THORNTON HALL
HOTEL & SPA
★★★★

PRIVATE DINING AND EVENTS

YOUR EVENT

WHETHER YOU ARE PLANNING A SPECIAL OCCASION, A CHARITY EVENT OR A SCHOOL PROM, OUR EVENT CO-ORDINATORS CAN HELP YOU CREATE THE PERFECT EVENT.

WE HAVE SEVERAL SUITES SUITABLE FOR ANY OCCASION FROM 2 TO 500 GUESTS. WE SPECIALISE IN CREATING TAILOR-MADE EVENTS THAT SUIT YOUR REQUIREMENTS. OUR AIM IS TO ENSURE A SMOOTH AND PROFESSIONAL SERVICE FROM THE MOMENT YOU CONTACT US.

WE HAVE OUR OWN VENUE DRESSING SERVICE, TAILORED OCCASIONS, MEANING OUR TEAM CAN DRESS YOUR ROOM, THEME YOUR EVENT AND PROVIDE ITEMS SUCH AS CASINO TABLES AND A SELFIE POD. THOSE LITTLE TOUCHES MAKE THE MEMORIES.

IF YOU ARE A CHARITY, WE ALWAYS HELP WITH RAFFLE OR AUCTION ITEMS AND OFFER AS MUCH SUPPORT AS WE CAN.

ONE OF THE MOST IMPORTANT PARTS OF YOUR EVENT WILL BE THE MENU. WE HAVE INCLUDED THE MOST POPULAR SET MENUS AT DIFFERENT PRICE POINTS FOR YOU TO CONSIDER. OUR EXECUTIVE CHEF CAN ALSO CREATE A BESPOKE MENU JUST FOR YOU.

WE CAN ARRANGE A COMPLETE OVERALL PACKAGE PRICE INCLUDING ROOM HIRE, RECEPTION DRINKS, CANAPES, WINES, CHEESE ETC.

INCLUDED FOR ALL EVENTS ARE THE FOLLOWING:

| WHITE TABLE LINEN AND NAPKINS
| RED CARPET FOR YOUR GUESTS ARRIVAL
| USE OF CAKE STAND AND KNIFE IF REQUIRED
| AN EVENT MANAGER WHO WILL CO-ORDINATE YOUR EVENT

RECEPTION DRINKS

WE HAVE INCLUDED SOME OF THE MOST POPULAR RECEPTION DRINKS BUT WE HAVE MUCH MORE TO OFFER. FROM EXOTIC COCKTAILS TO A SPECIAL DRINK TO COMPLIMENT YOUR COLOUR SCHEME. PERHAPS A SEASONAL DRINK OR, FOR A MORE INFORMAL TOUCH, BOTTLES OF BEER SERVED IN CRUSHED ICE?

PIMMS NO.1 | 9

LEMONADE | ORANGE | STRAWBERRY | CUCUMBER | MINT

SPRITZERS | 13

APEROL | LIMONCELLO | HUGO

MARTINI COCKTAIL | 14

ESPRESSO| PORNSTAR | FRENCH

GLASS OF PROSECCO | 7.5

EVERFLYT ENGLISH SPARKLING WINE | 10

WHITE | ROSE

GLASS OF LANSON CHAMPAGNE | 14

GLASS OF HOUSE WINE | 6.5

WHITE | RED | ROSE

BOTTLED BEERS | 5.7

SERVED IN AN ICE BUCKET

MARGARITA| 14

TEQUILA | COINTREAU | LIME JUICE | SUGAR SYRUP | SALT RIM

WHISKEY SOUR | 14

BOURBON WHISKEY | EGG WHITES | LEMON JUICE

GUIDELINES

WINE IS SERVED IN 175ML GLASSES, GIVING FOUR GLASSES PER BOTTLE. AS A GENERAL GUIDE, WE WOULD RECOMMEND THE FOLLOWING: RECEPTION DRINKS (TWO GLASSES PER PERSON), WINE WITH MEAL (HALF A BOTTLE PER PERSON), AND TOAST (ONE GLASS PER PERSON)

FOR FULL DRINKS & WINE LIST PLEASE SPEAK TO THE TEAM

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"One cannot think well, love well, sleep well, if one has not dined well"

VIRGINIA WOOLF

PLEASE SELECT ONE OF THE FOLLOWING BANQUETING MENUS FOR GUESTS TO PRE-ORDER FROM.

