

# Belle époque

BRASSERIE

## Private dining menu.

*This menu is for 30 or more guests. Please select a menu of one starter, main course and dessert for all guests. For parties less than 30 – a different menu will be supplied. All our menus are reviewed quarterly and priced individually for superior quality and choice. The appropriate menu for your reservation will be provided 8 weeks prior to your event.*

## Canapés

### **Belle Époque's 'Canapés du Monde' £7.95 per person**

A selection of flavours from around the world, to set a cosmopolitan atmosphere. Please select 4 canapés from the canapés listed below. A total quantity of 3 canapés per guest will be served. 100% of guest numbers required.

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

**Fresh Tomato, Mozzarella & Herb Crostini (v)**

**Smoked Salmon Parcel** – Filled with Potato & Spring Onion Salad – Tied with Chive

**Black Pudding Tian** – Black Pudding Layered with a Curried Béchamel Sauce

**Corned Beef Hash** – Brisket of Beef, Home cured, Creamed & Bound in Home Made Breadcrumbs. Served with Grain Mustard Mayonnaise and HP Sauce

**Iman Biyaldi (v)** – Spiced Aubergine, Cool Cumber & Minted Yoghurt

**Why not add our unique Champagne Cocktail Jellies...**

Belle Époque Champagne Cocktail Jellies; comprising of Bucks Fizz, Bellini, Kir Royale. Vanilla Champagne, infused with fresh fruits & set into bite-sized portions. *Petite mouthfuls of pure joy add £3.95 extra or order without canapés. Serving 3 per person.*

**Vale of Lune Lamb Brochettes** – Tender Lamb, Infused with Fresh Green Chilli, Coriander, Garlic – Mango Relish

**Smoked Haddock Risotto with Taleggio Cheese** – A Light, Crisp Risotto Fritter, topped with a Smooth Taleggio Cheese Sauce

**Naturally Smoked Haddock, Cheddar & Chive Mini Fishcake** – Grain Mustard Mayonnaise

**Organic Oatcake (v)** – Topped with locally made Delamere Goat's Cheese, Herbs & Roast Pear

**Gressingham Duck Spring Roll** – Cooked China Town Style, Roast Plum Sauce

## Starters

**Anti Pasto Plate (v)**

An individual plate of Mediterranean flavours, including Flame Roasted Peppers, Basil Marinated Mozzarella, House Marinated Olives, Baby Artichokes, Hummus, Tzatziki – Sun Blush Provencale Vegetables, Belle Époque's Herb Bread £8.95

**Pressed Ham Hock Terrine**

Allison Nicholson's Rare Breed Pork flavoured with Rosemary, Chilli & Orange – Charred Pineapple Puree – Wholemeal Toast £7.95

**Trout Fillet Fishcakes**

Plump, Fleshy, Pink Trout infused with Horseradish, Chive & Lemon – Set on a Shaved Cucumber Salad £7.95

**Plum Tomato Tart (v)**

Ripe Tomato, layered with Slow Roasted Balsamic Onions & Knutsford's own Delamere Goat's Cheese £7.45

**Terrine of Fresh Salmon Fillet**

Flavoured with Lemon, Lime & Tarragon – House Leaves & Herb Mayonnaise £7.95

**Scottish Oak Smoked Salmon**

From Tom Levings – Caperberry, Lemon & Black Pepper £8.95

**Fresh Ravioli of Lobster & Salmon**

With Fragrant Lemongrass & Coconut Bisque, served with thin, delicate Pasta £[TBC]

**Selection of fresh Melon & Blueberries (v)**

Succulent Slithers of Honeydew, Ogen & Charentais Melon, Served on a Candied Blueberry Balsamic Syrup £7.95

**Parfait of Chicken Livers**

Infused with Cognac, Cream & Thyme – Served with Wholemeal Toast & Cumberland Sauce £7.95

**Belle Époque's Fresh Home Made Soup**

We can prepare any soup of your suggestion. Served with our own Homemade Bread – Farmhouse Butter £6.25

**Chilli Roasted Carrot Samosas (v)**

Infused with Fresh Coriander & White Radish – Set on a pool of Mild Curry flavoured Coconut & Fresh Mango £6.95

**Belle Époque's Prawn, Lobster & Mango Salad**

Iceberg Lettuce & Classic Cocktail Sauce – Lemon & Brown Bread £[TBC]

## Mains

### Confit of Lune Valley Lamb

John Houldsworth Wonderful Low Fell Lamb, for tenderness, cooked slowly for 8 hours – Gravy made from the Glorious Cooking Juices, infused with Fresh Mint & Redcurrant, Crushed New Potatoes & Seasonal Greens £18.95

### Free Range Cheshire Farm Chicken Breast

Simply Roasted with Herb Stuffing served with Bread Sauce – Proper Gravy – Herb Roast Potatoes, Glazed Carrots & Fine Beans £17.95

### Free Range Cheshire Farm Chicken Breast

Cornvale's Chicken – Farm Reared – Roasted Breast, Leg Stuffed with Sage, Onion & Organic Spinach – Fondant Potatoes & Roast Carrots £18.95

