

PAYMENT AND CANCELLATION POLICY

The following Payment and Cancellation Policy will apply to your reservation.

From the time of making your reservation, your preferred date will be provisionally held for 3 weeks.

A non-refundable deposit of £15.00 per person is then required to secure the booking.

Approximately 3 weeks before the date of your function, a pro-forma invoice will be raised based on the number of guests known at that time. This invoice is payable 2 weeks prior to the date of your function.

Final confirmed numbers are required 48 hours before the date of your booking.

On the date of your reservation, a final invoice will be prepared based on your final number of guests with all monies already paid shown as a deposit and deducted from the balance.

Any outstanding charges will be payable on departure from the hotel.

All prices are inclusive of VAT.

Service charge is left to the discretion of the customer.

ALDERLEY EDGE HOTEL

CHESHIRE



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ALDERLEY EDGE HOTEL

CHESHIRE



PRIVATE DINING



PRIVATE DINING MENUS

we are delighted to present our private dining menus, using only the very best fresh produce from our local suppliers and farms. Fresh breads are baked daily and chocolates are handmade at the hotel.

Once you have looked over our delightful menus you need to choose one starter, one main course and one dessert. This is so the quality of service and presentation is absolutely perfect.

If a second course or a cheese course is required this can be arranged and the price will be altered accordingly. Please let us know if there are any vegetarians or persons with food allergies in your party, we will be more than happy to cater for them.

The menus are designed to give you the best possible quality, service and to make it easier for you to organise your celebration with us.

THESE MENUS ARE PERFECT FOR DINING FOR 10 PERSONS OR OVER.

WE HAVE AN EXTENSIVE WINE LIST TO COMPLEMENT YOUR CHOICE OF MENU.

STARTERS

Veloute of White Bean and Truffle, Parmesan and Parsley Beignet

Salad of Home-Smoked Gressingham Duck, Duck Rilette, Plum and Anise Chutney, Cheshire Watercress

Terrine of Oak-Smoked Salmon and Potato, Langoustine Fluid Gel, Scallop Taramasalata

Ballontine of Free Range Chicken and Wild Mushroom, Foie Gras Mousse, Compressed Apple and Truffle

Warm Tartlet of Asparagus and Cheshire Cheese, Spinach and Nutmeg Pesto, Aged Balsamic

Smooth Parfait of Chicken Livers, Spiced Wine Purée, Toasted Brioche, Smoked Raisins

Carpaccio of Marinated Aged Beef, Sweet and Sour Beetroot, Truffled Potato Salsa, Watercress

Wafers of Charantais Melon, Watermelon Salsa, "Apple Caviar," Spiced Honey

Maple Cured Cheshire Ham, Hot Goats Cheese and Parsley Fritter, Sweet Roasted Onion Purée

MAIN COURSES

£37.95 Dry Aged Beef Wellington, Black Truffle and Madeira Sauce

£36.50 Char Grilled Sirloin of Beef, Red Onion Marmalade, Fumet of Roasted Wild Mushroom

£35.75 Roasted Rack of Welsh Lamb Basted with Redcurrants, Garden Rosemary and Orange

£32.50 Free Range Chicken Supreme, Cheshire Pancetta and Garden Thyme Jus

£34.00 Loin of Cheshire Pork Served Simply with Crackling, Baked Apples and Sage

£33.50 Baked Marinated Salmon and Smoked Haddock "En Croute," Champagne Beurre Blanc

£36.50 Saddle of Welsh Lamb Stuffed with Oven Dried Tomato and Basil, Red Wine Jus

£33.95 Roasted Gressingham Duck Breast with Griottine Cherries and Garden Bay Leaf

£34.25 Baked Fillet of Seabass, Crab and Lobster Crushed Potatoes, Vine Tomato Butter

DESSERTS

Delice of Jivara Chocolate, Peanut Caramel Brittle, Cumin Syrup

Hot Passion Fruit Soufflé with its Own Jelly and Sorbet

North West Pudding Plate – Sticky Toffee Pudding, Manchester Tart, Hob Nob Biscuit Parfait

Roasted Pineapple Tarte Tatin, Cardamon Anglaise, Coconut Sorbet

Warm Tuscan Orange and Almond Cake, Dark Chocolate Parfait

Madagascan Vanilla Brulée, Textures of Apple and Blackberry

Apple and Muscovado Crumble Tartlet, Fromage Blanc Ice Cream

Roasted Strawberry and Champagne Delice, Sparkling Strawberry Compote, Sweet Basil Espuma

A Tasting of Local Artisan Cheese, Homebaked Biscuits



Freshly Ground Coffee and Petit Fours

SUITABLE FOR PRIVATE DINING, BANQUETING AND FOR PARTIES OF 10 OR MORE PERSONS.

SET MENU ONLY – ONE STARTER, ONE MAIN COURSE AND ONE DESSERT.

PRICES ARE BASED ON THE CHOICE OF MAIN COURSE AND INCLUDES YOUR STARTER, DESSERT AND COFFEE WITH PETIT FOURS.

VEGETARIAN MENU

£29.50

STARTERS

Wafers of Charantais Melon, Watermelon Salsa "Apple Caviar," Spiced Honey

Risotto of Wild Mushroom with Crispy Parmesan, Thyme Crostini, Parsley Oil

Warm Salad of Balsamic Roasted Beetroot, Buttered Young Spinach, Flavours of Orange and Marjoram

Cheese and Pommery Rarebit, Oven Dried Tomatoes, Smoked Onion Purée



MAIN COURSES

Delicate Herb and Truffle Potato Cake, Tagine of Butternut Squash, Sautéed Greens

Slow Baked Onion Stuffed with Rocket, Toasted Pinenut and Barrel Aged Feta Cheese

Cannelloni of Buffalo Mozzarella, Pumpkin and Spinach with a Sunflower Seed and Hazelnut Crust

Moroccan Style Vegetable Casserole, Chilli and Tomato Salsa, Coriander and Lime Cous-Cous

Spring Onion Potato Cake, Wild Mushrooms A La Crème, Roasted Young Leeks