MENUS

MENU 1 | £45

STARTERS

HAM HOCK & CHICKEN TERRINE (GFA)(DF)
PICCALILLI | ROCKET | TOASTED CROUTES

LEEK & POTATO SOUP (V)(GFA)(DFA)
CHIVE CRÈME FRAICHE

SALMON, DILL & LIME FISHCAKE (DFA)
MINTED SALSA | CHILLI MAYONNAISE

MAINS

PAN FRIED CHICKEN (GF)(DFA)
PARMENTIER POTATOES | HONEY GLAZED CARROT | TRUFFLED LEEKS | CHICKEN JUS

HERB CRUSTED HAKE (GF)
SAUTÉED NEW POTATOES | WILTED SEASONAL GREENS | TOMATO RAGOUT

MUSHROOM WELLINGTON (V)(VA)(DF)
PARMENTIER POTATOES | WILTED SEASONAL GREENS| TOMATO RAGOUT

DESSERTS

STICKY TOFFEE PUDDING (GFA)(V)
TOFFEE SAUCE | CLOTTED CREAM

DARK CHOCOLATE MOUSSE (GFA) (V)
ORANGE CREAM | CANDIED ORANGE

SEASONAL BERRY CHEESECAKE (GFA)
COULIS | FRESH FRUIT

(V) VEGETARIAN | (VA) VEGETARIAN AVAILABLE | (GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (DF) DAIRY FREE | (DFA) DAIRY FREE AVAILABLE | (VA) VEGAN | (VGA) VEGAN AVAILABLE | (N) NUTS

MENU GUIDELINES

IF YOU WISH TO CREATE A BESPOKE MENU, THIS WILL BE BASED ON A MAXIMUM OF 3 STARTERS, 3 MAINS AND 3 DESSERTS. PLEASE NOTE, ALL GUESTS WILL BE CHARGED AT THE HIGHEST MENU PRICE SELECTED.

TEA, COFFEE AND MINTS WILL BE AN ADDITIONAL COST OF £5PP

PRE-ORDER REQUIRED 7 DAYS PRIOR TO EVENT

PLEASE INFORM US OF ANY DIETARY OR ALLERGEN REQUIREMENTS AT TIME OF BOOKING.

MENU 2 | £55

STARTERS

SALMON GRAVADLAX (GFA)(DFA)
CORNICHON SALSA | CRÈME FRAICHE | TOASTED RYE

CHICKEN LIVER PARFAIT
HOUSE CHUTNEY | TOASTED BRIOCHE

SWEET POTATO & BASIL SOUP (V)(GF)
HERB CREAM | VEG CRISPS

MAINS

ROAST SIRLOIN OF BEEF (GFA)(DFA)
FONDANT POTATO | HONEY ROASTED ROOT VEGETABLES | FINE BEANS | YORKSHIRE PUDDING | PAN JUS

BAKED FILLET OF COD (GF)
BEAN & CHORIZO CASSOULET | FINE BEANS | HERB DRESSING

TAGLIATELLE (V)(VGA)
ROASTED TOMATO | MOZZARELLA BOCCONCINI | CRISPY BASIL

DESSERTS

CHOCOLATE & CARAMEL TART (V)
HONEYCOMB ICE CREAM

APPLE & MIXED BERRY CRUMBLE (GFA)(DFA)(V)(VGA)
VANILLA ICE CREAM

LEMON POSSET (GFA)(V)
BERRY COMPOTE | HOMEMADE SHORTBREAD

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MENU 3 | £65

STARTERS

SEAFOOD GRATIN
PARMESAN CRUMB | LEMON | SAMPHIRE

BEEF CARPACCIO (GF)(DFA)
ROCKET | PARMESAN | PICKLED SHIMEJI MUSHROOM | CAPERS

BURRATA (V)(GF)
ISLE OF WHITE TOMATO SALAD | PESTO | OLIVE OIL

MAINS

BARREL ROLLED RIBEYE STEAK (MEDIUM RARE) (GF)(DFA)
JENGA CHIPS | SAN MARZANO TOMATO | PORTABELLO MUSHROOMS | DIANE SAUCE

SEARED TUNA (GF)(DFA)
CRUSHED SAFFRON NEW POTATOES | ROASTED CHERRY TOMATO | OLIVE TAPENADE

WILD MUSHROOM & BLACK TRUFFLE RISOTTO (GF)(DFA)(V)(VGA)
PICKLED SHIMEJI | AGED ITALIAN HARD CHEESE

DESSERTS

ASSIETTE OF CHOCOLATE (V)(GFA)
CHOCOLATE CUPS | WHITE CHOCOLATE MOUSSE | DARK CHOCOLATE & HAZELNUT TART | TRIPLE CHOCOLATE BROWNIE | RASPBERRY SORBET

