

# Dining at The Park View



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# Our Dining Menu

Please select your bespoke menu. Choose one dish from each course to create your perfect meal.

Main Course Only £20pp  
2 Courses £25pp - Three Courses £30pp

Why not add After Dinner Coffee with Mints £2.50pp

## START

Roasted Red Pepper &  
Tomato Soup (V)  
*warm crusty bread*

Cream of Country  
Soup (V)  
*warm crusty bread*

Wendsleydale &  
Cheddar with  
*caromalised red onion*  
Tartlet (V)  
*Bed of rocket & balsamic  
glaze*

Chicken Liver Parfait  
*melba toast & onion  
chutney*

Plum Tomato,  
Mozzarella & Red  
Onion Salad (V)  
*basil pesto & granary  
bread*

## MAINS

Sage Roasted Breast  
of Chicken  
*rich roast gravy*

*Braised Blade of Beef*  
*seasoned Yorkshire  
pudding*

Slow Cooked Lamb  
Shank  
*Rosemary & red wine jus*

*Portobello Mushroom*  
*En Croute (V)*  
*puff pastry case, stuffed  
with garlic & cream cheese*

*Honey & Mustard*  
*Glazed Pork Loin*  
*Buttery leek mash, apple  
crisp, honey & mustard  
reduction*

*Vegan Sausage (V)*  
*bubble & squeak, onion  
bon-bons*

*All our main courses are  
served with potatoes &  
seasonal mixed vegetables*

## DESSERT

Warm Chocolate  
Brownie  
*vanilla ice cream &  
chocolate sauce*

*Apple & Homegrown  
Rhubarb Crumble*  
*served with custard*

*Zingy Lemon*  
*Cheesecake*  
*red berry compote*

*Baily's Creme Brûlée*  
*short bread biscuits*

*Black Forest Dessert*  
*Plate*  
*fresh cream*

*Traditional Eaton*  
*Mess*

*Dietary requirements  
can be catered for.  
Please speak to your  
event manager to  
discuss options.*



# Children's Menu

Please select your bespoke menu. Choose one dish from each course to create your perfect meal.

Main Course Only £12.50pp  
2 Courses £15pp - Three Courses £20pp

START	MAINS	DESSERT
<i>Cheesey Garlic Bread</i>	Sausage & Mash	Chocolate Brownie
<i>1/2 portion of adult</i>	1/2 portion	<i>1/2 portion</i>
<i>Mezze</i>	chicken goujons & chips	<i>selection of ice cream</i>

# Children's Buffet

£4.95 per guest

Selection of Sandwiches  
Sausage Rolls  
Vegetable Crudities & Dips  
Chicken Nuggets  
Chips

*Dietary requirements can be catered for. Please speak to your event manager to discuss options.*

# House Buffet



£8.50 per guest  
Please choose 6 options:

- Selection of Sandwiches on soft bap and wraps
- Skin on Chips
- Old School Cheese Flan (V)
- Vegetable Lasagne (V)
- Beef Lasagne
- Garlic Bread (V)
- Beef Chilli
- Basmati Rice (V)
- Chicken Drumsticks
- Indian Selection & Dips (V)
- Chicken Nuggets
- Chicken Curry
- 
- Pork Pies
- sausage rolls
- anti pasta/ charcuterie
- scotch eggs
- chicken drumsticks
- selection of pickles and dips
- potatoe salad
- medetaranean vegetable pasta
- pesto pasta
- Roast vegetable and herb cous cous

Included with this buffet

- House Salad (V)
- Garden Slaw (V)

Additional items £3pp

Additional guests £8.50 pp

If you have any questions regarding our options please speak to your event planner.



# Pie & Peas

£8.50 per guest

Please choose One Pie:

Cheese & Onion/ Vegetable  
(V)  
Chicken & Mushroom  
Steak & Ale  
Meat & Potato



Please choose 1 Side(V):

Mashed Potato  
Twice Cooked Chips

Please choose 1 Sides:

Garden Peas  
Mushy Peas  
Honey Roast Carrots &  
Parsnips

All served with lashings of  
Gravy



# Afternoon Tea

£10.50 per guest  
(minimum numbers apply)

Selection of Finger Sandwiches on Bloomer Bread  
Honey & Mustard Glazed Sausage Rolls  
Individual Quiches & Tartlets  
Fresh Scones with Clotted Cream & Preserves  
Selection of Homemade Cakes  
Selection of Coffee, Tea & Fruit Teas

Add a glass of Prosecco for only £3.50 pp.



## Grazing Options

Upgrade your event with our charcuterie platter, made for a minimum of 40 guests. Enjoy the tasty mix of premium cured meats, fancy cheeses, and tasty extras on our charcuterie board.

Dive into the perfect combo of savory and sweet with our fruit platter, loaded with the freshest seasonal fruits. Perfect for at least 40 guests, our platters guarantee a good time with diverse flavors.

Spice up your event with these delicious options. Enquire for prices and to add a tasty touch to your celebration,



# Hot Roast



£9.50 PER GUEST

Please choose 2 options:

- BBQ Pulled Pork
- BBQ Pulled Jack Fruit (V)
- Roast Pork
- Roast Turkey
- Roast Beef
- Roast Gammon



Included:

- Bread Basket
- Salad & Garden Slaw
- Stuffing
- Chefs suggested accompanying sauces
- Gravy
- Stuffing



Please choose 1 option:

- Homemade Twice Cooked Chips
- Roast Potatoes

# BBQ

£11.50 PER GUEST

Premium Burgers  
Butcher's Sausages  
Cheese  
Mixed Salad  
Garden Slaw  
Corn on the Cob  
Chicken Drumsticks

Selection of Bun & Rolls  
Salt & Pepper Wedges or Chips  
Selections of Sauces

Additional Items

Mediterranean Vegetable Skewers £2.50 pp  
Halloumi Skewers (V) £2.50 pp  
Jacket Potatoes £3.50 pp with choice of fillings  
Chilli £3 pp

Vegetarians/ vegans and dietary requirements can be catered for. Please inform your event coordinator regarding any needs.





# Canapes

Three Per Person £5.95

Please choose 3 options:

Marinated Thai Chicken Skewer  
Mini Yorkshire Pudding with Beef & Horseradish  
Salmon & Cream Cheese Blini  
Bruschetta Topped with Mediterranean Vegetables (V)  
Mini Cheese & Onion Quiche (V)  
Mushroom Vol Au Vent with Garlic & Cream



If you would like to create your own bespoke buffet or would like to discuss allergens, please speak to one of our dedicated event managers.

All of our food is prepared and cooked with your satisfaction in mind.

Our aim is to use local ingredients wherever possible which means in return we can offer the most delicious and fresh dishes, while knowingly helping our local economy flourish.