



# Private Dining 2025

Three course meal £95 per person.

Includes:

Chef, crockery, cutlery, cotton napkins, three course meal, glass of prosecco\*, champagne flutes.

Extras:

Canapés at £9.95 per person, per item.

Premium main meals additional £18 per person.

Upgrade to Champagne for additional £32.

Additional serving staff £150 per staff member

Requirements:

Minimum of 6 guests needed to book a private dining experience.

12 guests or more, we will add one serving staff, to assist the chef and serve you and your guests.

Please either send a video or photos of the kitchen and dining room, this must include shots of the equipment, refrigeration units, serving areas, entrance and exit points for staff to go through.

The final invoice must be paid one month before the event date.

Additional charges:

CEK Hospitality covers Leeds and Mansfield for private dining experiences. We also cover the transport of staff and food within a 15 mile radius of our bases (LS6 4BP, NG20 0AF ). If this is further than 30 miles round trip, a £1.20 per mile charge will be added to your invoice.

\*All guests must be over 18.

All prices are inclusive of VAT

# Canapés

Canapés can be added individually as follows:

**£9.95 Per Person, per item**

Wild mushroom arancini balls. (V)  
Onion and carrot bhajis, spiced yoghurt. (\*VG)  
Pork and chorizo sausage rolls. (\*VG)  
Duck spring rolls, honey soy. (\*VG)  
Melon balls, parma ham.  
Tomato, basil, mozzarella skewers. (V)  
  
Thai chicken satay skewers.  
Slow roast beef croquettes, homemade brown sauce.  
BBQ pulled pork sliders, vinaigrette slaw.  
Mini shepherd's pie, meaty gravy. (\*VG)  
Crispy fried Bocconcini mozzarella, spiced salsa. (V)  
Goats cheese crostini, red onion marmalade. (V)  
  
Belly pork, sesame, honey, soy sauce.  
Rare steak, peppercorn sauce.  
Mini beef burger sliders, homemade ketchup. (\*VG)  
Mini fish and chips, tartar sauce.  
Mini Yorkshire puddings, rare beef, meaty gravy.  
Sweet chilli prawn skewers  
Smoked salmon, sour cream blinis.

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Further Vegetarian, Vegan and Gluten Free options available upon request.

V - vegetarian | VG - vegan | (\*VG) - can be made vegan

If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

# Starters

Please choose one item below for the whole party, if you have any dietary requirements please ask a member of staff when booking so they can go through alternatives.

Scotch egg, caper mayonnaise, streaky bacon, rocket.

Duck liver pate, cauliflower puree, bacon bits, sour dough croute.

Pan seared scallops, mint peas puree, black pudding bon bons, parma ham crisp.

Slow braised pork belly, apple puree, mini onion rings, port sauce.

Mackerels rillettes, pickled cucumber, sour dough bread.

Chicken Waldorf salad, walnut, tarragon dressing.

Pressed ham hock, homemade piccalilli, artisan bread.

Heritage tomato salad, olive oil dressing, bruschetta. (VG)

Brie and caramelised red onion tart, rocket, balsamic glaze. (V) (\*VG)

Breaded halloumi fries, spicy tomato dip. (V) (\*VG)

Niçoise salad olives, green beans, free range egg.

Chicken Caesar salad, cos lettuce, parmesan, Caesar dressing.

Charred asparagus, spicy remesco sauce, toasted sour dough. (VG)

Roast tomato and pesto soup. (V) (\*VG)

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# Starters continued

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Mushrooms, creamy tarragon sauce, garlic ciabatta. (V) (\*VG)

Trio of melon fanned, wedged and parisene, raspberry coulis. (VG)

Chicken liver pate, thyme butter tomato chutney, toasted croute.

Red onion and Goats cheese tart, rocket salad, balsamic glaze. (V) (\*VG)

Prawn Marie rose cocktail.

Stilton and broccoli frittata. (V)

Pork fillet, bubble and squeak, poached egg, black pudding.

Roquefort tartlet, seasonal salad. (V)

Warm bacon and wild mushroom salad, mustard dressing. (\*VG)

Leaf salad of black pudding, poached egg, smoked bacon, wild mushrooms,

Croutons, mustard sauce.

Tomato and mozzarella filo triangles, basil, tomato coulis. (V)

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# Mains

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All meals served with chef selection of vegetables.

Peppered citrus monk fish, red lentil risotto.

Sea Bass, new potatoes, white wine sauce.

Chicken duo, pan seared breast and ballotine, dauphinoise, veloute sauce.

Pan fried halibut, mushroom gnocchi, lemon caper sauce.

Pan roasted duck, fondant potato, redcurrant sauce.

Pork fillet, pancetta lyonnaise potato, rosemary and thyme jus.

Herb crusted pork loin, apple cider sauce.

Beer battered fish and chips, minted pea puree, tartar sauce.

Salmon en croute, crushed new potatoes, white wine sauce.

Pancetta bacon wrapped chicken, dauphinoise potato, mushroom tarragon sauce.

Belly pork, creamy mash, apple puree, red wine and thyme sauce.

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# Mains continued

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All meals served with chef selection of vegetables.

Sea bass, lemon and herb new potatoes, light fish veloute sauce.

Braised blade of beef, mashed potato, pancetta and shallot sauce.

Spinach and ricotta chicken breast, fondant potato, light chicken sauce.

Smoked pork fillet, creamy mash, mustard cream sauce.

Salmon filo parcel, sautéed potato and hollandaise sauce.

# Premium

£18 per person extra

Lamb rump, new potatoes, pesto sauce.

Roast sirloin of beef, roast potatoes, Yorkshire pudding, traditional gravy.

Pave of venison, blackcurrant and port sauce.

Beef fillet topped, Stilton with flat mushroom, beef jus.

Fillet of venison, creamy mashed potato, blackberry and red wine sauce.

Rack of lamb, potato and leek gratin, rosemary and mint jus.

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# Desserts

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Lemon posset, raspberry coulis, berry garnish, shortbread. (V)

Triple chocolate brownie, warm chocolate sauce. (V)

Sticky toffee pudding, butterscotch sauce. (V)

Crème brûlée, berry compote, vanilla shortbread. (V)

Lemon tart, lemon gel, meringue, whipped cream, berries. (V)

New York cheesecake, fresh strawberry compote, crushed meringue. (V)

Fresh fruit Eton Mess. (V)

Panna cotta, wild berry compote. (V)

Apple and blackberry crumble, custard. (V)

Mango and passion fruit mousse, viola flowers. (V)

Chocolate and orange delice, vanilla cream. (V)

Fresh berry meringue, chocolate shards. (V)

Lemon meringue tart. (V)

Brioche bread and butter pudding, custard. (V)

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# Desserts continued

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Rhubarb crumble, custard. (V)

Treacle tart, fresh cream. (V)

Poached pears, ginger syrup, fresh whipped cream. (V)

Chocolate torte, chocolate ganache, lime mascarpone. (V)

Vanilla cheesecake, raspberry coulis. (V)

Caramelised rice pudding, wild berry compote. (V)

Raspberry crème brûlée, shortbread. (V)

Vanilla and honey panna cotta, fruit sorbet. (V)

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