

Conferencing at The Elton House Hotel

We can create your perfect conference or meeting with the latest facilities, great food and comfortable surroundings. Please see over for our room layouts and capacities

- Air conditioned rooms
- Free Wi-Fi throughout the hotel
- Hi-tech projector
- Full Bose audio system
- In-house IT support
- Front-of-house computer/printer
- Easy room access
- Flexible room layouts
- Power points throughout
- Phone points in all rooms
- Marketing support available

Day Delegate Rates include:

- 3 servings of tea and coffee
- Buffet lunch
- Mineral water and cordials
- Room hire
- Flipchart
- Projector and audio

24 Hour Delegate Rates include:

- All of the above
- Three course dinner
- Bed and breakfast

Day Delegate Rate £30 per person including VAT

24 Hour Delegate Rate £105 per person including VAT

Discounts available for parties of 20 or more

Call us now on 01709 545681 about your next event

Canapes menu

Create your own personalised event using our menu of delicious hot and cold canapés

Cold selection

- Beef carpaccio, on toasted white bread with parmesan.
- Quail egg and tomato confit on crostini bread.
- Asparagus with dill mayonnaise.
- Baby vine tomato with mozzarella and basil.
- Cold roast beef with caramelised onion confit.
- Gravadlax with dill mustard dressing.
- Smoked salmon and caviar.
- Olive canoe bouchees.
- Asparagus and parma ham.
- Chicken liver parfait with truffle.
- Crab coleslaw.
- Water melon and feta.
- Parmesan, smoked paprika straws.
- Smoked duck, pickled vegetables.

Hot selection

- Vegetable samosas with chilli dip.
- Onion bhaji.
- Marinated beef brochettes.
- Sesame salmon toast.
- Chicken fillet goujons with herb mayonnaise.
- Vegetable spring roll with oriental sesame dip.
- Mini tomato and mozzarella pizzas.
- Mini quiche assortment.
- Marinated prawn with soya dressing.
- Chicken fillet satay.
- Chilli prawn toast.
- Baby Yorkshire pudding, roast beef and horseradish.
- Thai spiced fish cake, sweet chilli dip.
- Lamb kofta, spicy sauce.

Each choice is £1.10 per head

Buffet Selector menu

Our buffet selector menu provides total flexibility allowing you to build your own bespoke menu tailored to your special event

Working lunch £12.50 per person

To include a selection of filled baguettes, chunky chips.
Platter of fresh fruit.
Crème Brule with all butter shortbread.
Selection of fresh fruit juices.

Coffee Breaks

Includes coffee and selection of fruit infused tea.
Price per serving, per person;
Biscuits £1.75
Doughnuts £2.95
Croissants with preserves £3.50
Traditional fruit cake £2.95
Danish pastries £3.50
Bacon rolls £4.25
Scones with cream and jam £3.95

Cookie Break £3.25 per person

Selection of homemade cookies.

Chocolate break £3.75 per person

Chocolate sponge cake chocolate brownies.

Smoothie and milkshake break £5.50

Selection of fruit smoothies and homemade milkshakes with a platter of fresh seasonal fruits.

Buffet selector

Selected closed sandwiches.
Selection of open sandwiches.
Marinated vegetable kebabs.
Warm home baked quiche.
Vegetable samosas and sweet chilli sauce.
Our own sausage rolls.
Oriental spiced chicken wings.
Shallow fried spring rolls and plum sauce.
Goujons of salmon and plaice with saffron tartar sauce.
Chicken brochettes and peanut sauce.
Spiced lamb kebabs.
Tempura prawns, chilli sauce.
Chicken goujons with lemon mayo.
Spicy potato wedges, black pepper dip.
Bruschetta of sun ripened tomato and cheese.
An assortment of breads.
Mini buttered Jacket Potatoes with parsley butter.

