

Traditional Dining Package

The package includes the following:

Exclusive hire of your chosen banqueting suite for four hours.

White table linen, napkins, cutlery, and glassware.

Three course sit-down menu.

Jugs of iced water for each table.

Dedicated Duty Manager and banqueting staff.

We recognize your event is a special occasion. We would advise that you discuss with our team the event before inviting your guests so we can ensure timings, drinks, menu content and room layout are perfect for you.

Service

We will provide a dedicated team to look after you and your guests on the day.

Food

The hotel has an excellent reputation for food. Our food is freshly prepared on the premises by our team of chefs, this gives us the flexibility to create a menu to suit your tastes.

Below we have prepared a sample menu, based on menu choices that have been very popular and received great feedback over the years. Should you wish you adjust the menus, or have favourite dishes of your own, please speak to our team.

When choosing your menu, you can choose a maximum of two starters, three main courses, and two desserts. Please consider any dietary requirements your guests may have.

Depending on the event/occasion you are planning there are additional extras to add to make the day extra special

Reception drinks

Dependent on the time of year you may wish to greet your guests in the wonderful gardens or terrace. We can advise on selection of aperitifs, sparkling wine, or soft drinks. Please discuss with our team to work into your schedule and for pricing.

Wines and other drinks

We have a strong relationship with some excellent suppliers and can advise on the right wines and drinks to accompany your meal.

Room and room layout

We have three beautiful rooms available. Its also important to consider the table plan before inviting your guests. Our team can assist and suggest the best options.

Décor

If you need help with arranging decorations, we can advise and provide some great local contacts, from chair covers to flowers.

Entertainment

Live entertainment can be a great addition, whether it is a pianist or a DJ. Please let us know and we can advise and help plan this into your schedule.

Not all of our rooms are suitable for live entertainment

Accommodation

Make the most out of the hotel and stay for the night with your guests. Special room rates are offered at the time of booking your event with us.

Sample menu

Starters

Lightly Spiced Butternut Squash and Coconut Soup with Homemade Bread, (VE)

Oriental Crispy Duck Salad with Bean Shoots, Spring Onion, English Watercress, Radish and Sesame (GF)

Home Cured Gin and Maple Scotch Salmon with Buttermilk Pancakes and Crème Fraiche

Goats Cheese Souffle with Poached Pears, Walnut, and Roquette Salad, with Basaltic Glaze (V)

Tartlet of Mozzarella and Plum Tomato with Pesto and Roquette (V)

Sri Lankan Fish Cakes with Sweet Chili dip

Croquette of chicken on Caesar salad.

Mains

Traditional Scotch Sirloin with Yorkshire Pudding, Watercress and Red Wine Gravy (minimum order 20).

Pan Roasted Sea Bass Filet, with Warm Salad of New Potato and Chorizo.

Grilled Chicken Breast with Pancetta and Mushroom Jus with Fondant Potato

Wild Mushroom Pie, with Creamed Potato, Wilted Spinach and Lemon Butter Sauce (V)

Roast Rump of Welsh Lamb, with Dauphinois Potato's, Roast Vegetables, and a Thyme infused Juis

Seared Salmon, with Crushed New Potato Cake, Wilted Greens, and a Sorrel Sauce.

Desserts

Pistachio and Griottines Brulee with Shortbread Biscuit

Chocolate Brownie, with Pistachio Ice Cream and Warm Black Cherries

Vanilla Cheesecake, with Caramel Sauce

Banana Tarte Tatin, with Salted Caramel Ice Cream

Baked Lemon Tart, with Fresh Raspberries, and Raspberry Coulis

(V) = Vegetarian option (VE) = Vegan option

Although we try to ensure our dishes are nut free, we cannot guarantee our dishes from trace of nuts.