



Saxon Hall

Dinner & Dance 2019/2020



CELEBRATE AT SAXON HALL

‘EXPECT THE BEST’

Thank you for your enquiry and thank you for considering Saxon Hall. We have everything to help make your event a success – the right rooms, the right facilities, the right staff and most importantly – the right service. That’s why we tell our customers to ‘Expect the Best’.

Let us help you celebrate, whether it’s a buffet for 40, a five-course meal for 200, or something uniquely special to you. Our dedicated staff are committed to providing a first class service. They are a team carefully selected and trained to the highest standards and being an independent business we naturally take pride in offering that little bit extra - the personal touch that is so often missing today.

Saxon Hall is licensed to conduct civil wedding ceremonies and has full catering and bar facilities. With over 200 free car parking spaces, and good road and rail connections, everything is here to make your event a huge success.

Included in this brochure are some of our more popular food choices, along with some 3-Course Set Menu suggestions. However it is your celebration so please don’t hesitate to discuss any of your requirements with our **Events Coordinator Gemma on 01702 545554**.

TEL: 01702 545554

WEB: www.saxonhall.co.uk

EVENTS COORDINATOR – GEMMA ROXBURGH: gemma@saxonhall.co.uk

ACCOUNTS – INNA JAWAIZEH: inna@saxonhall.co.uk

GENERAL ENQUIRIES – COLETTE GYMER: colette@saxonhall.co.uk

WEDDINGS | BANQUETING | CONFERENCES

A Company Limited By Guarantee. Registered No. 570620. Data Protection Act Registration No. Z1103783

Last Updated 01 August 2019

Tailor Your Own Price List 2019/2020

Please select 1 choice per course

V = Suitable for Vegetarians G = Gluten Free

Maximum 2 choices per course

When selecting more than 1 choice per course please provide us with a table plan and individual place cards detailing menu choices, no later than 1 week before your function

STARTERS

Soups & Salads

Chef's Home Made Soup of the Day	£4.50
Named Soup.....	£4.80
Egg Mayonnaise with Mixed Salad	£5.20 V/G
Thai Beef Salad.....	£5.70
Crayfish & Prawn Salad	£7.20
Caesar Salad with Chicken, Bacon & Croutons	£7.30
Sesame Chicken and Spring Onion Salad with Dill & Lime Dressing	£7.30
Duck Salad with a Zingy Orange Dressing	£8.20
Rocket, Smoked Salmon, Asparagus & Parmesan Salad	£8.30 G

Meat & Poultry

Coconut Chicken Goujons	£5.20
Italian Herb Chicken Fingers served with Mayonnaise	£5.20
Sesame Roast Chicken Drumsticks.....	£5.60
Stuffed Potato Skins with Cheese & Bacon served with BBQ Sauce.....	£6.70
Chef's Homemade Pâté with Side Salad and Melba toast	£6.70
Ardennes Pâté with Red Onion Marmalade & Melba Toast	£6.70
Pâté Stuffed Mushrooms Served with Aioli Dip	£6.70
Chicken Tikka Skewers with an Italian Salad	£6.80
Satay Chicken Skewers	£6.80
Duck Spring Rolls with Soy Sauce.....	£6.80
Duck, Chicken & Sour Cherry Terrine.....	£7.20
Chef's Choice of Mixed Hors D'oeuvres	£7.30 G
Parma Ham with Honeydew Melon	£8.00 G
Haggis, Neeps & Tatties	£9.25

Seafood

Seafood Starter bar (Minimum 20 diners).....	£5.20
Smoked Mackerel Pate	£6.70
Egg Mayonnaise with Flaked Poached Salmon	£6.70
Smoked Mackerel Fillet with Horseradish Cream	£6.70 G
Smoked Salmon, Cream Cheese & Dill Pate.....	£7.20
Traditional Prawn Cocktail with Marie Rose Sauce	£7.30 G
Hot Medley of Fish with Piped Creamed Mash	£7.30
Devilled Whitebait with Lemon Wedges	£7.30

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Smoked Haddock & Spring Onion Fishcakes	£7.30
Plaice Goujons with Tartare Sauce	£7.30
Baked Avocado and Prawn Thermidor.....	£7.50
Wild Scottish Smoked Salmon served with Baby Leaves & Herb Croutons.....	£8.10
Crispy King Prawns with Lime & Ginger	£8.15
Lemon & Garlic Prawns served with Rice.....	£8.15

