



WALLETT'S COURT
COUNTRY HOUSE HOTEL
RESTAURANT
SPA

WALLETT'S AWAY

Wallett's Court is now offering a unique opportunity to hire their services to organise an event in the comfort of your own home or any venue you choose...

After many years of delivering a faultless service within the walls of the ancient manor, we have had an ever increasing demand to offer our services away from Wallett's Court.

We can replicate the 'Wallett's Court Experience' for any occasion from a cool cocktail party at home for a small group of friends to a grand wedding reception in a marquee or hall for a hundred or more...

Our goal is to combine an unpretentious and experienced service with food that is carefully sourced and prepared, delivered by a caring team of people genuinely interested in our clients happiness.

Once you have booked our services we can also organise a 'tasting experience' for you in the kitchens of Wallett's Court so that you can sample the foods and wine that you have chosen for your event.

For a taste of what we can do, please take a look at our Menus and Services.

Menus

1. Dinner Party
2. Canapés & Cocktails
3. Buffets – Finger & Knife & Fork
4. Hot Stuff
5. BBQ
6. Wine and Drinks

Services

We can assist in all aspects of planning including:

Professional Kitchen & Waiting Staff
Crockery, Glassware, Cutlery & Linen
Champagnes, Wines, Cocktails & Ice
Assistance with Flowers & Arrangements
Menus to Suit All Tastes & Budgets
Venue Finding And Logistics
Theming Where Appropriate
Chocolate Fountains
Ice Carvings
Entertainment (including live music, fireworks, fire eater, jugglers, magicians)
Marquee
Ovens, Fridges etc.
Refrigerated transport

Together we will create the perfect event...

WALLETT'S COURT WESTCLIFFE ST. MARGARET'S-AT-CLIFFE NR DOVER KENT CT15 6EW TEL: (44) 01304 852424 FAX: (44) 01304 853430
MAIL@WALLETTSCOURT.COM WWW.WALLETTSCOURT.COM

VAT NUMBER: UK 397 8827 70 WALLETT'S COURT REGISTERED NO: 1195826 PARTNERS: CHRIS OAKLEY, LEA OAKLEY, CRAIG OAKLEY, GAVIN OAKLEY, JUSTINE OAKLEY & WALLETT'S COURT LTD.



WALLETT'S COURT
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Menus

1. DINNER PARTY – MIMIMUM 10 PERSONS (Minimum Charge £500.00 inc. Vat)

MENU CHOICES

FIRST COURSE

CELERIAC AND LEEK VELOUTÉ ✓
sour cream and chive
CHARGRILLED YELLOW-FIN TUNA NICOISE
with Quails Egg, fine beans, anchovy, olives & Jersey Royals
SUSSEX CROSS GOATS CHEESE ✓
sesame, honey, mango, chilli
DUCK LIVER PARFAIT
raspberry & rocket
CHARGRILLED TIGER PRAWNS
sweet chilli, ginger & lime leaf
WILD BOAR AND BRANDY TERRINE
Cumberland sauce
SPICED AVOCADO VAHINÉ
crème fraiche ✓
ROASTED SCALLOPS
cauliflower & truffle purée, roasted almond velouté
SALAD OF WILD BOAR
pickled baby vegetables
BAKED AVOCADO & ARTICHOKE TART
sunblushed tomato & vodka ice cream ✓

THIRD COURSE

CHOCOLATE BROWNIE
peanut butter ice cream
ETON MESS
red fruits, meringue, clotted cream
GLAZED RASPBERRY BRULÉE
mint coulis
APPLE TART TATIN
vanilla ice cream
WHITE CHOCOLATE PARFAIT
raspberry compote
BLACKCURRANT MOUSSE
liquorice ice cream
VALRHONA CHOCOLATE TART
fennel and pastis ice cream
RASPBERRY & SHERRY TRIFLE
seventies classic
APRICOT AND MASCARPONE MOUSSE
vanilla & roasted almonds
BRITISH AND EUROPEAN CHEESES
crab apple compote

