

SPRING/SUMMER LUNCH CELEBRATION MENU

£34 per guest, available March to September. Served in a beautiful private dining room.

For all parties we kindly request a pre-order prior to your event.

STARTERS

Grilled sea bass

Chargrilled asparagus, Roma tomato salad & chervil dressing

Broccoli and spring greens soup (v)

Toasted almonds & warm granary bread

Tandoori style chicken

Mango & carrot salad, naan croutons, minted yogurt & crispy onions

Crispy baked goats cheese

*Roasted red pepper, chive & radicchio salad,
sesame & soy dressing*

MAINS

Herb crusted rump of lamb

Glazed shallot, leek & potato gratin, pancetta sauce

Pan fried chicken

*Sautéed greens, roast asparagus, herb crusted potato,
tarragon & tomato Sauce*

Roast fillet of hake

*Colcannon potatoes, broccolini, cheddar cream sauce &
crispy leeks*

English asparagus, pea, vine tomato & herb risotto (v)

Garlic ciabatta

Chargrilled fillet of beef (£5 supplement applies)

*Caramelized shallot, Lyonnaise potatoes, carrot puree,
broccolini, port & herb jus*

DESSERTS

Dark chocolate sphere (v)

Vanilla pana cotta, strawberry & raspberry coulis & mint syrup

Lemon crème brûlée (v)

Blueberries & warm chocolate cookie

Fresh fruit salad (v)

Raspberry sorbet

Pear tart tatin (v)

Vanilla ice cream & ginger butterscotch

Hot chocolate fondant

Vanilla ice cream & almond praline

TEA, COFFEE & MINTS

SPRING/SUMMER DINNER CELEBRATION MENU

£39 per guest, available March to September. Served in a beautiful private dining room.

For all parties we kindly request a pre-order prior to your event.

STARTERS

Honey glazed confit duck

Spring onion & red onion salad, épice dressing

Grilled fillet of red bream

Asparagus & Roma tomato salad, basil pesto

Cream of pea & asparagus soup (v)

Minted cream & warm granary bread

Fig & goats cheese

Roasted red pepper, radicchio & rocket salad, herb oil

MAINS

Roast rump of lamb

Creamed potatoes, spring onions & Forestière sauce

Pan fried breast of chicken

Roast new & sweet potatoes, broccolini & asparagus, tarragon sauce

Grilled fillet of salmon

Pea & chervil risotto, chargrilled asparagus, vine tomato sauce vierge

Portobello mushroom, leek & butternut squash tart (v)

herb roasted potatoes, rocket & seed salad

Chargrilled fillet of beef (£5 supplement applies)

Caramelized shallot, Lyonnaise potatoes, carrot puree, broccolini, port & herb jus

DESSERTS

Iced white chocolate & coconut parfait (v)

Raspberries, coulis & meringue pieces

Hot chocolate fondant (v)

Vanilla ice cream, almond praline

Apple & date pudding (v)

Toffee ice cream & salted butterscotch

Fresh fruit salad (v)

Strawberry & raspberry tart (v)

Vanilla ice cream & coulis

TEA, COFFEE & MINTS

AUTUMN/WINTER LUNCH CELEBRATION MENU

£33 per guest, available October to February (excluding December). Served in a beautiful private dining room.

For parties over 20 we kindly request a pre-order prior to your event.

STARTERS

Roast Parsnip & Apple Soup

Rosemary bread

Ham Hock and Chicken Terrine

Pea purée, pea shoots & toasted brioche

Pumpkin and Rocket Risotto

Pine nuts & pesto dressing

Marinated Salmon, Oriental Vegetables

Noodles with soy & shallot dressing

MAINS

Roast Rump of Lamb Dauphinoise Potato

Sautéed cabbage and mushrooms, Bordelaise sauce

Grilled Fillet of Cod

Roasted cauliflower paprika potatoes & Cheryl white wine cream

Pan-fried Breast of Chicken

Roast new potato, ratatouille & thyme scented sauce

Wild Mushroom and Chestnut Wellington

Brussel sprouts & potato hash & red pepper coulis

DESSERTS

Fresh Fruit Salad

Warm Treacle Tart

Plum compote & vanilla cream

Cappuccino Crème Brûlée

Toasted Panettone

Chocolate Fondant

Caramel pears & pistachio ice cream

TEA, COFFEE & MINTS

AUTUMN/WINTER DINNER CELEBRATION MENU

£39 per guest, available October to February (excluding December). Served in a beautiful private dining room.

