

# “The Parkmore” Function Brochure

We are delighted that you are considering The Parkmore for your function.

We would like to make your event a truly memorable occasion for you, taking the stress away from you organizing it – leaving the details to us!

This pack comprises all the information you should require for your event. If you require something not listed, please ask and we will do our best to accommodate your request.

We would like to invite you into the Hotel to view the facilities, and to discuss your requirements. This gives a chance to make sure we get all the details that we require to make your event successful & memorable for you. Please call the Hotel on 01642 786815, or email [conference@parkmorehotel.co.uk](mailto:conference@parkmorehotel.co.uk) to arrange an appointment.

We will be happy to hold a booking on a provisional basis for a maximum of 2 weeks whilst you finalize details & co-ordinate with guests, but we will require signed terms and conditions and a non-refundable deposit before a booking is confirmed.



## Function Rooms

### The Yarm Suite

This is a delightful room, suitable for a multitude of events, which opens up through double doors onto the patio area, which is a real sun trap! The room has air conditioning. Seats up to 60.

### The 3 Rivers Suite

Our largest function room, with air conditioning, conservatory, and private bar facilities is a perfect location for lunches, dinners, parties, & celebrations, conferences & weddings. Seats up to 120.

### J's @ 636 Restaurant

Our contemporary theme restaurant is a great location for lunches & dinners. Bright & airy – it holds up to 60 people.

### Stokesley Room

A smaller, private room suitable for smaller private lunches & dinners. It's situated just off the restaurant. Seats up to 22 on one table.

### Room Hire Charges

	Day	Evening
Yarm	£175	£110
3 Rivers	£240	£145
J's @ 636	P.O.A.	P.O.A.
Stokesley	£105	£75



# Function Menu

*Please choose ONE dish per course*

*Tomato & Basil Soup, Croutons  
Trio of Melon, Fruit Coulis  
Chicken Liver Pate, Melba Toast*

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*Coq – au – Vin, Fondant Potatoes, Roasted Carrots, Savoy Cabbage  
Salmon en Croute, Garlic Roasted New Potatoes, Creamed Spinach, Baby Corn  
Wild Mushroom Ravioli, Four-Cheese Cream, Crispy Leeks*

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*Chocolate Brownie, Vanilla Ice Cream  
Lemon Tart, Raspberry Sorbet  
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream*

**3 Course Meal £20.00 Per Person**



# Bespoke Menu

*Leek & Potato Soup, Crème Fraiche, Chives  
Tomato, Goats Cheese & Basil Tart, Pesto & Balsamic Glaze  
Smoked Salmon, Mozzarella & Crayfish Salad, Lemon Oil  
Trio of Melon & Parma Ham, Rocket, Cumberland Sauce  
Asian Crispy Duck Salad, Watermelon, Pomegranate, Coriander, Mint & Lime  
Homemade Game Terrine, Homemade Piccalilli, Fine Herb Salad, Melba toast  
Chicken Liver Parfait, Fig Jam, Granary Toast*

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*Lemon & Pepper Corn Fed Chicken Breast, Lemon & Rosemary Potatoes,  
Fine Beans & Chanterray Carrots  
Roast Rump of Lamb, Dauphinoise Potatoes, Braised Red Cabbage,  
Confit Garlic, Port Wine Reduction  
Pan Roasted Belly of Pork, Wholegrain Mustard Mash, Black Pudding Bon Bon's,  
Apple Puree, Savoy Cabbage, Cider Jus  
Herb Crusted Fillet of Salmon, Lemon Crushed New Potatoes,  
Buttered Spinach, Champagne & Chive Beurre Blanc  
Individual Beef Wellington, Fondant Potatoes, Roasted Root Vegetables, Red Wine Jus  
Ballotine of Chicken, stuffed with Wensleydale, wrapped in Bacon,  
New Potatoes, Creamed Leeks  
Wild Mushroom & Herb Pithiver, Tomato Tapenade  
Thai Green Vegetable Curry, Jasmine Rice, Poppadum*

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*Classic Lemon Tart, Clotted Cream, Raspberry Coulis  
Passion Fruit Cheesecake  
Triple Chocolate Brownie, Vanilla Ice Cream  
Shortbread & Strawberries, Vanilla Ice Cream  
Brioche Bread & Butter Pudding, Marmalade Glaze, Crème Anglaise  
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream  
Dark Chocolate Mousse, stuffed with Lemon Cream, Strawberry Coulis  
Selection of Cheese & Biscuits, Homemade Red Onion Chutney*