MAIN COURSE

ROAST MULLET
asparagus, sweetcorn & orange
CHARGRILLED SIRLOIN OF MILLERS SPEYSIDE ABERDEEN ANGUS
with cherry tomato compote, mustard mash
SEARED TENDERLOIN OF PORK
Kalamata olives, charred Provencale vegetables & sherry vinegar jus
TRUFFLED WILD MUSHROOMS ✓
Cambozola & crème fraiche
BARBARY DUCK BREAST
maple syrup pancake & roasted tangerine
ROASTED FILLET OF SEA BREAM
lemon and thyme risotto
RATATOUILLE PANCAKE TORTE
tomato butter sauce ✓
CHARGRILLED FILLET OF MILLER'S SPEYSIDE ABERDEEN ANGUS BEEF
marinated in ale and molasses with bacon lardons and chunky chips
DARNE OF NORTH SEA HALIBUT
sage velouté, celeriac & apple

£50.00 per person includes VAT

Includes: canapés (2) & coffee and petit fours, hire of crockery, cutlery, table linen, napkins, services of chef(s) & 1 server per 10 persons for the duration of the meal. Transport costs included up to 30 mile radius from Wallett's Court Hotel.
Additional charge after this - £1.00 per mile per staff member.

Please select one starter, main course and dessert for the whole party from each of the above sections.
Vegetarians or guests with special dietary requirements can be catered for on an individual basis.

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2. CANAPÉS & COCKTAILS

Vegetable Crisps

Cheese Straws

Bitesize Smokey BBQ Beef Burgers

Pork Tenderloin Crostini with Chipotle Cranberry Sauce

Baked Rosemary Lamb with Red Currant and Mint on Brioche

Roast Turkey Breast, Madeira and Cranberry in Filo Tartlettes

Mini New York Bagels with Smoked Salmon, Cream Cheese & Chives

Big Fat Grilled Shrimp wrapped in Smoked Bacon

Wild Mushroom and Goat Cheese Truffles Coated in Almond Crumbs

Pepper Biscuits with Keens Extra Mature Cheddar & Toasted Pecans

Roasted Eggplant and Tomato Basil Bruschetta

Mini Grilled Cheese Sandwiches with White Truffle Oil

Endive with Stilton Cheese, Candied Walnuts & Cherry Compote

Spiced Corn Soup Sips with Chipotle Chile and Crème Fraiche

Wild Mushroom Soup Sips with Truffle Oil

Angels on Horseback (Oysters Wrapped in Bacon)

