



WESTON PARK

Dinner Menus

Weston Park is situated on the Staffordshire/Shropshire border and, as you would expect we take great care whilst compiling our menus to ensure we use only the finest ingredients, purchased where possible either locally through the Weston Park Food Partnership or from the Heart of England, on a daily basis. All our food is homemade and prepared by Weston's own brigade of chefs.

Should you prefer something other than the items listed please do not hesitate to contact us. We have a wide selection of special menus, ranging from fork buffet to canapés and much more. A selection of canapés to proceed your dinner can be found at the start of these menus. Additional courses are also available to extend your menu and these can be found on the last pages.

Finally, if you require something unique our Head Chef, Guy Day, and his team, would welcome the opportunity to create a menu especially for you.

Some of our dishes contain nuts, seeds and other allergens. There is a small risk that traces of these may be in other dishes or food served at Weston Park,

All supplementary charges are subject to VAT at the current rate.

~ Canapés ~
@ £10 per person

Please select six items for your canapés

Cold Selection

Duo of marinated salmon crème fraîche blinis
Goats cheese parfait croute (v)
Duck liver parfait with Sauterne jelly
Tartlette of crab with chives and horseradish
Smoked salmon parfait on toast
Oriental style marinated tiger prawn, tomato croute
Spiced vegetable tart with guacamole (v)
Smoked rabbit loin, balsamic molasses

Hot Selection

Five spiced duck brochette
Salmon rosti with pea purée
Warm onion and gruyere tart (v)
Wasabi tuna sticks
Gougere's, cheese profiteroles (v)
Quails egg and wild mushroom tart with hollandaise (v)
Tomato olive and feta tart (v)
Spicy aubergine samosa (v)
Deep fried goat's cheese with pepper coulis

~ Accompaniments ~

Oysters and mignonettes
£8 per person

Sevruga caviar and traditional accompaniments
£18.75 per person (4 gram)

Menu Selectors for Parties up to 30 Guests @ £55 per person

Appetisers

*Tartlet of oxtail, wild mushrooms
with truffle hollandaise*

*Smoked salmon parfait
with salmon caviar, lemon oil*

*Warm demi tasse of
wild mushroom soup with cep oil*

*Crab and coriander cake
lemon and chive, crème fraîche*

*Deep fried quails egg
with truffle mash, parmesan scrolls*

*Chilled vichyssoise
with crispy Wenlock Edge ham*

Starters

*Warm "Bradán rost" smoked salmon
with pea and horseradish purée,
lemon oil and mixed leaves*

*Crisp braised belly pork
with garlic marinated tiger prawns,
apple scented vinaigrette*

*Wild mushroom and chicken broth
with truffle tortellini*

*Beetroot marinated salmon gravadlax
with herb scented plum tomato jelly and
grain mustard crème fraîche*

*Terrine of ham hock and smoked chicken
with char grilled asparagus salad*

*Grilled shellfish marinated
with garlic and herbs with a boulibase sauce*

*Butternut squash and chilli soup
with fried vegetable wonton*

Main Courses

*Fillet of beef
on sauté spinach with a caramelised shallot tart,
honey glazed root vegetables, garlic mash and Madeira jus
(Supplement of £7.50 per person)*

*Breast of Gressingham duck
glazed with honey and five spice on
a stir fried vegetable julienne,
pak choy with an orange chilli soy sauce*

*Paupiette of lemon sole
stuffed with a prawn mousseline
served with pan fried broad beans, peas,
parsley potatoes and a bisque sauce*

*Seared Staffordshire lamb loin
on fennel and celeriac creamed casserole chateau potatoes,
minted mange tout and a red wine jus*

*Grilled guilt headed sea bream fillet
with char grilled marinated Mediterranean style vegetables,
herb croquette potato and a rich red wine sauce*

*Breast of free range chicken
on sauté baby spinach with a wild mushroom ragout,
turned buttered vegetables and cep oil*

Desserts

*Lemon meringue with pistachio ice cream,
lemon syrup and marinated blue berries*

*Warm apricot and ginger pudding
with citrus caramel and crème fraîche ice cream*

*Black Forest gateaux
with vanilla foam and cherry ice cream*

*Warm berry and vanilla tart
with Sauterne glaze and iced praline parfait*

*Manjari chocolate mille-feuille
with coffee bean ice cream*

*Caramelised rice pudding brûlée
with Calvados, poached prunes and biscotti*

*Assiette of desserts
Selection of 3 mini desserts per person
(Supplement of £5 per person)*

*Grand Assiette of desserts
Selection of 5 mini desserts per person
(Supplement of £10 per person)*

*Chef's Recommendation of Set Menus for Parties up to 30 guests
@ £55 per person*

Menu A

Celeriac and apple soup

---000---

*Lasagne of wild mushroom and asparagus
with a herb butter sauce*

---000---

*Breast of Gressingham duck
with caramelised shallot tatin,
sauté baby chateau potatoes, seasonal vegetables,
Sauterne and raisin sauce*

---000---

*Warm chocolate and cherry tart
with cherry ice cream*

Menu B

Herb gnocchi with tomato compote

---000---

*Warm chicken, rabbit and truffle sausage
on buttered leeks with a chive cream*

---000---

*Roast strip loin of beef
on sauté mange tout with
garlic pomme purée and a port jus*

---000---

*Iced pistachio parfait
with caramel wafers and glazed banana*

Menu C

*Pea and lemon soup
with mint froth*

---000---

*Glazed shallot and oxtail tart
with an oxtail jus*

---000---

*Grilled fillet of sea bass
on sauté vegetable ribbons with
spiced parsnip purée and saffron sauce*