6 items £12 per person

Each additional item £1.65 per person

Classic buffet £18.95 per person

Blackened honey roast ham with home made chutneys.
Cold roasted rare sirloin of beef with horseradish cream.
Roast chicken salad with coriander, tomato and curried mayonnaise.
Celeriac and cabbage coleslaw.
Mediterranean vegetable salad.
Three bean salad.
Apple, celery and walnut salad.
Minted new potatoes.

Continental buffet £22.95 per person

An assortment of breads.
An array of cured, smoked, marinated seafood and fish.
A selection of continental meats, hams and sausages.
Selection of cheeses.
Pickled and preserved vegetables, olives.
Mediterranean vegetable salad.
Chutneys, flavoured oils and dressing.

Fork - Buffet lunches pre-order required

Bramley fork menu £18.50 per person

Chicken breast with mushroom, shallot, tomato and tarragon.
Salmon, smoked haddock fish pie.
Wild and non-wild mushroom stroganoff.
Fine beans with roasted shallots.
Aromatic rice.
Mixed herb and baby leaf salad.
Raspberry creme brule with all butter shortbread.
Freshly brewed coffee.

Ravenfield fork menu £22.50 per person

Steak and local ale pie.
Chunky cod and parsley sauce.
Roasted vegetable lasagna.
Buttered new potatoes.
Fine beans and roasted shallots.
Tomato, red onion and basil salad.
Caramelised lemon tart.
Freshly brewed coffee.

Tanners fork menu £26.50 per person

Rump steak and peppercorn sauce.
Poached pave of salmon with a light mustard and dill cream.
Risotto of wild mushroom and asparagus.
Thyme roasted baby new potatoes.
Roast courgettes.
Baby gem caesar salad.
Selection of British cheeses with celery and grapes.

The Elton fork menu - Healthy option £18.50 per person

Thyme and garlic roasted chicken breast.
Stir fry of crisp vegetables with black bean sauce.
Vegetable crudities with a selection of dips.
Paprika roasted baby new potatoes.
Fine green beans.
Tomato, red onion and basil salad.
Selection of fresh fruit, berries and nuts.

Elegant dressed buffet £45.00 per person

Please choose one starter from either the starter or the soup section of the A La Carte menu

An assortment of breads and rolls.
Blackened honey roast ham and chutneys.
Cold roast sirloin of scotch sirloin of beef with horseradish cream.
Cold poached salmon with green olive and herb dressing.
Home smoked chicken with sweet honey mustard sauce.
Curried rice, raisin, and coriander salad.
Tomato, cucumber, basil and red onion salad.
Potato salad and chives.
Three bean salad.
Mixed lettuce and herb salad.

Hot dish served with hot buttered new potatoes
Please choose one main and one dessert

Main

Slow braised beef in local ale with baby onions.
A casserole of pork with apples, prunes and cider sauce.
Strips of chicken in a tomato, tarragon and mushroom gravy.
Fish pie.

Dessert

Raspberry crème brule and all butter shortbread.
Or lemon posset with ginger snap biscuit.

Freshly brewed coffee.

A La Carte Selector menu

Our selector menu provides total flexibility allowing you to build your own bespoke menu tailored to your special event. Please choose one from each section to create your own three or four course meal

Soups - £5.25

- White onion & guinness.
Rustic leek & potato
with blacksticks blue cheese croutes.
- Broccoli, stilton & pine nut.
- Spiced butternut squash, ginger & honey.
Lentil, bacon and thyme.
- Fish soup with aioli & gruyere cheese, croutes.
Pea, asparagus & lettuce.
Chilled gazpachio.
- Rustic minestrone.
- Creamy chicken & asparagus.
Chunky vegetable & herb.
- Light cauliflower & roquefort cheese.
Cream of wild mushroom & tarragon.
- Roasted vine tomato, basil & wensleydale cheese.
Curried parsnip & coriander.

Starters - £6.50

- A tasting of melon.
- Water melon, Yorkshire fine fettle, roast tomato
& mint salad.
- Game terrine with beetroot relish & watercress.
- Avocado, plum tomato, buffalo mozzarella salad
with basil & kalamatra olives.
- Warm tart of white onion & gruyere cheese, roquet
& orange salad.
- Smooth chicken liver & madeira parfait
with baby herb leaf salad.
- Open ravioli of wild mushrooms, asparagus,
parmesan shavings with truffle oil.

