

SPRING LUNCH CELEBRATION MENU

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

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

STARTERS

Oak smoked salmon

English asparagus & radicchio salad, dill dressing

Cream of pea soup (v)

Chargrilled asparagus, crusty bread

Garlic & herb chicken

Rocket salad, ciabatta croutons, sour cream

Honey glazed goat's cheese (v)

Chilli, apple & pear salad, sherry vinegar dressing

MAINS

Roast rump of lamb

Minted new potatoes, roasted roots, Madeira sauce

Pan fried chicken

Dauphinoise potatoes, sautéed cabbage, tarragon

Grilled fillet of salmon

Asparagus risotto, sunblushed tomatoes, pesto, dill cream

Golden glazed carrot, mushroom & hazelnut tart (v)

Parsley potatoes, minted peas

(All served with a selection of seasonal vegetables)

DESSERTS

Caramelized sharp lemon tart

Lemon sorbet, meringue pieces, Limoncello syrup

Chocolate & hazelnut brownie

Hazelnut praline, toffee ice cream

Fresh fruit salad

Sorbet

Vanilla panna cotta

Raspberry & rhubarb compote, white chocolate sauce, ginger snap biscuit

TEA, COFFEE & MINTS

SPRING DINNER CELEBRATION MENU

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

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

STARTERS

Poached free range hens egg

English asparagus, cured ham, wholegrain mustard dressing

Slow cooked salmon & oak smoked salmon

Spring onion, pea salad, chervil dressing

Honey glazed goat's cheese (v)

Rocket & watercress salad, tomato & olive dressing

Roast vine tomato & capsicum soup (v)

Basil ciabatta

MAINS

Roast rump of lamb

Sautéed cabbage, garlic crushed potatoes, Madeira sauce

Pan fried breast of chicken

Forest mushroom & asparagus risotto, tarragon sauce

Grilled fillet of sea bass

Confit tomatoes, chervil potatoes, peas, sauce vierge

Feta cheese, asparagus & pea strudel (v)

Confit tomatoes, parsley sauce

Chargrilled fillet of beef

Dauphinoise potatoes, sautéed carrots, confit shallots, rich red wine sauce (£1.50 supplement)

(All served with a selection of seasonal vegetables)

DESSERTS

Iced rhubarb parfait

Pistachio cream, raspberries, coulis, meringue pieces

Hot chocolate fondant

Toffee ice cream, salted butterscotch, popcorn

Fresh fruit salad

Lemon sorbet

Homemade coffee panna cotta

Brandy snap, white chocolate sauce, almond brittle

TEA, COFFEE & MINTS

SUMMER LUNCH CELEBRATION MENU

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

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

STARTERS

Oak smoked salmon, rocket & asparagus salad

Dill & shallot dressing

Hot halloumi cheese, marinated beetroot & radicchio salad (v)

Pomegranate & ciabatta croutons

Vine tomato & roast red pepper soup (v)

Basil oil & toasted ciabatta

Peri-peri marinated chicken, sugar snap & Roma tomato salad

Lemon & chilli dressing

MAINS

Pan fried fillet of pork wrapped in pancetta

Apple Lyonnaise potatoes, roasted carrots, thyme infused sauce

Crisp breast of chicken

Sautéed new potatoes, peas, carrots, Madeira cream sauce

Roast fillet of cod

Herb potatoes, spinach, rocket, caper dressing

Chickpea, butternut squash, courgette & harissa tagine (v)

Lemon & tomato cous-cous

(All served with a selection of seasonal vegetables)

DESSERTS

Lemon pannacotta

Shortbread, marinated strawberries & raspberries, mint syrup

Warm chocolate brownie

Toffee ice cream, almond brittle, chocolate sauce

Fresh fruit salad

Iced coconut & white chocolate parfait

Marinated cherries, meringue pieces

TEA, COFFEE & MINTS

SUMMER DINNER CELEBRATION MENU

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

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

STARTERS

Grilled fillet of red bream

Roast red pepper & marinated tomato salad, basil pesto dressing

Leek & pea soup

Mint cream, crusty granary bread

Hot feta, watermelon & radicchio salad

Pomegranate dressing

Tandoori marinated chicken

Mango salad, crispy onions, mint yoghurt, naan croutons

MAINS

Roast rump of lamb

Fondant potato, creamed cabbage, tarragon carrots, shallot sauce

Pan fried breast of chicken

Chorizo & paprika potatoes, leek & mushroom sauté, madeira sauce

Grilled fillet of salmon

Buttered asparagus, roast cherry tomatoes, parsley potatoes, chervil cream

Spiced red lentil cakes

Fennel, carrot & onion slaw, coriander salad, toasted pitta bread

Chargrilled fillet of beef

*Parmentier potatoes, tender stem broccoli, roast carrots, shallot & port sauce
(£1.50 supplement)*

DESSERTS

Passionfruit panacotta

Brandy snap tullie, raspberry compote

Iced white & dark chocolate parfait

Hazelnut praline, chocolate sauce

Fresh fruit salad

Lemon sorbet

Steamed honey & ginger sponge

Plum compote, vanilla custard.

A Trio of Berries:

Berries set in Champagne jelly with trinity burnt creams

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Strawberry ice cream

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Marinated strawberries & white chocolate sauce

(£1.50 supplement)

(All served with a selection of seasonal vegetables)

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

Cream of Parsnip & Apple Soup

Granary Bread

Grilled Fillet of Mackerel

Horseradish Mashed Potato, Pea Shoots, Marinated Tomato Salad

Baked Field Mushroom

Wild Mushroom & Spinach Ragout, Herb Crust, Madeira Dressing

Hot Confit Duck Leg

Orange Salad, Coriander Dressing

MAINS

Roast Rump of Lamb with a Minted Crust

Crushed New Potatoes, Rich Red Wine Sauce

Grilled Fillet of Salmon on Sautéed Potatoes

Creamed Spinach, Pumpkin Puree, Tomato & Herb Dressing

Roast Breast of Chicken

Creamed Potatoes, Mushroom & Tarragon Sauce

Butternut Squash, Red Pepper & Spinach Strudel

Rocket Pesto & Parsley Potatoes

(All served with a selection of seasonal vegetables)

DESSERTS

Fresh Fruit Salad

Sticky Toffee Pudding

Vanilla Fudge Apples, Butterscotch, Vanilla Custard

Blackberry & Pear Bread & Butter Pudding

Vanilla Cream

Milk & White Chocolate Torte

Marinated Cherries

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.

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

£8.50 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. Prior to your event a pre-order will be required.

MAINS

(all served with 2 sides)

Fresh Battered Fish

Mini 100% Hereford Beef Burger

Mini Vegetarian Burger

Cumberland Pork Sausages

Vegetarian Sausages *(v)*

Bolognese Pasta

Tomato Pasta *(v)*

Carbonara Pasta *(v)*

Free Range Boiled Egg and Soldiers *(v)*

SIDES

Mashed Potato

Chunky Chips

New Potatoes

Fresh Mixed Salad

Peas

Baked Beans

Corn on the Cob

Broccoli

Wholemeal or White Bread & Butter

(Third side and thereafter priced at £1.50 each)

DESSERTS

Ice Cream: Chocolate, Vanilla or Strawberry Ice Cream

Chocolate or Strawberry Sauce

Fresh Fruit Salad

Chocolate Brownie Sundae

Vanilla Ice Cream

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