

# THE **DOLPHIN** HOTEL

## ST IVES

### BANQUETING MENUS

The following menus are designed to complement most occasions and are available for a minimum of twenty people. They are intended as suggestions but if you have any special requests or would like to compile a menu consisting of dishes from various choices please ask and we will be pleased to discuss your requirements.

Please see our banqueting wine list and details of drinks packages on the separate sheet.

### WEDDING RECEPTIONS

The Meadow Suite is probably the most popular venue in the area for wedding receptions but should it be unavailable our Waterside Restaurant is a very attractive alternative. We can help with all your arrangements including photography, cakes, car hire and flowers. In addition, we offer the following benefits to those holding their reception at The Dolphin:

- ◆ Complimentary double accommodation for the bride and groom on their wedding night
- ◆ Free use of our cake stand and knife
- ◆ Specially reduced overnight bed and breakfast rates for guests attending the wedding reception



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## FINGER BUFFET SELECTOR MENU

Please note this menu is not available for weddings except when used for Evening Parties following the Main Reception

- ⓪ Cheese and Sun-dried Tomato Straws
- ⓪ Cheese and Pineapple on Sticks
- ⓪ Ⓜ Potato Wedges with a Salsa Dip
- Ⓜ Honey Glazed Cocktail Sausages on Sticks
- Ⓜ Breaded Chicken Goujons
- Smoked Salmon and Cucumber Roulades
- Assorted Sandwiches and Wraps
- ⓪ Ⓜ Vegetable Spring Rolls
- Ⓜ Deep Fried Breaded Scampi with Tartar Sauce
- ⓪ Ⓜ Fig and Goats Cheese Parcel
- ⓪ Ⓜ Mini Cheese and Asparagus Quiche
- ⓪ Melon sticks wrapped in Parma Ham
- Chicory Leaves filled with Coronation Chicken
- ⓪ Nachos and Guacamole
- Ⓜ Cocktail Sausage Rolls

5 Selections @ £12.00 per person

7 Selections @ £14.00 per person

⓪ Denotes suitable for vegetarians Ⓜ Denotes item is served hot

## HOT CARVERY

Choose two of the following Hot Roasts

- Roast Fore-rib of Beef
- Roast Norfolk Turkey
- Roast Lamb
- Roast Loin of Pork
- Honey Baked Ham
- Roast Chicken with Tarragon

Served with a Selection of Seasonal Vegetables

Dessert Table

Coffee and Mint Chocolates

**Main Course, Sweet and Coffee**  
**@ £30.00 per person**

To acquire a price for a 3 course Carvery,  
Add on the price of your chosen Starter from the  
Starter selection Menu

## COLD CARVED BUFFET 1

Fanned Melon drizzled with a Forest Berry Coulis

- Roast Fore-rib of Beef
- Honey Roast Ham
- Poached Salmon Fillets

Various Salads

Hot Minted New Potatoes

Dessert Table

Coffee and Mint Chocolates

£33.00 per person

## COLD CARVED BUFFET 2

Warm Brie with Parma Ham  
Served with a Cranberry compote

- Roast Sirlion of Beef
- Coronation Chicken
- Honey Roast Ham
- Whole Dressed Salmon

Various Salads

Hot Minted New Potatoes

Dessert Table

Coffee and Mint Chocolates

£36.50 per person

# MENU SELECTOR

Please select a three course meal, to suit your budget and the occasion, from the following.  
In order to provide the highest standards of food and service, we recommend a set menu be selected for your entire party.

🍷 denotes dishes suitable for vegetarians

## STARTERS

**All of our starters are served with a Freshly baked bread roll**

### **Cold Selection**

- |   |       |
|---|-------|
| 🍷 Broad Bean and Mint Salad drizzled with a Lemon and Lime Dressing | £6.75 |
| 🍷 Fanned Honeydew Melon with a Forest Berry Coulis                  | £6.95 |
| Smoked Chicken and Bacon Salad topped with a BBQ Mayonnaise         | £7.25 |
| Fanned Avocado and Tiger Prawn Salad with a Crab Mayonnaise         | £7.75 |

### **Hot Selection**

- |   |       |
|---|-------|
| 🍷 Tomato, Basil and Ricotta Bruschetta                              | £7.50 |
| 🍷 Asparagus and Goats Cheese Tartlet with a Balsamic Dressing       | £6.95 |
| Smoked Salmon and Dill Fishcake served with a Sweet Chilli Dressing | £7.65 |
| Chicken and Mushroom Vol-au-vent with a White Wine, Cream Sauce     | £6.50 |

### **Soups (all freshly prepared)**

- |                           |       |
|---------------------------|-------|
| 🍷 Tomato                  | £5.50 |
| 🍷 Farmhouse Vegetable     | £5.50 |
| French Onion              | £5.50 |
| Smoked Haddock and Fennel | £5.75 |

## MAIN COURSES

Rump of Lamb topped with a Dijon Mustard and Chive Crust with a Red Wine Sauce	£19.75
Pork Tenderloin with an Apple, Cider and Sage Sauce	£18.50
Roasted Chicken Supreme in a Smoked Bacon and Red Wine Sauce	£18.00
Individual Beef Wellington with a Madeira Sauce	£22.50
Breast of Duck filled with a Leek Seasoning served with a Port Jus	£19.25
Fillet of Salmon on a Bed of Vegetables with a Paprika infused Tomato Sauce	£18.50
Smoked Haddock and Spring Onion Mash, Topped with a Poached Egg and a Wholegrain Mustard Sauce	£18.95

### **Vegetarian**

Wild Mushroom and Cashew nut Crepe served with a Stilton Cream Sauce	£15.75
Cream Cheese and Leek Pudding served with a Vegetable Jus	£15.75
Yorkshire pudding filled with Wholegrain Mustard Mash and Roasted Vegetables	£15.75

**All the above main courses are served with Chefs selection of fresh vegetables.**

## SWEETS *all served with fresh cream*

£6.75

Chocolate and Orange Gateau
Fresh Fruit Salad
Passionfruit Cheesecake
Individual Sherry Trifle
Profiteroles with Chocolate Sauce
Summer Pudding
Meringue Nest filled with a Forest berry Compote and Whipped Cream
Cheese and Biscuits

### **Or**

The Sweet Table	
<b>A selection of Desserts chosen by Our Chef, including Cheese and Biscuits</b>	£6.95
Freshly Brewed Coffee and Mint Chocolates	£2.95