Starters - £7.75

- Home smoked duck, marinated vegetables, honey,
soy, toasted sesame dressing.
- Local asparagus, parmesan with balsamic vinegar
dressing (seasonal).
- Smoked salmon terrine, pickled cucumber
& horseradish mousse.
- Organic chicken & leek terrine,
green herb sauce, micro salad.
- Carpaccio of beef, lightly peppered, roquet,
parmesan & piccalilli syrup.
- Pressed terrine of ham & foie gras with piccalilli.
Oak smoked salmon, properly garnished.

Intermediate course - £4.75

- Clear chicken consommé, thin strips of
vegetable & herbs.
- Shot of sorbet made to your choice.
- Escabeche of red mullet.
- Brie fritter, watercress with peach & nectarine chutney.
- Open ravioli of wild mushrooms.
- Risotto of pea & asparagus, mixed cress.

Mains - £17.95

All served with vegetables & potato

- Chicken filled with blushed tomatoes, mustard
mash & broccoli florets.
- Pot roasted chicken breast, shallots, mushrooms,
fine beans & fondant potato.
- Loin of Lincolnshire pork in calvados & fresh
tarragon sauce, sugar glazed apples, roasted baby
new potatoes, honeyed parsnips.
- Slow braised shank of lamb, root vegetables
in its own braising liquor, creamy mash.
- Rump of lamb, canoise, green beans, bubble &
squeak, rosemary gravy.
- Salmon steak with vegetable ribbons & crushed
minted potatoes.

Mains - £19.95

- Fillet of cod with crispy bacon, buttered potatoes
broad beans, tomato, parsley caper dressing.
- Roast saddle of lamb with an apricot & pine nut
stuffing, aubergine caviar, fondant potato.
- Garlic sauce, green beans & rosemary potatoes.
- Breast of Gressingham duck, wilted spinach, potato
cake with cider & apple.
- Sauce potato cake with cider & apple sauce.
- Fillet of sea bass, ecrasee potatoes, herb dressing.
28 day-aged local beef with mushrooms,
lardons & shallots with a red wine
sauce, dripping roasted potatoes,
buttered greens, glace carrots, cooked medium.

Mains - market price

- Venison with spiced cabbage, wild mushrooms,
fondant potato & mulled wine sauce.
- Traditional beef fillet wellington with a madeira &
truffle sauce, roasted chateaux potatoes, buttered
greens, glace carrots .

Vegetarian mains - £14.95

- Baked tart of wensleydale cheese & apple, walnut
& chickory salad.
- Woodland mushroom stroganoff with
pine nuts & rice.
- Pithivier of curried vegetables & coriander.
- Crisp vegetables & mushroom, stir fried
with hoi sin sauce.
- Galette of vine ripened tomato & courgette
with basil dressing.

Extras - £6.00

Bowl of vegetables per table, serves 8

- Battered fine beans with shallots.
- Baby carrots with tarragon butter.
- Honey roast parsnips.
- Mixed baby leaf, littlegem and baby tomato salad.
- Proper chips, rosemary maldon sea salt.
- Dauphinoise potatoes.

Puddings - £5.50

- Vanilla panacotta with raspberries.
- Double chocolate brownie with fudge sauce.
- Sticky toffee pudding, toffee sauce,
bourbon vanilla ice cream.
- Warm apple & cinnamon charlotte with vanilla custard.
- Red fruit pudding, whipped cream, berry sorbet.
- Caramelised lemon tart, lemon posset
with raspberry jus.
- Cherry bakewell, almond & amaretto ice cream.
- Individual pavlova, stewed fruits & cream.
- Raspberry & champagne trifle.
- Strawberry eton mess with honeycomb.
- Rich bread & butter pudding
with marsala soaked sultanas, butterscotch sauce.
- Dark chocolate orange pot, orange tuiles
& marmalade jelly pastilles.
- Caramelised crème brule made to a flavour of your
choice with biscotti.
- White chocolate cheesecake macerated
raspberries, chocolate pithiviers.
- Home made profiteroles, dark & white
chocolate sauces.

