

Canapés & Optional Extras

Canapés

£12.00 / head

Please choose 5 from the following:

Baby Yorkshire Puddings with Roast Derbyshire Beef & Horseradish Cream

Oak Smoked Salmon Blinis with Cream Cheese & Fresh Dill

Japanese Breaded Prawns with a Sweet Chilli & Ginger Dip

Crisp French Bread with Chicken Liver & Duck Breast Paté

Mini Quail Scotch Egg

Mini Goats Cheese & Caramelised Onion Tartlet

Pulled Pork Paté & Bramley Apple Purée on Mini Toasted Ciabattas

Honey & Sesame Seed glazed Chipolata Sausages

Cherry Tomato filled with Cream Cheese & Basil Pesto

Smoked Mackerel Paté & Citrus Crème Fraîche on Mini Toast

Tuna Tartar & Wasabi Mayonnaise

Mini Poppadom topped with Chicken Tikka, Fresh Coriander & Mint Yoghurt

Shredded Hoi Sin Duck, Cucumber & Spring Onion



Champagne & Wine List
available on Request

Canapés & Optional Extras

Optional Extras

Wedding Breakfasts:

'Amuse-Bouche' - Treat your guests to a 'small bite' served prior to starters. Based on Chef's recommendation - Price on application

'Intermediate' - Freshen your palates with an intermediate sorbet course served after your starter (selection of flavours available) - £6.00 / head

'Cheese Board' - Platter of English & Continental Cheeses with Celery and Fresh Fruit served after or instead of Dessert - £9.95 / head

'Tea / Coffee' - Served after Dessert - £2.95 / head

'Petit Fours' - Selection of Chef's Mini Chocolate Truffles to be served with Tea & Coffee - £4.00 / head



Additional Extras:

Linen Napkins (white) - £1.70 each

Chair Covers (white) - £4.00 each

Chair Cover Sash (Cream, White, Silver, Navy or Black) -
£1.75 each

Black Jewelled Candelabras (5 available - candles
included) - £18.00 each

White LED Winter Wonderland Twig Trees
(6 available) - £10.00 each

Room Decoration (Decorations / Wedding Stationery not
included & must be supplied) - £150.00

Bespoke Buffet Menus

All buffet stations are available as an 'add on' to your main buffet choice, or alternatively please feel free to create your own bespoke buffet by combining any of the following options (price on application)

The Full Monty Cheese & Fruit Station

£14.50 / head

(Minimum catering requirement - 20 guests)

A divine presentation of English & Continental Market Cheeses:

70 plus guests - selection of 16 cheeses

50-70 guests - selection of 14 cheeses

40 or less guests - selection of 10 cheeses

Served with:

Fruits - Galia Melon, Pineapples, Figs, Passion Fruits, Grapes, Celery, Walnuts, Strawberries, Raspberries & Blueberries

Selection of Homemade Breads,

Assorted Cheese Crackers & Butter

Accompanying Olives, Pickles & Homemade Chutneys

The Deli Dock

£14.00 / head

(Minimum catering requirement - 30 guests)

A beautiful arrangement of British Meats & Cured Continental

Meats to include:

Chef's Homemade Chicken & Liver & Parsley

Butter Paté

Served with:

Marinated Mixed Olives, Sundried Tomatoes, Pickled Onions,

Gherkins, Marinated Artichokes, Homemade Piccalilli &

Red Onion Marmalade

Selection of Homemade Breads

Full Monty Cheese & Deli Station

A combination of the above - £18.00 / head

Minimum catering requirement - 60 guests



Bespoke Buffet Menus continued

Seafood Station

£20.50 / head

(Minimum catering requirement - 50 guests)

Smoked Salmon Terrine, Oak Smoked Salmon, Teriyaki Flaked Salmon, Prawn Marie Rose, Garlic King Prawns, Smoked Mackerel Paté, Chilli & Garlic Calamari, Lemon & Parsley Mussels

Served with:

Citrus Crème Fraîche, Marie Rose Sauce, Sweet Chilli Dip, Garlic Mayonnaise

Selection of Homemade Breads & Butter

Fresh Watercress, Iceberg Lettuce, Chicory & Pea Shoot Salad

After Eights

£7.50 / head

(Minimum catering requirement - 30 guests)

A selection of Chef's beautifully presented Homemade Desserts: Salted Caramel & Dark Chocolate Torte, Strawberry Cheesecake, Lemon & Blueberry Tart, Banoffee Eton Mess, Coffee & Walnut Panna Cotta, Mini Chocolate & Orange Brownie

Served with:

