



Charity Fundraisers



Whatever your reason for taking on such responsibility, we understand it takes a lot of time and endeavour to organise such an event. But with a reputation for delivering successful events, we are dedicated to assisting you to coordinate a night to remember.

We are delighted to offer our unforgettable Knights Barn with complimentary room hire, including the following:

- For every 75 guests attending, we'll donate a prize for your auction or raffle
- All bar and serving staff
- Round table and chairs, raffle display table
- White table linen with centrepiece table mirrors and tea lights in glass holders
- Jugs of iced water for your tables
- Raffle display tables
- Use our selection of fairy lights
- Microphone for speeches
- Preferential bedroom rates for your guests.

Next, please choose your menu from our delightful three course meal options on the following page.

Get in touch to book an appointment for a viewing and discussion of available dates and your individual needs.

Available for a minimum of 75 catered guests on Saturday, dates may be restricted in peak months based on numbers.

£200 non-refundable deposit required to confirm booking, pre-order and final payment due two weeks prior.



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Banquet Menu

£31.50 per person

- Served with fresh bread rolls, a selection of seasonal vegetables and potatoes followed by tea, coffee and mints.
- In order that the service and quality of your meal is maintained you should choose one dish from each course.
- If you would like to offer your guests two choices per course, this must be pre-ordered and a £3.50 per person surcharge applies
- Naturally for those of your guests who have religious or dietary requirements an alternative can be provided
- We also have a range of dishes that our chefs can prepare in addition to the popular choices listed

To start

Soup - choose from tomato, white onion, leek and potato or roasted squash and sweet potato

King prawn and crayfish cocktail with a lime, smoked paprika Marie Rose sauce

Smooth chicken liver pate with chutney and crusty bread

Smoked salmon and salmon roulade, celeriac and apple remoulade

Ham hock and pea terrine with piccalilli and crusty bread

Poached pear with feta cheese walnut herb salad and honey dressing V

Goat's cheese herb mousse beetroot puree and tomato herb salad V

Chilled sweet melon pearls with raspberry sorbet and fresh mint VE

Ask us for a
quote to dress
our chairs

For the main course

Roast topside of beef with Yorkshire pudding and a rich bordelaise sauce

Oven roast Norfolk chicken with sage and onion stuffing

Roast loin of pork with Bramley apple, brioche sage stuffing and cider pan gravy

Poached salmon with creamed leeks

Roast sirloin of beef with Yorkshire pudding and a rich bordelaise sauce *£2 pp supplement*

Breast of chicken wrapped in smoked bacon with a shallot, wild mushroom and herb cream sauce *£2 pp supplement*

Roast leg of lamb with a redcurrant and rosemary scented gravy

Steamed sea bass fillet with vegetable fricassee and tapenade dressing

Squash and sage risotto cakes with spicy tomato sauce V

Blue cheese, leek and wild mushroom tart with squash puree and seeded salad V

Baked stuffed pepper with roasted vegetable couscous and dressed tomato herb salad VE

To finish

Baked raspberry and white chocolate cheesecake with raspberry gel

Profiteroles with chocolate sauce

Trio of desserts

Lemon swirl cheesecake with vegan vanilla ice cream VE

Eton mess

Sticky toffee pudding with butterscotch sauce

Chocolate brownie with salted caramel sauce and vanilla bean ice cream

Lemon posset with amaretto crumb and raspberry gel

English continental cheese with celery, grapes and biscuits

Fouth course

Add a platter of cheese, celery, grapes and biscuits for the middle of each table

Why not add a little something extra to your party with these fantastic upgrades:

- Arrival drink selection of bottles of beer, Prosecco and orange juice £5.50 per person
- Selection of three arrival canapés £4.25 per person
- Sweet ladder complete with jars, sweets, tongs and bags £100
- Change mints for petit fours with your tea and coffee £1.75 per person

Table wine or other arrival drinks available. Please ask for more information