

Celebrations 2018



Discover a warm welcome

Lea
Marston
Hotel

Rooms and suites available

We offer a selection of refurbished event rooms that will provide the perfect setting for your occasion. Our rooms are suitable for groups of 10 through to 300 guests. For smaller groups we can book you a table in one of our restaurant or conservatory areas.

Perry Barton Suite

A modern contemporary room suitable for any occasion for up to 100 guests sit down and up to 180 for evening function

Dunton Manor Suite

Has its own separate entrance and offers a modern room with private bar suitable for up to 120 sit down and up to 140 for evening function

The Shottery and Conservatory

This new room provides a unique setting for any event, suitable for up to 30 guests for sit down and 60 for evening function

Hotel accommodation

Each of our spacious bedrooms has been designed to offer you a relaxing and comfortable stay. We offer a choice of room types and as part of a private event at the hotel we can arrange a special rate for your whole party.



Drinks packages and Canapés – The perfect start to any event

Reception drinks can be arranged by the glass or the bottle. We also have an extensive wine list available in addition to our most popular choices below:

By the Glass

Glass of Prosecco – from £5.95 per person

Glass of Rose Prosecco - from £5.95 per person

Pimms Cocktail - from £4.95 per person

Home-made punch – from £4.50 per person

Cocktails by the glass – from £5.95 per person

Pitchers - serves 4-6

Cocktail pitchers from £18.95 *ask one of our sales team for choose*

Fruit juice -£9.25 large jug

Still or Sparkling mineral water -£4.50 per litre bottle

Beer bundles £52.95 (12 bottles)

Soft drink bundles £26.95 (12 bottles)

Canapés selection

Canapés will be served along with your chosen reception drinks package

Choose any 3 for £7.50 per head

Cottage pie bon-bon, tomato sauce

Quiche Lorraine slice

Fish goujon, chip and tartare sauce

Prawn and sesame triangles

Melon and Parma ham

Duck liver crostini

Margarita pizza

Mini Melton pie

Tempura king prawn, sweet chilli

Croque monsieur

Add an extra item for only £2.75 per item



Banqueting menu selection – from £24.95 per head

Please select a set menu from the choice below or a limited choice of 2 starters, 2 mains and 2 desserts for guests to pre-order

Starters

Shropshire blue and caramelized red onion tart, baby mixed leaves (V)
Pressed ham hock, pea puree, sour dough
Lea Marston prawn cocktail, wholemeal bread
Melon rosette, crabmeat, shellfish mayonnaise
Smoked salmon pate, keta caviar, quail egg, chive dressing
Duck liver parfait, Waldorf slaw, red currant dressing, brioche
Home made soup of the day, crusty bread
Garlic and wild mushroom bouchee, asparagus spears
Chicken, Parma ham, pistachio, sauce vierge

Table platters (Alternative to starters – ideal to share)

Charcuterie Platter, olives, Parma ham, bresola, pickled vegetables, bocconcini, ciabatta crisps, garlic sausage and mortadella.

BBQ Platter, barbecue chicken, lamb kofta, king prawn kebab, onion rings, corn on cob, kimchi slaw and potato wedges

Mains

Roasted breast chicken, potato and chive mash, green beans, pancetta, wild mushroom cream sauce

Braised beef, truffle mash, savoy cabbage, chantey carrots, café au lait sauce

Roast pork loin, bubble and squeak, black pudding crumb, chantey carrots, leek cream sauce

Poached lemon sole filet, fondant potato, shellfish veloute, baby vegetables

Pan fried salmon filet, chargrilled vegetables, sundried tomato pesto dressing

Honey glazed duck leg, puy lentil cassoulette, braised cabbage

Roast sirloin beef, Yorkshire pudding, honey roast parsnip, chateau potato, rich pan gravy - **£4.95 supplement pp**

Filet beef, smoked bacon and onion rosti, morels, asparagus spears, shallot and tarragon sauce - **£6.50 supplement pp**

Rack lamb, truffle dauphinoise potato, ratatouille and Rosemary sauce - **£4.50 supplement pp**

Desserts

Mixed berry pudding, clotted cream

Warm apple tart, pistachio ice cream

Nutella ganache, rum truffle

Tiramisu, mocha Analgise, popcorn

Sticky toffee pudding, vanilla bean ice cream

Vanilla panna cotta, strawberry compote, biscotti

Carrot cake, liquorice, orange butter cream

White chocolate and raspberry cheesecake

Freshly brewed coffee with mints

We can cater for most dietary requirements. Please note that some items may contain nuts or nut traces. To the best of our knowledge all products are GM free

Vegetarian and children's menus are available on request

Great British Traditions – available for your private event

Sunday Lunch - £16.95 pp (Children £9.95)

(Please note that the below menu is only a sample as this menu changes seasonally)

Home-made soup of the day

Lea Marston retro style prawn cocktail

Rosette of Melon, poached fruits (V)

Chicken and apricot terrine, sauce vierge, ciabatta crostini

Roast beef, Yorkshire pudding and pan gravy

Roast loin of pork, apple sauce, crackling

Chicken breast, sage and onion stuffing, tarragon sauce

Filet of hake, shellfish chowder, fondant potato

Garden herb and pea risotto, rocket and char salad

Above served with a selection of market fresh vegetables

Fresh fruit platter, berry sorbet

Selection of three local cheeses, chutney, celery, walnut bread

White chocolate and coconut cheesecake

Tiramisu delice, popcorn, mocha sauce

Hazelnut and Chocolate ganache, Chantilly cream

Freshly brewed tea or coffee with mints

Traditional Afternoon Tea - £15.95 pp

Selection of teas, freshly brewed filter coffee

Fresh scones, clotted cream with preserves

Afternoon cakes selection

Freshly cut finger sandwiches on brown and white bread
(salmon and cucumber, egg and cress, honey roast ham)

