



Home House

PRIVATE EVENTS

Christmas 2025

CANAPÉS

4.5 EACH

Minimum order of 10 per person for a minimum party of 15.

VEGETABLE

Sage & chestnut stuffing ^V
cranberry

"N'Duja" arancini ^{VG}
basil

Shiitake mushroom parfait ^V
brioche

Heritage beetroot & feta tart ^{VG/GF}

FISH

Sea bream ceviche taco ^{GF}
cucumber, lime

Home House fish pie
tartare sauce

Crispy tiger prawns
Marie rose

MEAT

Serrano ham croquette
aioli

Buttermilk fried chicken slider
avocado, ranch

Smashed burger slider
American cheese, pickles

SWEET

Milk chocolate & hazelnut
donut

Salt caramel choux bun

Carrot cake ^{VG/GF}

BOWL FOOD

9.5 EACH

VEGETABLE

Wild mushroom & truffle
gnocchi ^{VG}

Burrata ^{V/GF}
pumpkin, golden raisin

Spicy tofu poke bowl ^{VG/GF}
edamame, sesame

FISH

Shellfish cocktail ^{GF}
prawn, crab, Marie rose

Yellowfin tuna tartare ^{GF}
avocado, ponzu

Hot smoked salmon ^{GF}
new potato, dill

Home House fish & chips
tartare

MEAT

Braised beef bourguignon ^{GF}
potato purée

Crispy lamb belly ^{GF}
smoked aubergine, mint

Gochujang popcorn chicken
sesame

For any allergy or intolerance information
please ask a member of staff.

^V - Vegetarian

^{VG} - Vegan

^{GF} - Gluten Free

A 15% discretionary service charge will be
added to your bill.

All price inclusive of VAT.

Home House



FESTIVE PRIVATE DINING

We ask for a preorder of **only one set menu** to be selected for the whole party. If more than one set menu is required, pricing is quoted upon request. We can, of course, cater for any dietary requirements that you or your guests may have. Supplements added where applicable. All menus include tea, coffee, infusions and petit fours.

FESTIVE MENU A - 70

STARTERS

John Ross smoked salmon
crème fraîche, treacle soda bread

or

Portobello mushroom soup ^V
hen egg, truffle

MAINS

Norfolk Bronze turkey ^{VG}
sage & chestnut stuffing, duck fat roast potatoes, glazed turnips, sprouts, cranberry sauce

or

Butternut squash Wellington ^V
chestnuts & goat's cheese

DESSERT

Christmas pudding
brandy sauce

FESTIVE MENU B - 80

STARTERS

Shellfish cocktail ^{GF}
prawn, crab, Marie rose

or

Portobello mushroom soup ^V
hen egg, truffle

MAINS

Dry-aged beef fillet ^{GF}
braised cheek, potato gratin, celeriac

or

Butternut squash Wellington ^V
chestnuts & goat's cheese

DESSERT

Sticky toffee pudding
mince pie ice cream



PRIVATE DINING

We ask for a preorder of **only one set menu** to be selected for the whole party. If more than one set menu is required, pricing is quoted upon request. We can, of course, cater for any dietary requirements that you or your guests may have. Supplements added where applicable. All menus include tea, coffee, infusions and petit fours.

MENU A (VEGAN) - 70

STARTER

Oyster mushroom tart ^{VG/GF}
black garlic

MAIN

Pumpkin & sage tortelloni ^{VG}
pinenuts

DESSERT

Sticky toffee pudding ^{VG}

MENU B - 80

STARTER

Corn-fed chicken & leek terrine
tarragon

MAIN

Roast halibut ^{GF}
*Shetland mussels, Champagne,
sea herbs*

DESSERT

Apple tart
cinnamon ice cream

MENU C - 90

STARTER

Cornish crab salad ^{GF}
avocado, Granny Smith apple

MAIN

Dry-aged beef fillet ^{GF}
*braised cheek, potato gratin,
celeriac*

DESSERT

Black forest parfait
cherry

SIDES TO SHARE & EXTRAS

Tenderstem broccoli ^V..... 7pp

Mashed potatoes ^V..... 7pp

Mixed leaf salad ^V..... 7pp

Cheese selection from
Buchanans ^V
*seasonal chutneys, celery, grapes,
walnut & raisin bread*..... 12pp

Replace dessert for
cheese selection..... 4pp

SHARING MENUS

A selection of dishes to be shared and enjoyed by the whole table.

MENU D - 80

STARTER

Burrata ^{V/GF}
heritage beetroot, radicchio

John Ross smoked salmon
cucumber, horseradish, dill

Confit duck & pistachio terrine
grape mustard

MAIN

Pumpkin & sage tortellini ^{VG}
pinenuts

Roast cod ^{GF}
*Shetland mussels, Champagne,
sea herbs*

Corn-fed chicken ^{GF}
wild mushroom, potato purée

DESSERT

Pistachio & raspberry tart

Chocolate brownie ^{VG/GF}

Passion fruit & mango
panna cotta ^{VG/GF}

MENU E - 90

STARTER

Burrata ^{V/GF}
heritage beetroot, radicchio

Cornish crab salad ^{GF}
avocado, Granny Smith apple

Corn-fed chicken & leek terrine
tarragon

MAIN

Wild mushroom & truffle
gnocchi ^{VG/GF}

Loch Duart salmon
*Shetland mussels, Champagne,
sea herbs*

Dry-aged beef sirloin ^{GF}
potato gratin, celeriac

DESSERT

Carrot cake ^{VG/GF}

Apple tart
cinnamon ice cream

Passion fruit & mango
panna cotta ^{VG/GF}



BREAKFAST BUFFET

Minimum of 10 persons

CONTINENTAL

26 PER PERSON

Selection of pastries ^V
*croissant, pain au raisin,
pain au chocolat*

Sourdough bread ^V
*butter & house preserves
(gluten free available on request)*

Seasonal whole fruit ^{VG/GF}

Selection of continental
cheeses ^V

Pressed orange or
grapefruit juice

Choice of filter coffee, tea
or herbal infusions

FULL ENGLISH

28 PER PERSON

St. Ewe's eggs, Cumberland
pork sausage, smoked streaky
bacon, black pudding,
field mushroom, hash brown,
tomato, baked beans, toast

