



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



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