Include a glass of Prosecco £20.95 per person



We can cater for your dietary requirements. Please note that some items may contain nuts or nut traces. To the best of our knowledge all products are GM free

Buffet selection – Delicious finger foods and platters

Finger buffet - £16.95 pp

Select **six** items from the menu below:

Assorted sandwiches
Lea Marston club wrap
Smoked salmon, cream cheese bagel
King prawn tempura batter, sweet chilli
Falafel, tzatziki
Quiche lorraine slice
Half jacket potato, spinach and cheddar melt
Sweet potato fries,
Dough balls, garlic mayonnaise
Mini slider burgers
Calamari, garlic mayonnaise
Lamb kofta's, minted
King prawn and salmon skewer, honey lemon mustard
Breaded chicken fillets, salsa
Pork pie slice, piccalilli
Beer battered onion ring stack
Asian savoury selection, mint yogurt, mango chutney

Churro's, chocolate sauce
Macaroon's
Cheesecake

Extra item - £2.95 per person, per serving

Midnight munchies;
(These are only available as add on item only).

Bacon baps	£5.25 pp
<i>Served with brown and tomato sauce</i>	
Pork baps	£8.25 pp
<i>Served with apple sauce, stuffing</i>	
Chipped potatoes	£3.95 pp

Build a burger buffet - £17.50 pp

Gayton's bread bap
Beef burger (170g)
Char grilled chicken breast (170g)
Sliced cheese, sliced tomato
Lettuce, gherkins
Fried onions
Chipped potatoes
Kimchi slaw
Selection of accompaniments

BBQ style - £22.50 pp

Please select **five items from the below selection**

100 % beef burgers (170g) with onions and brioche baps
Pork and leek sausage, caramelized onions
(Vegetarian dish on request and served separately)
Salmon and king prawn kebab, honey lemon and mustard
Moroccan spiced lamb
Piri piri pork ribs
Short beef ribs, oriental marinade
Chicken thigh Thai style
Minute beef steaks
King prawn, garlic butter **£1.95 supplement per person**
½ Lobster **£8.50 supplement per person**
Buttered corn on the cob
Banoffee tart, pouring cream
Chocolate fudge cake
Fresh fruit skewers, passion fruit syrup

The buffet above is served with

Sliced tomato, sliced cheese, gherkins, baby gem,
Kimchi slaw, mixed bean salad, savoury rice, mushroom a
la grecque
Jacket potatoes and butter
selection of accompaniments –
Extra items charged at £4.00 per person

Hot buffet - £17.95 pp

Please select **two** of the following:

Chicken and wild mushroom pie, garlic mash, peas
Pork and leek sausage, chive mash, red onion gravy
Panko crumbed haddock filet, mushy peas, chips
Chicken curry, basmati rice, naan, riata, mango chutney
Lamb and potato hotpot, parmentier potato, seasonal greens
King prawn stir fry, udon noodles, bamboo shoots, pan Asian broth
Italian meatballs, spaghetti, spicy arrabiata sauce
Spinach, potato, butternut squash curry, basmati rice, riata, mango
chutney **(V)**
Pasta gnocchi wild mushroom, garlic cream sauce, ciabatta **(V)**
Leek and potato crumble, mixed green vegetables **(V)**

Fork buffet - £24.00 pp

Please select **two** of the following:

Poached whole salmon
Golden baked breast of turkey
Roast sirloin of beef, pickled vegetables
Baked ham with a honey orange sugar glaze
Whole poached salmon
Seafood platter

Choose two salads

Savoury rice
Waldorf salad
Mixed bean salad
Mushroom a la grecque

The buffet above is served with

Mixed baby leaves, cherry tomato, cucumber

Booking terms and conditions – the not so small print

Function room hire rates

Room Name	Evening from 7pm	Afternoon from 3pm	Sunday lunch	Seating Capacities *
Dunton Manor	£300.00	£600.00	£150.00	140 informal, 120 sit down
Manor	£125.00		£75.00	40 informal, 32 sit down
Dunton	£200.00		£90.00	80 informal, 70 sit down
Perry Barton	£300.00	£600.00	£150.00	170 informal, 100 sit down
Perry	£125.00		£75.00	40 informal, 30 sit down
Barton	£200.00		£90.00	100 informal, 80 sit down
The Shottery	£100.00	£200.00	£75.00	60 informal

* Seating capacities depend on table plans

How to book

We recommend that you visit the hotel and discuss your personal requirements with a member of the team. A booking can be made and will be held for 7 days, pending payment of the appropriate deposit.

Deposit & payment

A non refundable deposit will be required to confirm your booking.

The deposit requested is normally the room hire fee applicable.

All deposits paid are **non-refundable or transferable** under any circumstances.

If no deposit has been received after 7 days the booking may be released.

The deposit paid will be deducted from the final balance

Final payment, numbers and pre orders will be required 14 days prior to your event

General notes

We have attempted to make our booking conditions as straight forward as possible

Should you have to cancel

If you cancel a booking we may have difficulty rebooking the space. Therefore, if you cancel we will keep all of the deposit and present an invoice for payment of the total estimated bill based on your contract: (Calculated from receipt of cancellation letter)

12 – 6 months prior to the event - 25% of the total booking value

6 – 1 month prior to the event - 50% of the total booking value

Less than 1 month prior to the event - 100% of the total booking value

However, we will do our very best to resell any space thus reducing any fee charged.

The Hotel reserves the right to:

Charge minimum numbers on selected dates

Cancel an event that it feels may damage it's reputation

Pricing

Written quotations are available on request

All prices quoted include vat at the currant rate and are valid until 31.12.18

The hotel reserves the right to change prices due to circumstances outside its control