

Price List

2012

	January - March	April - September	October - November	December
Cromwell Suite All Day Room Hire	£485	£550	£485	£550
Cromwell Suite Half Day Room Hire	£225	£275	£225	£275
James 1st, Bar & Reception Room Hire until 6.00pm	£185	£225	£195	£225
Civil Ceremony	£300	£300	£300	£300
Coopers Resident DJ	£230	£230	£230	£230

2013

	January - March	April - September	October - November	December
Cromwell Suite All Day Room Hire	£495	£565	£495	£565
Cromwell Suite Half Day Room Hire	£235	£285	£235	£285
James 1st, Bar & Reception Room Hire until 6.00pm	£195	£235	£195	£235
Civil Ceremony	£300	£300	£300	£300
Coopers Resident DJ	£235	£235	£235	£235

2014

	January - March	April - September	October - November	December
Cromwell Suite All Day Room Hire	£505	£575	£510	£575
Cromwell Suite Half Day Room Hire	£245	£295	£245	£295
James 1st, Bar & Reception Room Hire until 6.00pm	£205	£245	£205	£245
Civil Ceremony	£320	£320	£320	£320
Coopers Resident DJ	£240	£240	£240	£240

Terms & Conditions

Provisional Bookings & Deposits

Provisional bookings will be held for a maximum of 14 days. A non refundable deposit is required to secure the booking. The deposit consists of charges for Civil Ceremony, Room Hire & DJ (should you require all facilities). These will then be deducted off your final account. Your deposit is transferrable, subject to agreement, and a minimum of 6 months notice is required.

Payment or Cancellations

Payment of your final account must be made at least 21 days prior to your wedding reception. Any further costs incurred on the day must be settled in full by the end of the function. With regard to cancellations a minimum of 9 months is required to cancel a booking. We reserve the right to charge for 50% of anticipated guests for cancellations within this period.

DJ

The charges for our resident DJ are shown overleaf, however, if you wish to provide your own entertainment, we would require a surcharge of £50. Under these circumstances we do not allow our equipment to be used, and furthermore, we do require evidence that all external equipment to be PAT tested.

Damage or Personal Possessions

All guests on site are your responsibility. You will therefore be liable for any damage, including broken or stolen goods on the premises, caused by your guests.

Please understand we cannot accept any responsibility for any items brought onto the premises. We kindly ask you to take away any gifts, cards and expensive items on the same day as your function.

Other

We do not allow any outside catering and do not operate a corkage policy.

Evening receptions with a buffet must cater for 100% of guests.

Under no circumstances may food or drink may be brought onto the premises for consumption by clients or guests.

A La Carte Menu

Starters

Choice of Home-made Stock Based Soups:	£5.65
Celery & Stilton with Bread Sticks	
Potato & Leek with Mature Cheddar Cheese Croutons	
Roast Tomato & Basil with Soured Cream	
Classic French Onion Soup with Gruyere Bouchée	
 Traditional Chicken Liver & Duck Breast Paté on Wild Rocket with Cumberland Sauce & Melba Toast	 £7.75
 Van Dyke of Galia Melon filled with Mango Sorbet, decorated with Passion Fruits, Strawberries & Blueberries	 £7.50
 Coopers Classic Prawn Cocktail with Homemade Brandy Infused Marie Rose Sauce & Wholemeal Bread	 £7.75
 Caramelised Onion & Goats Cheese Tartlet served on a bed on Dressed Leaves	 £6.95
 Hebridean Flaked Smoked Salmon Salad with a Crème Fraîche, Lemon & Dill Dressing	 £8.75
 'Mushrooms on Toast' ~ Sauteed Garlic & Herb Mushrooms on Toasted Brioche with Parmesan Shavings	 £7.75
 Pork & Apricot Terrine served with a Bramley Apple & Real Ale Chutney	 £7.95
 Italian Plum Tomato & Mozzarella Salad with Olive Oil & Balsamic Glaze	 £7.75

