



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 adult & £20 per child

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***

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 souffle, 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

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 £35 per person

Price based on a minimum of 20 guests.

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



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)



Children's Menu

STARTERS

Tomato soup **VE/GF***

Mozzarella sticks, tomato salsa **V/GF***

Garlic bread **V/VE***

MAINS

Roast chicken breast strips with mashed potato & gravy **GF***

Fish goujons with fries **GF***

Sausage with mashed potato & gravy **GF***

Cheese & tomato ciabatta pizza with fries **V/VE***

All served with seasonal vegetables

DESSERTS

Ice-cream sundae - vanilla ice-cream, chocolate sauce & marshmallows **V/GF***

Fruit salad, mango sorbet **VE/GF**

Award winning triple chocolate brownie with vanilla ice-cream **V/VE*/GF***

£20.⁰⁰ PER CHILD - ONE DISH FOR EACH COURSE

£25.⁰⁰ PER CHILD - CHOICE FOR EACH COURSE

CHILD (2 - 11 YEARS)

UNDER 2's FREE OF CHARGE

Afternoon Tea Package

There's no better way to spend a celebratory afternoon for any occasion than with delicious savoury and sweet treats and a freshly brewed tea

Exclusive hire of The Hideaway for up to 4 hours

Afternoon tea including savoury and sweet treats (menu below)

Afternoon Tea Menu:

Oak smoked Scottish salmon, dill & crème fraiche mini croissant

Coronation chicken & rocket crostini GF*

Brie & red onion marmalade focaccia V

Sun-blushed tomato & basil bruschetta VE/GF*

Manchego & red pepper mini quiche V

Freshly baked fruit scones with Cornish clotted cream & strawberry preserve V/GF*

Award winning triple chocolate brownie VE*/GF*

Mango & passionfruit tartlet

Zesty lemon & lime posset shot V/GF

Unlimited tea & filter coffee

£30.00 per person

Price based on a minimum of 15 guests



Buffet Package

Whether you're marking a big birthday, landmark anniversary, engagement or gathering family & friends from afar - enjoy your celebration in a beautifully appointed private room

Exclusive hire of The Hideaway for up to 4 hours

Savoury Buffet Menu

Sound system including facilities to enable you to enjoy your loved ones 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

£35 per adult

£20 per child

Price based on a minimum of 20 guests.

Savoury Buffet Menu

Sweet chilli chicken skewer GF
Homemade sausage rolls
Roast topside of beef GF
Traditional fish goujons & homemade tartare sauce GF
Selection of sandwiches & wraps V*/VE*/GF*
Penne pasta salad, pesto & peppers V
Spiced potato wedges V/VE*/GF
Mexican rice & bean salad VE/GF
Mixed leaf salad & coleslaw V/GF

ADDITIONS:

Mint & garlic lamb kofta, tzatziki dressing
Honey & mustard roast ham
Cheddar cheese, courgette & tomato tartlet V
New baby potatoes, spring onion, garlic, chive V/GF
Mini roast jacket potatoes V/VE*/GF
Tomato, sweet basil, mozzarella, wild rocket & aged balsamic V/GF
Caesar salad, romaine lettuce, croutons, Parmesan
Sweet onion & coriander bhaji V/VE*/GF

ADDITIONS: £4.00 PER PERSON PER ITEM

TRIO OF DESSERTS:

Award winning triple chocolate brownie V/VE*/GF*
Mixed berry pavlova nest V/GF
Lemon & lime posset V/GF

£9.00 PER PERSON