

## **'A Great Time Had By All'**

Thank you for your recent enquiry, please find enclosed an information pack, which we trust will provide you with the majority of information you require. Our friendly and professional team of staff will be pleased to answer any further queries you may have, and show you around our superb facilities at your convenience

The Hotel has two function rooms available for hire, both of which have private bars, cloakrooms and facilities for dancing

### **The Autumn Suite**

Accommodates up to 120 people for a formal dinner, and up to 160 for an informal buffet

### **The Restaurant**

Accommodates up to 95 people for a formal dinner, and up to 130 for an informal buffet

Our aim is to make your special day memorable and our well established experience in this field will allow you to relax in the knowledge that even the smallest details are taken care of exactly to your requirements

# **Exclusively for you.....**

## **Included in your booking :**

Pre event consultation  
(optional)

Complimentary room hire  
(Subject to minimum catering numbers)

Toastmaster service if desired

Banqueting Manager to co-ordinate your function

Beautiful gardens and lawns for your photographer & guest's enjoyment

Bedrooms with special room rates for your guests

Ample free car parking

Dance floor

Cake stand & knife

White table linen, cloths

Candelabras

# 2018

## Function Packages...

Menu prices are based on one dish per course

### Pearl

Three course dinner

One glass of wine per person

Tea and coffee with chocolates

Minimum numbers apply

**£30.65 per person**

### Sapphire

An arrival drink -  
Choice of a glass of bucks  
fizz, pimm's or bottled beer

Three course dinner

One glass of wine per person

Tea and coffee with chocolates

Glass of sparkling wine per person for the toast

Minimum numbers apply

**£37.25 per person**

### Diamond

An arrival drink -  
Kir Royale

Three course dinner

Half bottle of wine per person

Tea and coffee with chocolates

Glass of prosecco per person for the toast

Minimum numbers apply

**£43.95 per person**

Subject to availability

## Canapes

Choice of 3 - £6.55

Choice of 5 - £9.40

Smoked salmon & cream cheese roulade

Mini tartlet of mozzarella & sweet pickled vegetables

Chinese style pork & sweet chilli dipping sauce

Chicken liver parfait with a red onion marmalade

King prawns in filo pastry & sweet chilli dipping sauce

BBQ chicken skewers

Stilton & red onion marmalade tartlet

Egg with grain mustard & Parma ham

## Starters

Chicken liver parfait  
red onion marmalade & toasted brioche

Trio of smoked chicken caesar salad,  
dovetail of melon, prawn marie rose &  
smoked salmon garnish

Hunters Lodge prawn cocktail  
iceburg lettuce, marie rose sauce

Flaked home smoked salmon  
horseradish cream, brown bread & butter

Terrine of ham hock  
piccalilli chutney & toasted brioche

Assiette of melon  
seasonal berry compote, lemon sorbet &  
fruit coulis

Courgette, goats cheese & pinenut quiche  
rocket leaves & vinaigrette dressing

Garlic button mushrooms  
white wine & chive sauce, puff pastry pillow

### Selection of Homemade Soups

Sweet roasted tomato & basil  
Cream of vegetable & garden herbs  
Leek & potato with chive cream fraiche  
Roasted butternut squash & thyme  
Roasted tomato & oxtail  
Broth of chicken, leeks & pearl barley  
Broccoli & stilton

## Main Courses

Slow roast topside of British beef  
herb roast potatoes, Yorkshire pudding  
& red wine gravy

Butter roasted turkey crown  
homemade pork stuffing, chipolata & sage  
gravy

Roasted supreme of chicken  
white wine, mushroom and tarragon sauce

Chicken breast slow roasted  
smoked bacon, shallots & red wine sauce

Roast fillet of salmon  
White wine, prawn, lemon & dill sauce

Roast loin of pork  
apricot & pork stuffing, sage gravy  
& apple sauce

Best of British braised steak  
shallots, mushrooms, smoked bacon & red  
Bordeaux sauce

Roast leg of lamb  
herb roast potatoes, redcurrant &  
rosemary jus

## Desserts

Glazed lemon tart  
fresh berries & chantilly cream

Sticky toffee pudding  
caramel sauce and vanilla ice cream

Chocolate chip brownie  
chocolate & marshmallow sauce and pistachio  
ice cream

Terrine of milk chocolate  
strawberry & mint pavlova and fruit coulis

Crème brulee  
shortbread biscuit stack, chantilly cream &  
strawberries

Banoffee cheesecake  
caramel sauce & cream

Profiteroles in warm chocolate sauce  
filled with fresh cream

Marmalade bread & butter pudding  
sauce anglaise

Apple pie  
sauce anglaise

## Other offerings

**Sorbet course £3.25 per person**

To be taken as a second course or as a pre-  
dessert

Lemon

Raspberry

Strawberry

Champagne

## Vegetarian

### Starters

Assiette of melon  
seasonal berry compote, lemon sorbet &  
fruit coulis

Courgette, goats cheese & pinenut quiche  
rocket leaves & vinaigrette dressing

Garlic button mushrooms  
white wine & chive sauce, puff pastry pillow

### Main courses

Pea & mint risotto  
soft poached egg, rocket & parmesan

Roasted tomato linguine pasta  
spinach, olives, basil & white wine cream  
sauce

