



Home House

PRIVATE EVENTS

Autumn-Winter 2024-2025

CANAPÉS

VEGETABLE

Butternut squash & kale donut ^V
Pecorino

Crisp polenta ^{VG}
red pepper, basil pesto

Whipped goat's cheese ^V
truffle honey, black olive

Red onion jam ^{VG}
vegan feta, seeded cracker

Black truffle arancini ^V
Parmesan

Comté cheese & leek croquette ^V

Beetroot & mushroom
sausage roll ^{VG}
pickled walnut purée

FISH

Sesame prawn toast
sweet chilli

Bluefin tuna tartare
avocado, wonton crisp

Home House gin cured salmon
yuzu, seaweed cracker ^{GF}

Lobster roll
brioche, celery salt

Crispy prawns
Marie rose sauce

Curried crab vol-au-vent
mango, coriander

Hot smoked salmon &
spinach quiche

MEAT

Chicken liver parfait
choux bun, grape

Aged beef tartare ^{GF}
hash brown, confit yolk

Roast beef sirloin
Yorkshire pudding, watercress

Confit duck ^{GF}
hoisin, spring onion, cucumber

Sausage roll
pickled walnut purée

Buttermilk fried chicken
sriracha, Jalapeño

Coronation chicken beignet ^{GF}
apricot & almond

Gloucester Old Spot pork belly
spiced pear purée, crackling ^{GF}

SWEET

Almond tart
fruit jam

Chocolate & orange tart

Salted caramel choux

Caramel pecan tart

£3.5 EACH

Minimum order of 6 per person
for a minimum party of 10.

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.



BOWL FOOD

£9.5 EACH

VEGETABLE

Watermelon & feta ^{VG/GF}
soy & mint

Burrata ^{V/GF}
heritage beetroot, candied walnut

Poke bowl ^{VG/GF}
mango, edamame, tofu

Keen's Cheddar soufflé ^V
black truffle

FISH

Bluefin tuna tartare
avocado, wasabi, wontons

Lobster & crayfish risotto
sea herbs

Miso cod ^{GF}
pak choi, soy, sesame

Fish & chips
tartare sauce

MEAT

Gochujang chicken
jasmine rice, spring onion, sesame

Braised ox-cheek ^{GF}
smoked pancetta, potato purée

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

Dry-aged sirloin steak ^{GF}
chips, béarnaise sauce

LATE NIGHT SNACKS

£9 EACH

Cheese & ham toastie
smoked ham hock, Gruyère cheese

Shiitake mushroom bao bun ^{VG/GF}
hoisin, cucumber

Fish & chips
tartare sauce

Hot Dog
*caramelised onion, American mustard,
crispy shallot*

Home House slider
cheese, tomato, pickle

Halloumi slider ^V
*sweet chilli, roasted red pepper,
avocado*

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added to your bill.

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PRIVATE DINING

We ask for the **one set menu** to be selected for the whole party, with one starter, one main and one dessert chosen for all guests.

We can, of course, cater for any dietary requirements that you or your guests may have.

Menus are priced £60, £70, £80 and £85 per person based on main course choice.

Supplements added where applicable.

All menus include tea, coffee, infusions and petit fours.

STARTERS

SELECT ONE

Smoked Scottish salmon ^{GF}
*crème fraîche, dill,
grapefruit dressing*

Seared yellowfin tuna ^{GF}
smoked aubergine, coriander

Cornish crab
*gem lettuce, avocado and
ranch dressing*

Confit chicken and duck terrine
*celeriac remoulade, prune,
pistachio, sourdough*

Burrata ^V
*aubergine caponata, focaccia,
basil*

Venison carpaccio ^{*GF}
*pear & walnut purée, pecorino,
croûton*

Sage roasted pumpkin ^{VG/GF}
golden raisin & walnut dressing

Twice baked aged Cheddar
soufflé ^V
black truffle

MAINS

SELECT ONE

Fillet of beef ^{GF} - £85
*ox-cheek ragu, parsnips,
green beans*

Stone Bass ^{GF} - £70
*oyster mushroom, pak choi,
dashi broth*

Lamb rump ^{GF} - £70
*gratin potato, carrot purée,
glazed shallot*

Steamed turbot - £80
*smoked haddock croquettes,
caviar & Champagne sauce*

Roast corn-fed chicken ^{GF} - £60
*fondant potatoes, leeks,
wild mushrooms*

Chalk stream trout ^{GF} - £60
*Charlotte potatoes, samphire,
Shetland mussel butter sauce*

Roast gnocchi ^V - £60
*Parmesan, Jerusalem artichoke,
walnut & rocket*

Butternut squash tortellini ^V - £60
pumpkin seeds, sage butter

Cep tart ^{VG} - £60
*caramelised Roscoff onions,
celeriac*

DESSERTS

SELECT ONE

Hazelnut & chocolate “bar”
hazelnut ice cream

Vanilla crème brûlée
honey madeleine

Mango cheesecake
lime

Pear frangipane tart
pear sorbet

Vegan Chocolate brownie ^{VG/GF}
cherry sorbet

Caramelised pineapple ^{VG/GF}
rum, coconut sorbet

CHEESE

Add a cheese course for £12 per person or replace dessert for cheese for £4 per person.

