



STOKE PLACE

ESTABLISHED 1851



### **Dinner Dance Package**

#### Standard package @ £65.00 per person:

Lakeside and Ballroom room hire  
Glass of prosecco or soft drink alternative on arrival  
3 course meal  
DJ  
Dedicated Event Planner  
Complimentary Parking  
Complimentary Wifi

#### Premium package @ £85.00 per person:

Room hire  
Glass of prosecco or soft drink alternative on arrival  
3 canapés per person  
3 course meal  
Half bottle of house wine per person  
Fairy light wall and pillars  
DJ  
Dedicated Event Planner  
Complimentary Parking  
Complimentary Wifi

*Minimum numbers of 70 guests*



STOKE PLACE

REGENT STREET

## Private Dining Menu

*For 40 guests or more*

*Please select one set starter, main and dessert for all guests*

### **Starters**

Goats Curd

*Parsnip, coffee, hazelnut, pickled radish*

Beef Bresaola

*Truffle cream, pickled wild mushrooms, bitter leaves, parmesan*

Charred House Cured Mackerel

*Cucumber, gin, lime, dill*

Spicy Fish Soup

*Chilli, coriander, lemongrass, prawn, crab, bream*

Duck Liver Parfait

*Plum chutney, hazelnut butter, grilled sourdough*

Glazed Beetroot

*Mascarpone mousse, roquette, orange, hazelnut*



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—RESTAURANT—

## Mains

Roast Chicken Breast

*Pomme Anne, truffled young leeks, confit egg yolk*

Braised Shank of Lamb

*Dauphinoise potato, caponata, wilted greens*

Poached and Roasted Pork Loin

*Savoy & bacon, roast apple, fondant potato, madeira jus*

Cod

*Mussels, peas, pancetta, crushed new potato*

Potato & Truffle Terrine

*Cauliflower, capers, sage*

Gnocchi

*Goats cheese, parsley, roasted garlic*



STOKE PLACE

THE GOLF CLUB

## Dessert

Hot Chocolate Tart

*Raspberry sorbet*

Dark Chocolate Delice

*Griottines, coconut sorbet*

Vanilla Custard

*Poached peaches, granita*

Sticky Toffee Pudding

*Pear, ginger, vanilla ice cream*

Mascarpone Mousse

*Strawberries, strawberry sorbet*

Passionfruit Cheesecake

*Mango salsa, passionfruit sorbet*

## Premium Package

### Choose 3 of the below canapés

#### Cold

- Cream cheese and truffle profiteroles (v)
- Watermelon, mint and feta spoon (v)
- Courgette & haloumi rosti, red pepper jam (v)
- Truffle Jammy Dodgers with red wine jelly (v)
- Roasted black pepper and parmesan cheese straws (v)
- Black olive palmiers (v)
- Smoked salmon mousse, caper and fennel pollen
- Tartare of confit salmon crostini
- Tuna & sesame tetaki lollipops
- Thai spiced crab & avocado spoon
- Crayfish cocktail, semi dried cherry tomato
- Smoked salmon palmiers
- Foie gras ballotine, apple puree and gingerbread
- Smoked duck and orange curd
- Peppered beef, horseradish ketchup crostini
- Chicken Liver pate and fruit chutney tartlet

#### Hot

- Bocconcini and cherry tomato skewer, pesto (v)
- Vegetable tempura and mushroom ketchup (v)
- Spinach and Shropshire blue cheese tarts (v)
- Golden cross goat's cheese and red onion crostini (v)
- Scotch quail eggs (v)
- Popcorn tiger prawns with chilli sauce
- Cornish crab cakes, lemon & dill crème fraiche
- Tempura of prawn, sesame & soy dip
- Five spice pork belly fritters
- “Croque Monsieur” with gruyere and smoked chicken
- Crunchy Thai chicken & peanut cakes
- Thai spiced lamb & watermelon skewer
- Barbequed lamb fillets and mint sauce
- Chicken satay, satay sauce