### Free Range Cheshire Farm Chicken Breast

Grilled & placed on a Fresh Tomato spiked Oregano Cream – Blush Tomato & Spinach Risotto £17.95

### Risotto of Garlic Mushrooms

Creamy Italian Rice, Studded with Slow Cooked Mushroom & Garlic Confit – Fresh Parsley Cream & Fine Beans – a Side of Fresh Green Salad £13.95 *suitable for Vegetarians*

### Sea Bass Nicoise

Grilled Sea Bass Fillet, Green Beans, Egg, Anchovies, Potatoes, House Leaves, Tomatoes & Belle Époque's House Vinaigrette £18.95

### 10oz Sirloin & 8oz Fillet Steak

We only serve Prime British Beef from Ken Webb's Farm at Lower Peover, four miles from Belle Époque. Reared in the traditional way & hung for 21 days for flavour and tenderness. Served with Dauphinoise Potatoes, our Legendary 'Au Poivre' Sauce or a Reduction of Red Wine, Onions & Mushrooms - Glazed Carrots

**10oz Sirloin £19.95 8oz Fillet add £9.95**

### Roasted Sirloin of British Beef

*(Carved from the Joint)*

Served on a Reduction of Onions, Mushrooms & Red Wine - Gratin of Potatoes & Roast Carrots £19.95

*(NB. The centre of the joint will be medium, with variations depending on which part of the joint served)*

### Gressingham Duck Breast

Roasted to a Pink finish – Compote of Passion Fruit & Honey – New Cheshire Potatoes & Seasonal Greens £19.95

### Roasted Loin 'Porchetta'

Suckling Pork, cooked in the classic Italian Style, flavoured with Bay, Thyme & Garlic – Mustard Seed & Marjoram Glaze – New Potatoes & Seasonal Green Vegetables £18.95

### Artichoke, Lemon & Basil Pasta

Firm, Home Made Pasta dressed with Pesto Style Dressing, studded with Artichoke Hearts – Shaved Parmesan – Soy Beans – Side of Baby Leaf Salad

*Suitable for vegans*

### Classic Sausage & Mash

We only use the Phenomenal Westmorland Sausage from Dales in Kirkby Lonsdale, a Herbed Rare Breed Pork Sausage with Fantastic Flavour – Mashed Potato & Soft Onion Gravy £14.95.

Add Andy Holt's World Champion Black Pudding £1.50

### Loin of Berkshire Black Pork

Calvados & Bramley Apple Gravy – Buttery Mash & Seasonal Green Vegetables £17.95

### Plum Tomato Tart (v)

Ripe Tomato, layered with Slow Roasted Balsamic Onions & Knutsford's own Delamere Goat's Cheese, Served with Buttered New Potatoes and Green Salad £13.95

**Please note: Our Home Made Bread is served with our compliments.**

**Sides: Proper Chips £19.45 ■ Belle Époques Salad Bowl £19.45 ■ Hot Buttered New Potatoes £19.45 ■ Mixed Vegetables £19.45 (Sides are optional. Each portion serves between 6-8 people)**

## Home Made Desserts £6.95 each

### Belle Époque's Crème Brulee

Our bestselling dessert in our 35 years here – Free Range Eggs, Rich, Luscious, Cheshire Double Cream, Pure Madagascan Vanilla Beans – all under a Crispy Caramel Top

### Glazed Lemon Tart

Belle Époque's Home made Sweet Pastry filled with a Baked Lemon Cream – Glazed with Fairtrade Dark Sugar – Candied Blueberries & Balsamic

### Fresh Raspberry & Mint Cheesecake

Finest Mascarpone infused with Fresh Raspberries, sourced where possible from our chums at Blacketyside Farm in Fife, Garden Mint & Cointreau – Amaretti Biscuit Base - Coulis

### Heavenly Chocolate Tart & Vanilla Mascarpone

Served warm from the oven, Pure Belgian Chocolate, Cream & Orange Scent baked to barely set – Whipped Vanilla Mascarpone

### Fresh Strawberry Tartlette

Homemade Sweet Pastry filled with Crème Patisserie, topped with Balsamic Glazed Fresh Strawberries

### Rhubarb Fool

Classic English Summer dessert, using fruit gathered from various local gardens – Light, tasty and gorgeous! Lemon shortbread

### Strawberry & Prosecco Jelly

Fresh Strawberries, again sourced from Blacketyside in Fife in season. Set in a Jelly of Fizz & Garden Mint – Crème Chantilly topping.

