



Function Room Pricing

Function Room (including Stage) Seating Capacity 100	
Room only	£150
Room + Bar	£150, refundable if bar receipts exceed £1,000 (excluding this fee)
Room + Cold buffet	£10.00 - £15.00 per head, room charge as above
Room + Bar + Cold buffet	
Room + Hot buffet	£15.00 - £20.00 per head, room charge as above
Room + Bar + Hot buffet	
Room + Bar + Set Meal	Per head cost and options to be negotiated, room charge as above

- Our prices are based upon a single use and are negotiable for recurring functions, events and meetings.
- Cost of staffing is built into the prices offered.
- Please contact us via email or by phone if you have any queries.



Cold buffet menu example

Note: Minimum size of party is 25 people unless agreed beforehand

<i>Option 1</i>	<i>2 Vol-au-vents, 4 snacks/nibbles, 3 sandwiches, and 2 desserts</i>	<i>£10 per head</i>
<i>Option 2</i>	<i>3 Vol-au-vents, 6 snacks/nibbles, 4 sandwiches and 3 Desserts</i>	<i>£15 per head</i>

Hand cut sandwiches

Beef
Beef and horseradish
Cheese (v)
Cheese and ham
Cheese and pickle (v)
Cheese and tomato (v)
Cucumber (v)
Egg mayonnaise (v)
Ham
Ham and mustard
Ham and tomato
Smoked salmon
Smoked salmon and cream cheese
Smoked salmon and cucumber
Tuna mayonnaise

Snacks/Nibbles

Cheddar cheese and red onion quiche (v)
Cold poached salmon fillets
Coleslaw (v)
Crisps
Cured meat platter
Fresh bread
Ham and nature cheddar cheese quiche
Homemade sausage rolls
Leaf salad
Nuts
Pasta salad (v)
Pork pie
Potato salad (v)
Roasted vegetable and goats cheese quiche (v)
Smoked salmon and broccoli quiche

Vol-au-vents

Chicken liver pate
Garlic mushrooms (v)
Peppered mushrooms (v)
Prawn Marie rose
Smoked salmon pate

Desserts

Chocolate brownie with chocolate sauce
Apple pie and custard
Apple and plum crumble custard
Sticky toffee pudding
Cheesecake
Profiteroles
Bread and butter pudding and custard
Fruit salad



Hot buffet menu example

Note: Minimum size of party is 25 people unless agreed beforehand

Option 1 3 hot dishes, 2 accompaniments and 2 desserts £15 per head

Option 2 4 hot dishes, 3 Accompaniments and 3 desserts £20 per head

Hot Dishes

Soup and homemade bread

Stew and homemade bread

Braised beef steak in a red wine jus

Chicken supreme in a creamy mushroom sauce

Chicken supreme with red peppers and red onions in lightly Cajon spiced sauce

Chicken supreme in a root vegetable and tarragon jus

Poached salmon with a creamy dill sauce

Poached salmon fillet with tomato and herb sauce

Herb crusted baked cod fillet grain mustard sauce

Root vegetable casserole (v)

Lentil shepherd's pie (v)

Desserts

Chocolate brownie with chocolate sauce

Apple pie and custard

Apple and plum crumble custard

Sticky toffee pudding

Cheesecake

Profiteroles

Bread and butter pudding and custard

Fruit salad

Accompaniments

Mashed potato

New potatoes

Hand cut chips

Rice

Pasta

Dauphinoise potato

Seasonal vegetables