Vegetarian Glamorgan Sausage, Tomato Chutney

Wild Mushroom Tartlet

Rare Beef Blini, Pickled Beetroot

Ratatouille with parmesan wafer

Fresh crab with tarragon

Tartare of smoked salmon

Parsleyed monkfish with caviar

Smoked salmon with beluga caviar

Smoked salmon and caviar

Sesame prawns with a rich plum sauce

Tuna tapenade

Fillet of chicken satay

Welsh rarebit with smoked haddock

Baby vegetable pizzas

Sautéed scallops with lemon zest

Potato rosti with char roasted salmon

Courgette and onion confit

Herbed monkfish and carrot

Medallion of lobster with asparagus tips

Smoked salmon and asparagus roulade

Smoked salmon tartare

Seared scallops with bacon pesto

Selection of authentic Japanese sushi

Chicken tikka on naan bread

Foie gras with truffle

Beef teriyaki with sesame seeds

Pastrami and peppered pineapple

Carppacio of beef with parmesan

Crispy bacon and avocado

Cajun chicken

Duck paté with orange

Marinated Olives

Roast Beef and Watercress Involtni

Pigs in Blankets with Poppy Seeds and Bourbon Maple Mustard Dip

Crispy New Potatoes Filled with Smoky Bacon and Lincolnshire Poacher Cheese

Roasted Chicken, Wild Mushrooms, Pancetta and Watercress on Crostini

Roasted Pepper, Mozzarella and Anchovy Involtni

Crispy Crab Cakes with Lemon Aioli and Chives

Ahi Tuna Tartare on Crispy Potato Gaufrette with Caper Olive Relish

Roasted Garlic Butter Crostini with Tomato Confit

Roasted salmon with avocado, crème fraiche and ginger

Tiger prawns with sweet peppers and garlic

Seared scallops with yellow pepper and chilli

Stilton with celery

Carrot, Cumin and Coriander Soup Sips

Butternut Squash Soup Sips with Hazelnut Cream

Cured Salmon Blini, Dill Cream

Pickled Jalapenos, Cream Cheese & Spring Onion

Welsh Rarebit

Smoked Duck on Puff Pastry

Mousse de fois gras

Chicken roulade with an onion confit stuffing

Fresh tiger prawns

Smoked salmon and caviar

Fillet of Scotch beef teriyaki

Duck parfait with caramelised orange

Roasted Thai vegetables

Pastrami and mustardised fruits

Seared scallops with tomato nage

Tandoori chicken on spicy naan

Monkfish wrapped in parma ham

Kiwi and marscapone

Rose of smoked salmon with pearls of beluga caviar

Freshwater prawns with dill

Char roasted salmon with pickled cucumber

Parcels of smoked salmon filled with crab

Fresh crab with mango and parmesan

Shredded lemon chicken with chervil

Garlic prawns with dill and lemon

Quail egg and cherry tomato

Roulade of chicken with red onion confit

Duck parfait with caramelised orange

Smoked duck paté with orange confit

Tuna tapenade with broccoli

Smoked chicken and mango salsa

Lemon chicken

Bar marked beef with truffle paste

Roquefort with pecan

DESSERT CANAPÉS

Valrhona Chocolate Tartlets

Choux Buns with Praline Cream

Orange Butter Shortbread Leaves dipped Chocolate

Toasted Pecans, Walnuts, Golden Raisins and Cranberries

Mini Doughnuts with Dipping Sauce

Mini Cheesecakes with Vanilla Bean

Chile-Honey Roasted Almonds and Cashews

A chocolate fountain is available for parties of 30 people and over. Price on application.

£3 PER SELECTION PER PERSON

MINIMUM ORDER 6 OF THE ABOVE. MINIMUM PARTY SIZE 10 PERSONS (or £180.00 inc Vat.)

Includes services of chef(s) & 1 server per 20 persons for the duration of the service of canapés. Transport costs included up to 30 mile radius from Wallett's Court Hotel.

Additional charge after this - £1.00 per mile per staff member.

CANAPÉS CALCULATOR

1 HOUR OR LESS – 6 CANAPÉS PER PERSON

1.5 HOURS – 8 CANAPÉS PER PERSON

2 HOURS – 9 CANAPÉS PER PERSON

2.5 HOURS – 10 CANAPÉS PER PERSON

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COCKTAILS

ORDER UP TO 4 OF THE FOLLOWING FOR YOUR PARTY

Mojito

Fresh mint and lime mashed with ice, cane sugar and Mount Gay Rum

Caipirinha

Fresh lime mashed with ice, cane sugar and Cachaca

Long Island Iced Tea

Bombay Sapphire, Smirnoff Red, Mount Gay Rum & Triple Sec shaken with lemon juice served with a dash of Coca Cola

Margarita

Tequila, Triple Sec and lime juice over ice in a sea salt rimmed glass

Strawberry Daiquiri

A blend of Mount Gay Rum, Crème de Fraise, fresh lime and strawberry puree

Classic Martini

Bombay Sapphire with a hint of Vermouth shaken over ice

Cosmopolitan

Shaken Absolut Mandarin, Cointreau, fresh lime juice & orange bitters served with Cranberry juice

Singapore Sling

Bombay Sapphire, fresh lemon juice and crushed ice topped with ginger ale and cherry brandy

Champagne Classic

Henriot Brut Souverain with Cane sugar, Planat Reserve VSOP & Angostura Bitters

Bellini

Henriot Brut Souverain with Peach Schnapps and peach puree

Kir Royale

Henriot Brut Souverain with Crème de Cassis

£25.00 PER PERSON - MINIMUM PARTY SIZE 10 PERSONS (or £250.00 inc Vat.)

(4 COCKTAILS PER PERSON ALLOWANCE-ADDITIONAL COCKTAILS £5.00 EACH)

Includes: Hire of glasses, services of 1 cocktail waiter per 20 persons for the duration of the service of cocktails up to 5 hours, thereafter a service charge of £15.00 per hour per waiter will apply.
Transport costs included up to 30 mile radius from WalleTT's Court Hotel. Additional charge after this - £1.00 per mile per staff member.

