



ROOM HIRE RATES

ROOM	SUNDAY-THURSDAY	FRIDAY-SATURDAY
THE LOUNGE	£95	£95
MUSE (NO GARDEN)	£100	£195
MUSE & GARDEN	£200	£300
SEA VIEW TERRACE	£100	£150
FUNCTION SUITE	£300	£400

PRIVATE DINING

STARTERS

SOUP

French Onion, with cheesy croutons or Pea & Mint, with a bread roll (VE)

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Broccoli & Stilton, with a bread roll (V)

SMOKED DUCK SALAD

Smoked duck with baby leaf, raspberry, and toasted walnuts in Dijon vinaigrette (N) (DF)

STUFFED PORTOBELLO

Portobello stuffed with porcini mushroom & walnut topped with sourdough crumb (VE)

SMOKED SALMON & PRAWN TIAN

Prawn & little gem lettuce in Marie rose sauce topped with smoked salmon, served with toasted bloomer (DF)

BAKED CAMEMBERT

Served with red onion, tomato chutney & toasted ciabatta (V)

MAIN COURSE

CHICKEN SUPREME

Served with fondant potato, tenderstem broccoli with garlic & lemon butter sauce (GF)

PAN FRIED SEABASS FILLET

Served with sauteed new potatoes & fine beans, with lemon white wine sauce (GF)

60Z BEEF FILLET

Served with creamy mashed potato, roasted carrot & red onion jus (GF)

MEDITERRANEAN VEGETABLE GNOCCHI

Aubergine, courgette, red pepper & red onion in a tomato sauce (VE)

DESSERT

BAKED VANILLA CHEESECAKE

With summer berry compote

TIRAMISU

Served wit Vanilla Ice Cream and Amaretti Biscuit

VEGAN CHOCOLATE TART

Served with Vegan Ice Crean

CHOCOLATE FONDANT

With honeycomb pieces & Vanilla Ice Cream

CHEESE & BISCUITS

2 Course £32 3 Course £38

Please select 3 Starters including a soup, 3 mains including a vegetarian/ Vegan option if required, and 2 desserts for your guests to choose from

BBQ

Standard 3 meats and 3 sides £16.95 £5 per extra meat option £2.50 per extra side

40Z BEEF BURGER WITH CHEESE
SMOKED HOT DOGS WITH FRIED ONIONS
SMOKED BBQ CHICKEN WINGS
SMOKED CHICKEN THIGHS
SMOKED BBQ RIBS (1/2 RACK)

SIDES

FRIES
SALADS
POTATO SALAD
PICKLED CABBAGE
CORN ON THE COB
COLESLAW

GRAZING BUFFET

£20 PER PERSON

WARM BREADS

OLIVES & OILS

HUMMUS

FLATBREADS

SALADS

BREADSTICKS

FRUITS

CARROT AND CELERY STICKS

CURED MEATS

CHEESE & BISCUITS

MINI CAKES

CLASSIC BUFFET

£17 PER PERSON

SANDWICHES

HAM & MUSTARD
CHEESE & ONION
TUNA & CUCUMBER
EGG MAYONNAISE

CHICKEN GOUJONS

POTATO WEDGES

SAUSAGE ROLLS

VEGETABLE SAMOSA

VEGETABLE SPRING ROLLS

MARGARITA PIZZA

FILO PRAWNS

CRAB CAKES

FALAFEL BITES

PICNIC BUFFET

£11 PER PERSON

SANDWICHES

HAM & MUSTARD
CHEESE & ONION
TUNA & CUCUMBER
EGG MAYONAISE

SAUSAGE ROLLS

SCONES

MINI CAKES

HOT FORK BUFFET

CHEFS CHOICE HOT FORK BUFFET

£14.95 per person

BESPOKE HOT FORK BUFFET

£19.95 per person

INCLUDES

3 mains including a vegetarian option 2 desserts

CONFERENCES

DAY DELEGATE RATE £45 PER PERSON

(MINIMUM OF 10 DELEGATES)

INCLUDES:

Bacon sandiwiches
Tea& Coffee (AM)
Working lunch (Please see below)
Tea and Coffee (PM)
Room hire

MORNING MEETING BUFFET

£20 PER PERSON

SMOKED SALMON & CRÈME CHEESE BAGEL

PASTRIES

MUFFINS: BACON & CHEESE/ SAUSAGE & CHEESE

WARM BREADS

FRUIT

YOGURT

GRANOLA

WORKING LUNCH BUFFET

£25 PER PERSON

SALADS

SANDWICHES:
Ham & mustard
Cheese & onion
Tuna & cucumber
Egg mayonnaise

WRAPS

ANTIPASTI:

Cured meats, cheese, sundried tomato, toasted tiger loaf

FRUITS

GRILLED CHICKEN

FALAFEL

RICE WITH ONION & RED PEPPER WITH MOROCCAN COUSCOUS

YOGURT

TEA & COFFEE £3 PER PERSON