**1 Option for all Guests  
Two Course Meal £23.50  
Three Course Menu £27.50**

**Offer choice of 3 Dishes per course for an additional £2.50 per person**

## Finger Buffet Menu

*Tomato & Mozzarella & Basil Bruschetta*  
*Mini Pulled Pork BBQ Wraps*  
*Plaice Goujons & Tartar Sauce*  
*Hand Cut Chips*  
*Homemade Sausage & Pickle Rolls*  
*Cajun Spiced Chicken Drumsticks*  
*Mini Vegetable Spring Rolls*  
*Tandoori Chicken Skewers*  
*Mini Thai Fishcakes, Sweet Chilli Sauce*  
*Selection of Mini Quiches*  
*Indian Mini Selection, Mango Chutney*  
*Prawns wrapped in Filo*  
*Mixed Leaf Salad*  
*Tomato & Mozzarella Salad*  
*Homemade Coleslaw*  
*New Potato & Chive Salad*

*Fruit Kebabs*  
*Profiteroles, Chocolate Sauce*  
*Lemon Meringue Pie*  
*Chocolate Truffle Cake*  
*Mango Cheesecake*

**6 items £11.00 per person**  
**8 items £14.00 per person**  
**10 items £16.00 per person**  
**Or £2.00 per item**



## Hot Fork Buffet Menu

Choose 2 main dishes and 4 side dishes from the menu

### **MAIN COURSE**

*Traditional Lasagne*

*Chunky Beef Chilli*

*Steak & Ale Pie*

*Chicken & Bacon Pasta*

*Chicken Tikka Masala*

*Mediterranean Vegetable Penne Pasta in tomato sauce*

*Mushroom Risotto*

*Sausage Casserole*

*Fish Pie topped with mashed potato*

*Lamb Tagine*

### **SIDE DISHES**

*Chips*

*Garlic Bread*

*Steamed Rice*

*Mashed Potato*

*Seasonal Vegetables*

*Tortilla Chips*

*Poppadum's*

*Couscous*

**£19 per person**

**Extra items per person**

**£6.00 per main dish**

**£2.50 side dish**



## Canapes

**Based on 4 Canapes £5.95 per person**

*Smoked Haddock Scotch Egg, watercress Mayonnaise*

*Char Grilled Asparagus wrapped in Parma Ham*

*Spicy Gazpacho Shot*

*Smoked Salmon, Chive & Crème Fraiche Blinis*

*Stilton & Pear Rarebit*

*Dolcelatte Stuffed Figs*

*Chorizo, Feta & Rocket Rolls*

*Beef Carpaccio Rolls, Rocket & Horseradish*

## Children's Menu

2-12 years old

½ portions of the adult meal are available at 50% of the adult price.

Sausage, Mashed Potatoes, Baked Beans **£6.95**

Penne Pasta, Tomato & Mozzarella Sauce, **£5.95**

Grilled Chicken Fillets, Creamy Mashed Potatoes, Pan Gravy **£7.50**

Selection of Ice Cream **£3.50**

## Drinks

Pimms and Lemonade	<b>£3.70/glass</b>
Sherry	<b>£2.80/glass</b>
Champagne	<b>£36.00/bottle</b>
Prosecco	<b>£4.50/glass, £22.00/bottle</b>
Bucks Fizz	<b>£3.75/glass</b>
Mulled Wine	<b>£4.50/glass</b>
Peroni/ Corona	<b>£3.30/ bottle</b>
Newcastle Brown Ale	<b>£4.20/bottle</b>
Fresh Orange Juice	<b>£2.00/glass</b>
Small Still/Spring water	<b>£1.80/bottle 330ml</b>
Large Still/Spring water	<b>£3.60/bottle 1ltr</b>