Assorted Fresh Berries, Walnut Brittle, Chocolate Shards, Caramel Twirls, Dried Raspberry Tuiles

Late Night Light Bites

£6.50 / head

(Minimum catering requirement - 50 guests)

(ONLY available as an addition to an evening buffet - to be served at 11.00pm)

Please choose one of the following:

Bacon Baps

Sausage Cobs

Chip Butties

Cheese & Caramelised Onion Cobs

Rustic Buffet Menus

Coopers Hot Roast Cobs

Choose 1 or 2 of the following meats:

Roast Pork Loin with Crackling, Sage & Onion Stuffing & Chunky Apple Sauce

Roast Rump of Beef served pink with Yorkshire Puddings & Horseradish Sauce

Roast Honey & Mustard Glazed Ham with English Mustard

Roast Breast of Turkey with Sage & Onion Stuffing, Pigs in Blankets & Cranberry Sauce

All served with: Roast Potatoes in Dripping & Homemade Gravy

1 meat choice - £12.50 / head

2 meat choices - £14.50 / head

Rustic Buffet Menus continued

Finger Buffet

A selection of Assorted Finger Sandwiches

Please select 5 Sandwich fillings from the following:

- Ham & Dijon Mustard
- Prawn Marie Rose
- Rump of Beef, Watercress & Horseradish Sauce
- Tuna, Spring Onion & Mayonnaise
- Chunky Egg Mayonnaise & Micro Cress
- Cucumber, Cream Cheese & Black Pepper
- Classic Coronation Chicken
- Roast Pork & Sage & Onion Stuffing
- Vintage Cheddar Cheese & Caramelised Onion Chutney
- Lemon & Black Pepper Chicken Mayonnaise
- Oak Smoked Salmon & Cream Cheese
- Grated Red Cheddar, Spring Onion & Mayonnaise

Your choice of 5 items - £14.00 / head (to include sandwiches)

Any single options thereafter - £2.50 / head
(not including Sandwiches)

Homemade Sausage & Herb Rolls

Traditional Homemade Sausage & Cheddar Cheese Pinwheels

Honey & Sesame Seed Cocktail Sausages

Rosemary & Sea Salt Sweet Potato Wedges

Cajun Spiced Potato Wedges

Wild Mushroom Risotto Balls & Tarragon Mayonnaise

Tomato, Mozzarella & Basil Bruschettas

Breaded Chorizo Croquettes with Smoked Paprika dip

Breaded Plaice Goujons & Tartar Sauce

A selection of Crudites with assorted dips

Crispy Battered Pork Balls & Hoi Sin Sauce

Mature Cheddar & Onion Quiche

Breaded Goujons of Chicken with Garlic & Herb Mayonnaise

Mini Baked Goats Cheese & Sweet Tomato Chutney Ciabattas

French Stick with Chicken Liver Paté & Caramelised Onion Chutney

Owen Taylor's Award Winning Pork Pie selection

Classic Buffet Menus

Chafing Dish Buffet

Classic Stroganoff enriched with Brandy, Mushrooms & Paprika ~ (available as Fillet of Beef, Pork or Mushroom)

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

Scotch Salmon & Spinach Wellington Wrapped in Puff Pastry

Traditional Beef Lasagne with a rich Tomato Ragù and Mature Cheddar Cheese Sauce

Chicken Madras in a Spicy Tomato based Sauce with Naan Bread

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

Lamb Pasanda with tender strips of Lamb slowly cooked in Creamy Tomato & Almond Sauce

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

Old English Cottage Pie with Cooper's Ale, Fresh Thyme & Sage & Creamed Potatoes

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

Vegetable Moussaka with Potato, Aubergine, Courgette & Tomato Ragù

Macaroni Cheese Bake with Gratinated Parmesan & Breadcrumb Topping

All served with:

Mixed Salad & Homemade Breads & your choice of:

Plain Boiled Rice

OR

Roasted Sea Salt & Rosemary Baby Potatoes

2 selections - £19.50

3 selections - £22.50

Classic Buffet Menus continued

Cold Meat Buffet

Meat selection (choose three)

Roast Honey & Mustard Glazed Ham

Roast Sirloin of Derbyshire Beef served with Creamed Horseradish Sauce

Roast Turkey with Sage & Onion Stuffing Balls & Cranberry Sauce

Poached Salmon served with Lemon Mayonnaise

Homemade Quiche (choice of fillings available)

Salad Bowls (choose four)

New Potato Salad

Cooked diced Potato bound with Crème Fraîche, Sour Cream, Spring Onions & Parsley