Main Courses

Traditional Roast Sirloin of Derbyshire Beef served with Yorkshire Puddings, Horseradish Cream & Roast Red Wine Gravy	£23.50
 Chicken à L'anglaise ~ Traditional Roast Breast of Chicken wrapped in Bacon, Roasted & served with Lemon & Thyme Seasoning, Pork Sausages, Bread Sauce & Roast Gravy	 £19.99
 Supreme of Chicken Princess: Breast of Chicken Oven Roasted & served with a Cream Based Sauce of Onions, Mushrooms, Asparagus Spears & Fresh Tarragon	 £18.99
 Corn-fed Chicken Breast stuffed with Boursin Cheese wrapped in Bacon & Oven Baked	 £18.99
 Slow Roasted Shardlow Lamb Shank with a Redcurrant & Rosemary Jus	 £23.95
 8oz Aged Ribeye Steak with a Mushroom, Brandy & Green Peppercorn Cream Sauce	 £24.95
 Roast Loin of Pork filled with an Apple & Cranberry Stuffing served with Roast Gravy	 £19.95
 Fresh Poached Supreme of Scotch Salmon Marinated in Fresh English Herbs, Lemon Juice & White Wine served with a Watercress Beurre Blanc	 £18.99
 Paupiettes of Lemon Sole & English Asparagus served with Hollandaise Sauce	 £22.95

Vegetarian Options

A Basket of Filo Pastry Filled with Oyster Mushrooms, Asparagus & Courgettes in a Herb and White Wine Cream Sauce

Farfalle Pasta with Baby Leaf Spinach & Toasted Pine Kernels, Fresh Basil & Gratinated Pecorino Cheese

Wild Mushroom, Leek & Gorgonzola Bouchée

Roast Layered Stack of Aubergine, Beef Tomato, Courgette & Buffalo Mozzarella, Served on a Tomato & Basil Sauce

Homemade Pancake filled with Capsicum Peppers, Tomatoes & Celery bound in a White Wine, Cream & Fresh Herb Cheese Sauce

Vegetarian options are priced the same as the main course chosen.

All main courses are professionally silver served with a selection of Chefs Roast Potatoes, Minted New Potatoes & a selection of Seasonal Vegetables



Sweet Selection

Profiteroles filled with Chantilly Cream Glazed with Chefs Signature Homemade Warm Dark Chocolate & Grand Marnier Sauce **£6.75**

Baked Lemon Tart served with Clotted Cream Garnished with Fresh Raspberries **£6.95**

Handmade Cheesecake served with Ice Cream & Coulis, available in the following: **£7.25**

- Lemon & Lime
- Blackcurrant
- Strawberry
- White Chocolate

Traditional Deep Filled Apple Pie served hot with Chefs Homemade Crème Anglaise **£6.95**

Cappuccino Panna Cotta Topped with Sweetened Whipped Cream & Shortbread Biscuits **£7.95**

Milk Chocolate & Baileys Torte served with Fresh Devonshire Clotted Cream **£7.25**

Individual Strawberry Pavlova with a Strawberry Vodka Coulis **£6.75**

Assiette of English & Continental Cheeses served with Celery, Apple & Grapes **£8.25**

Fresh Filter Coffee **£1.95**

Chefs Homemade Petit Fours **£1.95**

Please look at our 'Canapés & Additional Extras' insert for optional primary & intermediate courses.