Oriental vegetable stir fry  
fine egg noodles & sweet chilli sauce

## Children's Menu

under 10 years old

Soft drink on arrival and with meal  
(£13.80 for 2 courses or £16.00 for 3 courses)

### Starters

Assiette of melon & seasonal berries  
strawberry sorbet & fruit coulis

Tomato soup  
fresh bread roll

Garlic bread  
topped with melted cheese

### Main courses

Chicken & cheddar cheese pasta bake

Chicken goujons, chips & beans

Battered cod fillets, chips & garden peas

Grilled salmon fillet, new potatoes &  
garden peas

### Dessert

Fresh fruit salad

Vanilla, strawberry & chocolate ice cream

Chocolate chip brownie, chocolate sauce & ice  
cream

## Evening menu selection

### Simple things

choose 2 for £13.25

Add a dessert for £17.40

Bacon baps

Sausage baps

Braised beef & onion baps

Hot pork & stuffing baps

Fish & chip cones

All with bowls of chips, green salad &

coleslaw

### Buffet Options

**Green salad & coleslaw then**

**Choose from**

5 items for £13.25

7 items for £17.40

Assorted filled sandwiches and baps

Bowls of chips

Award winning mini sausages

Chilli, lime & coriander chicken skewers

Tandoori chicken skewers

Vegetable quiche

King prawns in filo pastry

Pork pies

Sausage rolls

Oriental style fishcakes

Vegetable dim sum selection

Mini peppered steak pies

Mixed vegetarian bruschetta

Pasta salad

Crudities with humus, tzatziki & mixed olives

Goats cheese, spinach & sweet potato pastry

Greek Salad

Profiteroles & chocolate sauce

Fresh fruit salad

Lemon or strawberry cheesecake

Chocolate Chip Brownie

Banoffee Pie

### From the Oven

Choose any 2 for £18.75

Add a dessert for £22.90

Lasagne, beef or vegetarian

Salmon, prawns & smoked haddock pie

Chicken curry

Chilli con carne

Coq au vin

Roast hog, apple sauce, stuffing & crackling  
served with bread baps

Slow roast brisket of beef & sautéed onions  
served with bread baps

**All served with green salad & coleslaw then**

**Choose any 3 to accompany your choice from  
the oven**

Bowls of chips

Braised rice

Baked potatoes

Garlic bread

Pasta salad

Greek Salad

Profiteroles & chocolate sauce

Fresh fruit salad

Lemon or strawberry cheesecake

Chocolate Chip Brownie

Banoffee Pie

## Terms and Conditions of Bookings

- 1 The confirmation of your function requires a initial payment of £300.00. Eight weeks prior to your function you will be required to pay an estimated total bill. Should any other amendments incur additional charges, outstanding monies will be due immediately.
- 2 Menu prices are based on one dish per course.
- 3 Confirmation of numbers attending the function will be required at least 48 hours prior to the function. This will then become the minimum numbers for which you will be charged.
- 4 White linen tablecloths and white linen napkins are supplied as standard. Any variations are subject to availability and will incur an additional cost.
- 5 No special offers will be honoured unless you have written confirmation from the directors of the company.
- 6 Please note it is a requirement to provide a substantial meal for all guests, to take advantage of extended licensing hours for your evening party. The buffets have been designed to meet these requirements.
- 7 All buffets are left out for no longer than one and a half hours, to avoid potential food hazards.
- 8 The booking of entertainment or DJ's is your responsibility. We do ask that you advise us of this choice. It is essential that you check they have liability insurance and all equipment has been electrically tested and has a valid certificate.
- 9 We reserve the right to alter the menu selection and prices to market demand, without prior notice. All prices include VAT.
- 10 Any monies received are non refundable, should a cancellation occur.
- 11 We reserve the right to retain any monies received or cancel functions should any unacceptable breach of contract be entered into. The hotel regrets that it cannot accept responsibility for inclement weather conditions affecting attendance at any function.

12 In the event of cancellation by the client, the following cancellation charges will apply:

**Cancellations over 12 months in advance - All monies received will be forfeit**

**Cancellations 6-12 months in advance - 25% of total anticipated charges or all monies received, whichever is the greater.**

**Cancellations 3-6 months in advance- 50% of total anticipated charges or all monies received, whichever is the greater.**

**Cancellations 6 weeks - 3 months in advance- 75% of total anticipated charges or all monies received, whichever is the greater.**

**Cancellations less than 6 weeks in advance- 100% of total anticipated charges or all monies received, which ever is the greater.**

13 All cancellations must be followed up with written confirmation of the cancellation. Charges may still be incurred until this has been received.

14 The client will be liable for loss or damage to the Hunters Lodge Hotel's property including walls, light fittings and equipment, and shall indemnify The Hunters Lodge Hotel against any loss or liability arising from your function.

15 The Hunters Lodge Hotel will be liable to the client and/or persons attending the wedding party for injury to persons or loss or damage to property only where it has been negligent, but otherwise will be under no liability whatsoever.

16 Room hire for your main function room is included in prices quoted, providing minimum numbers are met. However, civil ceremonies do carry an additional room hire charge.

17 These terms and conditions replace all previous and we reserve the right to amend them at our discretion.