

BREAKFAST

£13pp (including unlimited tea & coffee)

Available Monday-Sunday 8-11am

Available for parties of 15 and above

If any dietary modifications are required please notify us with exact numbers and requirements with your final numbers.

Menu

Full English GF*

Local sausage, bacon, fried eggs, hash brown, grilled tomato, mushrooms, beans,
buttered toast

Vegetarian Breakfast GF*

Vegetarian sausage, hash brown, grilled tomato, mushrooms, beans,
buttered toast

Breakfast Bap GF*

Bacon, sausage, fried egg served in a soft white buttered bap

Extras

Side of Hash Browns (4) £3.50

Side of Black Pudding (2) £4

Jug of fresh orange or apple juice £8.50

Bottle of Prosecco £25

Toast, jams & marmalade GF* £3.50pp

BREAKFAST WITH BUBBLES

£26.50pp

Available Monday-Saturday 8-11:30am

A 3 course breakfast served with a choice of infusion teas, coffee, fresh juice
and a glass of our finest bubbles on ice

COACH PARTIES

£15.50pp for Main & Pudding

Available Monday-Saturday 12-3pm

Available for parties of 35 and above

No pre-order required

No drinks tabs will be given. All drinks are to be paid for at the bar

If any dietary modifications are required please notify us with exact numbers and requirements with your final numbers.

Add a Starter

Soup or Melon GF* for £4pp

Traditional Roast of the Day GF*

A choice of 2 meats served with creamed mash, roast potatoes, yorkshire pudding, pan gravy & seasonal veg

Vegetarian Roast of the Day GF*

Seasonal Vegetables served with creamed mash, roast potatoes, yorkshire pudding, vegetarian gravy

Vegetable Lasagne

house salad & garlic bread

A choice of 3 Traditional Puddings

Add Tea & Coffee for £2pp

BABY SHOWER AFTERNOON TEA

£25pp

Available Monday-Saturday 12-4pm

Available for parties of 6 and above

-ARRIVAL DRINK-

Glass of Prosecco or 0% Prosecco

-SANDWICHES-

served on a selection of white and wholemeal breads

Smoked Salmon & Cream Cheese

Honey-roast Ham & Red Tomato Chutney

Free Range Egg Mayo & Watercress

Mature Cheddar & Red Onion

-SAVOURIES-

Pesto, Mascarpone & Cherry Tomato Quiche

Boars Head Sausage Rolls

-SWEET TREATS-

Carrot Cake, Raspberry Bakewell, Buttered Tea Loaf, Lemon Posset

Homemade Scone served with clotted cream & jam

-HOT DRINKS-

Selection of Teas & Coffee

Can I decorate the room?

Yes, you will be able to arrive one hour before to decorate e.g. centre pieces, balloon arches. If you would like to stick anything to the walls we ask for you to use Blu tack.

Can I bring a cake?

Yes, we can provide a cake and present table for you. If you're wanting us to cut the cake for you please notify us in advance

Will the area be exclusive?

We will do our best to provide an exclusive area, however we cannot guarantee this. Please discuss options with our events team

Do you cater for dietary requirements?

Of course! Just let us know in advance so we that we can arrange the best alternative

AFTERNOON TEA

£20 per person

Available Wednesday-Saturday 2-5pm

Traditional afternoon with unlimited pots of tea & filter coffee for two hours

Add a Glass of Prosecco for £6.50pp

AFTERNOON BUFFET

Available Monday-Saturday 12-5pm

Available for parties of 20 and above

If any dietary modifications are required please notify us with exact numbers and requirements with your final numbers.

Menu One

£11pp (£13 including tea & coffee)

Selection of sandwiches on white & wholemeal breads

Chunky chips / wedges

Freshly made scones with jam & cream

Menu Two

£15pp (£17 including tea & coffee)

Selection of sandwiches on white & wholemeal breads

Pork pie

Homemade sausage rolls

Chunky chips / wedges

Chicken pieces

Homemade cakes

Freshly made scones with jam & cream

PARTY BUFFET PACKAGES

£13pp

(£5pp supplement for Friday-Sunday evening)

Available Monday-Sunday 5-9pm

For Parties of 20 and above

If any dietary modifications are required please notify us with exact numbers and requirements with your final numbers.

What's Included

Selection of Sandwiches on white & wholemeal breads

Pork pie

Homemade sausage rolls

Chunky chips / wedges

Chicken pieces

Add on

Unlimited tea & coffee for 2 hours £2pp

Selection of cakes £3pp

Selection of puddings from £4pp

Extras

Table linen £4 per table

Black & white dancefloor £100

Cake stand & knife £15

Q&A

Can I decorate the room?

