Banqueting Dining Menu

Rate is inclusive of:

- Exclusive venue hire for 6 hours usage
- 3 course sit-down dinner
- Tables & chairs
- Cutlery, crockery, table linen & napkins
- Variable stage system & parquet dance floor
- PA system & wireless microphone
- 6 wall mounted plasma screens
- RGB mood lighting
- Events Coordinator to help you plan your event
- Operations Manager to ensure that your day runs smoothly
- Waiting and security staff
- Manned cloakroom
- Free on-site parking for 230 cars
- Air conditioning
- Disabled access and facilities
- Free Wi-Fi

Terms & Conditions

Additional hours will be charged at £500 +VAT per hour.

2 hours are given prior to guest arrival for suppliers to set-up.

Any dish followed by (v) is suitable for vegetarians.

All items are subject to availability.

To confirm a booking a non-refundable deposit of 20% of the total amount is required along with the signed booking form.

The outstanding 80% balance is due six weeks before the event.

Each booking requires a £1000 refundable security deposit due two weeks before the event.

Call 01582 732 655 The Auction House Crescent Road Luton LU2 0AH www.theauctionhouse.uk.com

Menu 2017

Please choose one dish from each section on behalf of all your guests

Starter

Roasted pepper, vine tomato & fresh basil soup (v)

Creamy leek & potato soup with lemon infused olive oil (v)

Mozzarella, cherry tomato & rocket salad with pesto (v)

Crayfish & prawn cocktail with a green herb salad

Parma ham & figs with balsamic vinegar & parmesan cheese

King prawn & rocket salad served with a lime & cherry tomato salsa

Lamb skewers served with a Mediterranean salad & coriander pesto

Main Course

Supreme of chicken with a white wine sauce

Supreme of chicken with a tarragon & tomato sauce

Oven-roasted rack of lamb served with Port & red wine jus

Roasted salmon in a creamy dill & herb sauce (offered to a maximum of 200 guests)

The above dishes are served with seasonal vegetables and roast potatoes

Wild mushroom & pea risotto with cherry tomatoes & parmesan cheese (v)

Sun dried tomato, asparagus, spinach & pea risotto (v)

Asparagus & pea girasole pasta in a tomato & basil sauce (v)

Spinach & ricotta tortellini in a creamy cheese & chive sauce with wild rocket (v)

Dessert

Trio of white, milk & dark chocolate mousse with passion fruit coulis

White chocolate & raspberry cheesecake with wild berries compote (v)

Dark chocolate & caramel mousse with passion fruit coulis (v)

Mango & passion fruit mousse with raspberry coulis (v)

Creamy lemon tart with wild berry coulis (v)

Caramelized apple tart with passion fruit coulis (offered to a maximum of 300 guests) (v)