Green Salad

Crisp Iceberg Lettuce, Cucumber, Pepper, Celery, Avocado & Pea Shoots

Beetroot Salad

Sliced Beetroot, Carrot, Poppy Seeds & Balsamic Dressing

Red Cherry Tomato Salad

Sweet Cherry Tomatoes with sliced Red Onions & Balsamic Dressing

Coleslaw

Dutch White Cabbage, Carrots, Onions & Chives

Mixed Salad

Mixed Leaves, Tomatoes, Cucumber, Peppers, Onions, Celery & Cress

Spicy Pasta Salad

Pasta mixed with Black Olives, Cherry Tomatoes, Pesto Oil & Fresh Basil

Moroccan Style Couscous Salad

Couscous mixed with Roasted Peppers, Courgette, Aubergine, Onions & Apricots



All served with Assorted Homemade Breads &
your choice of:

New Potatoes with Minted Butter
OR

Roasted Sea Salt & Rosemary Baby Potatoes

£22.50 per person

À La Carte Menu

Starters

All starters served with Homemade Bread Rolls & Salted Butter

Homemade Soups: £6.95

Spiced Winter Parsnip with Honey Cream

Courgette, Pea & Mint with Crème Fraîche & Bacon Lardons

Cream of Mushroom with Wild Mushroom & Truffle Oil

Cream of Cauliflower & Stilton topped with Crumbled Stilton

Roasted Tomato & Basil with Soured Cream & Basil Oil

Cream of Butternut Squash & Chilli Crème Fraîche

Traditional Chicken Liver Paté on Wild Rocket with
Caramelised Onion Chutney & Melba Toast £7.75

Smoked Haddock & Spring Onion Risotto with Parmesan Crisp £8.50

Twice Baked Mature Cheddar Cheese Soufflé on a bed of Baby
Leek Cream Sauce £7.50

Rose Style Melon with Mango Sorbet, Mixed Berries & Passion
Fruit Coulis £7.50

Cooper's Classic Prawn Cocktail with Homemade Brandy
infused Marie Rose Sauce £8.25

Caramelised Onion & Goats Cheese Tartlet served on a bed of
Dressed Leaves, Walnuts & Apple £7.25

Mozzarella & Sundried Tomato Risotto Balls on a Rustic Tomato
Ragout with Wild Rocket £7.50

Smoked Salmon Parcel filled with Smoked Salmon & Prawn
Mousse served with Watercress & a Lemon Crème Fraîche £8.25

'Mushrooms on Toast' ~ Sautéed Garlic & Herb Mushrooms on
Toasted Brioche with Parmesan Shavings & Balsamic Glaze £7.75

Ham Hock Terrine with Homemade Crunchy Sweet Piccalilli £7.95

Pulled Pork & Wholegrain Mustard Paté served with Crisp
Ciabatta & Homemade Apricot Chutney £7.95

Italian Plum & Tomato & Mozzarella Salad with Olive Oil &
Balsamic Glaze £7.75

Main Courses

All served with assorted Seasonal Vegetables for your guests
to share

Traditional Roast Sirloin of Derbyshire Beef served with Roast
Potatoes, Yorkshire Pudding & Roast Red Wine Gravy £24.95

Roast Breast of Chicken in an Asparagus, Mushroom &
Tarragon Cream Sauce £22.00

Pancetta Wrapped Chicken stuffed with Mozzarella &
Sundried Tomatoes served with a Fine Herb Cream £22.95

Braised Ribeye of Beef with Bacon Lardons, Mushrooms &
Baby Shallots in a Rich Red Wine Gravy £26.00

Confit of Belly Pork with Apple Purée, Crackling Shard & an
Apple Cider Sauce £23.50

Braised Shin of Beef & Guinness Suet Pudding £22.50

Roast Turkey Roulade with Cranberry & Chestnut Stuffing
wrapped in Pancetta £22.50

Slow Braised Lamb Shank with a Redcurrant & Rosemary Jus £24.00

Poached Scotch Salmon with Cream of White Wine &
Parsley Sauce £24.95

Roast Breast of Chicken wrapped in Bacon served with Roast
Potatoes, Sage & Onion Stuffing Balls & Roast Gravy £22.50

'Sausage & Mash' - Owen Taylor's Award Winning Pork
Sausages with Pomme Puree, Caramelised Onion & Roast
Gravy £21.00

Homemade Shortcrust Pastry Pie with Creamed Potatoes
Available with the following fillings: £22.50