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^{GF} - Gluten Free

^{*GF} - Can be made gluten free

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All price inclusive of VAT.



BREAKFAST BUFFET

Minimum of 10 persons

CONTINENTAL

£20 PER PERSON

Selection of mini pastries
and tiptree preserves

Fruit salad bowl

Pressed orange or
grapefruit juice

Choice of filter coffee, tea
or herbal infusions

FULL ENGLISH

£26 PER PERSON

St. Ewe eggs, pork
sausage, bacon, hash brown,
field mushroom, tomato,
beans, toast

Choice of filter coffee, tea or
herbal infusions

HEALTHY START

£30 PER PERSON

Jon Ross Smoked Scottish salmon
soft St. Ewe egg, sourdough rye

Crushed avocado on sourdough ^{VG}
chilli, mint

Bircher muesli ^V
mixed berries

Açai bowl ^{V/GF}
banana, chai seeds, goji berries

Choice of filter coffee, tea or
herbal infusions

BREAKFAST EXTRAS

Sausage or bacon bap - £9

Jon Ross Smoked
Scottish salmon ^{GF} - £8

Toast ^V
butter and Tiptree preserves - £8

Selection of mini pastries ^V - £4.5



LUNCH BUFFET

Minimum of 10 persons

COLD BUFFET

£45 PER PERSON

SANDWICHES

SELECT FOUR

Roast satay cauliflower ^{VG}
tamarind, coconut yoghurt, mint

Hot smoked Scottish salmon
cucumber & dill

Chicken Caesar sub
gem lettuce, Parmesan

Prawn & lobster brioche roll
Marie rose

Peppered salami panini
smoked bacon, mozzarella

SALADS & PLATTERS

SELECT FOUR

Superfood salad ^V

Roast butternut squash ^{V/GF}
kale, feta, toasted walnuts

New potato salad ^V
celery, dill

Cobble Lane cured meats
house pickles, sourdough

Buchanas cheeses (£5 -supp.)
pear & apple chutney, oatcakes

Dips & flat breads ^V

DESSERTS

Dark chocolate brownie

Vanilla crème brûlée

Choice of filter coffee, tea
or herbal infusions

HOT BUFFET

£55 PER PERSON

SELECT THREE

Corn-fed chicken ^{GF}
*potato purée, baby leeks, wild
mushroom jus*

Steamed salmon ^{GF}
*crushed charlotte potatoes,
Swiss chard*

Aubergine Schnitzel ^{VG}
harissa yoghurt, capers & dill

Grilled flat iron steak
hispi, peppercorn sauce

SALADS & PLATTERS

SELECT FOUR

Superfood salad ^V

Roast butternut squash ^V
kale, feta, toasted walnuts

New potato salad ^V
celery, dill

Cobble Lane cured meats
house pickles, sourdough

Buchanas cheeses (£5 -supp.)
pear & apple chutney, oatcakes

Dips & flat breads ^V

DESSERTS

Dark chocolate brownie

Vanilla crème brûlée

Choice of filter coffee, tea
or herbal infusions



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 6 for Lunch buffet menus)

Afternoon break with home-baked cake

Choice of filter coffee, tea or infusions

PRICING

Daily rate with cold buffet lunch -
£90 per person

Daily rate with hot buffet lunch -
£110 per person



AFTERNOON TEA

TRADITIONAL

AFTERNOON TEA - £38

served with a tea of your choice

CHAMPAGNE

AFTERNOON TEA - £45

*served with a tea of your choice
and a glass of Moët & Chandon
Champagne*

SANDWICHES

Montgomery Cheddar
pickle, tomato bread

Hot smoked salmon quiche
lemon butter, fromage blanc

Egg mayonnaise
brioche roll, mustard cress

Ham hock & Piccalilli
caraway bread

SCONES

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

SWEETS

Spiced carrot cake

Pear frangipane tart

Chocolate brownie ^{GF}

Caramel Macaroons ^{GF}

CHILDREN'S MENU

2 COURSE

£20 PER PERSON

MAIN

Battered haddock and
triple cooked chips
crushed peas

Home House cheeseburger
fries

Penne pasta ^V
olive oil and parmesan

Corn-fed chicken supreme
*green beans and parmentier
potatoes*

DESSERT

Chocolate brownie
vanilla ice cream

2 scoops ice cream or sorbet

FINGER FOOD

£20 PER PERSON

Your choice of three savoury
dishes with dessert included.

COLD

Duo of mini brioche rolls
*egg mayonnaise,
ham & Cheddar*

Vegetable crudités and dips ^V

HOT

Beef sliders & French fries

Cod bites & French fries

Fried chicken strips & French
fries

DESSERT

Chocolate brownie
vanilla ice cream