For parties over 20 we kindly request a pre-order prior to your event.

STARTERS

Sautéed Forest Mushrooms & Creamed Spinach in a Pastry Tart

Rocket & Shallot Salad

Cream of Cauliflower Soup

Pancetta, Crusty Granary Bread

Grilled Fillet of Seabass

Pea Risotto, Sun Blushed Tomato & Herb Dressing

Mulled Wine Pear, Goat's Cheese & Pecan Nut Salad

Balsamic Syrup

MAINS

Slow Braised Kleftico of Lamb

Dauphinoise Potatoes, Ratatouille, Rosemary Sauce

Pan Fried Breast of Chicken

Colcannon Potatoes, Roasted Carrots, Tarragon Sauce

Baked Fillet of Haddock with a Wholegrain Mustard & Cheddar Crust

Creamed Potatoes, Chive & Shallot Sauce

Butternut Squash, Red Pepper & Spinach Strudel

Rocket Pesto & Parsley Potatoes

(All served with a selection of seasonal vegetables)

DESSERTS

Warm Milk Chocolate Tart

Chocolate Ice Cream, Vanilla Sauce, Hazelnut Praline

Sticky Toffee Pudding

Vanilla Fudge Apples, Butterscotch, Vanilla Custard

Blackberry & White Chocolate Mousse

Crumble, Chocolate Flakes

Iced Coconut & Kirsh Parfait

Compote of Marinated Black Cherries

TEA, COFFEE & MINTS

BARBECUE SAMPLE MENU

£25 per guest, served on the main lawns or in a private room. For your occasion, our events planner and head chef will work closely with you to prepare a bespoke menu to suit your preferences.

MAINS

Please select up to 4 items

Chilli and Smoked Paprika Minute Steaks, *Pitta Breads*

Chicken Fillets Marinated in Tarragon & Garlic

Pork & Leek Sausage, *Caramelised Onion*

Grilled Salmon, *Fresh Basil Oil*

King Prawns, *Lemon & Dill Dressing (£1.50 supplement)*

Garlic & Coriander Tuna (*£1.50 supplement*)

Marinated Haloumi Cheese, *Tang-Tang Dressing (v)*

Lamb Kofta, *Minted Yoghurt*

Sherry & Tarragon Mushrooms

ACCOMPANIMENTS

Spiced Roast Butternut Squash, *Rocket*

Jacket Potatoes

Buttered New Potatoes

Selection of salads

DESSERTS

Chocolate Brownies

Lemon Posset, *All Butter Shortbread*

HOT FORK BUFFET MENU

£28 per guest, served in a beautiful private dining room.

For your occasion, our events planner and head chef will work closely with you to prepare a bespoke menu of 3 choices per course.

STARTERS

Home-made Soup of the Day

Tomato & Mozzarella Salad, *Pesto Dressing (v)*

Salmon & Prawn Terrine, *Lemon & Herb Dressing*

Selection of Cured Meats

MAINS

Beef Bourguignon

Mixed Seafood Paella (*£1.50 supplement*)

Spinach & Ricotta Cannelloni (*v*)

Thai Chicken Curry

Roasted Stuffed Aubergine, *Creamed Wild Mushrooms (v)*

Roasted Salmon, *Watercress Sauce, Roast Cherry Tomatoes*

Coq au Vin

Mediterranean Vegetable Lasagne (*v*)

Grilled Seabass & Sun Blushed Tomato Risotto, *Pesto Dressing*

SIDES

Soft Herb New Potatoes

Panaché of Vegetables

Selection of Salads & Breads

Pilau Rice

Sautéed Courgette

Cauliflower & Broccoli Bake

Roasted Parmentier Potatoes

DESSERTS

Home-made Tiramisu

Mixed Fruit Tartlets

Duo of Chocolate Mousse

Raspberry & White Chocolate Brûlée, *Vanilla Shortbread*

Almond Bakewell Tart, *Vanilla Custard*

TEA, COFFEE

FINGER BUFFET MENU

Six items: £18 | Eight items: £19.50 | Ten items: £21 (per guest). Served in a beautiful private dining room.

