

# 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 goats 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 goats 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 (v)

*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

# 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 4-11). Under 4'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*