### Belle Époque's Summer Fruit Meringue

Luscious Soft Fruits from all over the British Isles. Laid on a Home Made Meringue Base, Lakeland Double Cream & Passion Fruit Coulis

## Cheese & Port

**Selection of Wonderful British & Irish Cheese,**  
*Carefully selected from their Artisan Makers – Served with Biscuits, Celery, Grapes & The Belle's Chutney*  
£7.25 per person for a whole portion per guest OR  
A Cheese Platter for table of eight £31.95  
(Platter allows for a ½ portion per person for 8 people)

**Port** *The perfect accompaniment to cheese*

### Grahams Late Bottle Vintage 1997

£2.75 per glass or £19.95 per bottle (serving 8 people)

**Taylor's Vargellas 1995 Vintage** £4.50 – per glass or  
£49.95 per bottle (serving 8 people)

## Children's menu

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

### TO START

Slices of Melon – Garnished with Fresh Strawberries OR A simple Belle Epoque soup – House Made Bread

### FOR MAINS

Free Range Chicken Breast Goujons, made by our chefs Proper Chips & Organic Baked Beans

OR

Fish & Chips, Fresh Haddock in our own Batter– Proper Chips & Peas

OR

Organic Pasta – Fresh Plum Tomato Sauce & Cheddar Cheese Glaze (v)

OR

Cumberland Sausage, Mashed Potatoes & Gravy

### DESSERT

Selection of Farm Ice Creams OR Fresh Fruit Plates

£11.95 for two courses or £13.95 for three courses

Alternatively, a smaller portion of the adult's menu can be prepared for children under 12 years (charged at 70% of adult price).

## Seasonal Specials

We work the very best local produce to create some truly amazing dishes. Please see below some 'special' dishes and the seasons in which they are at their very best.

### End of May, June and Early July

#### **Dennis Bamford's Home Grown Asparagus**

from Dennis's back garden at Cedar Bank Farm, Allostock. The purest, tastiest Asparagus – with our Home Made Hollandaise or Béarnaise Sauce, or served Natural (please choose one option for all guests) £7.50

### June - September

#### **Salad of Southport Tomatoes & Kidderton Goat's**

**Cheese.** Proper English Tomatoes, grown in the sand/soil of Southport by the Spencer family at Silverdale Nursery, Tarleton. Layered with our gorgeous Wild Goat's Cheese from Nantwich and Basil Dressing. £7.95

### June - End September

**Wild Salmon** – Grilled Fillet of this rare fish. Succulent and moist, paler than usual Salmon, grilling retains the natural flavour. Served on a bed of English Pea, Tarragon and Onion Cream – Crushed Herb Potatoes and Mange Tout.

**[£Market Price]**

## Coffee & Digestif

**Fresh Filter Coffee/Tea & Home Made Chocolate Truffles**  
£2.50

or **Coffee & Home Made Mince Pie (December £3.75)**

**Liqueurs & Digestif (25ml) £3.75 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.**

### July - October

#### **Dublin Bay Prawns**

The prime season for this wonderful shellfish, sourced whenever possible from Jimmy Buchan's boat, The Amity, star of BBC trawler men. Steamed to retain its taste and freshness – served with a Roast Garlic and Saffron Mayonnaise. £9.95

### September - Christmas

**Wild Duck** – An abundant supply from our local shoots at this time of year – roasted to a medium finish and carved onto a fresh Orange and Marjoram Sauce – Boulangere Potatoes of Roast Parsnips. £19.95

### November - February

#### **White House Farm Turkey, barn-bred at Tabley**

Bacon-wrapped Cumberland Sausage, Fresh Sage Stuffing, Mulled Cranberries, Pan Gravy, Dripping Roasties, Root Vegetables and Seasonal Greens £16.95

### **Important Information**

Prices correct as of April 2009 (to be reviewed October 2009). All prices subject to market change. Confirmation of final numbers and pre-order choices are required no later than 4-6 weeks prior to the event, based on the most recently published menus. Menus provided at the time of booking are for sample only. Final numbers should be confirmed 4 weeks prior (your invoice will be prepared based on the guest numbers supplied at this time, unless there is an increase in numbers which will be charged accordingly) with the balance payable no later than 3 weeks before the event. This menu is designed for parties of 30 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. Please confirm your menu choices with us before ordering stationery.

**And so to bed...** All of our rooms have been beautifully renovated using sumptuous fabric and contemporary bathroom suites with high pressure showers, marble finishes and luxury toiletries. We have 6\* double hotel rooms and 1 twin room - All rooms are suitable for a maximum of two persons. Check-in from 2.00pm, 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 and Saturday**

£95.00 for Single Occupancy

£115.00 for Double Occupancy

*Rates include VAT and a Cooked or Continental Breakfast*

**Parking:** There is a large, secure, 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 approximately 400yards from Knutsford Train Station. 20 Minutes drive from Manchester/Airport and 5 minutes drive from M6 Junction 19 or M56 Junction 7

**Please confirm at the time of booking if you would like to book all seven hotel rooms. 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 (unless advised otherwise)**

#### **Seating plans:**

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 Pink Room to work in conjunction with each other to create 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.

#### **Menu Tasting:**

If you would like to try any of our dishes featured on our private dining Menu, please reserve a table Monday-Thursday with 5 working day's notice of dishes you wish to try. A 25% discount will be available. NB. Not all dishes are possible to recreate on an individual basis – please call to discuss.

