

## BEST WESTERN PLUS Mosborough Hall Hotel Your Special Occasion Celebrations...

Just a short drive from the hustle and bustle of Sheffield's busy streets, right on the border of Yorkshire and Derbyshire, BEST WESTERN PLUS Mosborough Hall Hotel is the perfect place to celebrate your special day.

With a selection of stunning rooms available, BEST WESTERN PLUS Mosborough Hall Hotel boasts a balance of sixteenth century Manor House, with modern and contemporary style.

Our chefs offer an enchanting blend of ingredients in every dish, catering for every taste and with an extensive menu of specially selected wines to compliment, your special celebrations will be remembered for many years to come.

### **Private Rooms Available for Hire**

*Chatsworth Suite £500 (room hire subject to numbers)*

*Haddon Suite £200*

*16<sup>th</sup> Century Old Hall £150*

*Manor House Suites £100*

*Oak Room – complimentary room hire*

Darcy's Brasserie also caters for parties, please speak to us and we can help you choose the perfect room for your celebration.

Our beautiful Chatsworth Suite holds up to 180 guests, whilst our Haddon Suite can seat 50 guests. The sixteenth century Old Hall holds 30 guests, whilst the Oak Room holds a maximum of 16 guests in a Semi Private area.

If you are looking for something a little more intimate for 12 or less, why not consider one of our Manor House Suites?

Bookings are subject to a £10 per person deposit, which is due within one week of the booking, and the final payment is due a maximum of 2 weeks prior to your celebration, along with your party's pre order.

Our chefs cater for all special dietary requirements, and our event coordinator is always on hand to help you plan your special celebration.

## Special Occasion Celebration Menu 2012

For parties of 14 - 24 guests, you may select from 3 dishes per course.  
For parties of 25 - 45 guests a selection from 2 dishes per course, and for  
parties of 46 - 180 guests, then 1 dish per course.  
Soup is available as a starter or soup course.

### Starters

Smooth Chicken Liver Parfait with Spiced Onion Chutney,  
and Port Syrup **£5.20**

Seasonal Melon with Exotic Fruit Salsa and Coconut Rum **£5.20**

Smoked Mackerel Fillet with Horseradish Potatoes, Rocket  
and Beetroot **£6.25**

Crispy Duck Leg with a Carrot and Coriander Salad,  
and a Sweet Chilli Dressing **£7.30**

### Soups

Roasted Tomato Soup, Pesto Dressing

Leek & Potato Soup, Chopped Chives

Cream of Vegetable Soup, Butter fried Croutons

**All £4.15**

### Sorbets

Mango, Lemon or Orange Sorbet

**All £4.15**

## Main Courses

Roasted Chicken Supreme wrapped in Pancetta, with Fondant Potato  
and Red Wine Jus **£10.45**

Baked Salmon Fillet with Fresh Herb Potato Cake  
and a Lemon Butter Sauce **£11.50**

Goats Cheese and Red Pepper Pitivier with Rocket  
and a Balsamic Reduction **£10.45**

Honey Glazed Loin of Pork with Wholegrain Mustard Mash and Cider  
Gravy **£11.50**

Roast Sirloin of Derbyshire Beef with Yorkshire Pudding, Roast Potatoes  
and a Rich Roast Gravy **£16.75**

Rack of English Lamb with Dauphinoise Potato and a Port  
And Redcurrant Jus **£20.95**

## Desserts

Dark Chocolate Torte with Baileys Sauce **£4.70**

Lemon Tart with Raspberries **£4.70**

Sticky Toffee Pudding with Toffee Sauce and Clotted Cream **£5.75**

Baked Vanilla Cheesecake with a Berry Compote **£5.20**

Warm Chocolate Hazelnut Brownie **£6.25**

**Add an additional Cheese Course for just £7.30 per person**

Freshly Brewed Tea or Coffee  
served with either Mints (**£2.95pp**) or Petit Fours (**£3.50pp**)

## **Buffet Menus**

### **Gala Buffet**

(Minimum of 50 guests)

Home Baked Breads

A Selection of Pates & Terrines

Whole Poached Salmon Glazed with Cucumber

Honey Roast Ham Studded with Cloves

Carved Sirloin of Beef

Homemade Salads

Chicken Sauté with Button Mushrooms, Tomato & Tarragon

Slow Cooked Lamb in a Chilli, Coconut and Coriander Curry Sauce

Grilled Mediterranean Vegetables Layered with Pasta Sheets and  
Mozzarella

Buttered New Potatoes

Braised Rice

A Platter of British & European Cheeses

A Selection of Desserts Created by our Pastry Chef

**£37.70**

### Traditional Buffet

Sandwiches  
Sausage Rolls  
Pork Pie  
Breaded mushrooms  
Chicken Drum Sticks  
Cod Goujons  
£16.75

### International Buffet

Selection of Pate's and Terrines  
Flavoured Bread Basket  
Continental Meats  
Pita Bread & Mezze Dips  
Marinated Olives  
Scotch Eggs & Pickle  
Cheese & Biscuits  
£18.85

### Indian Buffet

Chicken Curry  
Vegetable Curry  
Rice  
Popadoms and Chutneys  
Samosas and Onion Bhajjis  
Naan Bread  
£19.90

### Mediterranean Buffet

Lasagne  
Vegetable Lasagne  
Garlic and Rosemary potatoes  
Pizza Slices  
Pasta Salad  
Garlic Bread  
Tiramisu  
£19.90

## Drinks Packages

### Package One

Bucks Fizz on arrival  
One glass of house red or white wine with your meal  
One glass of sparkling for your Toast  
**£14.45**

### Package Two

Bucks Fizz on arrival  
Two glasses of house red or white wine with your meal  
One glass of sparkling for your Toast  
**£18.15**

### Package Three

Kir Royale on arrival  
One glass of selected house red or white wine with your meal  
One glass of champagne for your Toast  
**£20.95**

### Package Four

Pimms with mint and cucumber on arrival  
One glass of selected house red or white wine with your meal  
One glass of white or pink champagne with fresh strawberries  
**£24.10**

### Supplement Drinks

Jugs of Coke/Lemonade  
**£8.50**  
Bottled Water  
**£3.50**  
Jugs of Orange Juice  
**£8.50**