

SPECIAL EVENTS AND CELEBRATIONS 2026

£45 per person to include

- The hire of one of our elegant function suites, suitable for your numbers
- Minimum number of guests is **30**. (speak to the hotel if you are a smaller group)
- A designated manager to look after you
- White tablecloths and linen napkins
- Plenty of free car parking with disabled access
- Design your own menu by choosing
 - One hot starter or soup and one cold starters*
 - Two main courses plus one vegetarian (if required)*
 - Two desserts plus cheese (if required)*

Organiser

- Final numbers and pre-orders are needed **14 days** prior to your Event.
- This is the number you will be invoiced for
- Highlight any allergies, special dietary requirements or intolerances with your pre-orders
- You may want to consider canapés, drinks on arrival and wine with the meal

To confirm the booking

- A deposit of £300 will secure the booking
- We are sorry, but deposits are non- refundable and non-transferable in the event of cancellation. You may want to consider Insurance protection
- Your deposit will be deducted from the final invoice on the day.

Homemade Soup Selection (GF) (VG)

Vegetable Mushroom and tarragon Carrot and coriander Leek and potato
Sweet potato and red pepper Broccoli and blue cheese

Starters

Warm mediterranean vegetable tart with mixed dressed leaves

Traditional prawn cocktail on mixed leaves with Marie Rose sauce (GF)

Duo of melon set on strawberry Prosecco soup (VG) (GF)

Salmon and dill fishcake mixed dressed leaves and homemade tartare sauce

Creamy mixed mushrooms topped with crisp leeks and a puff pastry lid (V) (GF)

Tomato, basil and mozzarella salad drizzled with a balsamic reduction (V) (GF)

Chicken liver pâté mixed dressed leaves and a toasted loaf (GF)

Vegetable spring rolls mixed dressed leaves and hoisin sauce (V)

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Main courses *all served with potatoes and seasonal vegetables*

Slow cooked pulled and rolled shoulder of lamb mint and rosemary gravy (GF)

Roast loin of pork with a Yorkshire pudding and rich roast gravy (GF)

Slow cooked belly pork cider infused gravy (GF)

Roast breast of chicken with a Yorkshire pudding and rich roast gravy (GF)

Chargrilled breast of chicken creamy peppercorn sauce (GF)

Roast topside of beef with a Yorkshire pudding and rich roast gravy (GF)

Slow braised Yorkshire beef steak, button onions, mushrooms and red wine sauce (GF)

Grilled fillet of salmon with a dill and lemon hollandaise (GF)

Oven baked fillet of pollock with a tomato and red pepper sauce (GF)

Poached fillet of cod in a prawn and langoustine sauce (GF)

Grilled sea bass fillets with a mixed herb and citrus butter (GF)

Mediterranean vegetable and mozzarella Wellington with a tomato and red pepper sauce (V) (GF)

Caramelised red onion, cherry tomato and mature cheddar tartlet with grain mustard cream sauce (V)

Parsnip, chestnut and apricot nut loaf with vegetarian gravy (VG)

Desserts

Warm Bakewell tart creamy custard

Warm chocolate brownie with chocolate sauce and Chantilly cream (GF)

Cream filled profiteroles with chocolate sauce

Chocolate and caramel tart with Chantilly cream and chocolate sauce (GF) (VG)

Mango and passionfruit cheesecake with Chantilly cream

Glazed zesty Lemon tart with a raspberry coulis

Individual pavlova filled with cream, topped with mixed berries and fruit coulis (GF)

Strawberry panna cotta with strawberry compote (GF)

Apple and blackberry crumble with creamy custard (GF)

Sticky toffee pudding with creamy custard (GF)

Chef's cherry sponge with creamy custard

A duo of cheese, grapes, celery, chutney and biscuits (**£2pp supplement**) (GF)

Coffee or Tea chocolate mints

Allergies

(GF) These dishes **can be adapted to be Gluten Free**, please highlight any meal choices that need to be GF.

(V) Denotes a **vegetarian dish**.

(VG) Denotes a **vegan dish**.