A watercolor illustration of a branch with green leaves and blue flowers, positioned in the top-left and bottom-right corners of the page. The flowers are small and clustered, with a soft, painterly texture. The leaves are various shades of green, some with lighter, almost white, washes.

*Celebrating
the Life
of a Loved One*

*Leewood Hotel ,
Buxton*



Arrangements


We at The Lee Wood Hotel understand the need for consideration and care at difficult times and in particular when the passing of a loved one is involved.

Our friendly team of professionals will ensure that the Celebration of Life is conducted according to your wishes, with sympathy and respect.

We have made a number of suggestions that you may wish to consider when planning to host a gathering of close relatives and friends on this occasion.

Please feel free to come and have a no obligation chat with us and be assured of our understanding at this time. We can be flexible towards meeting your requirements.

We appreciate that it is not always easy to predict how many guests may attend such gatherings. We will always cater for the minimum number that you advise us, however should more attend than you anticipate, then we will do our utmost to satisfy the additional requirement either with the same or similar.





Drinks Options

You will have the best knowledge of what your guests would like to drink, however below are some popular choices for arrival drinks.

House Red and White Wines
From £6.75 per person per glass
From £29.00 per bottle


Mulled Red Wine
£6.45 per person per glass
Sherry
£6.00 per person per glass


If you would like any alternatives then please let us know and we will do our best to accommodate you.

Menu Options

Outlined are a number of buffet options you can choose from.

If there is something that you would particularly like , or to arrange a more formal menu, then please let the Events Manager know and we will do our best to put together a unique package for you.





Buffet Option 1

Mains

Thai Chicken and Vegetable
Green Curry

Steamed Seafood with Fennel
and Dill Cream

Garlic Chicken and Roast Pepper
Sauce

Woodland Mushroom and
Spinach Fricassee with Gnocchi

Conchiglie with Beef Ragu

Korean Beef Stew

(Choose 2 from above)

Sides

Herb Buttered New Potatoes

Coconut Rice

Garlic Cheese Bread

Paprika Fries

Seasonal Salad

Rosemary Roasted New Potatoes

Seasonal Vegetables

(Choose 3 from above)

Desserts

Woodland Fruit Crumble with
Creme Anglaise

Warm Lemon Pudding with Citrus
Syrup and Meringue


Warm Chocolate Cake with Mocha
Cream and Caramel Sauce

Fresh Fruit Salad and
Dairy Cream

Classic Raspberry Brulee with Sable Biscuit

(Choose 1 from above)

£33.50 for 2 Courses
£3.00 for Tea & Coffee





Buffet Option 2

Assorted Farmhouse Sandwiches
Paprika Fries
Lemon Coleslaw
Pork Pies and Sausage Rolls with Red Onion Jam
Homemade Scones, Butter, Jam and Cream
Tea and Coffee

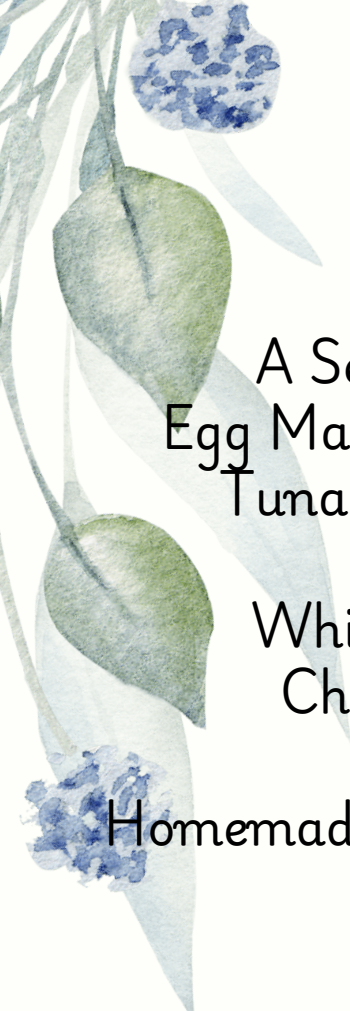
£17.00

Buffet Option 3



Assorted Filled Baguettes
and Farmhouse Sandwiches
Paprika Fries
Lemon Coleslaw
Mixed Leaf Salad
Artisan Sausage Rolls with Red Onion Jam
Indian Light Bites with Mango Dip
Warm White Chocolate Chip Brownie
with Vanilla Bean Cream

£ 22.00



Buffet Option 4

Afternoon Tea

A Selection of Soft Filled Finger Sandwiches:
Egg Mayonnaise, Smoked Salmon & Cream Cheese,
Tuna Mayonnaise, Cream Cheese & Cucumber

White Chocolate Eclair, Mini Bakewell Tart,
Chocolate Brownie, Raspberry Cheesecake

Homemade Scones, with Butter, Jam and Clotted Cream
English Afternoon Tea Blend
Filtered Coffee

£24.50 per person

Buffet Option 5

Breakfast Wraps

Breakfast Wraps served with Smokey Beans
and Roast Tomato Relish

Tea and Coffee

£16.50 per person





Buffet Option 6

Breakfast Menu

A Full English Breakfast served along side a continental Breakfast Tea and Coffee

Local Sausages, Grilled Tomatoes,
Buttered Mushrooms,
Fried and Scrambled Eggs, Hash browns,
Baked Beans, Bacon,

£17.50 per person

Contact Details

Should you wish to discuss your requirements with one of our team please do not hesitate to contact us:

Tel : 01298 23002

E-mail: Sales@leewoodhotel.co.uk

You are more than welcome to hold a date and time provisionally in our diary whilst you confirm all the details.

