

Function and Party Menus

...the perfect party...

After many years at The Sweeney we like to think we do parties rather well. Engagement to Golden Wedding, whatever the occasion the wonderful setting and gardens here add something special to the event. We have a warm and comfortable feeling about the hotel that you only find in a privately owned and run venue.

If it's a summer bash then we have the added attraction of a great terrace for reception drinks overlooking the parkland but also for those winter doo's we have a warm log fire in our entrance hall to welcome all.

The following menus are suggestions and by no means set in stone. If you have something else in mind then please let us know. The two price bandings we offer start at £21.95 per guest (menus A and B) or £24.95 per guest (menu C). We believe that these menus offer a good all round variety of choice and balance for your guests.

If you wish to have a choice of all three starters, main courses and puddings from menus A, B or C then we require an exact order from you at least one week prior to the date of your function.

Should you not wish to place an exact order from your chosen menu then the choice is limited to two starters, one main course and two puddings from menu A, B or C and the hotel will take an order from your guests as they gather for the event.

Should you wish to discuss anything before or after making a booking with us then please feel free to call the hotel or alternatively email sean@sweeneyhall.co.uk or enquiries@sweeneyhall.co.uk



Function Menu A - £21.95 per Head

STARTERS

Chilled Melon Bowl with Poached Fruits and Port Wine Syrup

OR

Crisp Fried Mushrooms with a Garlic and White Wine Butter

OR

Carrot and Cumin Soup with a Chive Crème Fraiche

MAIN COURSES

Roast Sirloin of British Beef with Yorkshire pudding

OR

Fillet of Smoked Haddock with Steamed Spinach and a Cheese Sauce

OR

Breast of Chicken Wrapped in Pancetta with an Apricot Brandy Sauce

OR

Aubergine and Puy Lentil Charlotte with a Tomato Ratatouille Sauce

PUDDINGS

Caramelised Meringues with Ice-cream, Toasted Nuts and a Caramel Sauce

OR

Fresh Fruit Salad with a Lemon and Ginger Syllabub

OR

Chocolate and Rum Tiramisu

FINISH WITH

Coffee with Cream and Mints



Function Menu B - £21.95 per Head

STARTERS

Homemade "Country House" Pate with a Cumberland Sauce

OR

Broccoli and Stilton Soup with Toasted Pine Nuts

OR

Smoked Salmon, Avocado and Mango Salad with a lime and Coriander Dressing

MAIN COURSES

Grilled Sea Bass Fillets with a Wild Mushroom, Herb and Lemon Stuffing

OR

Sauteed Breast of Chicken Stuffed with Goats Cheese and served with a Tomato & Sweet Pepper Sauce

OR

Roasted Leg of Local Lamb with a Mint Sauce and Gravy

OR

Mozzarella, Parmesan and Pecan Streudel with a Mornay Sauce

PUDDINGS

Glazed Lemon Tart with Raspberry Sauce

OR

Rhubarb and Vanilla Brulee with Shortbread Biscuit

OR

Chocolate and Hazelnut Meringue Roulade

FINISH WITH

Coffee with Cream and Mints



Function Menu C - £24.95 per Head

STARTERS

Thai Style Crab, Spring Onion and Chilli Fish Cakes

OR

Twice Baked Goats Cheese Soufflé with a Fresh Herb Pesto and Sweet Pepper Salsa

OR

Breast of Chicken Caesar Salad with Parmesan Croutons

MAIN COURSES

Crisp Roast Duckling with a Classic Cherry Sauce

OR

Poached Fillet of Salmon with a Prawn and White Wine Veloute

OR

Roast Loin of Local Pork stuffed with Black Pudding, Chorizo and a Red Wine Gravy

OR

Sauteed Vegetable and Black Bean Lasagne

PUDDINGS

Baked Italian Blueberry and Almonds Cheesecake with Blueberry Compote

OR

Fresh Fruit Meringue Nest with a Raspberry Sauce and Cream

OR

Sticky Toffee Pudding with a Toffee and Toasted Pecan Nut Sauce

FINISH WITH

Coffee with Cream and Mints



Function Wine and Reception Drinks List

REDS

- Para Dos Argentinean Malbec - £12.95
- Emiliana Chilean Merlot - £13.80
- Mountain Pass Australian Pinot Noir - £13.80

WHITES

- Ancorra Italian Trebianno - £12.95
- Emiliana Chilean Sauvignon Blanc - £13.80
- Mirabello Pino Grigio - £13.80

ROSE

- Pacific Heights White Zinfandel - £13.80
- Ancorra Pino Griggio Rose - £13.80

SPARKLING FIZZ

- Spanish Portacelli Reserva Cava - £17.95
- Italian Primo Prosecco - £16.95

CHAMPAGNE

- Gremillet Brut - £36.00

OTHER DRINKS

- Sherry - £1.75
- Alcoholic Fruit Punch - £2.25
- Bucks Fizz - £2.95
- Pimms & The Trimmings - £3.00
- Sparkling Wine - £3.35
- House Champagne - £6.50
- Mulled Wine - £3.00