CLASSIC TIRAMISÙ (V)(N)
MASCARPONE | AMARETTO | BISCOTTI

SELECTION OF 4 BRITISH & BRITISH CHEESES (GFA)(VA)
CRACKERS | HOUSE CHUTNEY | CELERY | QUINCE

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PAN AISIAN BUFFET | £45

COMES WITH PRAWN CRACKERS & DIPS

CHOOSE TWO FROM BELOW:

SWEET & SOUR CHICKEN (GF)(DFA)

THAI GREEN CHICKEN CURRY (GF)

CHAR SIU CHOW MEIN

CRISPY CHILLI BEEF

SALT & PEPPER CHICKEN/TOFU

CRISPY DUCK & PANCAKE STATION

MISO GLAZED COD

KOREAN GOCHUJANG GLAZED SHORT RIBS

CHOOSE TWO FROM BELOW:

BOILED RICE (GF)(V)(DF)

EGG FRIED RICE (GF)(V)(DF)

STIR FRIED EGG NOODLES (V)

VERMICELLI NOODLE (V)(GF)(DF)(VA)

GARLIC & WHITE WINE PAK CHOI (GF)(V)

SALT & PEPPER CHIPS (GF)(DF)(V)(VA)

ASIAN SLAW (GF)(DF)(V)

CHOOSE TWO MINIS FROM BELOW:

DUCK/VEGETABLE SPRING ROLLS (VA)

CHICKEN & VEG GYOZA (VA)

CHICKEN SATAY SKEWERS (N)(GF)(DF)

SESAME PRAWN TOAST

TEMPURA PRAWNS

KOREAN STYLE FRIED CHICKEN

SALT & PEPPER SQUID

MISO GLAZED PORK BELLY BITES

CHILLI SALTED EDAMAME (V)

CRISPY WONTONS

LARGE EVENT | £40

FOR EVENTS OVER 80 GUESTS. ALL GUESTS MUST HAVE THE SAME WITH THE EXCEPTION OF ANY SPECIAL DIETARY

APPETIZER

WARM SOURDOUGH
SALTED BUTTER

STARTERS

SOUPS (GF)(DFA)(V)(VGA)
LEEK & POTATO
CARROT & CORRIANDER
TOMATO & BASIL

HAM & CHICKEN TERRINE (GFA)(DFA) (£2 SUPP)
MUSTARD MAYONNAISE | SOURDOUGH CROUTE

SALMON GRAVADLAX (GFA)(DFA) (£4 SUPP)
CRÈME FRAÎCHE | PICKLED CUCUMBER

MAINS

ROASTED CHICKEN SUPREME (GF)(DFA)
FONDANT POTATO | TRUFFLED CREAMED LEEK | GREEN BEANS

SLOW COOKED FEATHERBLADE OF BEEF (GF) (£3 SUPP)
CREAMY MASH | HONEY ROASTED CARROT | BOURGUIGNON SAUCE

CONFIT BELLY OF PORK (GF)(DFA) (£2 SUPP)
WOLEGRAIN MUSTATRD MASH POTATO | ROASTED APPLE | FINE GREEN BEANS | CIDER JUS

DESSERTS

CHOCOLATE DELICE (GFA)(V)
RASPBERRY GEL | FRESH RASPBERRIES

STICKY TOFFEE PUDDING (GFA)(V) (£1 SUPP)
CLOTTED CREAM | TOFFEE SAUCE

BRITISH CHEESES (GFA) (£5 SUPP)
CRACKERS | CELERY | QUINCE JELLY

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BUFFETS & CANAPÉS

CANAPÉS | £35

TRAY OF 25

1-2 TRAYS, PICK 2 OPTIONS
3-4 TRAYS, PICK 3 OPTIONS
5+ TRAYS, PICK 5 OPTIONS

COLD

SERRANO HAM WRAPPED CANTALOUPE
(GF)(DF)

SWISS CHEESE GOUGERES (V)

GREEK SALAD SKEWERS (GF)(V)

SMOKED SALMON BLINI & CAVIAR

CRAB & AVOCADO TOASTS

HOT

DUCK SPRING ROLLS
HOISIN | SESAME

WHOLETAIL SCAMPI
TARTARE SAUCE

MINI YORKSHIRE PUDDING
SIRLOIN BEEF | HORSERADISH CREAM

GOATS CHEESE & FIG VOL-AU-VENT (V)

MINI CHICKEN KIEV

*WE USUALLY RECOMMEND 2-3 CANAPÉS PER PERSON

PRE-ORDER REQUIRED 7 DAYS PRIOR TO EVENT

PLEASE INFORM US OF ANY DIETARY OR ALLERGEN REQUIREMENTS AT TIME OF BOOKING.

