

We have put together a collection of menus to satisfy most tastes and budgets, however if your favourite menu item is missing, please let my chef put together a unique menu for you.

Vale of Belvoir

Freshly prepared tomato and basil soup

Oak smoked salmon with mixed leaves, capers and lemon wedge

Fan of melon with parma ham

Wild mushroom and goat's cheese tart served on a herb salad

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Roast Loin of Pork with Apple sauce

Pan-fried salmon fillet served with wilted spinach and lemon cream

Baked chicken breast with asparagus and a whole grain mustard sauce

Wild mushroom and rocket risotto with a pesto dressing

Served with a selection of seasonal vegetables and potatoes

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Traditional apple pie and custard

Bitter chocolate mousse with crème fraiche dressing

Brandy snap basket filled with fresh fruit salad served with clotted cream

Selection of local cheeses, served with walnut bread, biscuits and homemade chutney

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Coffee and petit fours

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Rutland

Freshly prepared soup of the day

Classic Angel and Royal prawn cocktail with a marie rose sauce

Broccoli and stilton tartlet on dressed leaves with a balsamic dressing

Homemade chicken liver pate with melba toast and a red onion marmalade

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Breast of chicken stuffed with wild mushrooms and spinach

Scottish salmon fillet with a prawn and white wine sauce

Pancake cannelloni with spinach and goats cheese

Stuffed pork tenderloin with a honey and wholegrain mustard sauce

Served with a selection of seasonal vegetables and potatoes

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Chocolate bread and butter pudding served with vanilla ice cream

Classic lemon tart with a fruit coulis

Chocolate and hazelnut tart with chantilly cream

Rhubarb crumble with traditional custard

Selection of local cheeses served with walnut bread, biscuits and homemade chutney

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Coffee with petit fours

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Newton

Freshly prepared soup of the day

Smoked mackerel fillet with a horseradish cream

Cherry tomato and spinach tartlet on dressed leaves and a balsamic glaze

Oak smoked salmon with shallots, capers and lemon wedge

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Freshly roasted rib of beef served with a Yorkshire pudding, roast potatoes and gravy

Roast pork loin stuffed with sage and apricots

Cod loin with a tomato fondue and parmesan crust

Pancake cannelloni with spinach and a four cheese sauce

Chicken breast with asparagus tips and a white wine sauce

Served with a selection of seasonal vegetables and potatoes

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Apricot and almond tart served with toffee sauce

Meringue, Chantilly cream with summer berries and caramel

Lemon posset with homemade shortbread

Sticky toffee pudding with clotted cream ice cream

Selection of local cheeses served with walnut bread, biscuits and chutney

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Coffee with petit fours

Belton

Freshly prepared soup of the day

Avocado and prawn salad with a marie rose sauce

Chicken liver parfait served with a red onion marmalade and toasted brioche

Smoked haddock chowder

Field mushrooms stuffed with goats cheese and red onion

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Roast strip loin of beef served with Yorkshire pudding, roast potatoes and gravy

Braised lamb shank with a red wine and rosemary sauce

Poached cod loin with a pernod scented cream sauce

Wild mushroom ravioli with fresh parmesan

Breast of chicken wrapped in parma ham with a pesto dressing

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Chocolate and raspberry roulade served with tiramisu ice cream

Baileys and coffee mousse with dark chocolate shortbread

Blueberry and mascarpone cheese cake with a lemon cream

Apple tarte tatin served with a calvados ice cream

Selection of local cheeses served with walnut bread, biscuits and homemade chutney

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Coffee with petit fours

Angel buffet

Cherry tomato and spinach tartlet on dressed leaves with a balsamic glaze (v)

or

Angel and Royal prawn cocktail with a marie rose sauce

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Decorated whole poached salmon with prawns, cucumber and lemon

The following can be served hot or cold

Roast sirloin of English beef with creamed horseradish sauce

Honey baked ham with cloves and brown sugar

Roast turkey breast with an apricot compote

Asparagus, leek and Somerset brie quiche (v)

Mediterranean vegetable and mozzarella pasta bake (v)

Salad selection

Broccoli and almond, coleslaw, waldorf, rice and pepper, mushroom with garlic and olive oil, tomato and red onion, cucumber with yogurt, mixed leaves, minted new potatoes

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Classic lemon tart with raspberry coulis

or

Pavlova with summer berries and Chantilly cream

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Coffee and petit fours

(selection of one starter, three main dishes and one pudding)

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Evening buffets

**If you are intending to extend your wedding reception into the evening, inviting further Guests, we can offer the following selections
"Select any five items for £10.95 per person"**

Assorted cocktail sandwiches
Spicy chicken wings
Crispy potato skins with grated cheese and tabasco mayonnaise dip
Grilled skewer of Mediterranean vegetables with a spicy tomato mayonnaise
Whole roasted potatoes with garlic, bacon and herbs with a garlic mayonnaise dip
Mini spring rolls
Corn tortillas with homemade dips
BBQ belly port of ribs
Cocktail sausages
Sausage rolls
Cheese and tomato twists
Spinach and tomato lattice
Cherry tomato and mozzarella bruschetta

For each additional item please add £1.95

Alternatives

Bacon, sausage or egg baps **£4.95 per person**
With chips **£5.50**

BBQ's

Sausages, burgers, lamb koftas, chicken kebabs, salads, potato wedges or potato and breads
£15.95 per person

With desserts (cheesecake, gateau, mousse or fresh fruit salad)
£19.00 per person

