



# Events Brochure 2017



Keepmoat Stadium

Doncaster

DN4 5JW



## Our Food Ethos

We only use meat that is farm assured to UK welfare standards

We only use sustainable fish and seafood

We only use 100% free range fresh shell eggs

We use seasonal produce wherever possible

Our food is free from undesirable additives, Trans fats and GM ingredients

Our recipes are homemade wherever possible

We serve BELU mineral water. This ethical British water that gives all profits to Water Aid that funds water projects in developing countries

Please advise us if you have a specific dietary requirement so we can prepare something special just for you

Please note: we cannot guarantee that our menu dishes are free from seed or nut traces therefore please advise us if you suffer from an allergy



## Party Packages

### **Party Package 1 (minimum 90 people)**

- £12.95 per person
- Suite hire from 7.30pm until 1am, last orders at 12.30am
- DJ and Disco
- White Linen
- Your choice of Menu from “Light Bite” Section

### **Party Package 2 (minimum 90 people)**

- £14.95 per person
- Suite hire from 7.30pm until 1am, last orders at 12.30am
- DJ and Disco
- White Linen
- Finger Buffet Menu

### **Party Package 3 (minimum 90 people)**

- £17.95 per person
- Suite hire from 7.30pm until 1am, last orders at 12.30am
- DJ and Disco
- White Linen
- Fork Buffet Menu

Minimum Numbers of 90 would apply for a package to be taken.  
Additional room hire fee would apply if a package is not taken.

*All of the prices quoted above are inclusive of VAT.*

## Light Bites

Should you not want to opt for a full finger buffet or sit down meal these options would be perfect. If there is something you would like that is not on this menu, please let us know and we will put together a menu specifically for you.

All of the following options are included in Party Package 1 but individual prices can be seen next to each item should you wish order separately.

- Pulled pork roll, apple sauce & crackling £6.95 per person
- Sandwiches & wedges, garlic mayonnaise £6.95 per person
- Soup, sandwiches & fruit £7.50 per person
- Pie & Peas served with Wedges and Gravy £8.95 per person
- Crispy coated chicken with hand cut chips £7.95 per person

*\*Please note that the prices above are inclusive of VAT, a small room hire charge may be incurred when a light bite menu is taken.*

## Finger Buffet Menu

Our Finger Buffet Menu is included in Party Package 2 but if you would like to order this separately it is charged at £11.95 per person.

**Please select 6 items:**

- Selection of sandwiches
- Cajun spiced chicken skewers
- Hand cut jacket potato wedges, sea salt, cracked black pepper with dips
- Beer battered fresh market fish goujons with homemade tartar sauce
- Mini vegetable spring rolls (v)
- Red onion, rocket & Wensleydale cheese tart (v)
- Mini toad in the holes with local favourite Henderson's relish dipping sauce
- Spiced lamb skewers serve with a cool mint raita
- Handmade pork sausage rolls
- Chicken drumsticks marinated in Tikka spices
- Yorkshire blue cheese & spring onion tarts (v)
- Tiger prawns with coriander & mint salt rub
  
- Mini baileys brulees, biscotti biscuits
- Mini lemon tarts with raspberry cream
- Mini chocolate brownies with a praline cream sauce

*Please note that the price above is inclusive of VAT, a small room hire charge may be incurred when our Finger Buffet Menu is taken.*

## Fork Buffet Menu

Our Fork Buffet Menu is included in Party Package 3 but if you would like to order this separately it is charged at £15.95 per person.

**Please select 2 main courses and 1 dessert to be served for all:**

- Traditional Lasagne, Garlic & Herb Ciabatta and buttered new potatoes
  - Homemade shepherd's pie roasted root vegetables
  - Meat & Potato Pie, Topped with Short crust Pastry with glazed carrots & courgettes
  - Cumberland ring , Creamy Mash, minted Peas & Onion rings
  - Mild chicken curry, Braised Onion Rice & Naan Bread
  - Beer Battered Fresh Market Fish, Homemade Chips, Mushy Peas & Tartar Sauce
  - Beef Casserole with Yorkshire pudding, swede & carrot puree
  - Butternut squash & sage risotto cake, woodland mushrooms & grain mustard sauce (v)
  - Roast aubergine stuffed with Moroccan spiced cous cous (v)
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- Bakewell Tart & Lashings of custard
  - Apple & berry crumble & Custard
  - Lemon Posset & Ginger Biscuit
  - Treacle Tart & vanilla ice cream
  - Chocolate & orange pot with rosemary biscotti
  - Fresh Fruit Salad and pouring cream

Tea & Coffee can be added at £1.95 per person

*Please note that the prices above are inclusive of VAT, a small room hire charge may be incurred when our Fork Buffet Menu is taken.*

## Carvery Menu

Our carvery menus are charged at £20.00 per person and we have two delicious menu options for you to choose from.

