

EXAMPLE EVENTS PROPOSAL



| RETIREMENT PARTY |



EVENT DETAILS & DAYS RUNNING

DATE

- Arrival of guests at 7pm 7.30pm
- Drinks in the function room
- Free flowing prosecco/champagne & soft option(waitresses topping up)
- A couple of simple canapés per person (roaming waiter)
- Supper served at 8pm in the garden room or restaurant
- Wine on tables to be replenished when required
- Drinks tab behind the bar also
- Finish supper and keep topping up wine glasses & drinks orders
- Carriages around 10.30pm

PRICING PROPOSAL

£40.00 per head for 40-50

TO INCLUDE

1- 2 simple nibbles per person on arrival3 course pre-ordered menuHot drinks & truffles

ROOM HIRE TBC

WELCOME DRINKS & WINE OPTION

Prossecco - £22.00 per bottle Elderflower Presse - £5.50 per bottle (750ml)

House wines for the table will around £16-19 mark per bottle



MENU PROPOSAL

A selection of pinchos on arrival (with veg option) served with welcome drinks

STARTERS

Smoked mackerel pate, pickled cucumber, watercress & toast Twice baked cheese soufflé with a candied walnut salad Pea, mint & spring onion soup with a Parmesan biscuit

MAIN COURSE

Brewery Farm Lamb, minted pea puree, potato gratin, seasonal greens & a lamb jus Pan roasted prosciutto wrapped chicken supreme with champ mash, seasonal greens and a cream and mustard sauce

Pan fried gnocchi, squash puree, caramelised rainbow beets, goats cheese & Parmesan shavings Butter-baked cod with pea and lettuce fricassee, potatoes and mint hollandaise*

PUDDING

Classic bread & butter pudding, with apricot compote & clotted cream Purbeck Ice cream Rhubarb ripple & ginger semi-freddo, mini meringue & crystallize ginger Chocolate torte, Chantilly cream & honeycomb pieces Dorset cheeseboard, with chutney & biscuits

Filter coffee , tea & truffles

Please let us know as soon as possible of any allergies & dietary requirements Please return your pre-order as soon as possible but no later than 10 days before the event