



**LEAMONSLEY SUITE
PRIVATE DINING**



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SET MENU

Two Course £36 / Three Course £40

To Start

Kitchen soup, homemade bread

Smoked game terrine, peach chutney, pickled apples, salted crackling,
mustard dressing

Scottish smoked salmon scotch egg, dill and seaweed mayonnaise, crispy
capers

Argentina pasta, charred baby leeks, pickled beets, salted wild mush-
rooms, citrus and mint dressing

Mains

Smoked cod lion, bacon and butterbean cassoulettes, vanilla cream, basil
oil

Cotswold 16 hour braised lamb shoulder, bolangere potatoes, tenderstem
broccoli, rosemary black olive ragout, toasted almonds

Garlic buttered Herefordshire cornfed chicken, swede fondant, charred
asparagus, burnt garlic puree, café au lait sauce

Buckwheat pancakes, cream cheese leeks, carrot puree, blistering toma-
toes

To Finish

Jamaican Ginger cake, gingerbread men, vanilla bean custard

Bailey's crème brulee, brandy snap

Warm Damson frangipane, clotted cream

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Finger Buffet (Minimum 20 people)

£18 Per Person

Section of filled sandwiches;

Chicken and bacon

Cheese, tomato & basil (V)

Honey roast ham & tomato chutney

Smoked salmon & black pepper mascarpone

Smoked Applewood, beetroot & spinach (V)

Mini steak pies, Ale chutney

Pulled pork sliders, red-slaw

Smoked salmon, sour cream and cucumber brioche rolls

Prawn bites, cocktail sauce

Mature Cheddar scones, soft cheese, red onion jam (V)

Indian snack selection - bhajis, pakoras, samosas, mango chutney (V)

Cheese straws, hummus (V)

Brie, spinach and quiches (V)

Followed by;

Bites of Chocolate brownie & cheesecake

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Fork Buffet Menu (Minimum 30 people)

£25 Per Person

Please choose 4 meat or fish, plus 2 vegetarian options from the below;

Meat

Chicken breast, spinach, wild mushroom jus

Roast rare rib of beef, Dijon mustard mayo

Selection of pate's, terrines, cured meats, date & sloe gin chutney

Glazed marmalade & clove ham, spiced plum relish

Pulled meats, home bake bread, roasting jus

Fish

Baked salmon en croute, citrus hollandaise

Atlantic prawn, crab & avocado terrine, cocktail sauce

Smoked salmon, watercress & lime tart

White crab, spring onion and ginger muffins

Vegetarian

Baked brie, pecan lattice (V)

Butternut squash, sage, chestnut & pecorino frittata (V)

Chestnut mushroom & spinach wellington (V)

Goats cheese & sun-dried profiteroles (V)

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Please choose 4 from the following salads

Courgette, sun blush tomatoes, rocket, black olive salad

Spiced couscous, Feta, mint, pomegranate

Israeli bulgar wheat tabbouleh, fresh herbs

White bean, endive, broccoli salad, pesto dressing

Baby spinach salad with quinoa, kidney beans, cherry tomatoes

New potato, shallot, parsley, crème fraiche salad

Classic coleslaw

Tomato, olive and mozzarella salad, basil dressing

Beetroot, apple, baby leaf, hazelnut salad, balsamic dressing

Pasta salad with artichoke hearts, orange, watercress, pine nuts

Curried chick pea, cauliflower, butternut squash salad

Mixed baby leaf salad

Served with;

Freshly cut rustic breads

Please choose two from the following desserts;

Fresh seasonal fruit platter, lemon crème fraiche, brandy snaps

Orange & blackberry Bakewell tart

Lemon tart, macerated strawberries

Panettone, cinnamon & butter pudding

Chocolate brownie's & a selection of cheesecakes

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Sunday Buffet

£16 per person

Buffet food will be served at either 1pm or 4pm.

Sunday Buffet Menu

A selection of two meat

Dry Aged Sirloin of Beef

Rotisserie Chicken

Served with;

Roast potatoes

Coleslaw

Mixed leaf Salad

Yorkshire puddings

Artisan breads

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A La Carte Main Menu / Sunday Menu

Please ask a member of our team so view our latest main menu.

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Wine Menu

Red

Ramier Merlot £18.50

Great Southern French red, oodles of fruit and a soft smooth denouement.

Mill Creek Shiraz £20.00

Classic Aussie Shiraz, good fruit lovely balance and a spicy finish.

Senorio De Arizaga Tinto Rioja £21.00

Smooth, Velvety with great fruit presence.

Santa Alba Reserve Pinot Noir £22.00

Typical Chilean Pinot Noir, light in colour, medium bodied oozing stone fruit flavours.

Vista Calma Malbec £23.00

Dark and rich, full-bodied with berry fruit on the palate and a hint of peppery spice on the finish.