### **Carvery Menu 1:**

Traditional Roast Turkey, Sage & Onion, Chipolata Sausage & Cranberry Sauce

Or

Honey & mustard roasted bacon loin, cider gravy

With

Roast potatoes, seasonal vegetables & Yorkshire Puddings

\*\*\*

Homemade Apple & Berry Crumble Tart with Vanilla Bean Custard

\*\*\*

Freshly brewed coffee

### **Carvery Menu 2:**

Traditional Roast Beef & Yorkshire Pudding

Or

Roast pork, apple sauce, sage & onion

With

Roast potatoes, seasonal vegetables and Yorkshire Puddings

\*\*\*

Treacle Sponge & Custard

\*\*\*

Freshly brewed coffee

*Please note that the price above is inclusive of VAT, a small room hire charge may be incurred when a Carvery Menu is taken.*

## Canapés

What better way to start your event than with a selection of delicate canapés to impress your guests. Our selection of warm & cold canapés are all home made with the freshest ingredients.

**£5.95 per person**

Selection of the following:-

- Smoked salmon & cream cheese, savoury pancake
- Yorkshire blue & leek tarts (v)
- Roast tomato & basil crispy risotto balls (v)
- Slow braised beef with mini Yorkshire pudding
- Mini fish & chip cones
- Chicken liver pate & red onion marmalade

*Please note that a small room hire charge may be incurred when canapés are chosen without a sit down meal.*



## Banqueting Menus

If you would prefer to have a sit down three course meal we have a selection of set menus to impress your guests. We are more than happy for you to suggest alternative menu ideas and we can put together a bespoke menu just for you.

### **Banqueting Menu 1 £20.00 per person:**

Please choose one starter, main and dessert to combine for your three course menu

(for catering numbers of 100 and over this price will be reduced to £18.00 pp)

#### **Starters:**

- Roast tomato & basil soup, parmesan & Paprika straw
- Vegetable soup with herb croutons (v)
- Chicken pate with plum & ginger chutney
- Crispy coated pork salad with homemade pickles

#### **Mains:**

- Homemade Steak & ale pie, Rosemary & black pepper dusted roast potatoes & peas
- Lemon & thyme roasted Chicken, fondant potato & seasonal vegetables with pink peppercorn gravy
- Herb crusted pork loin, crushed new & seasonal vegetables with cider gravy
- Herb roasted chicken, Henderson's relish flavoured gravy, mushroom and button onion, buttered fondant potato, glazed carrots and courgettes
- Slow braised beef, buttered fondant potato & greens (supplement of £2.50)

#### **Desserts:**

- Double chocolate brownie with praline cream
- Treacle sponge & custard
- Lemon posset with meringue & jelly
- Glazed lemon tart, crisp lemon wafer, raspberry cream

The three course menu will also be followed by tea and coffee included within the price.

**Banqueting Menu 2 £22.00 per person:**

Salmon & parsley Ballantine, pickled cucumber & dill salad, homemade salad cream

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'Duo of pork' Seared loin of pork, braised pork pie, crushed new potatoes with sage & capers, buttered green beans

\*\*\*

Bailey's crème, sugared shortbread biscuits

\*\*\*

Freshly brewed coffee

\*\*\*

Homemade fudge

*Please note that the prices above are inclusive of VAT, a small room hire charge may be incurred when a Banqueting Menu is taken.*

**Banqueting Menu 3 £24.00 per person:**

Ham hock & apricot terrine with homemade piccalilli

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Braised lamb leg steak, dauphinoise potatoes, sweet & sour red cabbage, mint infused gravy

\*\*\*

Double chocolate brownie, praline dusted vanilla ice cream

\*\*\*

Freshly brewed coffee

\*\*\*

Handmade chocolates

**Banqueting Menu 4 £25.00 per person**

Confit chicken salad, roasted tomato, Henderson's relish syrup & pea shoots

\*\*\*

Slow braised Yorkshire beef, horseradish potato cake, swede & carrot mash, red wine gravy

\*\*\*

French apple tart with blackcurrant sorbet

\*\*\*

Freshly brewed coffee

\*\*\*

Mini sweet selection

*Please note that the prices above are inclusive of VAT, a small room hire charge may be incurred when a Banqueting Menu is taken.*

## Special Dietary Requirements

Centerplate have over 45 years' experience within the hospitality and events sector, this is reflected in our operational team's ability to cater for all special dietary needs. Let us know what it is you require and our head chef will endeavour to create a specialist dish for your event.

Please note we cannot guarantee that our menu dishes are free from seed or nut traces therefore please advise us if you suffer from an allergy.

### **Vegetarian options:**

- Yorkshire blue & spinach roulade, tomato & pepper stew
- Goat's cheese & mushroom tart, with grain mustard cream reduction
- Cheeses bon bons, five bean tomato stew, rocket & fennel salad
- Spiced chick pea curry, cauliflower fritters
- Butternut squash & sage risotto cake with chargrilled vegetables

### **Gluten Free and Vegan Options:**

- Chargrilled polenta with Wild Mushroom ragout
- Oven roasted tower of Mediterranean vegetables with tomato and basil sauce
- Roast red pepper stuffed with savoury rice