



**Portland  
College**

Enterprises Ltd



Portland College  
*Functions*

The Perfect Venue For Your Special Occassion



*The Eastwood Suite at Portland College is set in beautiful woodland at the heart of Sherwood Forest and is the ideal venue for every occasion.*

*Specialising in wedding receptions including marriage and civil partnerships, banqueting, dinner dances, fund raising and corporate events, the college and its professional catering team prides itself on the delivery of quality locally sourced food prepared in house, and an exceptional standard of service.*

***Menu A - £23.00 per person***

***STARTER***

*(Choose one)*

*Homemade Soup with Warm Roll and Butter*

*Choose from:*

*Tomato & Basil*

*Cream of Asparagus*

*Minestrone*

*Chicken, Sweet Potato & Coriander*

*Cream of Stilton & Broccoli*

***MAIN COURSE***

*(Choose one)*

*Roast Beef with Homemade Yorkshire Puddings  
and Rich Madeira Sauce*

*Roast Breast of Corn-Fed Chicken and Pancetta,  
Rich Roast Gravy*

*Roast Loin of Pork, Stuffing, Apple Sauce and Crackling,  
With Grain Mustard Sauce*

*Oven Baked Salmon with Charred Vegetables  
and Balsamic Glaze*

*Roast Leg of Lamb, Spinach and Red Berry Stuffing,  
Redcurrant And Port Jus*

***MAIN COURSE VEGETARIAN OPTIONS***

*(Choose one of the options from the vegetarian menu)*

*All main courses are served with rosemary roasted potatoes, chive mash and fresh seasonal vegetables*

***DESSERTS***

*(Choose one)*

*Warm Apple Tart Drizzled with Maple Syrup  
and Served With Custard*

*Profiteroles with Warm Belgian Chocolate Sauce*

*Lemon Meringue Pie with Vanilla Pod Ice Cream  
and Warm Berry Compote*

*Strawberry Pavlova with Fruit Coulis*

*Fresh Fruit Salad*

*English and Continental Chesses with Savoury Biscuits  
(£1.50 Surcharge per Plate)*

***Coffee and After Dinner Mints***



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*Menu B - £27.50 per person*

**STARTER**

(Choose two)

*Homemade Soup with Warm Roll and Butter*

*House Pate with Dressed Salad,  
Chutney and Crusty Bread*

*Brie and Mango Filo Parcels with Peppery Rocket  
And Sweet Chilli Dipping Sauce*

*Honeydew and Cantaloupe Melon with Rocket,  
Fresh Raspberries. and Green Apple Coulis*

*Warm Poached Salmon  
with Chargrilled Vegetables and Balsamic*

*Feta Cheese And Rocket Salad  
with Cherry Tomatoes, Red Onion,  
Fresh Basil Oil, Parmesan and Crispy Croutons*

**MAIN COURSE**

(Choose two)

*Roast Beef with Homemade Yorkshire Puddings  
and Rich Madeira Sauce*

*Roast Breast of Corn-Fed Chicken and Pancetta,  
Rich Roast Gravy*

*Roast Loin of Pork, Stuffing, Apple Sauce and Crackling,  
With Grain Mustard Sauce*

*Oven Baked Salmon with Charred Vegetables  
and Balsamic Glaze*

*Roast Leg of Lamb, Spinach and Red Berry Stuffing,  
Redcurrant and Port Jus*

**MAIN COURSE VEGETARIAN OPTIONS**

(Choose one of the options from the vegetarian menu)

*Main courses are served with rosemary roasted potatoes, chive mash and fresh seasonal vegetables*

**DESSERTS**

(Choose two)

*Warm Apple Tart Drizzled with Maple Syrup  
and Served With Custard*

*Profiteroles with Warm Belgian Chocolate Sauce*

*Lemon Meringue Pie with Vanilla Pod Ice Cream  
and Warm Berry Compote*

*Strawberry Pavlova with Fruit Coulis*

*Fresh Fruit Salad*

*English And Continental Chesses with Savoury Biscuits  
(£1.50 Surcharge per Plate)*

*Coffee and After Dinner Mints*

# VEGETARIAN OPTIONS

*Our vegetarian dishes are prepared and cooked in house by our professional catering team using locally sourced quality produce.*