Cheese board - £7.50

- Selection of British cheeses, served with grapes,
home made chutney & biscuits.

Coffee/tea - £2.45

- Freshly brewed coffee or tea served with mini all
butter shortbread biscuits.

Our Food Sourcing Policy

We are fervent supporters of local suppliers whenever possible. Our fish is delivered daily from Grimsby and although we try to remove any bones, some may still be found. Meat, poultry and game are from local farms, butchers and producers. Some meats are cooked pink but if you require a little more cooking, please do not hesitate to ask. Please also be aware that our game may contain stray shot. Vegetables in season are grown in Lincolnshire and Yorkshire and please advise us if you would like them cooking a little longer, if you have any allergies or you require a nut-free, gluten-free, celiac, vegetarian or diabetic option.



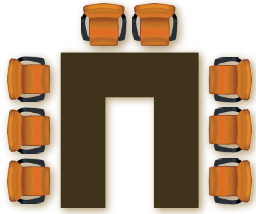
Main Street, Bramley, Rotherham, South Yorkshire, S66 2SF

T: 01709 545681 F: 01709 549100 E: eltonenquiries@beyondhotels.co.uk W: www.beyondhotels.co.uk/elton

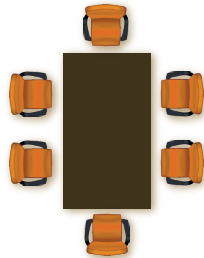
Registered in England No. 07284688

| | Dimensions | U-shape | Boardroom | Classroom | Theatre style | Private dining & Cabaret | Civil ceremonies |
|------------------------|------------|-----------|-----------|-----------|---------------|--------------------------|------------------|
| Ravenfield room | 11x5x3 | 30 | 46 | 36 | 60 | 50 | 110 |
| Bramley room | 8x6x3 | 24 | 36 | 32 | 50 | 48 | 90 |
| Elton suite | 19x6x3 | 54 | 82 | 68 | 110 | 98 | 200 |
| Conservatory | 4x3x3 | - | 12 | - | - | 12 | 20 |

U-shape



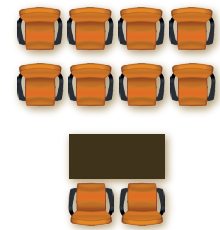
Boardroom



Classroom

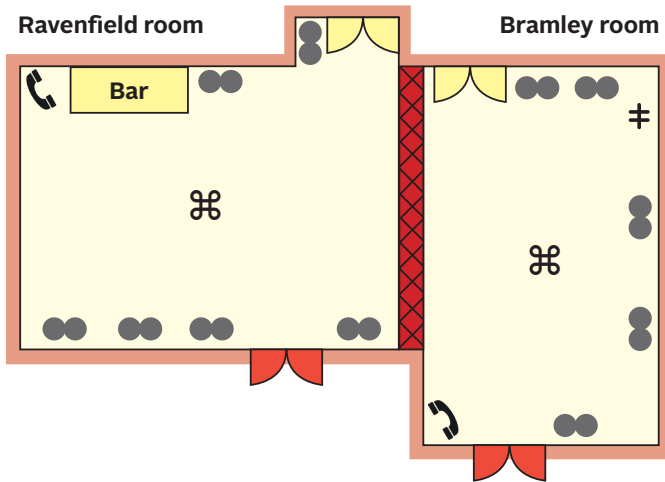


Theatre style



Ravenfield room

Bramley room



- 13 Amp socket
- ⊕ TV Aerial socket
- ⊗ Air conditioning
- ☎ Telephone point
- Door
- ▤ Direct access doors
- ▦ Sound proof, dividing, retractable wall
- The Elton suite

Cabaret

