

Belle epoque

BRASSERIE

Private Dining Menu

This menu is designed for 12 or more guests. Please select a menu of one starter, one main course and one dessert for all guests. For parties less than 12, a different menu will be supplied. All our menus are reviewed regularly and priced individually for superior quality and choice. The appropriate menu for your reservation will be provided no later than 8 weeks prior to your event.

Canapés

Belle Epokes Canapés Selection £7.95 per Person

You are invited to create your own Cocktail Reception Menu. Please select 4 of the following Canapés to be served on arrival or following your civil ceremony or on arrival to accompany your chosen reception drinks. A selection of flavours from around the world, to delight your guests and create a cosmopolitan atmosphere. A total quantity of 3 canapés per guest will be served. 100% order of guest numbers required.

Naturally Smoked Haddock, Cheddar Mini Fishcake

Haddock with Cheddar & Chives and a Grain Mustard Mayonnaise

Black Pudding Tian Black Pudding Layered with a Curried Béchamel Sauce

Smoked Salmon Parcel Filled with Potato & Spring Onion Salad

Grilled Beef Skewer with rendang marinade

Shot Glass of Gazpacho & Ice (v)

Skewered Tempura Prawn with Tahini

Pea & Coriander Falafel (v) Cool Harrisa Yoghurt Dressing

Cumin & Cream Cheese Profiteroles (v)

Duck Spring Roll & Plum Dipping Sauce

Skewered Lamb Mignon with Harrisa Tender Lamb, Infused with North African Spice

Spoon: Fennel with Ceviche of Sole

Spoon: Fig, Parma Ham & Parmesan

Spoon: Fragrant Coconut Saffron Prawn

Thai Marinated Chicken Breast Set on Home Made Coconut & Lemongrass Toast

Platters of Crudities, Hummus, Tzatziki, Lemon & Coriander dipping sauce

£29.95 per platter, each serving 10

Starters

Smooth Chicken & Duck Liver Parfait

Grape & plum, dressed leaves, Melba toast £9.50

Roast Chicken and Iberico Ham Presse

Pickled Shallots, Red Wine Dressing, Picked Pea Shoots & Cress £8.95

Pressed Ham Hock Terrine

Mustard Bread, Piccalilli Purée, Capers Berries £8.95

Charcuterie Plate

A market selection of meats and accompaniments including Garlic Sausage, finest Salami, Speck, Chorizo, Serrano Ham, Pickles, Dijon Mustard, Petit Baguette £8.50

Twice Baked Cheshire Blue Cheese Soufflé (v)

Mesclun & Cream Sauce £8.75

Chilli Roasted Carrot Samosas (v)

Infused with Fresh Coriander & White Radish – Set on a pool of Mild Curry flavoured Coconut & Fresh Mango £7.95

Goats Cheese & Tomato Tart (v)

Ripe Tomato, layered with Slow Roasted Balsamic Onions & Knutsford's own Delamere Goat's Cheese, dressed leaves and sun blush tomato relish £8.95

Organic Beetroot Salad (v)

Organic Beetroot with Pine Nuts, Cheshire Blue Beignet & Wild Garlic Pesto £7.95

Hot Smoked Salmon

Potato Rémoûlade, Pea Shoot Salad - Grain Mustard Dressing £8.95

Starters continued overleaf...

Starters (continued ...)

Classic Shellfish Cocktail

Cray Fish, Atlantic Prawns, Brown Shrimps, Avocado, Crème Fraîche, and Marie Rose £9.95

Loch Duart Salmon & Bouillabaisse Pressé

Pickled shallots, saffron dressing, oven dried tomato, black olives, sakura lettuce £9.95

Trout Fillet Fishcakes

Plump, Fleshy, Pink Trout infused with Horseradish, Dill, & Lemon – Set on a Shaved Cucumber Salad – Lemon Curd Sauce £9.50

Roast Black Mission Fig

Serrano ham & Charentais melon, red wine & port syrup £9.00 (vegetarian version also available)