Classic Buffet Menus

Chafing Dish

Normandy Pork with Cider, Calvados & Crème Fraiche with Glazed Shallots, Smoked Bacon & Mushrooms

Scotch Salmon & Spinach Wellington Wrapped in Puff Pastry

Chicken Madras with Rice & Lime Naan Bread

Beef Bourignon with Leeks, Shallots, Lardons of Bacon, Fresh Herbs & Red Wine

Classic Chicken Fricassee with Oyster Mushrooms, White Wine, Fresh Thyme & Cream

Old English Cottage Pie with Coopers Ale, Fresh Thyme & Sage & Creamed Potatoes

Traditional Fish Pie with Cod, Salmon & Prawns bound with a Rich Parsley Sauce & Soufflé Potatoes

Vegetable Moussaka with Potatoes, Aubergines & Tomato Ragu

Spinach, Beef Tomato & Mozzarella Puff Pastry Tray Bake

All served with:

Assorted Weston Hall Mixed Salad & Freshly Baked Breads

Plain Boiled Rice OR Jacket Potatoes

2 selections - £17.95

3 selections - £19.95

Cold Meat Buffet

Meat selection (choose three)

Roast Derbyshire Turkey
Home Roasted Honey and Mustard Glazed Ham
Roast Sirloin of Derbyshire Beef served with Creamed Horseradish Sauce
Poached Salmon served with Lemon Mayonnaise
Cheese & Onion Quiche

Salad Bowls (choose four)

New potato salad

Cooked diced potato bound with crème fraîche, sour cream, spring onions and parsley

Green salad

Crisp iceberg lettuce, cucumber, pepper, celery, avocado and smoked bacon dressing

Spiced beetroot salad

Sliced beetroot, star anise, chillies, poppy seeds and balsamic dressing

Red cherry tomato salad

Tomatoes with sliced red onions and a balsamic dressing

Coleslaw

Dutch white cabbage, carrots, onions, chives and mixed with mayonnaise

Mixed salad

Mixed leaves, tomatoes, cucumber, peppers, onions, celery and cress

Spicy Pasta Salad

Pasta mixed with onion, pepper, sweetcorn, mushrooms, curry spices and vinaigrette

Moroccan style couscous salad

Couscous mixed with roasted peppers, courgette, aubergine, onions and apricots



**All Served with
Assorted Freshly Baked Breads**

**New potatoes with minted butter
OR
Roasted baby new potatoes with
rosemary and sea salt
OR
Mini jacket potatoes**

£19.95 /head

Finger Buffet

We recommend a minimum of 5 items

A Selection of Assorted Sandwiches **£3.50**

Assorted Danish Open **£3.95**

- Ham and Dijon Mayonnaise
- Hebridean Flaked Salmon
- Prawn Marie Rose
- Beef and Horseradish Sauce
- Tuna, Spring Onion and Mayonnaise
- Beef (medium rare & well done)
- Egg Mayonnaise with Cress
- Pork and Stuffing
- Cheese and Branston Pickle
- Lemon & Black Pepper Chicken
- Cheese and Onion
- Houmous & Black Olive
- Cheese and Tomato
- Smoked Salmon and Cream Cheese

Homemade Sausage & Mature Cheddar Pinwheels	£1.99
Traditional Homemade Sausage & Herb Rolls	£1.99
Potato Wedges with Ham & Spring Onions or Cheese	£1.95
Lincolnshire Cocktail Sausages with Salsa Dip & Homemade Tomato Sauce	£1.95
Spiced Pork & Beef Meatballs with Tomato & Basil Sauce	£2.00
Authentic Indian Selection (Bhajees, Pakoras & Samosas)	£2.75
A Selection of Crudites with Assorted Dips	£1.85
Japanese Style Breaded Prawns	£2.35
Choux Pastry Buns filled with Cream Cheese & Asparagus	£2.35
Crispy Deep Fried Sweet & Sour Pork	£2.10
Breaded Goujons of Fish with a Homemade Tartar Sauce	£2.25
Goujons of Chicken with Garlic & Herb Mayonnaise	£1.99
Spiced Mexican Chicken Wings with Soured Cream & Chives	£1.85
Mature Cheddar Cheese & Basil Straws	£1.50
Mini Baked Goats Cheese with Fresh Herbs on French Bread	£1.99
Assorted Fruit & Cheese on Sticks	£1.99
French Stick with Chicken Liver Pate	£1.99
Chicken Drumsticks - Choose from one of the following Styles: Breaded Cajon BBQ Herb Roasted	£2.10

