



Three Course Private Dining

Enjoy a delicious three course meal in your own beautifully appointed and comfortable private space

Exclusive hire of The Hideaway for up to 4 hours

Sound system including facilities to enable you to enjoy your favourite songs

Centrepiece decoration

Dedicated friendly staff to assist in the planning of your event and on the day

All tables, chairs, cutlery, crockery and glassware

From £40 per person

Price based on a minimum of 20 guests.

For a bespoke quote based on your specific requirements please contact our events team.



Three Course Menu

STARTERS

Oven roast vine tomato & sweet basil soup, cheddar cheese croutons **V/VE*/GF***

Crispy breaded brie, Cumberland sauce, ruby chard **V**

Smooth chicken liver pate, caramelised red onion marmalade, pancetta, farmhouse loaf **GF***

MAINS

Supreme of chicken with lemon, garlic & thyme, fondant potato,, chicken & thyme jus **GF**

12-hour slow cooked blade of beef with Bourguignon sauce, horseradish creamed potatoes **GF***

Pan fried fillet of sea bass, sauteed new potatoes, white wine & chive sauce **GF***

Roast chicken supreme, pork & apricot stuffing, roast chicken gravy **GF***

Sweet potato, celeriac & pickled beetroot tart, sage gravy **VE/GF***

All served with tenderstem broccoli

DESSERTS

Award winning triple chocolate brownie, vanilla ice cream & chocolate sauce **V/VE*/GF***

Zesty lemon & lime posset, Chantilly cream, shortbread biscuit **V/GF***

Warm treacle tart, clotted cream **V**

SIDES

Add family style bowls for the table to share:

Honey roast carrots & parsnips - £1.00 per person

Yorkshire pudding - £1.00 per person

Cauliflower cheese - £1.00 per person

£40.⁰⁰ PER PERSON (A CHOICE OF TWO DISHES FOR EACH COURSE)

£45.⁰⁰ PER PERSON (A CHOICE OF THREE DISHES FOR EACH COURSE)



Deluxe Three Course Menu

STARTERS

- Cumin & chilli spiced sweet potato & coconut milk soup **V/VE*/GF***
- Twice baked Cheddleton cheese, chive & Staffordshire leek soufflé, Parmesan crisp, chive oil **V/GF***
- King prawns & queen scallop thermidor, crisp smoked pancetta, parsley sourdough crumb **GF**

MAINS

- 28 day aged Angus beef fillet (pink) Dauphinoise potatoes, rich Rioja gravy **GF***
 - Pan-fried duck breast, orange sauce, torched oranges, duck fat fondant potato **GF***
 - Roast fillet of lemon sole, lemon & herb potato rosti,, caper beurre blanc **GF**
 - Portobello mushroom & tarragon arancini, scorched king oyster mushroom, smoked Applewood cheese & chive sauce, white truffle infused olive oil **VE**
- All served with tenderstem broccoli, fine beans, Chantenay carrots & hispi cabbage*

DESSERTS

- Tart au citron, Chantilly cream **V**
- Raspberry & white chocolate crème brûlée **V/GF***
- Rich dark chocolate cremeux, pistachio nuts, Kirsch soaked cherries, cherry compote **V/VE*/GF***

£69.⁰⁰ PER PERSON (A CHOICE OF TWO DISHES FOR EACH COURSE)
£74.⁰⁰ PER PERSON (A CHOICE OF THREE DISHES FOR EACH COURSE)

Wine pairings available for all dishes



Sunday Roast

Enjoy a delicious three course roast in your own beautifully appointed and comfortable private space

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Sound system including facilities to enable you to enjoy your favourite songs

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All tables, chairs, cutlery, crockery and glassware

From £35 per person

Price based on a minimum of 20 guests.

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Sunday Roast Menu

STARTERS

Oven roast vine tomato & sweet basil soup, cheddar cheese croutons **V/VE*/GF***

Crispy breaded brie, Cumberland sauce, ruby chard **V**

Smooth chicken liver pate, caramelised red onion marmalade, pancetta, farmhouse loaf **GF***

MAINS

28 day matured Staffordshire roast beef (served pink), Yorkshire pudding

Locally sourced roast pork loin, roast gravy **GF***

Pan fried fillet of sea bass, sauteed new potatoes, white wine & chive sauce **GF***

Roast chicken supreme, pork & apricot stuffing, roast chicken gravy **GF***

Cashew, almond & walnut butternut roast, thyme gravy **VE/GF***

*All served with garlic & thyme roast potatoes and seasonal vegetables **GF****

DESSERTS

Award winning triple chocolate brownie, vanilla ice cream & chocolate sauce **V/VE*/GF***

Zesty lemon & lime posset, Chantilly cream, shortbread biscuit **V/GF***

Warm treacle tart, clotted cream **V**

SIDES

Add family style bowls for the table to share:

Honey roast carrots & parsnips - £1.00 per person

Yorkshire pudding - £1.00 per person

Cauliflower cheese - £1.00 per person

£35.⁰⁰ PER PERSON (CHOICE OF TWO DISHES FOR EACH COURSE)

£40.⁰⁰ PER PERSON (A CHOICE OF THREE DISHES FOR EACH COURSE)