

## CORPORATE EVENT MENU 23/24



### ROOM HIRE

#### HEDGEROW SUITE

(holds up to 60 - min 30)

£20 per hour  
(min 3 hours)

#### BLOSSOM SUITE

(up to 120 seated - min 50)

£150  
(Mon-Thurs)

£350  
(Fri & Sun)

£500  
(Sat)

#### DRINK ON ARRIVAL

from £4.00  
per head

#### CANAPES

from £2.50  
per head

#### TEA & COFFEE

£2.50  
per head

### STARTER

Choose from one of the following:

Tomato, Garlic & Basil Ciabatta Bruschetta,  
Rocket and a Balsamic Glaze (v)  
£9.00

Fresh Homemade Soup, Sourdough Bread  
and Salted Butter  
£8.00

Homemade Italian Meatballs,  
Tomato Chilli and Garlic Sauce  
and Sourdough Bread  
£9.50

Pressed Terrine of Ham Hock,  
Crostini, Pea Puree and Watercress  
£9

Smoked Salmon Fishcake, Home Cured Gravavlax,  
Rocket, Parmesan Shavings  
with a Lemon Mayo  
£9.00

Baked Goats Cheese Tartlet,  
Beetroot Carpaccio and  
Chive Oil (v)  
£8.50

Panfried Gnocci, Spinach, Vine Tomatoes  
with Roasted Red Onion, Parmesan  
Shavings on Garlic Croute (v)  
£8.00

All prices are per head



\* Please inform us of any dietary requirements so they can be catered for.

## MAIN COURSE

Choose from one of the following:

Roasted Chicken Breast,  
Herb Polenta Potatoes,  
Sauté Seasonal Vegetables with Thyme Jus  
£21.00

Roasted Sirloin of Beef, Mashed Potato,  
Yorkshire Pudding, Seasonal Vegetables  
and Roasted Caramelised Onion Jus  
£24.00

Baked Pork Loin, Wholegrain Mustard Mash,  
Apple & Rosemary Jam,  
Black Pudding Puree  
£23.00

Pan Fried Salmon Fillet, Prawns,  
Chive Crushed New Potatoes & Samphire  
£22.00

Spinach & Mascarpone Filo Parcel with  
Roasted Root Vegetables  
and Spiced Tomato Sauce (v)  
£18.00

Baby Lamb Shank Henry, Creamed Mashed Potato,  
Roasted Root Vegetables,  
Rich Port Rosemary Jus  
£24.00

All prices are per head



## DESSERT

Choose from one of the following:

Chocolate Brownie, Vanilla Ice Cream, Rich Chocolate Sauce  
£7.50

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream  
£7.50

Mixed Berry Forest Fruit Cheesecake, Fruit Pearls, Berry Coulis  
£7.50

Lemon Tart Glazed with Brown Sugar, Berry Compote,  
Raspberry Coulis  
£7.50

Sugar Glazed Vanilla Crème Brûlée,  
Shortbread Biscuit  
£7.50

Crushed Meringue, Vanilla Ice Cream, Strawberries,  
Strawberry Coulis  
£7.50

Cheese Board

Selection of Cheeses, Crackers & Chutneys  
- Supplement of £8.50 per head

All prices are per head



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