

Dining at The Park View



2025

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Our Dining Menu

Please select your bespoke menu. Choose one dish from each course to create your perfect meal.

Main Course Only £20pp
2 Courses £25pp - Three Courses £30pp

Why not add After Dinner Coffee with Mints £2.50pp

START

Roasted Red Pepper &
Tomato Soup (V)
warm crusty bread

Cream of Country
Soup (V)
warm crusty bread

Wensleydale & C
heddar with C
aramelised Red Onion
Tartlet (V)
*bed of rocket & balsamic
glaze*

Chicken Liver Parfait
*melba toast & onion
chutney*

Plum Tomato,
Mozzarella & Red
Onion Salad (V)
*basil pesto & granary
bread*

MAINS

Sage Roasted Breast
of Chicken
rich roast gravy

Braised Blade of Beef
*seasoned yorkshire
pudding*

Slow Cooked Lamb
Shank
rosemary & red wine jus

Portobello Mushroom
En Croute (V)
*puff pastry case, stuffed
with garlic & cream cheese*

Honey & Mustard
Glazed Pork Loin
*buttery leek mash, apple
crisp, honey & mustard
reduction*

Vegan Sausage (V)
*bubble & squeak, onion
bon-bons*

*All our main courses are
served with potatoes &
seasonal mixed
vegetables*

DESSERT

Warm Chocolate
Brownie
*vanilla ice cream &
chocolate sauce*

*Apple & Homegrown
Rhubarb Crumble*
served with custard

Zingy Lemon
Cheesecake
red berry compote

Bailey's Creme Brûlé
short bread biscuits

Black Forest Dessert
Plate
fresh cream

*Traditional Eaton
Mess*



*Dietary requirements
can be catered for.
Please speak to your
event manager to
discuss options.*

Children's Menu

Please select your bespoke menu. Choose one dish from each course to create your perfect meal.

Main Course Only £15
2 Courses £17.50pp - Three Courses £20pp

START	MAINS	DESSERT
<i>Cheesey Garlic Bread</i>	Sausage & Mash	Chocolate Brownie
<i>1/2 portion of adult choice</i>	<i>1/2 portion of adult choice</i>	<i>1/2 portion of adult choice</i>
<i>Choice of Soup</i>	Chicken Goujons & Chips	<i>Selection of Ice Cream</i>

Children's Buffet

£5.95 per guest

Sandwiches
Sausage Rolls
Chicken Nuggets or Pizza
Chips

Dietary requirements can be catered for. Please speak to your event manager to discuss options.

Hot Fork Buffet



£9.50 per guest

Please Choose 2 Main Dishes

Old School Cheese Flan (V)

Vegetable Lasagne (V)

Beef Lasagne

Beef Chilli

Chicken Curry

Cottage Pie, Yorkshire Pudding & Gravy

Choose 2 Sides

Skin on Chips (V)

Cheesy Garlic Bread (V)

Basmati Rice (V)

Indian Selection & Dips (V)

Seasonal Vegetables & Gravy (V)

Additional sides £3.50pp

Included with this buffet

House Salad (V)

Garden Slaw (V)

If you have any questions regarding our options please speak to your event planner.

Cold Buffet



£8.50 per guest
All Options Included

Selection of Sandwiches
Pork Pies
Sausage Rolls
Scotch Eggs
Selection of Pickles and Dips (V)
Potato Salad (V)
Mediterranean Vegetable Pasta (V)
Pesto Pasta (V)
Roasted Vegetable and Herb Couscous (V)
Chicken Drumsticks

Included with this buffet

House Salad (V)
Garden Slaw (V)

If you have any questions regarding our options please speak to your event planner.