Scottish Smoked Salmon

Pinenut crusted petit crottin Goat's Cheese, Raspberry fluid gel & Horseradish £8.95

Belle Époque's Fresh Home Made Soup Served with our own Homemade Bread – Farmhouse Butter £7.95

Soup Choices:

- Roasted Parsnip Soup
- Smoked Chicken Consommé & Pistachio Dumplings
- Pea & Mint Veloute with Crispy Oven Ham
- French Onion Soup with Swiss Cheese Croute
- Cream of Brown Cap Mushroom Soup with Aylesbury Duck & Thyme
- Italian Style Tomato & Bread Soup made with Marzano Plum Tomatoes
- Smoked Ham Hock & Lentil Soup
- Butternut & Sage with Crème Fraiche
- Leek & Potato

Fish starters may also be added to your menu as a fish course

Mains

Wild Mushroom & Pancetta Goosnargh Chicken

Stuffed with a Wild Mushroom Duxelle and Wrapped in Pancetta – Madeira and Red Wine sauce – Crushed New Potatoes, Glazed Carrots & Wilted Spinach £20.45

Roast Lemon & Thyme Goosnargh Chicken

Jus rôti, savoury bread pudding, chateau potatoes, Sweet corn puree, roasted carrots £20.45

Confit of Lune Valley Lamb

Cooked slowly for 8 hours – Gravy made from the Glorious Cooking Juices, infused with Fresh Mint & Redcurrant, Crushed New Potatoes, Glazed Summer Carrots & Sautéed Greens £21.45

Pan Roast Contra Fillet of Lune Valley Lamb

With a pressé of shoulder, olive oil pomme purée, glazed vegetables & rosemary jus £22.95

Roasted Rack of Lamb with Herbs of "Provence"

Fondant potatoes, stuffed cabbage, green bean bundle & rosemary sauce £24.50

Honey Glazed Breast of Gressingham Duck

Port & Orange Jus, Gratin Force meat, Fondant Potatoes & Savoy cabbage £23.95

Plaice Fillet, Prawn Beignet (Available at Market price)

French Beans, Lemon, Brown Shrimps, Capers & Nut Brown Butter

Roast Fillet of Salmon

French beans, charlotte potato, mussels & saffron veloute £19.95

Slow cooked Cheshire Farm Beef

Feather Blade of finest local beef, braised over 24 hours and served with pommes purée, glazed root vegetables, Cheshire blue cheese pudding £20.50

10oz Sirloin & 8oz Fillet Steak

We only serve Prime certified Cheshire Farm Beef, eared in the traditional way & hung for 21 days for flavour and tenderness. Served with Dauphinoise Potatoes, our Legendary 'Au Poivre' Sauce and Glazed Carrots **10oz Sirloin £24.95 6oz Fillet 29.95**

Guinea Fowl with Rumble-de-Thumps

Wild Mushrooms, Pea & Fève Fricassee - Jus rôti £21.45

Cannelloni of Butternut Squash (v)

Vegetable Fricassée, Baby Gem Hearts and Italian Cheese Glaze £16.95

Rosemary Socca & Provençale Vegetable Ragù (v)

Glazed vegetables, wrapped in a savoury chickpea pancake, crème fraîche £16.95

Asparagus & Spinach Gnocchi

Potato Gnocchi, season asparagus, spinach & fresh basil passata sauce £16.95

Loin of Alison Nicholson's Saddleback Pork

Calvados, Bramley Apple Gravy & Crackling. Buttery Mash, Sautéed Cabbage & Bacon - individual Cauliflower Cheese £20.45

Porchetta

Slow cooked pork, flavoured with garlic, rosemary & fennel Roasted Mediterranean Vegetables & Parisian Potatoes £22.45

Our Homemade Bread is served with our compliments

Sides: Proper Chips £25.00 ■ Belle Époques Salad Bowl £25.00 ■ Hot Buttered New Potatoes £25.00 ■ Mixed Vegetables £25.00 ■ Individual Cauliflower Cheese Gratin £2.95 per person

