



### **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, however it is your celebration so please don't hesitate to discuss any of your requirements with our **Events Coordinator Gemma on 01702 545554.** 



### Tailor Your Own Price List 2021/2022

\*Please select ONE option per course

**V**=Suitable for Vegetarians **G**=Gluten Free

If you require more information on allergens please ask a member of staff

### \*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**

Soune & Salade

Soups & Salads	
Chef's Home Made Soup of the Day	£4.80
Named Soup	£5.10
Egg Mayonnaise with Mixed Salad	£5.50 v/G
Crayfish & Prawn Salad	£7.60
Caesar Salad with Chicken, Bacon & Croutons	£7.70
Duck & Orange Salad	£8.70
Rocket, Smoked Salmon, Asparagus & Parmesan Salad	<b>£8.80</b> <sub>G</sub>
Meat & Poultry Italian Herb Chicken Fingers served with Mayonnaise	
Stuffed Potato Skins with Cheese & Bacon served with BBQ Sauce	£7.10
Chef's Homemade Pâté with Side Salad and Melba toast	
Pâté Stuffed Mushrooms Served with Aioli Dip	£7.10
Chef's Choice of Mixed Hors D'oeuvres	<b>£7.70</b> g
Haggis, Neeps & Tatties	£9.80
Seafood  Egg Mayonnaise with Flaked Poached Salmon  Smoked Mackerel Fillet with Horseradish Cream  Traditional Prawn Cocktail with Marie Rose Sauce  Devilled Whitebait with Lemon Wedges  Salmon & Spinach Fishcakes  Plaice Goujons with Tartare Sauce  Wild Scottish Smoked Salmon served with Baby Leaves & Herb Croutons	£7.10 G £7.70 G £7.70 £7.70
Vegetarian         Fan of Melon with Fruit Coulis         Beef Tomato, Mozzarella & Basil Salad         Deep Fried Garlic Mushrooms with a Spicy Dipping Sauce.         Halloumi Fries with Sweet Chilli Dip         Creamy Mushroom Bruschetta.	£5.50 v/g £5.50 v £5.90 v

TEL: 01702 545554

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Trio of Melon Balls with Ruby Port	£6.00 v
Deep Fried Brie Wedges with Cranberry Sauce	
Sorbet Course	£3 50



### **MAIN COURSES**

All prices include a choice of one potato and one vegetable, extra vegetable items are priced at £2.10 per item (see Appendix 1)

Sundries Cumberland Sausages with Onion Gravy	£14.70 £15.85 £15.85 £15.85 £15.85 £16.75 £17.10 £17.10 £17.10 £17.40
Pies & Puddings Chicken, Sage & Chestnut Pie Traditional Steak & Kidney Pudding. Classic Steak & Ale Pie Steak & Stilton Pie Lamb & Apricot Pie	£15.85 £15.85 £15.85
Stews & Casseroles Traditional Lamb Hotpot Duck with Toulouse Sausage Red Wine Casserole Classic Beef Casserole with Suet Dumplings Braised Steak au Poivre Casserole	£15.85
Roast Meats Roast Chicken with Chipolata Sausage & Stuffing Roast Turkey with Chipolata Sausage & Stuffing Roasted Gammon with Honey & Mustard Sauce Roast Leg of Lamb with Mint Sauce Roast Topside of Beef with Yorkshire Pudding & Horseradish Slow Roast Rolled Saddle of Lamb Stuffed with Sausage meat and Rosemary A Trio of Turkey, Beef & Ham Roast Rib of Beef with Yorkshire Pudding & Horseradish	£16.60 £16.60 £17.10 £17.10 £19.60

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Poultry	
Chicken Supreme with White Wine & Mushroom Sauce	
Breast of Chicken Coq au Vin	
Chef's Homemade Chicken Kiev	
Chicken with a Parma Ham, Sage & Parmesan Crust	
Chicken with Sun Blushed Tomatoes, Cream Cheese and wrapped in Bacon. Chefs' Homemade Hunters Chicken	
Lemon & Garlic Chicken	
Honey & Mustard Chicken	
Duck Breasts with a Plum Sauce	
2 2 3 2 2 2 2 3 3 3 4 7 4 7 4 7 7 4 7 7 7 7 7 7 7 7 7	
<u>Vegetarian</u>	
Spinach & Ricotta Ravioli	
Tomato & Goats Cheese Tart with Sweet Red Onion Marmalade	
Creamy Mushroom Stroganoff	
Vegetarian Shepherd's Pie with Sweet Potato Mash	
Roasted Mediterranean Vegetable Lasagne  Sweet Potato, Chickpea & Spinach Curry	
Sweet Fotato, Chickpea & Spinach Curry	210.50
Seafood   Description   Descri	64.4.70
Deep Fried Scampi, Hand-Cut Chips and Petit Pois	
Chefs' Creamy Mixed Fish Pie	
Cod served with a Parsley Sauce	
Sea Bass Fillets served with Ratatouille & Basil	
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VIP Selection	620.55
Soz Fillet Beef Wellington	
Fillet of Beef	
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### **DESSERTS**