Yes, you will be able to arrive one hour before to decorate e.g. centre pieces, balloon arches. If you would like to stick anything to the walls we ask for you to use Blu tack.

Can I bring a cake?

Yes, we can provide a cake table for you. If you're wanting us to cut the cake for you please notify us in advance. A cakeage fee of £1pp applies to parties ordering main course only

Can we have a DJ?

Yes, we have a DJ that we can recommend, you're more than welcome to arrange your own DJ, singer or band. We will just need a copy of their public liability insurance and for all of their equipment to be PAT tested.

Something more formal...

OUR 3 COURSE FUNCTION MENU

£30 per person
(Friday- Sunday £2 Supplement)

Select a MAXIMUM of 3 starters (to include a soup)
& 4 mains (to include a vegetarian)
to which your guests can then select their meal choices from

Pudding choices will be available on the day.

Add an extra course of Cheese for £4.50pp

Extras are priced per person

C A N A P É S

Tomato, garlic & basil bruschetta VO GF* £2.50pp

Smoked salmon bellini GF* £3.50pp

Mini Yorkshire puddings, braised beef & horseradish £3.50pp

Honey & mustard dressed sausages £3.00pp

Multi-seed cheese straws V GF* £2.50pp

On the table

Crusty breads, olive oil &
balsamic VO £2.50pp

Olives & feta V GF £3.50pp
Flat bread & hummus VO £3pp

STARTERS

Tomato & basil soup with house bread
& butter (GF*, VO)

Carrot & coriander soup with house
bread & butter (GF*, V)

Chicken liver pate with toasted breads
& cranberry puree (GF*)

Watermelon, honeydew & cantaloupe
melon, fresh fruit, lime syrup & lemon
sorbet (GF, VO)

Panko breaded brie wedges, fruit
chutney, dressed leaves (V)

Cream of garlic mushrooms on
toasted sourdough (GF*, VO*)

Classic prawn cocktail, Marie Rose
sauce, buttered granary bread (GF*)
(£2 supplement)

Table Sides

*Dishes are served inclusive of
vegetables and potatoes*

Extra vegetables VO* GF £4

Roast potatoes V GF £4

Skinny on Fries V GF £4

Dressed salad VO GF £4

MAINS

Topside of Derbyshire beef, mash, roasted
potatoes, roasted root vegetables &
buttered greens, Yorkshire pudding, pan
gravy (GF*)

Roast turkey, sage & onion stuffing, mash,
roasted potatoes, roasted root
vegetables & buttered greens, pig in
blanket, pan gravy (GF*)

Pork loin steak, mash, buttered greens,
cream of wholegrain mustard sauce (GF*)

Herb crusted Haddock fillet, herb buttered
crushed potatoes, buttered greens,
cream of white wine sauce

Vegetable lasagne, garlic bread, salad (V)

Nut roast, mash, roasted potatoes,
roasted root vegetables & buttered
greens, pan gravy (GF*, VO)

Salmon fillet, sautéed potatoes,
buttered greens & hollandaise sauce (GF)

Daube of beef, horseradish mash, roasted
root vegetables, red wine sauce
(GF*, £4 supplement)

Garlic & herb rolled belly pork, mash,
braised red cabbage, roasted root
vegetables, pork jus
(GF*, £3 supplement)

P U D D I N G S

Choose from our homemade selection of puddings on the day

Add an extra course of Cheese for £4.50pp

LITTLE PEOPLE

Available in conjunction with
'our function menu'

Aged 12 and under



To Start

Tomato soup with crusty bread
(V0 GF*) £3.50

Vegetable sticks, mayo (V0, GF) £3.50

Cheesy garlic bread (V) £4.00

To Follow

Roast of the Day with mash & roasted
potatoes, Yorkshire pudding, carrots
and peas £7.95 (GF*)

Breaded Chicken Goujons with skinny
fries and baked beans £6.95

Mac & Cheese with garlic bread (V)
£5.95

Sausage & Mash with peas, carrots
and jug of gravy £6.95

To Finish

Knickerbocker Glory.
Strawberry & vanilla ice cream, mini
marshmallows, raspberry coulis,
whipped cream £4.75

Mixed Ice Cream.
Two scoops of either chocolate,
vanilla, strawberry or honeycomb (GF)
£4

Chocolate Brownie with vanilla ice
cream and chocolate sauce £4.75

Jam Sponge with custard £4