For your occasion, our events planner and head chef will work closely with you to prepare a bespoke menu to suit your preferences.

Toasted French Bread, *Tomato, Pepperoni, Parmesan*

Hot Lamb Koftas, *Yoghurt Dip*

Tortilla Wraps with Hoi Sin Duck or Coronation Chicken

Cocktail Sandwiches *(v)*

Vegetable Chinese Dim Sums, *Dipping Sauces (v)*

Poached Salmon, *Cucumber & Dill Mayonnaise*

Toasted Ciabatta, *Onion Marmalade, Brie, Mozzarella Cheese (v)*

Cocktail Sausages tossed in Honey & Sesame, *Grain Mustard*

Jacket Wedges, *Sour Cream Dip (v)*

Goujons of Plaice, *Tartare Sauce*

A Selection of Mini Bagels, filled with Parma Ham or with Smoked Salmon & Cream Cheese

Assorted Mini Quiche

Assorted Chicken Kebabs

Mini Indian Bites, *Yoghurt Dip (v)*

DESSERTS:

Chocolate Baby Eclairs

Lemon Posset, *Raspberries*

Chocolate Brownies

CHILDREN'S MENU

£9.95 per child (aged 2-11). Under 2's are free.

For your occasion, our events planner and head chef will work closely with you to prepare a bespoke menu.

MAINS

Battered or grilled mini fish fillet

Chips, peas

British beef burger in a bun

Chips, salad

Cheese & tomato French bread pizza (V)

Chips, corn on the cob

Chicken breast

Gravy, mashed potato, mixed vegetables

Grilled pork sausages

Mashed potato, peas

Penne pasta with a choice of bolognese, tomato sauce (V) or

creamy carbonara sauce

Garlic bread, grated cheese

Battered chicken chunks

Chips, beans

DESSERTS

Ice Cream: Chocolate, Vanilla or Strawberry Ice Cream

Chocolate or Strawberry Sauce

Homemade Fresh Fruit Salad

Chocolate Brownie Sundae

Vanilla Ice Cream

All meals served with fruit squash

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Fruit smoothie £1.50 supplement

Banana & strawberry milkshake £1.50 supplement

CANAPÉ MENU

Three items - £6.50 per guest. Choose additional items for £1.75 each.

For your occasion, our events planner and head chef will work closely with you to prepare a bespoke menu.

Ham, Pine Nut & Cheddar Beignets

Green Olive Tapenade & Parma Ham, *Bruschetta, Lemon Oil*

Blinis with Smoked Salmon & Cream Cheese

Crab Hollandaise

Asparagus & Bearnaise Tarts (*v*)

Croque-Monsieur

Baby Spinach, Roasted Pepper & Stilton Frittata (*v*)

Warmed Capricorn Goat's Cheese Canapés, *Basil Oil* (*v*)

Oriental King Prawns & Dip

Savory Scone, *Creamed Roquefort Cheese* (*v*)

Tuna, Baby Plum Tomatoes, Feta & Rosemary Skewers

Spiced Lentil Cakes, *Mango Relish* (*v*)

Cheese Straws (*v*)

Mini Yorkshires, *Roast Chicken, Cranberry*

Mini Yorkshires, *Beef, Horseradish*

Mini Toad in the Hole

Mini Beer Battered Fish & Chips

Pesto Chicken & Cherry Tomato Skewers

GOURMET CANAPÉS

(£1 supplement each)

Chargrilled Parma Ham wrapped Asparagus, *Hollandaise Dip*

Rare Roast Beef served on Bruschetta, *Tomato Salsa*

Lasagne Cupcakes

Mini Mac & Cheese, *Pancetta*

Mini Crab Cake, *Salsa*

Sesame, Soy & Ginger marinated Salmon Kebabs

AFTERNOON TEA MENU

For your occasion, our events planner and head chef will work closely with you to prepare a bespoke menu.

TRADITIONAL AFTERNOON TEA

£22 per guest.

A selection of finger sandwiches:

Roast ham & vine tomato on white bread

Grated cheddar cheese & chutney on white bread

Oak smoked salmon & cream cheese on wholemeal bread

Homemade egg mayonnaise & cress on wholemeal bread

A selection of homemade cakes, macarons & fruit tarts

Homemade scones, cream & jam

Your choice of loose leaf teas or freshly ground coffee

PIMM'S AFTERNOON TEA

£26 per guest.