Pastries, Pies & PuddingsCreamy Homemade Rice Pudding with Strawberry Jam£5.50Bread & Butter Pudding with Custard£5.50Christmas pudding with Brandy Cream£5.60Sticky Toffee Pudding & Custard£5.60Banoffee Pie & Cream£5.60Syrup Sponge & Custard£5.60Apple Pie with Custard£7.10Spotted Dick & Custard£7.10Apple Strudel with Cream£7.10Lemon Meringue Pie & Cream£7.10Summer Fruit Pudding & Cream£7.10
Cakes & TartsJam Roly Poly£5.50Warm Chocolate Brownie & Ice Cream£5.60Mango & Passionfruit Cheesecake£7.10Strawberry Cheesecake & Cream£7.10Belgium Chocolate and Orange Tart & Cream£7.10Rich Chocolate Fudge Cake with Rossi's Ice Cream£7.10Profiteroles with Warm Chocolate Sauce£7.10Chocolate and Pistachio Cheesecake with Chantilly Cream£7.50
BrûléesVanilla Crème Brûlée£5.50 GWhite Chocolate & Raspberry Brûlée£5.50Raspberry Crème Brûlée£5.60 G
SundriesCaramel Waffle with Rossi's Ice Cream£5.50Fresh Fruit Salad and Rossi's Ice Cream£5.50Individual Strawberry Meringue Nest£5.50Hot Cherries and Rossi's Ice Cream£5.50Peach Melba£5.50Eton Mess£5.50Lemon Possett with Ginger Biscuit£5.60Pears in Mead with Rossi's Ice Cream£5.60Strawberry Mousse with Shortbread Biscuit£5.60Apple and Blackberry Crumble & Custard£5.60Rhubarb Crumble£5.90

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Crepes Suzette & Rossi's Ice Cream	. £5.90
OPTIONAL EXTRAS	
Traditional English Cheese Board with Savoury Biscuits	. £3.30

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

Final number 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

### Please choose ONE option from each course to create your Children's Menu

ALL YOUR GUESTS MUST HAVE THE SAME CHOICE FOR EACH COURSE £12.80 per child

### **STARTERS**

Cheesy Garlic Bread Melon Balls

### **MAIN COURSES**

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

Chicken Nuggets Fish Fingers Sausages

### **DESSERTS**

Vanilla Ice Cream with Chocolate sauce

Slices of Fresh Fruit with Strawberry OR Chocolate Dipping Sauce

\* Price applies to children under 12 only

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

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#### **BUFFET MENUS**

Catering for at least 80% of guests is required

# Finger Buffet Menus 7 items £13.80 per person | 9 items £17.30 per person

Plaice Goujons with Tartare Sauce Vegetarian Pizza Baked Mini Potato Jackets Mini Yorkshire Puddings stuffed with Roast Beef Honey, Mustard & Sesame Cocktail Sausages Sandwiches or Bridge Rolls with Assorted Fillings Chicken Goujons with a BBQ Dip Mozzarella Sticks with a BBQ Dip Mini Quiches Onion Rings Mini Deep Fried Brie with Cranberry Sauce Tortilla Chips with a Tomato Salsa Spicy Chicken Wings with a BBQ Sauce Pepperoni Basil Tomato Puffs Mini Vegetable Spring Rolls Crudities and Dips King Prawns wrapped in Filo Pastry Mini Bagels with Smoked Salmon Asparagus & Prosciutto Puff Pastry Bundles

### **Buffet Centre Pieces** (serve 40 people)

Whole Dressed Salmon	£120.80
Cold Meat Platter with Beef, Ham and Turkey	£71.70
Seafood Platter	
Cheeseboard	£55.10
Fruit Platter	£45.00

### Dessert Buffet Please select 1 item, £6.40 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 – Crème Brûlée, Chocolate Brownies & Strawberry Meringue Nest

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### Hot Fork Buffet Menu Please select three items, £13.80 per person

Lamb Rogan Josh with Rice & Mini Naan Bread
Lasagne with Garlic Bread
Smothered Chicken: Chicken, Bacon, BBQ Sauce & Cheese
Sweet & Sour Chicken with Rice & Prawn Crackers
Beef Bourguignon
Poached Salmon Steak with a Pesto & Sun Blushed Tomato Dressing
Vegetarian Lasagne with Garlic Bread v
Mushroom Stroganoff v
Jacket Potato & Fillings served with Coleslaw & Salad: Cheese, Beans, Chilli or Tuna

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

### Barbeque Menu £15.40 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	£3.30 per person
Marinated Chicken Breast	
Halloumi Kebabs	
Baked Jacket Potatoes	
French Stick & Butter	
Fried Onions	

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

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## Afternoon Tea

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

### £16.50 per person

### **Two Scones**

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

### **Six Finger Sandwiches**

A Variety of Assorted Finger Sandwiches:

Smoked Salmon & Cream Cheese Cheese & Tomato Roast Beef & Horseradish Ham & Mustard Egg & Cress Cucumber

### **Four Sweet Treats**

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	
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 £13.00 | 3 courses £16.00, inclusive of tea or coffee



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### **APPENDIX 1**

# MAIN COURSE CHARGES ARE INCLUSIVE OF 1 VEGETABLE & 1 POTATO CHOICE (ORGANISER TO CHOOSE, ALL DINERS HAVE THE SAME)

### VEGETABLES: Extra Vegetable items are priced at £2.10 per selection

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

**Buttered New Potatoes** 

Crushed New Potatoes with Red Onion &

Garlic

**Roast Potatoes** 

Sauté Potatoes

Lyonnaise Potatoes

Parmentier Potatoes

Chips

Curried Potato & Vegetables

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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 <a href="https://www.eternityeventsessex.co.uk">www.eternityeventsessex.co.uk</a>. 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 <u>www.theflowerbasket519.co.uk</u>
- Out of the Earth Bespoke Florist at <u>www.outoftheearth.co.uk</u> 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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