Vegetarian

Fan of Honeydew Melon with Fruit Coulis	£5.20 V/G
Beef Tomato, Mozzarella & Basil Salad	£5.20 V/G
Deep Fried Garlic Mushrooms with a Spicy Dipping Sauce	£5.20 V
Mozzarella Sticks with Spicy Dipping Sauce (or Salsa).....	£5.60 V
Spiced Mushroom Bruschetta	£5.70 V
Deep Fried Brie Wedges with Cranberry Sauce	£6.65 V
Celery, Leek and Three Cheese stuffed Portobello Mushroom.....	£6.65 V/G
Goats Cheese & Cranberry Parcels.....	£7.20 V
Asparagus Spears dressed in a Tomato Vinaigrette served with a Baby Leaf Side Salad	£8.00 V
Sorbet Course	£3.30

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MAIN COURSES

All prices include a choice of one potato and one vegetable, extra vegetable items are priced at £2.00 per item (see Appendix 1)

Sundries

Cumberland Sausages with Onion Gravy	£13.40
Chefs' Homemade Lasagne, and Garlic Bread	£13.90
Chefs' Homemade Chilli Con Carne served with Rice and Tortilla Chips	£13.90
Gammon Steak served with a Ring of Pineapple & Parsley Sauce	£14.95
Traditional Homemade Shepherd's Pie	£14.95
Traditional Homemade Cottage Pie	£14.95
Liver & Bacon in a Rich Red Wine Jus	£14.95
Pork Chops with a Grain Mustard Sauce.....	£14.95 G
Sausages with Mustard Mash & Red Onion Gravy	£14.95
Steak au Poivre.....	£15.90
Haggis, Neeps & Tatties	£15.80
Salt Beef with Pease Pudding.....	£16.10 G
Honey & Mustard Marinated Pork Loin served with a Brandy & Apple Jus	£16.10
Lamb Shank with Fresh Rosemary & Red Wine Reduction	£16.20
Cold Turkey, Beef & Ham with Garden Salad, New Potatoes, Coleslaw & Pickles	£16.40
Haggis, Neeps & Tatties with a Tot of Whisky	£16.40
Veal Chops with Sage & Creamy Squash Polenta	£17.80

Pies & Puddings

Traditional Chicken & Mushroom Pie	£14.95
Chicken, Sage & Chestnut Pie.....	£14.95
Turkey & Ham Pie	£14.95
Traditional Steak & Kidney Pie	£14.95
Traditional Steak & Kidney Pudding	£14.95
Classic Steak & Ale Pie	£14.95
Steak & Stilton Pie	£14.95
Lamb & Apricot Pie	£14.95

Stews & Casseroles

Sausage & Leek Casserole with Parsley Dumplings.....	£14.95
Lamb Stew with Mint.....	£14.95
Traditional Lamb Hotpot.....	£14.95
Duck with Toulouse Sausage Red Wine Casserole	£14.95
Classic Beef Casserole with Suet Dumplings	£14.95

Roast Meats

Roast Leg of Pork with Apple Sauce	£15.70
Roast Chicken with Chipolata Sausage & Stuffing	£15.70
Roast Turkey with Chipolata Sausage & Stuffing	£15.70
Roasted Gammon with Honey & Mustard Sauce	£15.70

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Roast Leg of Lamb with Mint Sauce	£16.10
Roast Topside of Beef with Yorkshire Pudding & Horseradish.....	£16.10
Slow Roast Rolled Saddle of Lamb Stuffed with Sausage meat and Rosemary.....	£18.50
A Trio of Turkey, Beef & Ham, Silver Served at Your Table.....	£18.50
Roast Rib of Beef with Yorkshire Pudding & Horseradish	£21.70