- Steak & Ale
- Chicken, Ham & Leek
- Pork, Apricot & Stilton

À La Carte Menu continued

Vegetarian Options

Roasted Red Pepper stuffed with Mediterranean style Couscous & Tomato Ragu

Roasted Layered Stack of Aubergine, Beef Tomato, Courgette & Buffalo Mozzarella, served on a Tomato & Basil Sauce

Wild Mushroom Risotto with Truffle Oil & Dressed Rocket

Hazelnut Crusted Goats Cheese on Spinach Risotto with Piquanté Peppers & Honey Glaze

Tagliatelle Verde - Asparagus, Artichoke, Snow Peas & Basil with Pesto Dressed Rocket

Italian Style Linguine in a Rustic Tomato Sauce with Bocconcini, Black Olives, Grated Parmesan & Fresh Basil

Vegetarian options are priced the same as the selected main course

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

Sweet Selection

Mixed Berry Eton Mess £7.25

Lemon & Blueberry Tart served with Clotted Cream & Fresh Blueberries £7.25

Profiteroles filled with Chantilly Cream topped with a Warm Grand Marnier Dark Chocolate Sauce £7.25

Salted Caramel & Chocolate Torte with Clotted Cream £7.25

Warm Bakewell Tart with Clotted Cream & Raspberry Coulis £7.75

Vanilla Panna Cotta topped with Rhubarb Compote (seasonal) served with a Hazelnut Shortbread Biscuit £7.50

Strawberry Mousse on Sponge Base with Strawberry Syrup, Crushed Meringue & Baby Basil £7.25

Lemon & Lime Cheesecake with Citrus Syrup & Lime Crisps £7.25

Cappuccino Panna Cotta with Chantilly Cream & Pecan Nut Brittle £7.50

Mini Afternoon Tea Trio - Mini Chocolate Eclair, Mini Victoria Sandwich & Mini Scone with Clotted Cream & Jam £8.50

Sticky Toffee Pudding with Toffee Sauce & Clotted Cream £7.75

Coffee & Walnut Sponge with Toffee Sauce, Butterscotch Ice Cream & Walnut Brittle £8.50

Assiette of English & Continental Cheeses served with Celery, Walnuts, Apple & Figs £9.95

Fresh Filter Coffee & Yorkshire Tea ~ £2.95 / head
Chef's Homemade Petit Fours ~ £4.00 / head

Please look at our 'Additional Extras' insert for optional primary & intermediate course information

Price List

2018	January-March	April-September	October-November	December
Cromwell Suite All Day Room Hire	£795.00	£945.00	£795.00	£945.00
Cromwell Suite Half Day Room Hire	£495.00	£545.00	£495.00	£545.00
James 1st, Bar & Reception Half Day Room Hire	£395.00	£445.00	£395.00	£445.00
Civil Ceremony	£340.00	£340.00	£340.00	£340.00
Coopers Resident DJ	£320.00	£320.00	£320.00	£320.00

2019	January-March	April-September	October-November	December
Cromwell Suite All Day Room Hire	£895.00	£1045.00	£895.00	£1045.00
Cromwell Suite Half Day Room Hire	£545.00	£595.00	£545.00	£595.00
James 1st, Bar & Reception Half Day Room Hire	£445.00	£495.00	£445.00	£495.00
Civil Ceremony	£350.00	£350.00	£350.00	£350.00
Coopers Resident DJ	£340.00	£340.00	£340.00	£340.00

2020	January-March	April-September	October-November	December
Cromwell Suite All Day Room Hire	£995.00	£1145.00	£995.00	£1145.00
Cromwell Suite Half Day Room Hire	£595.00	£645.00	£595.00	£645.00
James 1st, Bar & Reception Half Day Room Hire	£495.00	£545.00	£495.00	£545.00
Civil Ceremony	£360.00	£360.00	£360.00	£360.00
Coopers Resident DJ	£360.00	£360.00	£360.00	£360.00

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). Your deposit is transferable, subject to agreement and with a minimum of 6 months notice. Deposit payments can be made by cash, cheque or BACS only.

Payments or Cancellations

Payment of your final account must be made at least 21 days prior to your wedding reception. Final account payments can be made by cash, cheque or BACS only. Any further costs incurred on the day must be settled in full by the end of the function. With regards to cancellations a minimum of 9 months is required to cancel a booking. If less than 9 months notice is given, deposits are non-refundable and we reserve the right to charge 50% of your final account, based on the anticipated number of guests.

DJ

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

Damage or Loss to Venue Property

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.

Personal Possessions

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 be brought onto the premises for consumption by clients or guests.
- Please note that in certain circumstances beyond our control prices may be subject to change.