



## 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\***

Orange glazed confit Gressingham duck leg, Thai salad, seared mandarins **GF\*** +£1.50pp

## MAINS

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

12-hour slow cooked blade of beef with Bourguignon sauce, horseradish creamed potatoes **GF\*** +£2.50pp

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

Pork tenderloin wrapped in bacon, Dauphinoise potato, confit carrot, savoy cabbage, apple & sage jus **GF\***

Sweet potato & mushroom duxelles Wellington, Hasselback potato, confit carrot, garlic, thyme & sherry sauce **VE/GF\***

*All served with seasonal greens*

## 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**

Raspberry & vanilla cheesecake, raspberry coulis, raspberry sorbet **V\*/GF\***

## SIDES

*Add family style bowls for the table to share (to be added for all guests):*

Honey roast carrots & parsnips - £1.50 per person

Yorkshire pudding - £1.50 per person

Cauliflower cheese - £1.50 per person

£40.<sup>00</sup> PER PERSON (ONE DISH FOR EACH COURSE + DIETARIES)

£45.<sup>00</sup> 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.<sup>00</sup> PER PERSON (ONE DISH FOR EACH COURSE + DIETARIES)

£74.<sup>00</sup> 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

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.



# Sample 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, roast gravy

Locally sourced roast pork loin or gammon, (dependent on season) roast gravy **GF\***

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

Sweet potato & mushroom duxelles Wellington, thyme & sherry sauce **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 - £1.50 per person

Yorkshire pudding - £1.50 per person

Cauliflower cheese - £1.50 per person

£35.<sup>00</sup> PER PERSON (SET MENU - ONE STARTER, MAIN & DESSERT FOR ALL GUESTS + DIETARIES)

£40.<sup>00</sup> PER PERSON (A CHOICE OF FULL MENU 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.<sup>00</sup> PER CHILD (ONE DISH FOR EACH COURSE + DIETARIES)

£25.<sup>00</sup> PER CHILD (CHOICE OF THREE DISHES FOR EACH COURSE)

CHILD (2 - 11 YEARS)

UNDER 2's FREE OF CHARGE