cocktail with Avocado Mousse (GF)

Beetroot Tart, Shallots and Red Wine (VG)

## Main Course

Lamb Shoulder with Salsa Verdi and Dauphinois Potatoes and  
Seasonal Vegetables (GF)

Pan Fried Hake with a Herb Crust, Truffle Mash, Seasonal Vegetables

Wild Mushroom Risotto with Cep Crisps (V, GF, VG\*)

Pan Fried Chicken Breast with Dauphinois Potatoes,  
Mushroom Ketchup and Jus (GF)

## Desserts

Lemon and Lime Cheesecake

Madeira Poached Pear with Hot Chocolate Sauce (VG, GF)

Creme Brulee with Homemade Short Bread (GF\*)

Trio of Ice cream/ Sorbet (GF, VG\*)

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# PLATINUM MENU

Lunch: 2 Course £35 3 Course £40

Dinner: 2 Course £45 3 Course £50

## Starters

Soup of the Day served with Crusty Bread (V, GF\* VG\*)

Truffle Arancini with Pea Velouté (V)

Slow Cooked Beef Cheeks with Soy Sauce (GF)

Smoked Haddock Gnocchi with a Beurre Blanc Sauce

## Main Course

6oz Tournedos Rossini, with Duchess Potatoes, Asparagus and a Shiraz Sauce (GF)

Pan Fried Halibut with Turned Potatoes and a Bouillabaisse Sauce (GF)

Sous Vide Guinea Fowl with Fondant Potatoes, Seasonal Vegetables and a Blueberry a Jus (GF)

Vegetable Terrine with Spinach and Asparagus Puree (VG, GF)

## Desserts

Dark Chocolate and Avocado Mousse (VG, GF)

White Chocolate Parfait with Marinated Strawberries (GF)

Norton House Eton Mess (GF)

Trio of Ice Cream/ Sorbet (GF, VG\*)

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# AFTER FUNERAL MENUS

9 items £20.00 per person

11 items £22.00 per person

## FINGER BUFFET SELECTION

- Selection of Sandwiches
- Honey & Sesame Covered Chicken Drumsticks
- Potato Wedges
- Mini BBQ Spare Ribs
- Smoked Salmon and Cream and Chive Tartlet
- Mini Chipolata Sausages
- Italian Meatballs Tomato Sauce
- Sweet Potato Fries
- Mini Pastry Cases Filled with Prawn Marie Rose Sauce
- Mixed Leaf Salad
- Vegetable Samosas
- Vegetable Spring Rolls
- Falafel Bites
- Sausage Rolls
- Breaded Chicken Goujons
- Fish Goujons
- Onion Rings
- Olives and Sun-Dried Tomato
- Pasta Salad
- Selection of Mini Pasties

Includes Tea & Coffee on Arrival

Includes Sweet Chilli Sauce, Chutney, Mayonnaise and Tomato Sauce

## AFTERNOON TEA

£22.00 per person

Tea and Coffee on Arrival

- Cheese & Tomato
- Home Baked Honey Ham
- Egg Mayonnaise & Watercress
- Smoked Salmon & Cucumber
- Savoury Cheese & Onion Pasties
- Mini Lemon Drizzle Cake
- Scones with Cream & Jam
- Chef's Cake of the Day

Add a glass of Prosecco £6



# BUFFET MENUS

## BUFFET 1

£27 per person

Choose 3 Hot Main Courses, 2 Cold,  
4 Salads and 1 Dessert

## BUFFET 2

£30 per person

Choose 3 Hot Main Courses, 2 Cold, 5 Salads and  
3 Dessert options to make a Trio of Desserts

### Hot Buffet

Beef Bourguignon  
Salmon and Cod Fish Pie with Zesty Lime Sauce  
Chicken Coq au Vin  
Roast Loin of Pork with Apple and Mustard Sauce  
Pan Fried Chicken Breast with Leek and Mushroom Sauce  
Haddock with a Prawn Sauce  
Curry of your Choice;  
Sweet and Savoury Pork Mushroom Stroganoff  
Vegetable and Chickpea Tagine

### Cold Buffet

Honey Roast Ham  
Crown of Turkey  
Roast Loin Pork  
Roast Topside of Beef  
Dressed Salmon

### Salad Buffet

Mixed Leaf Salad  
Coleslaw  
Tomato and Red Onion and Basil  
Pepper and Sweet Chilli Pasta  
Potato and Red Onion  
Tomato, Beetroot and Spring Onion  
Spiced Rice, Pepper, Sweetcorn and Pea  
Traditional Taboulé  
Roasted Mediterranean Vegetables

### Desserts

Bread and Butter Pudding with Custard  
Vanilla Cheesecake with Chantilly Creme  
Spiced Apple Crumble with Berry Coulis  
Sticky Toffee Pudding with Caramel Sauce  
White and Dark Chocolate with Hot Chocolate  
Berry Eton Mess  
Chocolate Marble Tart with Cream  
Chocolate Brownie, White Chocolate Sauce  
Strawberries and Crème Patissiere Tartelette

# HOG ROAST

£35 per person (Minimum of 40 guests)

Enjoy an 8-hour Slow Roasted Hog carved in front of your guests. Featuring Stuffing, Baps, Apple Sauce and Coleslaw.

A choice of Boiled Potatoes or Chips and a choice of 4 of the following salads.

- Tomato & Onion Salad
- Beetroot Salad
- Cucumber Salad
- Pasta Salad
- Mediterranean Salad
- Mixed Leaf Salad
- Feta & Tomato Salad
- Potato Salad

## BUFFET SELECTION

**NINE ITEMS - £19 per person**  
**ELEVEN ITEMS - £21 per person**

Selection of Sandwiches  
Spiced Chicken Drumstick  
Barbecue Pork Rib and Chicken Wing Combo  
Selection of Mini Pasties  
Mini Slider Burgers  
Salmon and Prawns Quiche  
Honey Mustard Cocktail Sausage  
Italian Meat ball in Rich Tomato Sauce  
Mini Prawns Cocktail  
Plaice Goujons  
Mini Duck Spring Roll  
Deep Fried Calamari  
Breaded Chicken Goujons  
Sausage Roll  
Onion Rings  
Roasted Potato Wedges  
Sweet Potatoes Fried

## BUFFET DESSERTS

Choose Two as a Duo of Desserts  
**£7 per person**

Eton Mess  
White & Dark Profiteroles  
Chocolate Brownie  
Treacle Almond Tart

## PRE-DINNER CANAPES

**THREE ITEMS - £6 per person**  
**FIVE ITEMS - £8 per person**

Arancini Risotto Balls  
Mini Welsh Rarebit  
Red Onion and Goats Cheese Tartlets  
Italian Meatballs  
Glamorgan Sausages  
Cherry Tomato Filled with Goats Cheese Mousse  
Five Spiced Belly Pork  
Prawn Cocktail  
Black Pudding Sausage Rolls

## ARRIVAL DRINKS

A fizzy start to a most enjoyable event.  
A glass of either Bucks Fizz or Kir Royal - **£6 per person**  
Selection of bottled beers and lagers - **£5.00 per person**

## COCKTAILS **£8 per person**

**Mojito**  
Mint, White Rum and Soda  
**Classic Fruit Pimms**  
Cucumber, Orange, Strawberries and Pimms  
**White Sangria**  
White Wine, Ginger Wine and Elderflower  
**Ginger, Apple & Vanilla Punch**  
Ginger, Apple Juice and Vanilla Vodka  
**Kir Royale**  
Creme de Cassis and Prosecco





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MUMBLES, SWANSEA



@nortonhousemumbles