Pressed orange or
grapefruit juice

Choice of filter coffee, tea
or herbal infusions

HEALTHY START

28 PER PERSON

Crushed avocado ^{VG}
chilli & mint, sourdough

Home House protein bar ^{VG/GF}
*dates, goji berries, coconut
yoghurt*

Açaí bowl ^V
chia seed granola, banana

Pressed orange or
grapefruit juice

Choice of filter coffee, tea
or herbal infusions

BREAKFAST EXTRAS

Smoked streaky bacon
sandwich..... 9

Cumberland sausage &
egg sandwich..... 10

John Ross smoked salmon
bagel 8

Sliced seasonal fruit
platter ^{VG} 20
(for ten persons)

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LUNCH BUFFET

Minimum of 10 persons

COLD BUFFET - 55 PER PERSON

SANDWICHES - SELECT THREE

Coronation chickpea ^{VG}
mango chutney

Aubergine parm ^V
tomato, mozzarella, basil

Grilled tuna melt
Jalapeño, spring onion

Buttermilk fried chicken
Caesar wrap
romain lettuce, Parmesan

Salt beef bagel
horseradish, watercress

SHARING - SELECT TWO

The Ethical Butchers cured meats
celeriac remoulade, house pickles, sourdough

Buchanans cheese board ^V
seasonal chutneys, celery, grapes, walnut & raisin bread (£8-supp)

Selection of dips with grilled flatbreads ^{VG}

SALADS - SELECT TWO

Heritage beetroot ^{VG/GF}
ricotta, candied walnuts

Delicia pumpkin ^{VG/GF}
couscous, golden raisin, dukkah

Spicy tofu poke bowl ^{VG/GF}
edamame, avocado, sesame

Crispy duck salad ^{GF}
cucumber, radish, ginger

DESSERT SELECT ONE

Chocolate brownie ^{VG/GF}

Sticky toffee pudding ^{VG}
toffee sauce

Choice of filter coffee, tea or herbal infusions

HOT BUFFET - 65 PER PERSON

SELECT TWO

Miso glazed salmon ^{GF}
pak choi, sesame

Braised beef cheek ^{GF}
celeriac, gremolata

Corn-fed chicken breast ^{GF}
potato purée, Madeira jus

Wild mushroom & truffle gnocchi ^{VG}

SALADS - SELECT TWO

Heritage beetroot ^{VG/GF}
ricotta, candied walnuts

Delicia pumpkin ^{VG/GF}
couscous, golden raisin, dukkah

Spicy tofu poke bowl ^{VG/GF}
edamame, avocado, sesame

Crispy duck salad ^{GF}
cucumber, radish, ginger

DESSERT SELECT ONE

Chocolate brownie ^{VG/GF}

Sticky toffee pudding ^{VG}
toffee sauce

Choice of filter coffee, tea or herbal infusions

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DAILY DELEGATE PACKAGE

Minimum 25 delegates for Front Parlour & Eating Room.

Minimum 10 delegates for Asylum Room and Octagon Dining Room.

INCLUDES

Room Hire from 9am -5pm

65 inch Plasma Television

Flip chart

Wi-Fi

Pads & Pens

One bottle of mineral water per person

ITINERARY

Coffee, tea and Danish pastries on arrival

A mid-morning coffee break
with homemade biscuits

A choice of hot or cold buffet lunch
(*please see page 5 for Lunch buffet menus*)

Afternoon break with home-baked cake

Choice of filter coffee, tea or infusions

PRICING

Daily rate with cold buffet lunch -
£100 per person.

Daily rate with hot buffet lunch -
£120 per person.

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AFTERNOON TEA

38 PER PERSON

*served with a tea of your choice, vegan
afternoon tea available on request*

SANDWICHES

Coronation chicken
golden raisin

Truffled egg mayonnaise ^V
brioche

Cucumber & lemon verbena ^V

Honey roast ham
whole grain mustard

SCONES

Freshly baked fruit &
plain scones
*Cornish clotted cream,
strawberry jam*

SWEETS

Dark chocolate & caramel finger
Fondant fancy
Peach Melba
Jammie Dodger

CHILDREN'S MENU

2 COURSE - 24 PER PERSON

MAIN

Corn-fed chicken
mashed potatoes, peas

Home House cheeseburger
fries

Haddock goujons
crushed peas, chips

Rigatoni pasta ^V
tomato, basil

DESSERT

Chocolate brownie
vanilla ice cream

FINGER FOOD - 22 PER PERSON

*your choice of three savory dishes with
dessert and sides of fries included.*

Buttermilk fried chicken

Cheese burger slider

Fishcake

Mac 'n' cheese

Chocolate brownie
vanilla ice cream

LATE NIGHT SNACKS

9.5 EACH

Hoisin duck bao bun
cucumber, spring onion

Nashville hot fried chicken burger
ranch dressing

Three cheese toastie ^V
Russian dressing

Waffle fries ^{VG/GF}
sour cream seasoning

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