



Bentley Hotel Leisure Club & Spa

Banqueting Menus



Newark Road
South Hykeham
Lincoln

Tel: (01522) 878000

www.bentleyhotellincoln.co.uk

Email: info@bentleyhotellincoln.co.uk

Welcome to

BEST WESTERN PLUS

Bentley Hotel & Spa

Party Menus

*May we present our new style menus, enabling you to create your individual choice of dishes.
Whether it's a Small Intimate Dinner Party, Charity Fundraising Dinner Dance or
Family Gathering there are dishes to suit all.*

*We will offer you a Complimentary, Private, Air Conditioned Suite which is included in the price of
your chosen menu.*

*Please contact us to organise your no obligation appointment
with one of our Function Managers.
For further details of availability and the opportunity to view the hotel facilities,*

Please call (01522) 878000

We look forward to welcoming you to the BEST WESTERN PLUS Bentley Hotel.

*Carole Wootton
Managing Director*

Personalise your own Menu

***Selection one starter, one main course & a vegetarian option and two desserts
(Parties under 30 guests can select two starters, two main courses & a vegetarian option & two desserts)***

Starters

<i>Homemade Seasonal Soups:-</i>	<i>£5.70</i>
<i>Leek & Potato, Roasted Vegetable, Tomato & Basil, Cream of Wild Mushroom (v)</i>	
<i>Chicken & Sweetcorn Soup</i>	<i>£5.70</i>
<i>Smoked Haddock & Spring Onion Fish Cake with a Sweet Chilli Dressing</i>	<i>£6.15</i>
<i>Italian Style Bruschetta with Lemon Dressed Leaves</i>	<i>£5.75</i>
<i>Chicken & Mango Thai Salad with a Lime & Chilli Dressing</i>	<i>£6.50</i>
<i>Fan of Sweet Melon with a Pomegranate, Mint & Honey Dressing (v)</i>	<i>£5.75</i>
<i>Brie Wedges with Beetroot & Chive Chutney (v)</i>	<i>£6.25</i>
<i>Chicken Caesar Salad topped with Toasted Pine nuts & Parmesan Shavings</i>	<i>£6.50</i>
<i>Ardennes Pâté with Toasted Granary Slice served with Caramelised Onion Chutney</i>	<i>£5.75</i>
<i>Classic Sliced Tomato & Mozzarella with a Basil Dressing (v)</i>	<i>£5.55</i>
<i>Smoked Salmon & Asparagus Roulade with Lemon & Black Pepper Vinaigrette</i>	<i>£6.70</i>
<i>Traditional North Atlantic Prawn Cocktail with Granary Bread</i>	<i>£6.50</i>

Main Courses

<i>Roast Hake Fillet served with a Lime & Chilli Salsa</i>	<i>£14.95</i>
<i>Roast Cod Fillet with a Creamy Parsley Sauce</i>	<i>£14.95</i>
<i>Roast Topside of British Beef with Yorkshire Pudding & Creamy Horseradish</i>	<i>£16.95</i>
<i>Roast Crown of Turkey with Lincolnshire Sausage wrapped in Bacon, Herb Seasoning & Fruity Cranberry Sauce</i>	<i>£15.50</i>
<i>Lincolnshire Sausages with Mash served with Onion Gravy</i>	<i>£13.95</i>
<i>Poached Chicken Breast with a choice of <u>ONE</u> of the following Sauces:- (Lemon & Cracked Black Pepper, Chasseur, Mushroom Onion & Madeira, Creamy Mushroom or Creamy Peppercorn Sauce)</i>	<i>£15.25</i>
<i>Chicken Bentley Style — wrapped in Smoked Bacon with Barbecue Sauce & Cheese Topping</i>	<i>£15.50</i>
<i>Basil, Garlic & Lemon Roasted Loin of Pork with Bramley Apple Sauce & Herb Seasoning</i>	<i>£15.50</i>
<i>Redcurrant Glazed Leg of Lamb with Rosemary & Cumin Gravy and Herb Seasoning</i>	<i>£17.60</i>
<i>Braised Mature Yorkshire Beef in Red Wine Sauce</i>	<i>£16.60</i>
<i>Plum Glazed Sliced Gammon with Cumberland Sauce</i>	<i>£15.15</i>
<i>Roast Lincolnshire Duck Breast with a Chilli & Orange Sauce</i>	<i>£17.95</i>
<i>All Main Courses are served with Chef's Choice of Potatoes & Vegetables</i>	