The Deli Station

A beautiful arrangement of cured continental meats

Hand Carved Honey & Mustard Glazed Ham	Black Forest Pork	Mortadella	
Chefs Homemade Chicken Liver & Port Pate	Salami Milano	Chorizo	
Pancetta	Pastrami	Parma Ham	Salami Napoli

Olives & Pickles

Marinated Mixed Stuffed Olives	Red Onion Marmalade	Sundried Tomatoes
Gherkins	Pickled Onions	Marinated Artichokes

Selection of Fresh Artisan Breads & Baguettes

Olive Oil & Balsamic Glaze

Full Deli Dock - £15.95 /head

Reduced Deli Dock - £12.95 /head

Create your Own

From the Selection below guests can create their own wraps, pitta's or demi baguettes £5.95 /head

Selection of fillings served with accompaniments:

Roast Derbyshire Beef	Peak District Ham	Mature Cheddar Cheese
Prawn & Marie Rose	Lemon & Black Pepper Chicken	Scottish Oak Smoked Salmon
Honey & Mustard Pork	Tuna & Spring Onion	

The Full Monty Cheese & Fruit Board

A divine presentation of 16 different English & continental cheeses - £12.95 /head:

Colston Bassett Stilton	Farmhouse Mature Cheddar	Somerset Brie
Double Gloucester	Red Leicester	Sage Derby
Wensleydale & Cranberry	Cheshire	Smoked Applewood
Roquefort	Gorgonzola	Dolcelatta
Goats Cheese	Camembert	Garlic & Herb Roulle
Port Salut		

Served with: Fruits - Watermelon, Pineapple, Figs, Passion Fruits, Strawberries, Raspberries & Blueberries

Fresh Breads - French Stick, Granary Loaf, White Bloomer, Cream Crackers & Butter

Accompanying Olives & Pickles

A combination of any of the above buffet options is available - Price on application

Canapés

Baby Yorkshire Puddings with Roast Derbyshire Beef & Horseradish Cream

Oak Smoked Salmon Blinis with Soured Cream & Fresh Dill

Mushroom & Asparagus Tartlets

Tiger Prawn Tempura with a Sweet Chilli & Ginger Dip

Assorted Mini Crostinis

Crisp French Bread with Chicken Liver & Duck Breast Pate

Mini Kebabs of Satay Chicken with Peanut & Coriander Dip

Pigs in Blankets

Baked Figs with Melted Brie

Mini Sausage Rolls

Halloumi & Bacon Rolls

Mini Goats Cheese and Caramelised Onion Tartlet

A choice of 5 canapés

£9.50/head



**Champagne & Wine List
available on Request**

Additional Extras:

‘Amouse Bouche’ – Treat your guests to a ‘small bite’ served prior to starters. Based on Chefs recommendation - Price on Application

‘Intermediate’ – Freshen your palates with an intermediate sorbet course served after your starter (selection of flavours available) - £3.25 /head

‘Cheese Board’ – Platter of English & Continental Cheeses with Celery and Fresh Fruit - £8.95 /head

‘The Coopers Cheese Cake’ – A tiered cake made of a selection of whole Cheeses served with Biscuits, Farmhouse Breads & Chutney - Price on application

‘Sweet Station’ – A selection of delicious handmade desserts - £6.25 /head

‘Canapé sweet selection’ - An assorted selection of Chefs delectable bite size sweets at £4.95/head

‘Tea/Coffee’ – Served after sweets - £1.95 /head

‘Petit Fours’ – Selection of Chefs mini chocolate truffles to be served with tea & coffee - £2.10 /head



Available to Hire:

Linen Napkins (white) - £1.60 each

Chair Covers (white) - £3.95 each

Chair Cover Sash (Cream, White, Silver or Black) - £1.50 each

Wedding Car Hire Classic Allard 1948 L-Type
Open Top Tourer - Price on Application

Room set up - £125.00