ALL GUESTS MUST HAVE THE SAME OPTION.

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BUFFETS

PICK & MIX | £28

PICK ONE FROM THE BELOW:
(ADD AN EXTRA CHOICE FOR £15PP)

CHILLI CON CARNE

SWEET & SOUR CHICKEN (GF)(DF)

CHICKEN TIKKA MASALA (GF)

BEEF HOTPOT (GF)(DF)

LASAGNE

PICK TWO FROM THE BELOW:
(ADD AN EXTRA CHOICE FOR £8PP)

SOUTHERN FRIED CHICKEN GOUJONS (DF)

FISH GOUJONS

MINI BEEF SLIDERS

CHEESE & TOMATO PIZZA (V)

BEEF TACOS

MAC & CHEESE (V)

PICK TWO FROM THE BELOW:
(ADD AN EXTRA CHOICE FOR £5PP)

TRIPLE COOKED CHIPS

SEASONED WEDGES (GF)(DF)(V)

NAAN BREAD (DF)(V)

GARLIC BREAD (V)

CRUSTY BREAD (V)(DF)

STEAMED RICE (V)(GF)(DF)

VEGETARIAN/VEGAN OPTIONS AVAILABLE UPON REQUEST

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ALL GUESTS MUST HAVE THE SAME OPTION.

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BUFFETS

BBQ | £42

6OZ CHUCK & BRISKET BURGERS (GF)

BUTCHER'S SAUSAGES

PIRI PIRI CHICKEN THIGHS (GF)

LAMB KOFTA

VEGETARIAN OPTIONS*:

PLANT BASED BURGERS

GLAMORGAN SAUSAGES

HALLOUMI KEBABS

SERVED WITH:

COLESLAW (GF)(DF)(V)

CEASER SALAD (GFA)(DFA)(VA)

THICK CUT CHIPS (GF)(DF)(V)

SELECTION OF SAUCES & RELISHES

ADD ON:

CORN ON THE COB (GF)(DFA)(V) - £2.5

GRILLED HALLOUMI & VEGETABLE KEBABS (V)(GF) - £6.5

CHICKEN & VEGETABLE KEBABS (GF)(DFA) - £7

KING PRAWN SKEWERS (GF) - £7.5

50Z RUMP STEAK (GF)(DFA) - £15.6

*ALL VEGETARIAN OPTIONS NEED TO BE PRE-ORDERED 7 DAYS PRIOR TO THE EVENT

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TRADITIONAL BUFFET | £38

SELECTION OF FINGER SANDWICHES (GFA)(VA)(VGA)

SAUSAGE ROLL

CHICKEN DRUMSTICKS (PLAIN OR SPICY) (GF)(DFA)

PORK PIES

SCOTCH EGGS

VEGETABLE QUICHE (V)

SELECTION OF SALADS (GF)(DFA)(V)(VGA)

PIZZA PARTY| £26

CHOOSE 4 FROM BELOW:

PEPPERONI

HAM & PINEAPPLE

MARGHERITA (V)(VGA)

GOATS CHEESE, RED PEPPER & PESTO (V)(VGA)

MEAT FEAST - PEPPERONI, SMOKED HAM & GROUND BEEF

FARMHOUSE- HAM, MUSHROOM, OLIVES & PEPPERS

MEXICAN - BEEF CHILLI, BELL PEPPERS & JALAPENOS

CHOOSE YOUR OWN TOPPING, SPEAK TO THE SALES TEAM

SERVED WITH:

GARLIC BREAD (V)

HERBY FRIES (GF)(DF)(V)

SELECTION OF DIPS

BURGER BAR | £25

CHOOSE ONE FROM BELOW:

8OZ BEEF BURGER

BUTTERMILK CHICKEN BURGER

PLANT BASED BURGER (VA)

SERVED WITH:

SEEDED BRIOCHE BUN (V)

GARNISHES
PICKLES
CHEESES
FRIES
CONDIMENTS
} (V)(GF)

ADD ON:

CRISPY BACON (GF)(DF) (£1PP)

PULLED PORK (GF)(DF) (£3PP)

PRE-ORDER REQUIRED 7 DAYS PRIOR TO EVENT

PLEASE INFORM US OF ANY DIETARY OR ALLERGEN REQUIREMENTS AT TIME OF BOOKING.

ALL GUESTS MUST HAVE THE SAME OPTION.