Poultry

Chicken Supreme with Chasseur OR White Wine & Mushroom Sauce.....	£14.50
Breast of Chicken Coq au Vin.....	£14.50
Chef's Homemade Chicken Kiev	£14.50
Chicken with a Parma Ham, Sage & Parmesan Crust	£16.10
Chicken with Sun Blushed Tomatoes, Cream Cheese and wrapped in Bacon.....	£16.10
Chefs' Homemade Hunters Chicken.....	£16.10
Lemon & Garlic Chicken	£16.40
Honey & Mustard Chicken	£16.40
Chicken stuffed with Herby Mascarpone	£16.40
Baked Teriyaki Chicken with Spring Onions.....	£16.40
Chorizo stuffed Chicken in a Spicy Tomato & Basil Sauce	£16.70
Parma wrapped Roasted Chicken in a Soy Sauce served with Mediterranean Vegetables	£17.80
Seared Duck Breasts with Honey, Soy & Ginger.....	£18.20

Vegetarian

Spinach & Ricotta Ravioli.....	£15.40
Wild Mushroom & Chestnut Cottage Pie	£15.40
Tomato & Goats Cheese Tart with Sweet Red Onion Marmalade	£15.40
Creamy Mushroom Stroganoff.....	£15.40
Vegetarian Shepherd's Pie with Sweet Potato Mash	£15.40
Roasted Mediterranean Vegetable Lasagne	£15.40
Chilli Bean Casserole with Herby Dumplings.....	£15.40

Seafood

Deep Fried Scampi, Hand-Cut Chips and Petit Pois.....	£13.90
Chefs' Creamy Mixed Fish Pie.....	£14.95
Grilled Salmon with a Lemon & Dill Sauce	£15.70
Roast Salmon with Pesto Sauce & Beetroot Slaw.....	£17.40
Poached Salmon with Salsa Verde.....	£17.40
Tomato & Thyme Cod.....	£17.80
Grilled Cod served with a Parsley Salsa Verde	£18.55
Sea Bass Fillets served with a Zingy Lime, Coriander & Chilli dressing	£18.80

VIP Selection

Herb Crusted Rack of Lamb	MARKET PRICE
5oz Fillet Beef Wellington.....	£19.45
Peppered Fillet Steak.....	£21.40
Fillet of Beef with Chilli, Lemon & Cumin Rub	£21.40
7oz Sirloin Steak with Creamy Peppercorn Sauce.....	£21.70
Mixed Grill Sausage, Gammon, Rump Steak & Black Pudding	£21.70

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DESSERTS

Pastries, Pies & Puddings

Creamy Homemade Rice Pudding with Strawberry Jam.....	£5.15
Bread & Butter Pudding with Custard	£5.15
Blueberry & Lemon Bread Pudding	£5.15
Christmas pudding with Brandy Cream	£5.30
Sticky Toffee Pudding & Custard	£5.30
Banoffee Pie & Cream.....	£5.30
Syrup Sponge & Custard	£5.30
Key Lime Pie	£5.80
Apple Pie with Custard	£6.70
Spotted Dick & Custard	£6.70
Apple Strudel with Cream	£6.70
Lemon Meringue Pie & Cream	£6.70
Summer Fruit Pudding & Cream.....	£6.70

Cakes & Tarts

Apricot & Vanilla Tartlets.....	£5.80
Strawberry Tartlets with Whipped Cream & a Mango Puree	£5.80
Apple & Vanilla Tart	£5.80
Strawberry Cheesecake & Cream	£6.70
Belgium Chocolate and Orange Tart & Cream	£6.70
Rich Chocolate Fudge Cake with Rossi's Ice Cream	£6.70
Profiteroles with Warm Chocolate Sauce	£6.70
Chocolate and Pistachio Cheesecake with Chantilly Cream	£7.10
Mango & Passionfruit Cheesecake.....	£7.20

Brûlées

Vanilla Crème Brûlée	£5.15 G
Passionfruit Brûlée	£5.30
Raspberry Crème Brûlée	£5.30 G

Sundries

Caramel Waffle with Rossi's Ice Cream.....	£5.15
Fresh Fruit Salad and Rossi's Ice Cream	£5.15 G
Individual Strawberry Pavlova.....	£5.15
Hot Cherries and Rossi's Ice Cream	£5.15 G
Peach Melba	£5.15
Eton Mess	£5.15
Lemon Possett with Ginger Biscuit	£5.30
Pears in Mead with Rossi's Ice Cream	£5.30 G
Strawberry Mousse with Shortbread Biscuit	£5.30
Apple and Blackberry Crumble & Custard	£5.30
Crepes Suzette & Rossi's Ice Cream.....	£5.60
Traditional Banana Split.....	£5.60