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3. COLD BUFFET – MIMIMUM 10 PERSONS (Minimum Charge £250.00 inc. Vat)

1. Finger Buffet

A selection of sandwiches including salmon & lemon mayonnaise, smoked salmon, cheddar & chutney, ham & mustard
Roasted chicken drumsticks with an oriental marinade - Mediterranean vegetable & salmon brochettes - Leek and Stilton quiche
Tewkesbury pork pies - Italian style breads and pizzas - Fresh fruit salad & a selection of tarts

£25.00 per person includes VAT

2. Knife & Fork Buffet

King prawn and Mediterranean vegetable & salmon brochettes - Cold roasted chicken and ham - Dressed Hebridean salmon with lemon mayonnaise
Roasted rib of Aberdeen Angus beef with horseradish - Seasonal salads - Minted new potatoes - Rice & couscous with chargrilled vegetables
Italian style breads and pizzas - Fresh fruit salad & a selection of tarts

£30.00 per person includes VAT

Includes: hire of crockery, cutlery, table linen, napkins, services of chef(s) & 1 server per 10 persons for the duration of the meal. Transport costs included up to 30 mile radius from Wallett's Court Hotel. Additional charge after this - £1.00 per mile per staff member.

4. HOT STUFF – MIMIMUM 10 PERSONS (Minimum Charge £300.00 inc. Vat)

1. BRAISED CHAIN FILLET OF MILLER'S SPEYSIDE ABERDEEN ANGUS BEEF
mustard mash, roasted vegetables

2. POACHED HEBRIDEAN SALMON
mixed leaf salad, new potatoes

3. ROASTED FREE-RANGE CHICKEN
dauphinoise potatoes, fine beans

DESSERTS – Served canapé style

Valrhona Chocolate Tartlets
Mini Doughnuts with Dipping Sauce
Choux Buns with Praline Cream
Mini Cheesecakes with Vanilla

£30.00 per person includes VAT

Includes: hire of crockery, cutlery, table linen, napkins, services of chef(s) & 1 server per 10 persons for the duration of the meal. Transport costs included up to 30 mile radius from Wallett's Court Hotel. Additional charge after this - £1.00 per mile per staff member.

Please select one main course for the whole party.

Vegetarians or guests with special dietary requirements can be catered for on an individual basis.

5. BBQ – MIMIMUM 10 PERSONS (Minimum Charge £250.00 inc. Vat)

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We can arrange almost any type of barbecue required from traditional to exotic; offering favourites such as Peppered Sirloin of Aberdeen Angus Steak, Classic English Sausages and Angus Burgers to Chargrilled Lobster with vanilla butter, Sea Bass with fennel, Giant Pacific Prawns with chilli or Butterfly Leg of Romney Marsh Lamb with garlic and minted yogurt.

Barbecues will come with all the trimmings such as salads, hot buttered potatoes, coleslaws and relishes.

Menus can be tailored on request.

From £25.00 per person includes VAT

Includes services of 1 barbecue chef per 20 persons for the duration of the cooking. Transport costs included up to 30 mile radius from Wallett's Court Hotel. Additional charge after this - £1.00 per mile per staff member.

6. WINES AND DRINKS

Whatever you want in the world, from the finest wines to the most obscure beers and lagers or cocktails, we'll do our best to source your choice.

Soft drinks, spirits, wines, fortified wines, champagnes, sparkling wines, de-alcoholised wines, wines from every corner of the world - talk to us, we've got some great wines that will make your event shine.

We have several team members that can assist in the selection of your wine choice. Most guests have an idea of the wines they would like; we can provide a range of wines that will suit the occasion and are sensibly priced. We can provide wines for you to sample in your own good time, either at Wallett's Court or why not take them home and sample them at your leisure? Whichever you choose we want to get it right for you.

A few of our clients operate a 'dry site' - no problem, we can still make your event excel. Choose from a range of de-alcoholised wines to a fruit juice bar with juices blended at the guests' request or ice cold chilled waters in beautiful glasses to a full range of chilled juices.

Please ask to see our extensive wine list.

Wines start at £14.95 per bottle including VAT
Champagnes start at £31.95 per bottle including VAT
Tea & Coffee £2.50 person including VAT

Includes: Hire of glasses, services of 1 wine waiter per 20 persons for the duration of the service of drinks up to 5 hours, thereafter a service charge of £15.00 per hour per waiter will apply.

Transport costs included up to 30 mile radius from Wallett's Court Hotel. Additional charge after this - £1.00 per mile per staff member.