Side dishes are optional. Each large bowl serves 8 people and is an optional extra

Home Made Desserts

Belle Époque's Crème Brulee Our bestselling dessert in 37 years. Eggs, Rich Luscious Double Cream, Pure Madagascan Vanilla Beans – all under a Caramel Top served with a Shortbread Biscuit £7.95

Eaton Mess

With Rose-Petal Sauce, Fresh Strawberries, Strawberry eau de vin Espuma £7.95

Strawberry Mousse

Wild Strawberries, Marshmallow, Spiced Strawberry Purée, Vanilla Anglaise, and Pink Peppercorns £7.95

Passion Fruit & White Chocolate Cheesecake

White Chocolate Ganache, Passion Fruit Syrup & Passion Fruit Ice-Cream £7.95

Baked Chocolate and Griottine Cherry Cheesecake

Chocolate ganache, cherry jelly, cherry sorbet £7.95

Sticky Toffee Pudding

Caramel Sauce & Vanilla Ice Cream £7.95

Cheese & Port

Selection of Wonderful British & Irish Cheese, Carefully selected from their Artisan Makers – Served with Biscuits, Celery, Grapes & the Belle's Chutney

£49.95 per platter Each platter serves 6 full portions intended for sharing following dessert. 1 cheese board required per table

Full cheese portion £7.95 per person

Port *The perfect accompaniment to cheese*

Smith Woodhouse Bottle Matured Late Bottle Vintage Port 1995 £48.95 (bottle), £3.95 (50ml glass)

Steamed Belgium Chocolate Pudding

Chocolate Fudge Sauce, Orange Gel, and Lemon Meringue Ice Cream £7.95

Raspberry Tasting Plate

White Chocolate & Raspberry Mousse, Raspberry Gel, Raspberry eau de vie espuma & fresh Raspberries £7.95

"Tiramisu Flavours" Mascarpone & Amaretto Mousse, White Chocolate Ice-Cream & Amaretto Jelly £8.25

Home Made Apple & Rhubarb Crumble

Individual Crumble served with Ginger Ice-Cream £7.95

Whisky Truffle Marquis Kirsch Flambéed Cherries, Cherry Brandy Syrup & Chocolate Ganache £7.95

Glazed Lemon Tart Belle Époque's Homemade Sweet Pastry filled with a Baked Lemon Cream – Caramel Glazed & Lemon Sauce £7.95

Coffee & Digestif

Fresh Filter Coffee/Tea & Home Made Chocolate Truffles £2.75 Or **Coffee & Home Made Mince Pie (December £3.95)**

Liqueurs & Digestif (25ml) £4.25 each

Served to the table at the end of the meal:

Amaretto – Glayva – Baileys Irish Cream – Grand Marnier – Benedictine – Kahlua – Cointreau – Kummel – Crème de Menthe – Sambucca – Drambuie – Tia Maria

A full and comprehensive range of Dessert wines, Cognac, Brandies, Armagnac and Malts also available

Children's menu

Proper food for the kids, suited to smaller appetites' (All children to dine from the same menu)

Starters

Slices of Melon

Garnished with Fresh Strawberries

A simple Belle Époque Soup

House Made Bread

Cheesy Garlic Bread

Sticks and Dips

Vegetable Sticks, Selection of Dips, Pitta Strips & Cherry Tomatoes

Main Courses

Free Range Chicken Breast Goujons

Made by our chefs, Proper Chips & Organic Baked Beans

Fish & Chips

Fresh Haddock in our own Batter Proper Chips & Garden Peas

Organic Pasta

Fresh Plum Tomato Sauce & Cheddar Cheese Glaze (v)

