

Baldwins
OMEGA



WWW.BALDWINSONOMEGA.COM

6TH FORM SPECIALS

School Proms 2012

We are pleased to present our menus for the 2012 School Proms, they have been designed with young people in mind, and are of course suitable for all age group School Proms. We will be delighted to discuss your requirements particularly any special dietary needs. The price for 2012 is £24.00 (including student discount and VAT@ 20%). Free secure Cloakroom and full access to security. This offer applies only to functions on Monday to Thursday. For any Friday or Saturday functions please ask for our full price Banqueting menu's. The hire of the Disco and DJ is £175.00 also a special price. This must be paid on the evening or will become subject to VAT at 20%. Should you require any further assistance in selecting a menu we would be pleased to help. Please choose 1 of the 6 menus overleaf. An alternative vegetarian menu will be available on request.

It Is Possible To Mix And Match Dishes From These Menu's To Make Your Choice – Only One Menu May Be Served To Your Party, Alternative Courses Will Be Provided For Vegetarians Which Must Be Pre-Ordered

Baldwins Omega, Brincliffe Hill, (Off Psalter Lane), Sheffield,
S11 9DF - Telephone: (0114) 2551818 E-mail
us at: sam@baldwinsomega.com

MENU 1/12

MELON & POMEGRANATE COCKTAIL

Ripe Balls of Fresh Melon, Kiwi & Pomegranate Coulis

COD FLORENTINE EN COCOTTE

Fresh Whitby Cod with Wilted Baby Spinach in a Cheese Sauce

POT ROAST SILVERSIDE OF BEEF

Slow Cooked Prime Beef with Yorkshire Pudding & Beef Gravy

BRAMLEY APPLE CRUMBLE

Served with Lashings of Custard Sauce

FAIRTRADE COFFEE & GINGER NUTS

TOMATO & MOZZARELLA SALAD

Buffalo Mozzarella with Ripe Tomatoes & Basil & Rocket Salad

BALDWINS MINI FISH & CHIPS

Battered Fresh Cod with Baldwins Chips & Mushy Peas

BREAST OF CHICKEN CHAMPIGNOISE

Chargrilled Breast of Chicken with Herb Gnocchi & Champignoise Sauce

STRAWBERRY MERINGUES

Our Own Meringues with Fresh Strawberries & Double Cream

FAIRTRADE COFFEE & CHOCOLATE FUDGE

MENU 2/12

LEEK, RED PEPPER & MOZZARELLA TART

Rich Pastry with Roasted Red Peppers, Leeks & a Cheese Sauce

FIELD MUSHROOM EN COCOTTE

Field Mushrooms with Parsley, Garlic & Shallots in a rich Mushroom Sauce

ESCALLOPE OF PORK MILANESE

A Medallion of Local Pork with Angel hair Pasta & Classic Sauce Milanese

CHOCOLATE & ORANGE CHOUX BUN

Choux Bun Stuffed with Chocolate & Orange Cream & Chocolate Sauce

FAIRTRADE COFFEE & MACAROONS

MENU 5/12

SALAD LES ALPES

Summer Salad of Feta Cheese, Pine Nuts, Roast Peppers & Fennel & Pesto Dressing

TORTELLINI CARBONARA

Fresh Tortellini with Smoked Bacon, Shallots & Parmesan Sauce

CHICKEN RICOLLA

Breaded Breast of Chicken with Mediterranean Vegetables & Rich Tomato & Basil Sauce

PASSIONFRUIT CHEESECAKE

Our own Baked Vanilla Cheesecake with Passion Fruit & Crème Fraiche

FAIRTRADE COFFEE & CHOCOLATE COOKIES

MENU 3/12

CANTONESE VEGETABLE SPRING ROLL

With Plum & Hoisin Sauce

MINI BEEFBURGER

With Dill Pickle & Fries

CAJUN FILLET OF CHICKEN SPATCHCOCK

Lightly Spiced Breast of Chicken with Roasted Vegetables & Cajun Sauce

RICK STEINS SUNKEN CHOCOLATE CAKE

Our Own Chocolate Cake with Double Cream & Chocolate Sauce

FAIRTRADE COFFEE & CHERRY SHORTBREADS

MENU 6/12

VEGETABLE TARTIFLETTE

A Pot of Leeks, Potatoes & Shallots in a Rich Swiss Cheese Sauce

WILD MUSHROOM RISOTTO PIEDMONT

A Rich Risotto with Field Mushrooms & Parmesan

SPRING LAMB MARAKESH

Slow roasted Halal Lamb with a Tagine of Moroccan Vegetables & Cous Cous

CHOCOLATE PROFITEROLES

Traditional Profiteroles with Crème Patisserie & Chocolate Sauce

FAIRTRADE COFFEE & ALMOND BISCUITS

MENU 4/12

IT IS POSSIBLE TO MIX AND MATCH DISHES FROM THESE MENU'S TO MAKE YOUR CHOICE - ONLY ONE MENU MAY BE SERVED TO YOUR PARTY, ALTERNATIVE COURSES WILL BE PROVIDED FOR VEGETARIANS WHICH MUST BE PRE-ORDERED



CELEBRATING 30 YEARS

We are currently celebrating our 30th year in business at Baldwins Omega and throughout this period, our passion for great fresh food, cooked in our 'oven to table' style, has not changed.

We continue as always to use entirely fresh market vegetables and we prepare all of our own soups and desserts. We butcher only the finest prime meats and we have an abundant supply of sparklingly fresh fish from our shores.

My wife Pauline and I have enjoyed the last 30 years tremendously, and we look forward to many more to come. Along with our fantastic team of long serving management, customer service and kitchen staff, we welcome you to Baldwins Omega, where we guarantee a first class luncheon or banqueting experience time after time after time.

Please browse our website and if you have any queries, contact us on 0114 255 1818 or email: mail@baldwinsomega.com

the Big 'Un

WWW.BALDWINSONEGA.COM