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*Iced pear parfait coated in chocolate
with milk chocolate sauce*

*Chef's Recommendation of Set Menus for Parties up to 30 guests
@ £65 & £70 per person*

Menu D ~ £65 per person

Smoked salmon consommé

---000---

*Carpaccio of venison,
spiced red onion and orange chutney,
local ewes milk cheese scrolls*

---000---

*Rolled loin of lamb,
stuffed with sundried tomatoes and basil,
served with a shallot and Madeira jus*

---000---

Chef's pre dessert

---000---

*White chocolate and hazelnut torte
with hazelnut praline ice cream*

Menu E ~ £70 per person

*Roast lobster
with brandade croquet, shell fish vinaigrette*

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*Wild mushroom and duck liver pithivier
with cep cream sauce*

---000---

*Fillet of beef
with roast shallot, sauté spinach,
rösti potato and a port sauce*

---000---

*Warm vanilla strawberries
in arguani chocolate soup
with gianduja chocolate ice cream*

Chef's Recommendation of Set Menus for Parties over 30 Guests @ £55 per person

Appetisers

*Demi tasse of wild mushroom velouté
with truffle oil and rosemary foam*

*Quenelle of minted pea and crab
with chive oil*

Smoked chicken and quails egg salad

Cod and chorizo risotto croquette with aioli

*Parma ham and fig
with balsamic dressing*

*Jellied tomato press
with salmon gravadlax*

Main Courses

*Saddle of local lamb
with a herb mousse, minted mange tout,
garlic mash, confit tomato and balsamic jus*

*Roast loin of pork
stuffed with Calvados, prunes, caramelised shallot,
honey glazed root vegetables and dauphinoise potatoes*

*Breast of maize fed chicken
with grilled asparagus spears, lemon crushed potatoes
and herb cream sauce*

*Fillet of beef,
baby spinach with wild mushroom sauce,
butter turned seasonal vegetables
(Supplement of £7.50 per person)*

*Fillet of sea bass
with ratatouille vegetables, baby spinach,
tomato and bacon sauce*

*Grilled halibut
on pomme purée with seasonal vegetables,
a red wine sauce and herb butter*

Starters

*Spiced roast parsnip soup
with curry oil*

*Pressed terrine of smoked salmon
with herb cream cheese, capers and lemon
with vierge dressing*

*Terrine of ham hock and smoked chicken
with wild mushrooms, truffle honey and dressed leaves*

*Marinated prawn cocktail with lemon,
roast garlic, coriander and parmesan,
aioli dressing and dill crout*

*Caramelised onion and mushroom tart
with smoked chicken and béarnaise*

*Duck liver and truffle parfait
with homemade brioche, balsamic dressing
and shiso salad*

Desserts

*Warm nut tart
with poached pear and hazelnut ice cream*

*White chocolate mousse
with dark chocolate sorbet tuille basket*

*Soft poached meringue
with seasonal fruit and raspberry sauce*

*Steamed ginger pudding
with stem ginger ice cream*

*Cinnamon pannacotta
with confit pineapple and biscotti*

*Assiette of desserts
Selection of 3 mini desserts per person
(Supplement of £5 per person)*

*Chef's Recommendation of Set Menus for Parties over 30 guests
@ £55 per person*

Menu A

*Cauliflower and smoked bacon soup
with cheese croutes*

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"Bradán Rost" smoked salmon Caesar salad

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*Breast of local free range chicken
with a wild mushroom and cep cream sauce*

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*Passion fruit mousse
with mango sorbet, passion fruit mallow
and orange syrup*

Menu B

Warm tomato and goat's cheese tart

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*Terrine of ham hock,
smoked chicken and confit duck
with pickled pear salad and shallot dressing*

---000---

*Roast strip loin of beef,
with celeriac dauphinoise, sauté vegetable panache,
a port and pepper sauce*

---000---

Traditional lemon tart with raspberry sorbet

Menu C

*Smoked haddock fish cakes
with chive sauce*

---000---

*Cream of wild mushroom soup
with smoked chicken*

---000---

*Roast pork loin
with garlic and thyme sausage,
braised cream cabbage,
turned roast potatoes and thyme jus*

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*Goats cheese parfait
with spiced pear, brioche crouton
and hazelnut oil*

Additional Menu Options

Ice Carvings for buffet display
Ice carvings are available from £100 each

Sorbet Course
Available at a supplement of £4.50 per person

Lime
Lemon and Vodka
Apple and Calvados
Tomato and Vodka
Champagne Granité

Intermediary Savoury Course

Baked egg with smoked salmon and leeks, cream sauce
£4.70 per person

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Sauté of wild mushrooms and soft parmesan polenta
£4.65 per person

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Fresh crab meat and mayonnaise, tomato compote
£5.10 per person

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Fillet of red snapper with Serrano ham and sage butter
£5.65 per person

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Beef carpaccio, parmesan shavings and truffle oil
£7 per person

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Tuna carpaccio, beetroot relish and sesame dressing
£6 per person

Pre Dessert Course

Mango sour with passion fruit sorbet
£4.75 per person

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Hot soufflé
£6 per person
(available for a maximum of 20 guests)

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Lemon floating island with pistachio
£5 per person

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Balsamic strawberry soup
£4.50 per person

Pre Dessert Savoury Course

English blue rarebit on apple bread
£5.25 per person

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Raviolo of brie with rocket salad
£5.50 per person

Cheese Course

Selection of English cheeses with walnut bread and chutney
£7.50 per person

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Ported stilton with port jelly, grapes and walnut bread
£7.50 per person