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Cherry Chocolate Mousse.....	£5.60
Hazelnut & Summer Berry Roulade.....	£5.80
Fresh Peaches baked in Masala with Mascarpone Cream	£5.80
Warm Poached Pears in Red Wine Syrup with Rossi's Ice Cream.....	£6.70 G
Traditional English Sherry Trifle	£6.95
Trio of Mini Desserts.....	£6.95
Summer Fruits Roulade & Cream.....	£6.95
Classic Italian Tiramisu	£7.10

ICE CREAMS

Choice of 2

Raspberry Ripple	£4.40
Mint.....	£4.40
Toffee	£4.40
Pistachio.....	£4.40
Chocolate	£4.40
Vanilla.....	£4.40

OPTIONAL EXTRAS

Traditional English Cheese Board with Savoury Biscuits	£3.10
European Cheese Board with Savoury Biscuits, Fresh Fruit and Dried Fruit & Nuts	£6.40

All prices are inclusive of a bread roll and butter, after dinner tea, coffee & mints and VAT.

Final numbers of diners must be confirmed no later than 2 weeks before your function.

Please do not hesitate to contact us with any queries!

*** CHILDREN'S MENU**

Choose one starter, one main and one dessert to create your Children's Menu

(ALL YOUR GUESTS MUST HAVE THE SAME CHOICE FOR EACH COURSE)

£12.10 per Child

STARTERS

Tomato Soup

Cheesy Garlic Bread

Melon Balls

MAIN COURSES

Main Courses are served with chips and baked beans or peas + a Fruit Shoot

Macaroni Cheese

Lasagne

Chicken Nuggets OR Fish Fingers OR Sausages

DESSERTS

Vanilla Ice Cream with Chocolate sauce

Slices of Fresh Fruit with Strawberry OR Chocolate Dipping Sauce

* Price Applies to Children under 12

Dietary requirements such as food allergies will be catered for, please instruct beforehand

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BUFFET MENUS

Finger Buffet Menus

7 items £13.00 per person | 9 items £16.30 per person

Plaice Goujons with Tartare Sauce
Tomato, Fresh Basil & Mozzarella Pizza
Baked Mini Potato Jackets
Mini Yorkshire Puddings stuffed with Roast Beef
Cajun Spiced Chicken Bites
Coconut Breaded Chicken Fingers
Honey, Mustard & Sesame Cocktail Sausages
Bridge Rolls with Assorted Fillings
Mini Vegetable Samosas
Mini Vegetable Spring Rolls
Traditional Baked Lamb Kofta
Vegetarian Salad Wraps with Sour Cream
Mini Thai Fish Won Tons
Moroccan Spiced Lamb Kebab
Crispy Duck Spring Rolls
Crudities and Dips
King Prawns wrapped in Filo Pastry
Mini Bagels with Smoked Salmon
Tuna and Sweetcorn Mini Wraps

Buffet Centre Pieces (serve 40 people)

Whole Dressed Salmon	£114.00
Cold Meat Platter with Beef, Ham and Turkey	£67.60
Seafood Platter	£78.00
Cheeseboard	£52.00

Dessert Buffet

Please select 1 item £6.00 per person

Fresh Fruit Salad & Pouring Cream
A Selection of Gateaux
Apple & Blackberry Crumble served with Custard
Traditional Sherry Trifle
A Selection of Cheesecake & Cream
Mini Dessert Platter – Lemon Posset, Profiteroles, Chocolate Brownies & Strawberry Pavlova

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Hot Fork Buffet Menu

Please select three items £13.00 per person

Thai Green Chicken Curry with Coconut Milk & Lemon Grass
Traditional Deep Dish Lasagne with Garlic Bread
Traditional Oven Baked Coq au Vin
Hungarian Beef Goulash
Vegetarian Ravioli V
Poached Salmon Steak with a Pesto & Sun Blushed Tomato Dressing
Butternut Squash Risotto with Spring Onion & Rosemary V

All Served with a selection of chef's seasonal side dishes

Barbeque Menu

£14.50 per person

Chefs Homemade Burger in a Seeded Bun (available without or without cheese)
BBQ Chicken Drumsticks
Sausage in a Roll
Vegetable Kebabs

Optional Extras

Minted Lamb Cutlets	£3.10 per person
Marinated Chicken Breast	£2.60 per person
Halloumi Kebabs	£2.10 per person
Baked Jacket Potatoes	£1.05 per person
French Stick & Butter	£0.55 per person
Fried Onions	£0.45 per person

All served with Side Salad, Homemade Coleslaw and Potato & Chive Salad

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AFTERNOON TEA

£15.55 per person

Why not add a glass of bubbly for an extra £4.40 per person?