Pie & Peas

£12.50 per guest

Please choose One Pie:

Cheese & Onion/ Vegetable (V)
Chicken & Mushroom
Steak & Ale
Meat & Potato



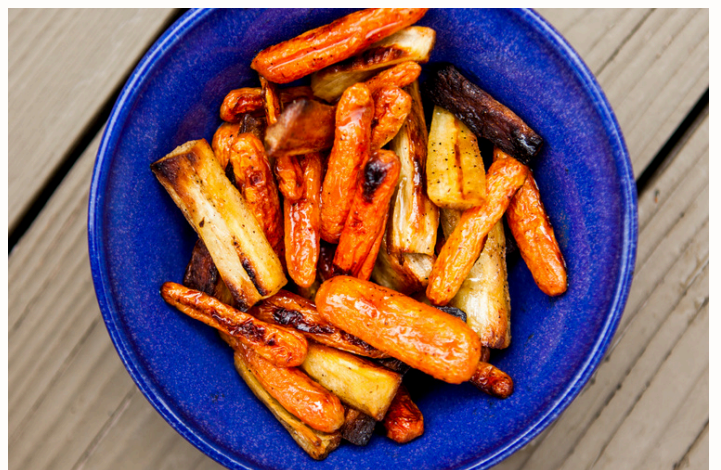
Please choose 1 Side (V)

Mashed Potato
Twice Cooked Chips
Roast Potatoes

Please choose 2 Sides:

Garden Peas
Mushy Peas
Honey Roast Carrots &
Parsnips

All served with lashings of
Gravy & condiments



Afternoon Tea

£11.50 per guest
(minimum numbers apply)

Selection of Finger Sandwiches on Bloomer Bread
Honey & Mustard Glazed Sausage Rolls
Individual Quiches & Tartlets (V)
Fresh Scones with Clotted Cream & Preserves (V)
Selection of Homemade Cakes (V)
Selection of Coffee, Tea & Fruit Teas

Add a glass of Prosecco for only £4 pp.



Grazing Options

Upgrade your event with our Charcuterie Platter, made for a minimum of 40 guests. Enjoy a tasty mix of premium cured meats, selection of cheeses, plus tasty extras on our charcuterie board.

Fruit platter, loaded with the freshest seasonal fruits.
Perfect for at minimum of 40 guests.

Enquire for prices and to add a tasty touch to your celebration,

Hot Roast



£12.50 PER GUEST

Please choose 2 options:

- BBQ Pulled Pork
- BBQ Pulled Jack Fruit (V)
- Roast Pork
- Roast Turkey
- Roast Beef
- Roast Gammon



Included:

- Bread Basket (V)
- Salad & Garden Slaw (V)
- Stuffing & Crackling
- Chefs suggested accompanying Sauces (V)
- Gravy



Please choose 1 option:

- Homemade Twice Cooked Chips (V)
- Roast Potatoes (V)

BBQ

£13.50 PER GUEST

Premium Burgers
Butcher's Sausages
Cheese
Mixed Salad
Garden Slaw
Corn on the Cob
Chicken Drumsticks

Selection of Buns & Rolls
Salt & Pepper Wedges or Chips
Selections of Sauces & Dips

Additional Items

Mediterranean Vegetable Skewers £2.50 pp (V)
Halloumi Skewers (V) £2.50 pp
Jacket Potatoes £3.50 pp with choice of fillings (V)
Chilli £3 pp

Vegetarians/ vegans and dietary requirements can be catered for. Please inform your event coordinator regarding any needs.



Canapes

Three Per Person £5.95

Please choose 3 options:

Marinated Thai Chicken Skewer
Mini Yorkshire Pudding with Beef & Horseradish
Salmon & Cream Cheese Blini
Bruschetta Topped with Mediterranean Vegetables (V)
Mini Cheese & Onion Quiche (V)
Mushroom Vol Au Vent with Garlic & Cream



If you would like to create your own bespoke buffet or would like to discuss allergens, please speak to one of our dedicated event managers.

All of our food is prepared and cooked with your satisfaction in mind.

Our aim is to use local ingredients wherever possible which means in return we can offer the most delicious and fresh dishes, while knowingly helping our local economy flourish.