Sausage & Mash

Cumberland Sausage, Mashed Potatoes & Gravy

Home Made Burger & Chips

Home made Beef Burger in a soft bun, Chips and Ketchup

Desserts

Selection of Farm Ice Creams

Fresh Fruit Platter

Warm Chocolate Brownies

£16.95 for three courses

A smaller portion of the adult's menu can be prepared for children under 12 years charged at 70% of adult price (not all dishes can be reduced in size)

Important Information regarding menu ordering: Confirmation of final guest numbers and dietary requirements are required no later than 6 weeks prior to your event. Please note menus provided at the time of booking are for sample only. Menus are updated every six months, however additional amendments may take place throughout the year in line with market conditions. Your invoice will be prepared and supplied 4 weeks prior to your event, with the balance payable no later than 3 weeks prior to the event. The menu and guest numbers are fixed from 3 weeks prior and cannot be reduced from this point onwards. This menu is designed for parties of 12 or more guests; a set menu is required with each guest receiving the same starter, main course, and dessert, with the exception of vegetarians and guests requiring special diets which can be pre-ordered in advance. Extra meals ordered on the day to accommodate dietary requirements will be charged to hosts accordingly. If wishing to offer your guests a choice of menu in advance of the event this may be arranged at an additional charge of £10.00 per person. Please confirm your menu choices with us before ordering stationery. Prices published within the menus are correct as of April 2011 (to be reviewed October 2011). All prices are subject to market change. Belle Epoque will supply menus from which to choose your menu no later than 8 weeks prior to your event. A discretionary 5% charge will be added to your final bill. Written confirmation of your menu choices and dietary requirements are required 6 weeks prior to your event.

Optional Menu Tasting: If you would like to try any of the dishes featured on our Private Dining Menu, please call Collette to reserve a table in the restaurant Monday - Thursday with *5 working day's notice* of dishes you wish to try. A 20% discount will be available for food ordered. NB. Not all dishes are possible to recreate on an individual basis – please call to discuss. The majority of these dishes do not feature on our a la carte menu. A maximum of 6 guests are able to attend a menu tasting reservation, with a maximum of 3 different dishes for each course. Multiple tasting sessions can be arranged if required. House wines may be ordered by the glass, remaining wines can be ordered by the bottle to enjoy at your leisure.

Hotel rooms

We have 7 hotel rooms in total (6 double hotel rooms and 1 twin room). All rooms are suitable for a **maximum of two persons**. We do not have hotel rooms suitable for families. For families' larger than 2 persons, multiple hotel rooms are required. **Hotel Check-in is available from the earliest time of 2.00pm and departure before 11.00am.** Breakfast is served for all guests between 9.00am and 10.00am.

Monday to Thursday

£95.00 for Single Occupancy

£110.00 for Double Occupancy

Rates include VAT and a Continental Breakfast

Friday, Saturday & Sunday

£95.00 for Single Occupancy

£115.00 for Double Occupancy

Rates include VAT and a Cooked or Continental Breakfast

Parking: There is a large, CCTV operated, public car park directly opposite the venue and a large car park a few minutes walk from the venue (on Tatton Street)

Travelling to the Venue: We are located approximately, 400 yards from Knutsford train station. 20 Minutes drive from Manchester/Airport and 5 minutes drive from M6 Junction 19 or M56 Junction 7

Hotel Allocation & Booking: All seven hotel rooms will be booked for your guests on the evening of your event. We can only accept bookings for the night before or after the event two months prior to your celebration. When booking Belle Epoque for your event, we will only allow the host(s) to allocate hotel rooms. Rooms cannot be booked directly by your guests. All guests must check into the hotel with a member of staff at reception before being given admittance to the hotel rooms. As part of the checking in procedure, a member of staff will request card details from each of the residential guests, even if the rooms have been paid for by the host, the individual card details are required to cover any room service/incidental costs etc...