Chefs Homemade Scones served with Clotted Cream & Jam
Plain & Fruit

A Selection of Assorted Finger Sandwiches

Smoked Salmon & Cream Cheese

Cheese & Tomato

Roast Beef & Horseradish

Ham & Mustard

Egg & Cress

Cucumber

A Selection of Mini Cakes

Chocolate Brownies

Lemon Drizzle

Mini Fruit Tarts

Macaroons

2 Servings of Tea & Coffee



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Arrival Drinks and Wine

Prices are per glass unless otherwise stated

Champagne	£5.60
Sparkling Wine	£4.40
Bucks Fizz	£3.90
Pimm's and Lemonade	£3.20
House Red/White/Rosé Wine	£3.10
Liqueur's from	£2.40
Corkage	£8.75 Table Wine
Corkage	£10.80 Champagne
½ Bottle of House Wine	£7.80

SUNDAY CARVERY – OPEN TO THE PUBLIC – BOOKING REQUIRED

Available every Sunday, sittings from 12:30 until 14:00; perfect for relaxing family gatherings

2 courses £11.95 3 courses £14.95, inclusive of tea or coffee
(THESE PRICES **DO NOT** APPLY TO PRIVATE CARVERIES)



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APPENDIX 1

<p>MAIN COURSE CHARGES ARE INCLUSIVE OF 1 VEGETABLE & 1 POTATO CHOICE (ORGANISER TO CHOOSE, ALL DINERS HAVE THE SAME)</p> <p>VEGETABLES: Extra Vegetable items are priced at £2.00 per selection</p>	
<p>Mixed Peas & Carrots Medley of Seasonal Vegetables Medley of Roasted Root Vegetables Sauté Leeks Roasted Parsnips Buttered Cabbage Cauliflower Cheese Top'n'Tailed Fine Green Beans Carrots Broccoli Petit Pois</p>	<p>Buttered New Potatoes Crushed New Potatoes with Red Onion & Garlic Roast Potatoes Sauté Potatoes Lyonnaise Potatoes Parmentier Potatoes Chips Curried Potato & Vegetables</p>

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Frequently Asked Questions

At Saxon Hall we always endeavour to anticipate and satisfy our customers' needs. With that goal in mind, we've compiled a list of frequently asked questions. If you do not find an answer to your question here please contact us.

Do You Have Accommodation?

We do not have accommodation on site, however there are hotels nearby, for example there is a Holiday Inn and a Premier Inn within close proximity.

How Do I Confirm My Booking?

Bookings are only confirmed with written confirmation and a deposit.

Can I Bring My Own Food & Drink?

Saxon Hall provides all catering and beverages. Therefore no food and drink can be brought in for your event, the only exception to this is a celebration cake (Saxon Hall do not provide cake stands or cake knives).

Do You Have A Resident DJ or Can I Provide My Own?

Yes we have used and recommend Eternity Events (formerly known as Groovy Tunes) since our inception, however you can bring your own DJ as long as they carry full public liability insurance and P.A.T. tested equipment (certificate to be inspected prior to function). Eternity Events can be contacted on 01268 784020/07900 627243 or at www.eternityeventsessex.co.uk. If live acts are more 'your thing' we have also had good feedback about Back 2 Bizniz, who can be reached on 07988 972602 or 01702 258123.

Can You Recommend Any Suppliers or Services I May Need For My Event?

We have many suppliers/service providers that we recommend, please see below for a few suggestions:

The Flower Basket of Rochford at www.theflowerbasket519.co.uk

Out of the Earth Bespoke Florist at www.outoftheearth.co.uk or on 01702 619555

L & S Chair Covers and Balloon Events on 01702 295495

Professional Toastmaster, David Mills, on 07968 696372 or at www.toastmasterdavidmills.co.uk

Ruth Knight Photography at www.ruthknight.com or on 01702 479755/07773 116882

Just let us know what you are looking for and we will endeavour to help.

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