# Wine List

## WHITE WINE

	125ml	175ml	250ml	Bottle	
<b>1. VIA ALTA SAUVIGNON BLANC</b>		£3.50	£4.25	£5.75	£15.95
<b>CHILE</b>					
<i>A fresh, zesty Sauvignon Blanc with wonderful aromatic aromas, hints of citrus and floral notes.</i>					
<b>2. PINOT GRIGIO PRIMI SOLI</b>	£3.50		£4.25	£5.75	£15.95
<b>ITALY</b>					
<i>Dry, crisp and fruity with a wonderful hint of lemon.</i>					
<b>3. INKOSI CHENIN BLANC</b>		£3.50	£4.25	£5.75	£15.95
<b>SOUTH AFRICA</b>					
<i>Off-dry, bursting with citrus and pineapple aromas, well balanced and refreshing clean finish.</i>					
<b>4. GROWERS GATE CHARDONNAY</b>	£4.25		£5.25	£7.15	£19.95
<b>AUSTRALIA</b>					
<i>This wine has attractive stone-fruit and citrus aromas. Minimal use of French Oak allows the fresh, ripe fruit flavours to be the wine's outstanding feature.</i>					
<b>5. WADDLING DUCK</b>					£21.95
<b>SAUVIGNON BLANC</b>					
<b>MARLBOROUGH, NEW ZEALAND</b>					
<i>Youthful and very approachable with a nose of intense, fresh gooseberry fruit. The palate is dry and full of white peach and passion fruit flavour.</i>					

## RED WINE

<b>8. VIA ALTA MERLOT</b>	£3.50		£4.25	£5.75	£15.95
<b>CHILE</b>					
<i>Rich and concentrated that packs all you want from this easy drinking Merlot. Great stuff!</i>					
<b>9. GROWERS GATE SHIRAZ</b>	£4.25		£5.35	£7.15	£19.95
<b>AUSTRALIA</b>					
<i>Deep red in colour with a purple hue, this Shiraz combines vibrant blackberry and liquorice aromas with ripe berry flavours and soft tannins, producing a wine with richness and complexity.</i>					
<b>10. PARLEZ-VOUS? MALBEC</b>	£4.15		£4.95	£6.75	£18.50
<b>FRANCE</b>					
<i>A delightful ruby colour that has an expressive bouquet of red fruits that leads to a harmonious and nicely structured wine.</i>					
<b>11. BODEGAS RAMON BILBAO</b>					£21.95
<b>CRianza RIOJA</b>					
<b>SPAIN</b>					
<i>Bright deep cherry red, with intense aromas of black berries. Fresh and beautifully balanced in the mouth with a long enfolding finish.</i>					



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ROSE WINE		125ml	175ml	250ml	Bottle
<b>6. PINOT GRIGIO BLUSH PRIMI SOLI</b>	<b>£3.50</b>	<b>£4.25</b>	<b>£5.75</b>	<b>£15.95</b>	
ITALY					
<i>A very easy style of wine with a soft, refreshing burst of summer red fruits.</i>					
<b>7. MONTEREY BAY ZINFANDEL ROSE</b>	<b>£3.95</b>	<b>£4.75</b>	<b>£6.25</b>	<b>£16.95</b>	
CALIFORNIA					
<i>Quite the most delicious wine, a racy mix of Watermelon and cherry with a delectable sweetness.</i>					

## SPARKLING WINE

		20cl Bottle	75cl Bottle
<b>12. PROSECCO CUVÉE</b>		<b>£6.50</b>	<b>£22.00</b>
<b>1821 ZONIN</b>			
ITALY			
<i>Very well-balanced and appealing, with the extremely delicate almond note that is typical of Prosecco.</i>			
<b>13. CUVÉE 1821</b>			<b>£22.00</b>
SPARKLING ROSE			
ITALY			
<i>A lightly-coloured sparkling rose with a fine and seductively delicate mousse. On the palate it is soft and smooth with floral notes and a hint of almond.</i>			

## CHAMPAGNE

<b>14. CHAMPAGNE DE CASTELNAU BRUT N/V</b>			<b>£36.00</b>
FRANCE			
<i>Lively but gentle with notes of apricot and white peach. The spontaneity and charm of this Brut Champagne make it a natural temptation anytime, day or night.</i>			
<b>16. CUVÉE ROSE LAURENT – PERRIER</b>			<b>£65.00</b>
FRANCE			
<i>One of the best selling Rose Champagnes in the world. Soft strawberry fruit aromas, a soft biscuity mousse and a long finish.</i>			