Vegetarian Choices

<i>Roasted Butternut Squash & Penne Pasta Bake topped with Parmesan Shavings</i>	
<i>Brie, Spinach and Mushroom Roulade with a Creamy Coriander & White Wine Sauce</i>	
<i>Button Mushroom & Courgette Carbonara with Garlic Ciabatta Slice</i>	
<i>Baked Linguine with Watercress Sauce topped with Almonds & Mature Cheddar</i>	
<i>Pea, Bean & Asparagus Risotto with Rocket Salad</i>	
<i>Roasted Butternut Squash filled with Roasted Vegetables topped with Cheddar Crumb on a Tomato Glaze</i>	
<i>Gnocchi served with Braised Leeks in a Grain Mustard Sauce</i>	
<i>Roast Aubergine filled with Sun Dried Tomato Cous Cous finished with Chilli Jam</i>	

All our Function menus include FREE Air conditioned room hire

Desserts

£6.35

Cold Desserts

Toblerone Cheesecake with a Toffee Glaze
Strawberry Charlotte with Strawberry Coulis
Individual Lemon Meringue Pie with a Swirl of Cream
Pecan & Marble Mousse with a Swirl of Almond Cream
Individual Banoffee Pie dusted with Cocoa
Lemon & Lime Délice with a Lime Glaze
Luxury Chocolate Fudge Cake with a Swirl of Cream
Apple & Blackberry Cheesecake Crumble with Double Cream
Fresh Raspberry & Orange Pavlova with a Honey & Mint Glaze
Strawberry & Champagne Cheesecake with a Rolled Chocolate Pencil
Profiteroles with Baileys infused Chocolate Sauce
Cheese Platter - (Cheddar, Brie & Stilton) with Biscuits, Celery & Grapes

Hot Desserts

Lemon & Ginger Sponge with Custard
Apple & Cinnamon Strudel with Clotted Cream
Sticky Toffee Pudding with Butterscotch Sauce
Classic Pecan Pie with Clotted Cream
Steamed Chocolate Chip Sponge with Chocolate Sauce
Rhubarb, Apricot & Almond Crumble with Custard
Cherry Bakewell Sponge with Custard

Complimentary Coffee served with After Dinner Mints with any of our 3 course menus.

If you wish to add an additional course:-

Soup Course **£5.10**

Cheese Course (Cheddar, Stilton & Somerset Brie) **£4.45**

Bentley's Diamond Menu

2 Courses £22.00

3 Courses £25.00

*Marinated King Prawns in Filo Pastry with a Lemon Mayonnaise
Breaded Mozzarella Bites served with a BBQ Sauce (v)
Cod & Pancetta Fishcake served with a Sweet Chilli Dipping Sauce
Hot & Spicy Chicken Goujons with a Mint Yoghurt Dip
Honey Dew Melon with a Raspberry Coulis (v)*

Chicken Liver Pate with Onion Marmalade & Melba Toast

Choice of Soups:-

Leek & Potato

Roasted Vegetable

Tomato & Basil

Cream of Wild Mushroom

Chicken & Sweetcorn

*Roast Topside of Beef with Yorkshire Pudding & Pot Roast Gravy
Roast Loin of Pork with Classic Sage & Onion Seasoning & Roast Gravy*

Poached Chicken Breast served with a choice of ONE sauce:-

BBQ Sauce or Mushroom & Brandy Sauce

Grilled Salmon Fillet with Hollandaise Sauce

Lincolnshire Sausages with Mash and an Onion Gravy

Beef Bourguignon with a Parsley Mash

All served with Chefs Selection of Potatoes & Seasonal Vegetables

*Bentleys Signature Dish—Banoffee Pie
Apple & Berry Crumble with Custard
Sticky Toffee Pudding with Toffee Sauce
Paylova filled with Cream and Raspberries
Profiteroles with a Milk Chocolate Sauce
Chocolate Lumpy Bumpy*

