



Function Pack

Thank you for enquiring about a function at the Jester. You will want to have the perfect reception, organised down to the finest detail and be certain that you and your guests will be cared for by our attentive and friendly staff.

This folder has been designed to help and guide you but please feel free to visit the hotel and discuss your requirements. Stephane, Natacha and team will be delighted to welcome you and your party to the Jester.



Maximum Room Capacities

<i>Small Party</i>	<i>Informal Reception</i>	<i>Formal Reception</i>
<i>Odsey Suite</i>	<i>116 Suite</i>	<i>116 Suite</i>
24	120	70

Accommodation



All of our beautifully appointed bedrooms are en-suite, all have comfortable beds, quality bathrooms, flat screen televisions and tea/coffee making facilities. We have 1 twin, 6 doubles and 1 four poster bedroom.

Finger Buffet Menu

(A)

*Selection of sandwiches
Garlic bread slices
Hot sausage rolls
Spicy chicken drumsticks
Mini savoury eggs
Potato wedges
Flavoured crisps
Selection of quiches
Mixed salads
£9.95 per person*

(B)

*Selection of sandwiches
Selection of pizzas
Crisp vegetable crudités with assorted dips
Goujons of chicken with sweet chilli dip
Oven baked sausage rolls
Breaded mushrooms with a blue cheese dip
Assorted quiches
Herbed potato wedges
Flavoured crisps
Mixed salads
Deep fried Whitebait with garlic mayonnaise dip
£12.95 per person*

(C)

*Selection of luxury filled bread rolls
The Jesters house pasta salad
BBQ marinated chicken wings & drumsticks
Tortilla chips with spicy salsa dip
Crisp vegetable crudités with assorted dips
Smoked salmon roulades on toasted brioche
Selection of luxury homemade quiches
British & French cheese and ham selection with crusty bread and Branston pickle
Melton Mowbray pork pies
Cheesy potato skins
£16.00 per person*

Bronze

£19.95 per person

Homemade Soup served with toasted ciabatta

*Melon, tomato and mozzarella salad
served with a fresh basil dressing*

*Chicken liver pâté served with caramelised
red onion chutney and toasted brioche*

*Smoked salmon salad with broad beans, new potatoes
and chives and French dressing*

*Supreme of chicken served with a white wine,
mushroom and tarragon cream sauce*

Roast loin of pork with crackling and cider and thyme gravy

*British roast topside of beef with homemade Yorkshire pudding, warm horseradish
and rich onion gravy*

Grilled salmon fillet with creamy, lemon and dill sauce

*All served with a selection of fresh seasonal vegetables,
roast and new potatoes*

Cream filled profiteroles with rich Belgian chocolate sauce

Fresh fruit salad

Homemade raspberry crème brûlée

Fruits of the forest cheesecake

Coffee and Mints

Silver

£24.95 per person

*Thyme breaded camembert with mixed leaves
and redcurrant jelly*

*Smoked salmon and prawn roulade served with rocket
and parmesan salad*

*Confit of duck and chicken terrine with tomato chutney
and toasted brioche*

*Duo of melon with pink grapefruit salad served with a
raspberry purée dressing*

*Slow roasted lamb shank with a red onion, wild berry
and port sauce*

*Chicken supreme stuffed with herbed spinach and
goat's cheese, wrapped in Parma ham
and served with a roasted red pepper sauce*

Venison steak with a wild mushroom and shallot cream sauce

Grilled skate wing topped with a lemon butter and caper sauce

*All served with a selection of fresh seasonal vegetables,
roast and new potatoes*

Double chocolate raspberry brownie trifle

Crème brûlée cheesecake

Lemon syllabub with forest fruit coulis served with a shortbread biscuit

Tarte tatin

Coffee and Mints

Gold

£29.95 per person

Canapé

*Traditional French fois gras served with fig marmalade
and toasted brioche*

*Salmon, halibut and lime fishcakes served with rocket and a lemon, lime and dill
mayonnaise*

*Honeyed goats cheese tart filled with caramelised onions, cherry tomatoes and
served on a bed of mixed leaves*

Lobster bisque with grated Gruyère and croutons

*Marinated fillet of English beef served with a wild
mushroom and Guinness jus*

*Sautéed fillets of sea bass with a fresh asparagus and
citrus cream sauce*

Roasted orange glazed quail

*All served with a selection of fresh seasonal vegetables,
roast and new potatoes*

*Orchard fruits pudding: sweet pastry with compote of apple, rhubarb, blackberries
and blackcurrant, finished with frangipane*

Marbled white and dark chocolate mousse pyramid

Jumbo cream filled profiteroles topped with chocolate sauce and raspberry coulis

Lemon syllabub soufflé

Coffee and petit fours

Vegetarian selection

Please choose one option

Goats' cheese tart filled with roasted balsamic Mediterranean vegetables on a bed of herbed rice and rich tomato sauce

Wild mushroom stroganoff with herbed rice

Mediterranean vegetable pasta bake

Carrot and parsnip gratin

Presentation Buffet

£28.00 per person

Trio of melon with fruit coulis

Honey Glazed baked ham

Roast British topside of beef

Whole dressed salmon

Selection of quiche

Marinated coronation chicken

Mediterranean vegetable bake

A selection of salads to include:

*Mixed leaf, cucumber and tomato, coleslaw,
waldorf, pasta and couscous*

Minted new potatoes

White chocolate and raspberry cheesecake

Individual summer fruit puddings

Coffee and mints

Special Notes

- ❖ *A booking will be confirmed by the hotel on receipt of a non-refundable deposit of £200.00.*
- ❖ *Final numbers must be confirmed no later than 1 week prior to the function date. Once the final numbers have been agreed, minor increases can normally be accommodated, however in the event of reduced numbers we regret that it will be necessary to charge for meals not taken.*
- ❖ *We request that one menu is chosen for the entire party, although we can cater for vegetarian guests and anyone with any special dietary needs. For any children under 12 we are pleased to offer an alternative menu.*
- ❖ *Please note that due to planning and licensing regulations we are required to keep all windows and doors shut whilst the music is in progress.*
- ❖ *For your comfort the room is fully air conditioned.*
- ❖ *All prices are inclusive of VAT at the current rate.*

Tel: 01462 742011

Email: enquiries@thejesterhotel.co.uk

Website: www.thejesterhotel.co.uk

Address: 116 Station Road, Odsey, Near Baldock, Hertfordshire, SG7 5RS