Includes all the traditional afternoon tea items with a glass of Pimm's

CHAMPAGNE AFTERNOON TEA

£28 per guest.

Includes all the traditional afternoon tea items with a glass of Champagne

ENHANCEMENTS FOR YOUR EVENT

Sorbet Intermediate Course - £3.50 per person

Our refreshing sorbet course will cleanse your pallet ready for your next course.

Sharing Cheese Boards - from £16 per board

Make the celebrations last longer and experience different cheeses on sharing boards.

Celebration Cake - from £15 per cake

Our homemade cakes are a fantastic way to mark a special occasion or surprise loved ones on their birthday or anniversary. Whether you prefer a chocolate cake, Victoria sponge or fruit cake our chefs are happy to ice and write a special message to mark the day!

Bed & Breakfast - from £75

Turn your celebrations into a weekend getaway and relax in one of our comfortable en suite rooms. Main house or executive bedroom upgrades are available at a supplement per room. Discounts are available on bedroom rates should more than one night be booked.

Single occupancy rooms are £75, double/twin occupancy are £95 and family rooms are available at £120.

Flowers - £30 per bunch

A standard hand tied bunch in a presentation box (to take home after your event)

Balloons

3 x Helium - £10

3 x Helium with weight attached - £12

DRINKS RECEPTION MENU

Prices per person.

Champagne (Laurent Perrier) - £10.00

Champagne (Baron De Beaupre) - £5.75

Sparkling Wine (Brut Reserva) - £5.00

Prosecco - £4.95

Bucks Fizz (Brut Reserva) - £4.25

Juices available; Orange, Pineapple, Cranberry & Peach

Kir Royale - £7.75

Baron du Beaupre Champagne served with Cassis or Framboise

Kir - £5.25

White Wine served with Cassis or Framboise

Moët & Chandon & Crème de Framboise - £9.50

served with a Fresh Raspberry Garnish

Blini - £9.00

Champagne & Peach Puree

Wine - prices from £3.00

Martini Cocktail - £5.00

Cocktails - prices on request

Pimms - £4.50

Winter Pimms - £4.50

Mulled Wine - £4.25

All garnished with fresh fruit

Jugs of Draught Beer (1.5 Litre) - £9.45

Jugs of Draught Lager (1.5 Litre) - £9.45

Bottle Beers - prices from £3.50

Orange Juice (Jug) - £4.50

Mineral Water (750ml) - £4.50

Mineral Water (Small Bottle) - £1.60

ALL INCLUSIVE PRIVATE DINING PACKAGE

If you're looking to celebrate a birthday, anniversary, engagement or any special occasion, our all inclusive dining package will make your occasion one to remember. Begin your celebration with a drinks reception and a choice of delicious canapés, followed by a three-course meal in one of our beautiful private dining rooms.

LUNCH - £45 PER PERSON
DINNER - £50 PER PERSON

ARRIVAL DRINK

Pimm's or Prosecco

CANAPÉS

Choose three items from the following:

Blinis with smoked salmon & cream cheese

Asparagus & bearnaise tarts *(v)*

Croque-monsieur

Warmed capricorn Goat's cheese canapés, basil oil *(v)*

Oriental king prawns & dip

Cheese straws *(v)*

Mini yorkshires, beef, horseradish

Mini beer battered fish & chips

SEASONAL DINNER OR LUNCH MENU

Three-course meal

HEN PARTY - ENHANCEMENTS FOR YOUR EVENT

Late check out until midday – £15 per room

Make your celebrations last a little longer with late check out until midday and enjoy our leisure facilities (subject to availability)

20% off Sunday Lunch

Serving a traditional Sunday carvery lunch every weekend, book as part of your Hen Party and receive 20% off your bill

Bottle of bubbly for the bride- from £25

Have a bottle of Champagne or Prosecco waiting in the bride's room on arrival, as a gift from all the hens

Flowers for the bride - from £25

Have a stunning hand-tied bunch of flowers waiting in the bride's room on arrival, as a gift from all the hens - with different bouquets to choose from at various prices.

Canapés – £6.50 per person for 3 items

Before dinner, enjoy a selection of canapés for the party to get the event started in style