Coffee served with After Dinner Mints

*Please select one starter, one main course and one dessert for all your party to have.
(Parties under 30 guests can select two starters, two main courses & a vegetarian option
And two desserts)*

Vegetarians and special dietary requirements will be catered for on an individual basis

All our Function menus include FREE Air conditioned room hire

Carving Buffet

(Minimum 50 Guests)

£36.40 per person

*English Onion & Cider Soup (v)
King Prawn & Avocado Platter with a Lemon & Parsley Dressing*

*Roast Beef with Horseradish & Pine Nut Crust
Peach Marmalade Glazed Collar of Roasted Ham with Piccalilli
Poached Wild Salmon with Glazed Cucumber & Lemon served with Shrimp Salad*

*Accompanied with:-
Locally produced Pork Pie & Sausage Rolls
Tomato & Mint Salad
Mexican Sweet Corn Salad
Barbequed Roasted Vegetables
Locally grown organic Mixed Leaves & Cresses
Sun Dried Tomato Pasta Salad
Mayonnaise, Chutneys and Pickles*

*Tiramisu with Almond Flavoured Cream
Belgian Chocolate & Raspberry Tart with Double Cream
Sticky Toffee Pavlova with Chocolate Sauce*

Lincolnshire and British Cheeses served with Grapes & Celery complemented with Lincolnshire Plum Bread

Freshly Brewed Coffee with Petit Fours

Hot Fork Buffet

(Minimum 25 Guests)

£27.25 per person

Select 4 dishes (including a Vegetarian option) and 2 Desserts from the choices below to create your very own menu

Poached Plaice Roulade in a Tomato & Fresh Dill Sauce

Fresh Salmon & Leeks in a White Wine Sauce topped with crispy sliced Lemon & coriander Potatoes

Chicken Breast with Stir Fried Vegetables served in a Soy & Oyster Sauce dusted with Toasted Sesame seeds

Succulent Slowly Braised Shin of Beef in a Black Pepper, Marsala & Mushroom Sauce

Pan Fried Strips of Chicken and Bacon with Pasta Swirls in a Tomato & Herb Sauce

Roasted Vegetables topped with Mozzarella & Cheddar Crust (v)

Baked Mushrooms in a Cream Sherry Sauce (v)

Roasted Sea Salted Fennel with Toasted Pine Nuts (v)

All Served with:

Egg Fried Rice

Mini Roasted Cajun Potatoes

Selection Freshly Baked Breads

Individual Lemon Tart

Raspberry & White Chocolate Meringue Roulade

Toffee Lumpy Bumpy

Fresh Fruit Salad with Mango Syrup

Profiteroles with Chocolate Sauce

All served with Clotted Cream

Coffee & Mints can be added to the menu at a cost of £1.80

Finger Buffet

£20.25 per person

*Choose from the dishes below creating a buffet exclusive to you.
Please ask our Management Team to assist with your selection.
A maximum of 10 dishes is required.*

*Chicken Skewers with Yakatori dressing
Mini Chicken & Herb Pie
Lightly Breaded Garlic Mushrooms
Spicy Potato Wedges with Sour Cream & Chive Dip
Mini Yorkshire Puddings filled with Beef & Horseradish
Curried Potato & Onion Bites
Mini Salmon Blinis
Tempura Battered Vegetables with a Sweet Chilli Sauce
Sausage Rolls
Locally Produced Pork Pie
Mini Cottage Pies
Chicken Goujons with Barbeque Sauce
Camembert Bites
Breaded Whitby Scampi with Tartar Sauce
Assorted Savoury Vol au Vents
Mature Cheese & Pineapple Sticks
Tortilla Chips & Dips
Selection of Sandwiches
Open Roll Selection*

*Desserts can be added to your Finger Buffet for an extra £4.00 per person
Make 2 selections from the choices below:*

*Cherry Chocolate Gateau
Zesty Lime Cheesecake
Banoffee Meringue Roulade
Strawberry Tart*

All served with Cream

Afternoon Tea

Served between 1.00pm - 5.00pm

Selection of Finger Sandwiches:

*Tuna & Cucumber,
Free Range Egg & Cress,
Cheddar Cheese & Tomato
Home Roasted Ham with Mustard
All served on White & Granary Bread*

Assorted Mini Fresh Cream Cakes

Scones with Butter, Jam & Cream

Served with a Freshly Brewed Pot of English Tea or Coffee

£12.50 per person

Why Not Add Glass of Bubbles?