Cheese Platter

Cheese selection, biscuits, celery, grapes and chutneys
£8.95 per person

Hog roast

Minimum of 50 people

Hog roast, bread, apple sauce, potato wedges and salads
£21.00person

Canapés and extensive BBQ menus are available upon request

Arrival drinks

Angel's punch	£14.00 per jug
Angels non alcoholic punch	£ 7.00 per jug
Pimms No 1 and lemonade	£12.00 per jug
Glass of red or white wine	£ 2.95 per glass (175ml)
Bottle of house red or white from	£13.95 per bottle
Orange juice	£ 1.10 per glass
Orange squash	£ 6.00 per jug
Bucks fizz (with champagne)	£ 5.95 per glass
Bucks fizz (with sparkling wine)	£ 3.95 per glass
Champagne	£5.95 per glass
Champagne	£38.50 per bottle
Rose champagne	£ 6.25 per glass
Rose champagne	£40.00 per bottle
Sparkling wine	£20.00 per bottle

(we suggest you work on 8 glasses to the jug)

Grand wedding for a Grand

Monday – Friday inclusive

The special offer of £1000.00 is inclusive of

The historic Kings Room
wedding ceremony room hire

Bucks fizz after the ceremony for 22 people

Three course wedding breakfast for 22 people

A glass of sparkling wine for the toast

A glass of house red or white per person

An evening reception and buffet for 35 people

Wedding breakfast menu

Chefs soup of the day

Fan of Melon with vanilla yoghurt
and toasted coconut

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Scottish salmon fillet with fresh garden vegetables
and potatoes

Chicken breast with a creamy leek sauce and
seasonal vegetables

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Fresh strawberries in brandy snap basket
with clotted cream

Chocolate marquise with raspberry coulis
and crème fraiche

Freshly brewed tea or coffee

(please select one dish from each course)

Evening buffet menu

Assorted sandwiches

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Cocktail sausage rolls

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Vegetarian lattice

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Quiche crumbed potato wedges

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Crudites with a selection of dips

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Chicken goujons

(please choose 5 of the above dishes)

Optional Extras

Evening disco - Further guests for the grand for grand wedding at £35 per person - further guests
For the evening buffet reception at £10.75 per person

Terms and Conditions of Business

Weddings, Functions and Banqueting

1. Provisional reservations will be held for seven days. Bookings not confirmed will automatically be released.
2. A booking is only confirmed on receipt of a letter of confirmation together with a suitable deposit as laid out below. This deposit is non-refundable unless the hotel is able to resell to another client for a similar value.
 - a. Wedding receptions £400.00
 - b. Banqueting and other events £300.00
3. Final details and full payment must be received at least eight weeks before the event. The hotel will accept reductions of up to 10% of numbers originally booked. The hotel will always charge a minimum of 90% of numbers originally booked.
4. Any extra charges incurred on the day must be settled on departure. The hotel reserves the right to add a credit charge of 2½% per month to overdue accounts.
5. The hotel strongly advised cancellation insurance, as all payments, once received are non-refundable except in the case of clause 2 above.
6. Accommodation reserved for weddings, functions and banqueting must be cancelled within the cancellation policy. All no-shows or late cancellations will be charged in full to the main account.

Conference Bookings

1. Unless otherwise agreed in writing, provisional bookings will be held for 14 days, after which they will be automatically released without notice.
2. A booking is only confirmed if supported in writing by the client with approved credit facilities, or if supported by a suitable deposit requested by the hotel.
3. Once confirmed the booking is subject to the cancellation, curtailment or reduction clauses below:
 - a. Final numbers are to be confirmed no less than seven days prior to the event. The hotel will accept a reduction of up to 10% of the numbers originally booked. The hotel will always charge a minimum of 90% of numbers originally booked.
 - b. In the event that the client has to cancel or curtail a booking, the hotel will charge a cancellation fee based on the following scale.
 - i. Over 6 months prior 25 per cent
 - ii. 4 – 6 months prior 50 per cent
 - iii. 1 – 3 months prior 75 per cent
 - iv. Less than 1 month prior 100 per cent
 - c. Conference delegates with bedroom bookings that do not stay for the confirmed number of nights will be charged regardless of circumstances.

Accommodation Bookings

1. An individual booking is only confirmed if supported by a deposit by the hotel or credit card "guarantee"
2. Company and Group bookings are only confirmed if supported in writing, with approved credit facilities or if supported by a suitable deposit requested by the hotel.
3. Individual bookings may normally be cancelled without penalty up until 12 noon on the day prior to arrival. Bookings cancelled after this time will be invoiced for one night's charges without notice. Group bookings may have a different policy, depending on numbers and details will be made known to the client at the time of booking.

Charges and Payment

1. Unless otherwise agreed in writing, all invoices are due on departure.
2. The hotel requires at least 14 days to set up a credit account and reserves the right to refuse credit or withdraw credit at any time without notice.
3. Credit accounts are due by the end of the month following invoice date. The hotel reserves the right to add a credit charge of 2½% per month to overdue accounts.
4. Should a deposit be required for any booking or event this will be detailed separately to the client. All deposits and pre-payments are non-refundable.

Coach Tours

There are separate and specific terms and conditions applicable to coach tours that are available on request.

General

1. Clients and their guests are required to conduct themselves in a reasonable manner at all times. Unruly clients and their guests will be evicted, with no refund of any monies paid.
2. The hotel reserves the right to hold any client liable for any loss or damage to the Angel and Royal Hotel's property, fixtures and fittings including items hired for their use. They may also be liable for injury to any person, including the Angel and Royal's staff, which arises from the client's actions.
3. Clients and their guests may not consume food or drink on the premises that has not been supplied by the hotel.
4. The hotel will not be liable for failure to provide, or delay in providing facilities or services as a result of events or matters outside the Hotel's control.
5. The hotel will take all reasonable steps to ensure that the requirements of each client are met. However, the hotel reserves the right to provide alternative services of at least comparable standard, at no extra cost to the client.