



Private Dining



At Knights Hill Hotel & Spa our priority is your enjoyment and the smooth running of your event and we pride ourselves in delivering your vision in a professional manner.

Enjoy drinks in our bar or on the terrace in fine weather, before dining in the Garden Brasserie overlooking the beautiful walled garden.

Our Admirals and Captains rooms are perfect for intimate gatherings, and can seat up to 16 and 20 guests respectively.

Our Garden Brasserie is available to hire for private luncheons Monday to Saturday and can set up to 50

All three rooms are perfect and popular for a variety of occasions, such as birthdays, anniversaries, corporate events or just friends and family gatherings.

For Sunday lunch, please request the menu for your chosen date with our conference and banqueting office.

- Three courses with tea and coffee £24.00
- Two courses with tea and coffee £21.00

For all other occasions, please follow the guidelines on the following page to create your own bespoke menu with our private dining menu selector.

- Three courses with tea and coffee £32.50 per person (excluding supplements)

Children's menus available at £9.95 per child

Please return your choice to us, and we will then send you a copy of your bespoke menu for you to gather your pre-orders from

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

Private dining available for a minimum of 12 guests for private dining menu selector, 10 guests for Sunday lunch. £10.00 non-refundable deposit required to confirm your booking, pre-order and final payment due at least two weeks prior.

T: 01553 675566 | E: conference@knightshill.co.uk | www.knightshill.co.uk



Private Dining

Menu Selector

£32.50* per person

*excluding supplements

To start

From the following please choose three starters, including one soup option

Leek and potato soup with bread snippets V

Cream of white onion soup with garlic croutons V

Roasted sweet potato and butternut squash soup with chive crème fraiche V

Roasted tomato soup with basil pesto V

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

Smooth chicken liver pate with caramelised onion chutney and crusty bread

Smoked salmon and salmon roulade, with marinated fennel cucumber salad, citrus dressing GF

Pork and black pudding bonbons with apple puree and apple slaw

Goat's cheese herb mousse, toasted seeds, beetroot puree and tomato herb salad V GF

Honey and thyme baked mini camembert cheese with roasted tomato chutney and crusty bread V

Chilled sweet melon pearls with raspberry sorbet and fresh mint VE

For the main course

From the following please choose three main courses and one vegetarian if required

Pan roasted fillet of beef, dauphinoise potatoes, caramelised shallots, smoked pancetta, wild mushrooms in a

red wine beef glaze (£4.50 supplement) GF

Sautéed chicken breast herb potato croquettes, shallot, wild mushroom, herb cream sauce

Maple glazed pork belly chive potato puree, crisp black pudding, glazed carrot and cider thyme jus

Grilled sea bass, charred new potatoes, tomato and olive salsa GF

Baked cod with a herb crumb, crushed new potatoes, mustard creamed leeks

Seared salmon fillet, herb potato croquettes, pea, leek, shallot, herb fricassee

Squash and sage risotto cakes with a spicy tomato sauce, new potatoes and vegetables V

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

Baked stuffed pepper with roasted vegetable couscous served with roasted vegetable and a dressed herb tomato salad, new potatoes and vegetables VE

To finish

From the following please choose three desserts

Warm chocolate chip brownie with caramel sauce and honeycomb caramel ice cream

Sticky toffee pudding with butterscotch sauce and vanilla bean ice cream

Eton mess, crushed meringue, whipped cream and mixed berry compote GF

Vanilla bean panna cotta with pistachio sponge, mango gel lemon shortbread

Treacle tart with raspberry puree and Chantilly cream

Lemon swirl cheesecake with vanilla ice cream VE

Chef's cheese board with biscuits, grapes, celery and chutney (£1.50 supplement)

Selection of ice creams

Fresh fruit salad VE GF

V - vegetarian | VE - vegan | GF - gluten free

Ask us for a quote to dress our chairs

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

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

Allergens and intolerances - if you have any concerns please speak to a member of staff