£15.50 per person

Upgrade to a Glass of Champagne

£18.50 per person

** Maximum 30 Guests*

** £5.00 per person non-refundable deposit taken at time of booking.*

Bentley Hotel & Spa

WEDDINGS and FUNCTION BOOKING CONDITIONS

Confirmation

All bookings require written or faxed confirmation using this document along with the relevant deposit. We reserved the right to re-let after 14 days if no deposit or confirmation has been received.

Accounts

A non-refundable deposit of £ 750.00 to be paid with confirmation of booking, a further 25% of the estimated balance to be paid six months prior to the event, with a further 25% of the estimated balance three months prior to the event. We will send a final invoice 2weeks prior to the event and we require the final balance to be paid 7 days prior to the event unless you already have an account open. Company Credit Accounts opened subject to references.

Numbers

Approximate numbers required on booking an event Final numbers are required 14 days prior to the event; we will amend the final numbers when you pay 7 days prior to the event. Please note these will be the minimum charged to your account with No Refunds. Wedding Evening Receptions are charged on a minimum number of 100 people for the evening Buffet and the charge is made on the number of actual people attending the reception.

Entertainment

Our Disco charge is £220.00. No other Discos or 'Live Entertainment are permitted without prior approval from Hotel's Director's. A Maximum of 100 Decibels allowed within 1 metre of the speakers, and all equipment must have either a current P.A.T. Certificate or an invoice to show equipment to be under 12 months old. All outside entertainment must have their own Public Liability Insurance Cert. Or a copy on the day of the event. The client shall be responsible for any charges arising from cancellation of entertainment or associated item made on their behalf by the company. Our bar licence is until Midnight only, unless you have a Directors written authority to extend after Midnight.

Cancellation

Accommodation must be cancelled before **2pm on the day of arrival, in writing or fax.** A telephone cancellation requires a cancellation number, please ensure you have received one and keep a record of it. If insufficient notice is given and the accommodation is not resold on the day, a charge will be raised for 50% of the total booking between 2.00pm and 4.00pm, after 4.00pm, 100% will be charged. (Non-arrival) if a guest fails to arrive and no cancellation number is issued, a non- arrival will be charged 100% of the total booking. Unconfirmed bookings may be released 48 hours before day of arrival. Check in time from 2pm on day of arrival. Check out by 11.00am on the day of departure.

In the event of a cancellation for a Wedding or Function for any reason, the company reserved the right to levy cancellation charges as follows:-

3 to 6 months:	Forfeit interim 25% payment and original deposit.
2 weeks to 3 months:	Forfeit interim 50% payment and original deposit.
Actual day to 2 weeks	Forfeit 100%

Company Liability

The company shall not be liable for any delays in performing its duties as a result of causes beyond its control. The company reserves the right to cancel any event which it considers could prejudice the reputation of the hotel. No correspondence will be entered in to, and any deposits paid will be returned. The hotel shall not be responsible for the damage or loss of any present or articles left in the hotel prior to, or following an event.

Client Liability

The client shall be responsible for the orderly conduct of their guests and ensure that their behaviour shall not cause a breach of the law or in any way cause a nuisance to other guests. Also the client shall reimburse the company for any costs incurred through wilful damage or negligence of companies property by the client or their guests.

Loss of Personal Items

The company cannot hold itself responsible for the loss of, or damage to, any property left on the premises or to any vehicle or its contents howsoever caused.

Pets

With regret, the company is unable to allow pets, with the exception of guide dogs.

General

Whilst the hotel has taken all reasonable steps to ensure that the information contained in its brochure, tariffs, leaflets and advertisements is accurate it reserves the right to alter, substitute or withdraw any service or facility without notice if necessary.

Please sign below and return this contract with written confirmation.

I/We the undersigned agree to the Terms and Conditions

On behalf of the Hotel

Signatures: _____

Date of Event: _____

Print Name: _____

Signature: _____

Date: _____

Date: _____

On Behalf of: _____