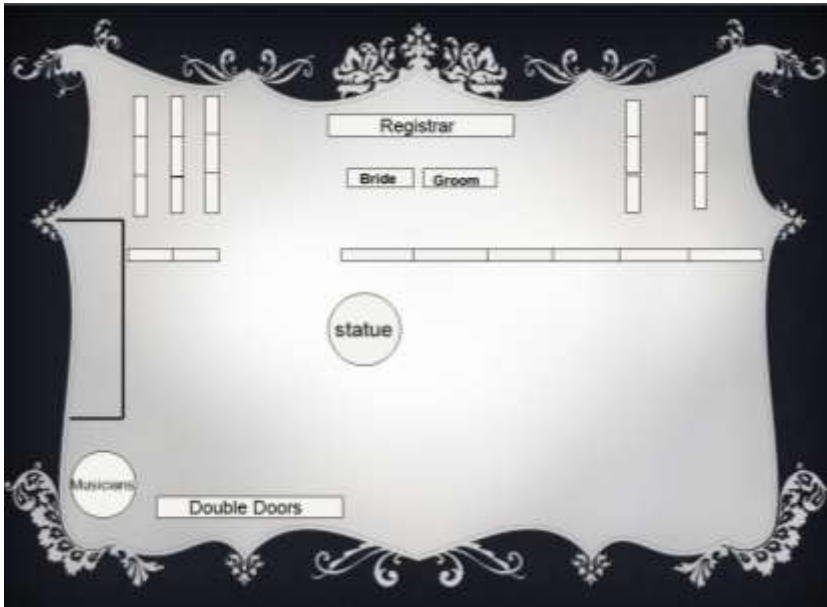
Dining seating plans and capacity: Please see below the maximum capacity for seating guests and the configuration guidelines. For up to 80 guests, you will require the Garden Room only. For up to 120 guests, you will require both the Garden Room and the 1st floor Pink Room to work in conjunction with each other, creating an L shaped room. Please speak with us to confirm table plans based on your individual requirements before printing table plans as each party is different. **Guest numbers and capacities for each area include all adults, children, babies and musicians/singers**

Ceremony Seating Capacity:

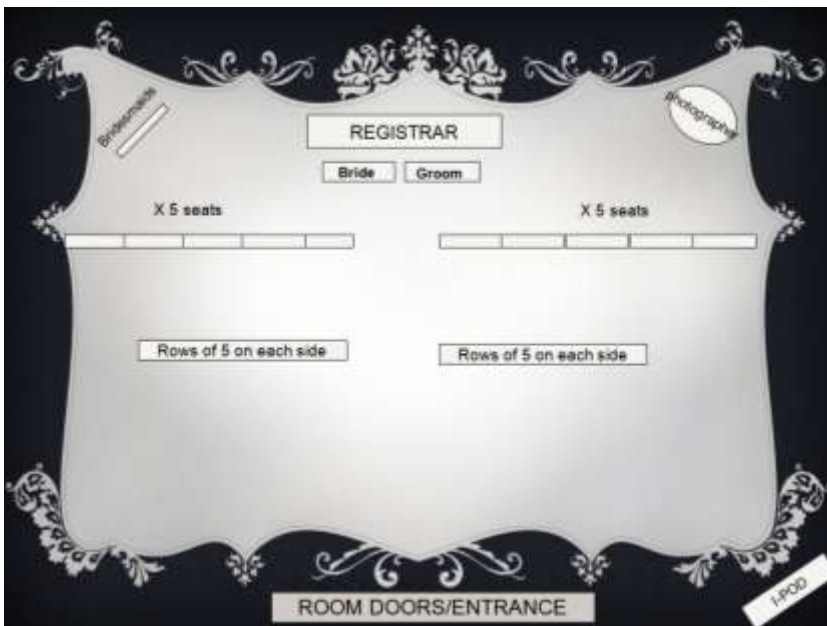
The maximum guests for the 1st floor Pink room is 80 including all guests as above and musicians

The maximum for the ground floor ceremony room is 100 guests including all guests and musicians
(75 seated 35 standing)

Ground Floor ceremony room layout (up to 100)



1st Floor ceremony room layout (up to 80)



1st floor dining areas:

Stairs

French doors

