

Best Western Premier

# W Moor Hall Hotel & Spa



Moor Hall Drive, Four Oaks, Sutton Coldfield B75 6LN

**T: 0121 308 3751**

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## Banqueting Menus 2010

*Canapés Menu - £6.00 per person*  
Please choose 4 canapés from the selection below

- Mini fish tarts*
- Pâté stuffed mushrooms*
- Spicy meat koftas*
- Vegetable pastries*
- Tomato & mozzarella tarts*
- Cheese balls wrapped in Parma ham*
- Smoked mackerel and dill cream*
- Paprika and Parmesan straws*
- Smoked salmon and cucumber with rice wine vinegar*
- Chilli vegetable stuffed mushrooms*
- Mini chicken brochettes*

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### Menu A - £34.00

Smoked and fresh salmon with lumpfish roe dressing and a herb croute

♦  
Potato and leek soup with brunoise vegetables

♦  
Roast Shropshire supreme of chicken with button onion and mushroom sauce, thyme roasted new potatoes and Chef's market vegetables

♦  
Chocolate orange brûlée with vanilla shortbread

♦  
Freshly brewed coffee served with mints

### Menu B - £35.00

Seasonal melon and Parma ham with grape and fig chutney

♦  
Carrot and coriander soup

♦  
Roast Warwickshire turkey\* with baked chipolatas, herb & nut stuffing, roast potatoes and Chef's market vegetables

♦  
White chocolate Tia Maria truffle with coffee sauce

♦  
Freshly brewed coffee served with mints

### Menu C - £36.00

Duck liver pâté with cherry & red onion marmalade and brioche bread

♦  
Apple and Calvados sorbet

♦  
Honey glazed rack of pork\* with sage mash, carrots, beans and a smoked bacon & sherry sauce

♦  
Profiteroles with white and dark chocolate sauce

♦  
Freshly brewed coffee served with mints

### Menu D - £37.00

Smoked chicken and asparagus terrine with fennel and ginger chutney

♦  
Cream of tomato soup with spinach

♦  
Baked whole sea bass with a mushroom & vermouth cream sauce, mixed greens and new potatoes

♦  
Classic lemon tart with raspberry crème fraîche and berry coulis

♦  
Freshly brewed coffee served with mints

### Menu E - £39.00

Delice of salmon with a shellfish brandy sauce

♦  
Potato and watercress soup with croutons

♦  
Roast sirloin of beef\* with a mushroom and ox tongue sauce, a medley of roasted vegetables and chateau potatoes

♦  
Cointreau brûlée with strawberry shortbread and strawberry sauce

♦  
Freshly brewed coffee served with mints

### Menu F - £41.00

Marinated chicken, plum tomato and spinach salad with pesto dressing

♦  
Lemon and thyme sorbet

♦  
Saddle of lamb\* filled with apricot and walnuts with beetroot jus, roasted vegetables and Parisienne potatoes

♦  
Raspberry panna cotta with fruit and nut biscotti

♦  
Freshly brewed coffee served with mints

### Menu G - £43.00

Roulade of smoked salmon with flaked mackerel, mayonnaise and lemon oil

♦  
Cream of chicken and asparagus soup

♦  
Fillet of Shropshire beef\* with roasted shallots, Rioja jus, tossed green vegetables and potato gratin

♦  
Fresh fruit salad laced with champagne and garnished with seasonal berries

♦  
A selection of British cheeses with celery, grapes and walnuts

♦  
Freshly brewed coffee served with mints

\* indicates carved in the room