

DINING PACKAGES FROM £63.00

Minimum numbers 15

Basic - £63.00

3 course dining menu
Tea, coffee, and petit fours
½ bottle wine per person
Dedicated event manager
Iced water
Exclusive room hire, 18:30 to midnight
Event security
Table linen

Premium - £68.00

1 glass sparkling wine on arrival
3 course dining menu
Tea, coffee, and petit fours
½ bottle wine per person
Dedicated event manager
Still and sparkling water
Manned cloakroom
Exclusive room hire, 18:30 to midnight
Event security
Table linen

Sample Menu

Starter

Lavender smoked duck,
beetroot & kumquat

Main

Brown butter roasted cod,
baby gem, sweet potato, red wine jus

Dessert

Passion fruit delice,
coconut cream

All prices are per person and exclude VAT

All menus subject to availability.

If you require allergen information please contact a member of staff.

All guests dietary requirements must be provided at least 6 full working days prior to the event start date- dietaries provided after this time will not be catered for.

Please be aware we have a nut and gluten production kitchen so we cannot guarantee no cross contamination.