Rose

Painted Birth Zinfandel Rose £19.00

A medium style of rose, offering strawberry and raspberry fruit, very smooth.

Capriano Pinot Grigio Rose £19.00

Salmon pink in colour, good fruit on the palate but still remaining a dry wine.

White

The Landings Colombard Chardonnay £18.50

Delicate creamy texture, subtle fruit, off-dry.

Pinot Grigio £20.00

Fresh and pure Pinot Grigio varietal, Lively fruit flavours.

Ten Rocks Sauvignon Blanc £24.00

Crisp, refreshing Marlborough Sauvignon with vibrant flavours of gooseberry, melon and citrus.

The Crossings Marlborough Sauvignon Blanc £35.00

Full, concentrated herbaceous fruit character with an elegant finish.

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Sparkling, Champagne & Cocktails

Sparkling

Gran Duca Doc Prosecco Spumante £20.00

Great mousse attractive nose with pear and melon to enjoy on the palate.

Champagne

Veuve Clicquot Yellow Label £55.00

Soft baked bread on the nose and creamy white fruits on the tongue

Laurent Perrier Brut Rose £80.00

Intensely fruit and richly aromatic with notes of raspberry and wild cherry.

Cocktails

Sloe Gin Fizz

Sipsmith Sloe gin, fresh lemon juice, sugar, soda, frozen sloe berries.

Basil Smash

Whitely Neill blood orange gin, fresh basil, fresh lemon juice, sugar.

Spiced Orange Daquiri

Bacardi 8 Year aged rum, Cointreau, vanilla, fresh ginger.

Peruvian Sour

Grey Goose, vanilla, chickpea water, lime juice, nutmeg.

Paddington Jar

Bombay Sapphire, Campari, lemon juice, Seville marmalade, orange.

Bellini

Ask your server for available flavours.

Bakewell Sour

Disaronno, Chambord, cranberry juice, pineapple juice, raspberries.

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Terms & Conditions

We require a £200 hire charge for the room, this is for a full day booking with arrival time from 10am and a departure time of 12am. Unfortunately this cannot be discounted for half a day booking.

The hire charge is non-refundable should you wish to cancel your event.

Monday – Thursday available from 12pm - 11pm with last orders at 10:45pm.

Friday and Saturday available from 12pm – 12am with last orders at 11:45pm.

Sunday available from 12pm - 9pm with last orders at 8:45pm.

Please note these times are non-negotiable due to licensing laws.

We can cater for a maximum of 40 seated guests or 80 standing guests, please note this requires the full removal of furniture which will incur additional costs as per our terms and conditions.

Full remaining balance payment is due a minimum of 1 week before the date of your event.

You will be invited in for a planning meeting with your event planner, additional meeting can be provided at an additional to be confirmed with your event planner.

You are welcome to arrive at 10am to decorate your room for the arrival of your guest, however we require all décor to be removed from the room at the end of your event, this enable use to clean the room for the following days event.

All food pre orders need to be completed at least 2 week before the date of your event.

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Terms & Conditions (Cont.)

All arrangements, included food pre orders, need to be signed off by yourself and your event planner to confirm we are both happy with your requirements and food options.

All décor is to be removed from the room on the evening of the event.

If you wish to provide a non-stocked beverage for your guests , this can be provided subject to availability however we will require for you to pay for the full amount upfront, you are then entitled to take any remainders of these off site.

The room is available to hire without any food, however this incurs an additional fee of £200 along with a minimum spend on the bar of £500, which we require to be paid upfront, as per terms and conditions.

We only take bookings for the current calendar year, this is due to the unpredictable nature of our business, as we are predominately a restaurant and country pub.

We do not allow confetti anywhere in the Leamonsley Suite or private garden, this is due to the last damage it can cause to furniture.

We do not allow outside catering.

All alcoholic drinks are to be provided by ourselves, we do not offer a corkage option for your party.

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Terms & Conditions (Cont.)

Additional Costs

Part removal of furniture is charged at £50.

Full removal of furniture is charged at £100.

We provide 4 large tables and 40 chairs for seating, if you require additional tables, these will be charged at £10 per table, if you require additional chairs these will be charged at £5 per chair.

Our staff to decorate the room for you is charged at a minimum of £40, dependant on the amount of décor you provide.

We provide adequate service and bar staff to cater for the number of guests attending your event, however if you wish for us to provide additional staffing this will be charged at £50 per staff member per event.

Hire of the Leamonsley suite without any food options incurs a £200 additional fee, plus a minimum spend of £500 at the bar, to be paid upfront.

By signing you are agreeing to the terms and conditions as stated above.

Event Planner

Customer

Name:

Name:

Signature:

Signature:

Date:

Date: