



Banqueting Room Hire Rates

	Day	½ Day	Evening
Cathedral	from £700	from £450	from £250
Marlow	from £450	from £300	from £150
Becket	from £450	from £300	from £150
Garden Room (Hire time to end no later than 5:45pm)	from £300	from £200	N/A

Entertainment Prices

Live band	P.O.A.
Resident disco till 12:00pm	£275
Resident keyboard player	from £140
License fee for disco	£100
License fee for band	£150

Food & Refreshment Prices

Lunch & dinner menus	from £22.50 per person	Wine	from £13.95 per bottle
Finger buffet menus	from £13.50 per person	Juices	£7.00 per jug
Afternoon teas	from £13.00 per person	Mineral water	£3.50 per bottle
Other food	Please ask for details	Other drinks	Please ask for details

Prices are inclusive of VAT at the prevailing rate, are subject to terms and conditions and to change without prior notice



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Lunch & Dinner Menu Selection

Please make your choice from one of the menus offered below, with one selection only per course

Dietary requirements can be catered for separately if we are advised in advance

(Children aged 3 years and under are free, aged 4 to 12 years half price/half portion)

Sapphire Menu £27.50

Farmhouse tomato soup with roasted peppers and double cream

Smoked trout and horseradish terrine with cucumber salad and herb dressing

Rose of seasonal melon with fresh strawberry compote and a Pimms dressing

—o0o—

Pan-fried organic breast of chicken with a leek, bacon and white wine sauce

Roast fillet of Scottish salmon with garden herbs and a fish velouté

Medallions of Kentish pork loin with mushroom and tarragon ragout and a port jus

—o0o—

Fine apple tart with toffee sauce and clotted cream

Chocolate and hazelnut terrine with marinated seasonal berries

Strawberries marinated in Grand Marnier and orange juice with cream
served with home-made shortbread

—o0o—

Fairtrade organic **tiki** coffee and mints

Pearl Menu £31.50

Timbale of fresh Dorset crab and prawns with baby gems and a watercress dressing

Warm puff pastry case filled with oyster mushrooms and asparagus in a saffron and shallot sauce

Cream of leek and potato soup with smoked duck and garlic croutons

—o0o—

Roast loin of Scotch beef with a red wine, shallot and thyme sauce

Guinea fowl breast filled with a mushroom and herb farce
wrapped in streaky bacon and served with a plain jus

Grilled fillet of halibut with a smoked salmon and chive sauce

—o0o—

Raspberry and white port trifle

Coconut and rum crème caramel with a strawberry salad

Caramelised pineapple tart with a rum spiked crème anglaise

—o0o—

Fairtrade organic **tiki** coffee and truffles

[Lunch & Dinner Menu Selection - Continued]

Ruby Menu £35.50

Home-smoked Scottish organic salmon parcel with cream cheese, prawns and a dill dressing

New Romney watercress and potato soup with double cream and Parmesan croutons

Pressed ham hock and parsley terrine with roasted pear compote and toasted herb country bread

—o0o—

Roast saddle of English lamb with an apricot stuffing and rosemary and red wine sauce

Slow roasted breast of Gressingham duck
served with fresh plum chutney and a ruby port sauce

Line caught fillet of sea bass with fresh peas
pearl onions and baby fennel glazed with a prawn sauce

—o0o—

Blackcurrant 'delice' with marinated raspberries and a cassis crème anglaise

Dark chocolate mousse spiked with almond liqueur, served with roasted bananas

Warm baked rice pudding finished with double cream
served with home made biscuits and fresh mango

—o0o—

Fairtrade organic **tiki** coffee and chocolates

Diamond Menu £42.50

Filo parcel of duck confit with plum sauce on stir fried vegetables
served with a sweet chilli jam

Smooth goose liver parfait with caramelised white grapes and toasted brioche

Fresh Scottish hand dived scallop chowder with Jersey cream

—o0o—

Roast fillet of Scotch beef with stuffed tomatoes, confit onions and a horseradish cream

Pan-fried loin of Marsh lamb wrapped in cured ham, with home-dried tomatoes and a sage jus

Baked fillet of turbot on a potato cake with smoked salmon glazed with a Champagne sauce

—o0o—

Profiteroles filled with white chocolate cream and fresh raspberries
served with a rich chocolate sauce

Fresh strawberry shortbread filled with Jersey cream served with a raspberry sauce

Iced praline parfait with poached Kentish pear and a hazelnut crème anglaise

—o0o—

Fairtrade organic **tiki** coffee and petit fours

All **Lunch & Dinner Menu Selection** main courses are served with a fresh selection of seasonal vegetables and potatoes

Should you wish to add to your set menu, an extra course of British and continental cheeses served with celery, grapes and biscuits, there is a supplement of £4.50 per person

Vegetarian Choices

Baked filo parcel of roasted vegetables and Stilton glazed with a pesto sauce

—o0o—

Wild mushroom risotto with watercress oil

—o0o—

Caramelised red onion and goats cheese tart served with creamed spinach

—o0o—

Roasted root vegetable crumble

—o0o—

Mediterranean vegetables sautéed in garlic and plum tomatoes served with wild rice

(VEGAN)

—o0o—

Grilled asparagus, marinated peppers and new potatoes with a Spring oil dressing

(VEGAN)

Sit-Down Buffet Selection

Hot and Cold Buffet £32.00

Please choose from one of the following starters:

Seasonal melon with cured ham and orange segments

Pressed confit of duck and leek terrine, apple compote and toasted tomato bread

Vegetable broth served with warm cheese bread

—o0o—

Sautéed chicken with bacon, baby onions, tarragon and red wine

Escallops of pork cooked in a dijon mustard sauce with mushrooms and spring onions

Cold poached fillet of Scottish salmon

Decorated home-cooked gammon ham

Roast Topside of beef served rare with horseradish

Tomato and brie tart with a pesto oil and warm new potatoes

Roasted root vegetables with new potatoes and a selection of salads

—o0o—

Please choose from one of the following desserts:

Warm pear and almond tart with a home-made custard sauce

White chocolate terrine with a blueberry compot

Roasted strawberry crème brulee

Fine cheeses from the British Isles

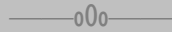
—o0o—

Fairtrade organic **tiki** coffee and truffles

[Sit-Down Buffet Selection - Continued]

Cold Buffet £28.00

Woodland mushroom soup with double cream and chives
served with home-baked organic white bread



Home-cooked gammon Ham with fresh pineapple

Roast Topside of beef served rare with watercress and horseradish

Poached organic breast of chicken with watermelon

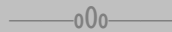
Goats cheese, shallot and red pepper quiche with new potatoes and a selection of the following salads
Couscous, rice, pasta, coleslaw, roasted vegetables, tomato and red onion, cucumber, organic leaves



Old English sherry trifle

Rich chocolate and orange mousse

Fresh seasonal fruit salad



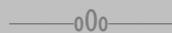
Fairtrade organic **tiki** coffee and mints

Carved Buffet £38.00

Please choose from one of the following starters:

Home-smoked Scottish salmon with sweet mustard and dill

Cream of cauliflower soup with smoked quail served with home-baked herb bread

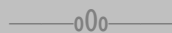


Roast loin of Scottish beef served with Yorkshire pudding

Roast crown of bronze Norfolk turkey with a herb stuffing

Fillet of Scotch salmon 'en crouete' served with a chive sauce

Fresh asparagus, tomato and mozzarella tart
served with new and roast potatoes, a selection of fresh market vegetables and salads



Rich white and dark chocolate torte with roasted peaches

Raspberry Charlotte with raspberry cookies and a raspberry coulis

A fine selection of cheese from the British Isles

Chef's mountain of profiteroles with caramel sauce



Fairtrade organic **tiki** coffee and petit fours

Finger Buffet Selection

Finger Buffet Menu A £13.75

Tomato Wraps

With chicken, organic leaves and pesto
Roasted vegetables and garlic

Home-baked Ciabatta

With cured ham and coleslaw
Mozzarella and tomato

Crudités with Garlic Dip

Wok-fried Sprig Rolls

With sweet chilli jam

Roasted Marinated Chicken Wings

Home-cut Potato Wedges

With Cajun spices and sour cream

Floured Tortillas

With red onion salsa

Finger Buffet Menu B £13.75

Bridge Rolls

Egg and Cress

Cheese and Spring Onion

Ham and Tomato

Smoked Salmon

Sausage Rolls

Vol-au-vents

filled with Roasted Vegetables

Smoked Salmon and Cucumber

Curried Chicken

Brie and Tomato Tarts

Scotch Eggs

Hand-Raised Pork Pie

Finger Buffet Menu C £14.95

Sweet Chilli Chicken Kebabs

Tomato Wraps

With confit duck and plum sauce
Feta cheese, tomato, cucumber and red onion

Sweet Melon Wrapped in Parma Ham

Marinated Roasted Sweet Peppers

With halloumi and warm pitta bread

Hand-raised Pork Pie

With spiced granny smith chutney

Warm Home-made Sun-dried Tomato, Basil and Cheese Quiche

Warm Herb Bread

With pancetta and mozzarella

Fairtrade and organic tea and **tiki** coffee can be added to the **Finger Buffet Selections** for £1.50 per person

Canapé Selection

Wow your guests with a selection of canapé's upon their arrival to your event

Canapé Selection £9.50

The perfect choice to accompany your guest's arrival drinks

Please choose five of the canapé's

Brioche with a rich duck mousse

Crudites with pesto dip (v)

Smoked salmon and cream cheese parcel

Mini Yorkshire puddings with beef and horseradish

Asparagus and smoked salmon crostini

Warm duck rolls with chilli dipping sauce

Puy lentils and sun-dried tomato pâté on walnut bread (v)

Roasted vegetable tartlet with sage oil (v)

Marinated chicken fillet with garlic and lemon

Goat's cheese and red onion tartlet with parsley oil (v)

Extra choices will be a supplement of £2.25 each

(v) : Vegetarian Dishes

Afternoon Tea Selection

Traditional Afternoon Tea Selection 1 £14.00

Assorted sandwiches on white and wholemeal breads

Tuna mayonnaise with cucumber

Ham and tomato

Egg and watercress

Chicken and mayonnaise

Warm fruit scones with jams and cream

Marbled chocolate and vanilla cake

Glazed pineapple and almond tarts



Selection of fairtrade and organic teas, fruit infusions and **tiki** coffee

Traditional Afternoon Tea Selection 2 £18.00

Assorted sandwiches on white and wholemeal breads

Smoked salmon

Egg and watercress

Chicken and roasted red pepper

Cheese and cucumber

Warm fruit scones with jams and cream

Chocolate éclairs

Orange and lemon sponge

Strawberry and coconut roulade



Selection of fairtrade and organic teas, fruit infusions and **tiki** coffee

Drink Packages

Why not take advantage of our competitive package?
Especially designed for private dinners and offering both quality and value for money

Drink & Canapés Package £18.95

- A glass of either Sparkling Wine, Bucks Fizz or Pimms on arrival
- Chef's selection of canapés to accompany your arrival drinks (4 items per person)
- 2 glasses of wine from our Fortant range (CABERNET SAUVIGNON, MERLOT, SHIRAZ, CHARDONNAY, SAUVIGNON BLANC, SYRAH ROSÉ)

Banqueting Wine List

Champagnes & Sparkling Wines

Louis Dornier et Fils Brut - FRANCE	£38.50
Frisky little bubbles to get the party started	
Piper-Heidsieck Brut - FRANCE	£49.00
Tantalising freshness with a richness of style	
Cordoniu Pinot Noir Brut Rosé, Cava - SPAIN	£22.00
Heaps of ripest summer berries waft from every glass	

Red Wines

Beaujolais-Villages Combe aux Jacques, Louis Jadot - FRANCE	£24.50
Intensely fragrant and vivacious. Full of bright floral fruit and peppery notes	
Fortant Vdp d'Oc (MERLOT - CABERNET SAUVIGNON - SHIRAZ) - FRANCE	£13.95
A selection of light, medium and full bodied wines from the Fortant range	
Casa La Joya Reserve Merlot, Colchagua Valley - CHILE	£17.50
Bucket loads of ripest black berries, a touch of sweet vanilla	
Rex Goliath Pinot Noir, California - USA	£18.00
Lush, velvety wine with red berry fruit flavours and a touch of cinnamon	
Kleine Zalze Barrel Mated Cabernet Sauvignon - SOUTH AFRICA	£24.50
A deep-coloured blackcurranty wine backed by soft, ripe tannins and vanilla overtones	

White & Rosé Wines

Quincy Le Rimonet, Joseph Mellot - FRANCE	£26.00
Tropical fruits and zesty citrus flavour of Sauvignon Blanc grape present	
Vendange White Zinfandel, California - USA	£17.50
Delicious strawberry aroma and zingy freshness	
Fortant Vdp d'Oc (CHARDONNAY - SAUVIGNON BLANC - SYRAH ROSÉ) - FRANCE	£13.95
A selection of fruit-driven, dry and rosé wines from the Fortant range	
Bolla Pinot Grigio delle Venezie - ITALY	£19.50
Freshly cut peaches - finger licking juicy!	
Casa La Joya Estate Reserve Gerwurztraminer, Colchagua Valley - CHILE	£19.00
Lychee and peach on the palate and a hint of sweetness on the finish	

There is also an extensive wine list available offering a world wide selection
Wines should be pre-ordered 14 days prior to the date of your event

Weights & Measures

- All Champagnes and sparkling wines by the glass are served in 125ml Champagne flutes
- Pimms is prepared in jugs and served in highball glasses
- All wines by the glass are served in 175ml wine glasses