

Home, House

DINNER, STAY AND MEETING PACKAGE

‡ £400 per person

‡ Minimum 10 guests

‡ Accommodation for one night in one of the Home House Club Rooms

‡ Welcome Glass of Prosecco on Arrival

THREE COURSE DINNER

Scottish smoked salmon, caper berries, squid ink, horseradish, rye crumb

Roast winter vegetables, fig, bitter leaves, brasil nuts *VG, GF*

* * *

Roast organic chicken, sweet potato gratin, celeriac, kale, tenderstem broccoli *GF*

Smoked aubergine, tomato, chipotle, mixed seeds, pomegranate, kale *VG, GF*

* * *

Treacle tart, crème fraîche ice cream

* * *

Home House sweets, filter coffee or tea

Half bottle of house wine per person

Bottled water

Terms and Conditions

The price is £400 per person plus service charge.

This offer is available for lunch bookings when hiring a Private Dining Room throughout December 2019 and January 2020. All beverage items can be upgraded, the difference per bottle will be charged in addition to the package price. The full standard terms and conditions of hire apply for all bookings.

Home, House

DINNER, STAY & MEETING PACKAGE

‡ Morning and afternoon tea and coffee breaks

‡ One full day room hire for next day meeting

WORKING LUNCH SANDWICHES

Smoked salmon, open faced, beetroot
relish on rye

Cured ham, open faced, fig, goat's cheese

Quicke's farm cheddar, apple chutney

V

Root vegetable crisps

VG, GF

Baby gem and rocket salad, sweet
mustard, parmesan

VG, GF

Chocolate and griottines cherry choux

Terms and Conditions

The price is £400 per person plus service charge.

*This offer is available for lunch bookings when hiring
a Private Dining Room throughout December 2019 and*

*January 2020. All beverage items can be upgraded, the difference per bottle will be charged in
addition to the package price. The full standard terms and conditions of hire apply for all bookings.*