*Choose one dish to compliment menus A or B*

*Spinach and Ricotta Cannelloni  
With Garlic Bread*

*Vegetable Wellington  
With Puy Lentil Broth*

*Mushroom Stroganoff with Rice*

*Caramelised Red Onion, Sundried Tomato  
And Mozzarella Cheese Tartlet*

*Panzotti with Barlotti Beans and Sage Butter*

*Wild Mushroom Risotto  
With Roast Vegetables and Parmesan Crisp*

*Beetroot and Goats Cheese Tart*

*Leek and Gruyere Quiche  
With Sweet Pepper Sauce*

*Thai Green Vegetable Curry  
With Fragrant Rise*

*Roasted Vegetable Lasagne*



# CHILDREN'S MENU

*Please note: - All children must have the same menu, either from the children's menu or half portions from the adult menu.*

**£12.75**

## **STARTER**

*(Choose one)*

*Tomato Soup*

*Loaded potato skins with barbeque dip*

*Melon with raspberry sauce*

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## **MAIN COURSE**

*(Choose one)*

*Turkey Meatballs with Penne Pasta and Tomato and Basil Sauce*

*Baked Chicken Chunks with Twister Fries and Baked Beans*

*Sausage and Mash, Garden Peas and Onion Gravy*

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## **DESSERT**

*(Choose one)*

*Fresh Fruit with Ice Cream*

*Profiteroles with Warm Chocolate Sauce*

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*Half portions of main courses are available as an alternative*

# FINGER BUFFETS

*These menus are samples and can be changed to meet individual booking requirements.*

## *Menu A*

*£11.75 per person*

*Assorted Freshly Cut Sandwiches*

*Savoury Pastry Parcels*

*Crispy Tempura Vegetables with Sweet Chilli Sauce*

*Baked Chicken Chunks*

*Parmesan Straws*

*Spiced Potato Wedges with Garlic Mayonnaise*

## *Menu B*

*£15.50 per person*

*Assorted Freshly Cut Sandwiches and Wraps*

*Vegetable Samosas with Raitta*

*Onion Bhajjis with Mango Chutney*

*Petit Croûtes*

*Assorted Chicken Kebabs*

*Mini Koftas with Mint and Yoghurt Dip*

*Spiced Potato Wedges with Garlic Mayonnaise*

*Compliment your finger buffet*

*with a selection of mini desserts at £4.25  per person*



# HOT BUFFETS

*A delicious alternative to the usual sandwich style buffet.*

*£14.50 per person*

Choose from two of the following dishes:

*Shepherd's Pie*

*Cottage Pie*

*Beef Lasagne with Garlic Bread*

*Roasted Vegetable Lasagne with Garlic Bread*

*Chicken or Vegetable Korma*

*Thai Green Chicken or Vegetable Curry*

*Mushroom Stroganoff*

*Spinach and Ricotta Cannelloni*

*Beef and Ale Pie*

*All dishes are served with your choice of  
seasoned wedges or rice*

*Curries are served with rice and naan bread*

*Compliment your hot buffet with a selection of mini desserts  
at £4.25 per person*

*Alternatively, choose a dessert from menu A or B  
at £3.75 per person*





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# ENTERTAINMENT

*We can provide you with our in-house disco which caters for all musical tastes and all age groups*

**£280.00**

*Alternatively you may wish to organise your own entertainment*

*There is a **£50** charge for the erecting of the stage*

*Entertainment must cease at 12.30am Mon- Sat and at 11.30pm on Sundays*

*Our Eastwood Suite can cater for events from 20 people up to 300*

*The room can be configured to suit individual booking requirements*







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## *YOUR PACKAGE WILL INCLUDE:*

*Free parking*

*Catering for all special diets, allergies and intolerances*

*Wedding cake stands  
with matching cake knife*

*A range of colour coordinated table linen*

*Cake cutting service*

*Fully licensed bar facilities*

*Attractive gardens & woodlands for photographs*

*Full accessibility for the disabled*

*High chairs and baby changing facilities*

*All our venues are non-smoking*

# BOOKING PROCEDURE

*Whatever type of event you are organising whether a wedding, private party or corporate event, our professional and very experienced Catering and Hospitality Managers will assist you with every aspect of your booking.*

*All guests are required to make their choices from the chosen menu. Final numbers and menu selections should be given to the Catering office 14 days prior to the event. Any special dietary requirements must also be booked at this time.*

*A non-refundable deposit of 20% of the estimated total cost of the event is required on confirmation of booking.*

*You may increase or decrease the number of guests attending, or indeed, the requirements of the guests up to 48 working hours prior to the event. Any time after this period, any meal that has been ordered must be paid for in full.*

*Please contact the Catering Department  
on 01623 499105*

*Email: [rachaelhensleigh@portland.ac.uk](mailto:rachaelhensleigh@portland.ac.uk)  
or [davidpowney@portland.ac.uk](mailto:davidpowney@portland.ac.uk)*

*The Eastwood Suite is a No-Smoking venue*