BEST OF BRITISH BUFFET | £36

CHOOSE TWO MAIN FROM BELOW:

SHEPARDS PIE (LAMB) (GF)

COTTAGE PIE (BEEF) (GF)

BEEF HOT POT (GF)(DF)

STEAK & KIDNEY PIE (GF)(DF)

SCOUSE (GF)(DF)

CHICKEN TIKKA MASSALA (GF)

VEGETABLE STEW (GF)(DF)(V)

CHICKEN CASSEROLE

PICK TWO SIDES:

BUBBLE & SQUEAK (GF)

ROAST POTATOES (GF)(DFA)(V)

MASHED POTATO (GF)(V)

CHUNKY CHIPS (GF)(DF)(V)

FRIES (GF)(DF)(V)

BUTTERED GREENS (GF)(V)

MINTED PEAS (GF)(V)

PICK TWO MINIS:

MINI FISH & CHIPS (DF)

MINI TOAD IN THE HOLE

PIGS IN BLANKETS

VEGETABLE QUICHES (V)

SAUSAGE ROLLS

PORK PIES

CORNISH PASTIES

MINI YORKSHIRE PUDDING WITH ROAST BEEF

SCOTCH EGGS

WELSH RAREBITS (VA)

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CARVERY

OUR CARVED BUFFET IS PERFECT FOR A MORE INFORMAL EVENT, YOU'LL BEGIN WITH ONE OF OUR TWO SELECTED STARTERS, SERVED DIRECTLY TO YOUR TABLE. ONCE YOU'VE FINISHED, PLEASE MAKE YOUR WAY TO THE CARVING STATION, WHERE OUR CHEF WILL BR READY TO SERVE YOU FROM THE FULL SELECTION OF ROASTED MEATS AND ACCOMPANIMENTS FOR YOU TO ENJOY. BASED ON MINIMUM NUMBERS OF 40.

FRESHLY BAKED SOURDOUGH (DF)(V)(VA)

PLUM TOMATO & BASIL SOUP (GF)(DFA)(V)(VGA)

OR

HAM & CHICKEN TERRINE (GF)(DF)

CARVING STATION

ROAST SIRLOIN OF BEEF (GF)(DF)

HONEY ROASTED HAM (GF)(DF)

ROAST BREAST OF TURKEY (GF)(DF)

YORKSHIRE PUDDINGS

CHIPOLATAS

GARLIC & ROSEMARY ROAST POTATOES (GF)(DFA)

HONEY ROASTED ROOT VEGETABLES (GF)

SEASONAL BUTTERED GREENS (GF)

SELECTION OF SALADS (GF)

CURED MEATS & CHEESE PLATTER

CHEFS SELECTION OF DESSERTS (GFA)(VGA)

£45 PER PERSON

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TRADITIONAL ROAST

PLUM TOMATO & BASIL SOUP (GF)(DFA)(V)(VGA)

CHICKEN LIVER PARFAIT
HOUSE CHUTNEY | WARM BRIOCHE

SMOKED SALMON (GFA)(DFA)
CAPERS | CRÈME FRAICHE | BROWN BREAD

ROAST WELSH SIRLOIN (GF)(DF)

ROAST BREAST OF CHICKEN (GF)(DF)

WELSH LAMB RUMP (GF)(DF)

ALL SERVED WITH GARLIC & ROSEMARY ROAST POTATOES, ONION PURÉE, YORKSHIRE PUDDING, HONEY ROASTED CARROTS & TENDERSTEM BROCCOLI (V)(GFA)

STICKY TOFFEE PUDDING (GFA)(V)
BUTTERSCOTCH SAUCE | CORNISH CLOTTED CREAM

DARK CHOCOLATE MOUSSE (GFA)(V)
ORANGE CREAM | CANDIED ORANGE

SEASONAL BERRY CHEESECAKE (GFA)
COULIS | FRESH FRUIT

£46 PER PERSON

TEA, COFFEE AND MINTS WILL BE AN ADDITIONAL COST OF £5PP

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TAILORED OCCASIONS

IT'S THE LITTLE TOUCHES THAT MATTER, SETTING THE SCENE AND CREATING ATMOSPHERE IS WHAT OUR IN HOUSE TEAM DOES BEST. WE CAN WORK WITH YOUR CHOSEN COLOUR SCHEME, ADDING TABLE CENTRES, CHAIR COVERS, RUNNERS, LIGHTING, AND LOTS MORE.

CHAIR COVERS

BLACK OR WHITE COVER
WITH ORGANZA SASH £2.75

CENTRE PIECES

FROM £15 TO £40 EACH

SEQUIN LINEN

TABLE RUNNERS £10
CAKE TABLE CLOTH £25
PLEASE CONSULT THE WEDDING TEAM FOR COLOURS

POST BOX FOR CARDS £35

LARGE 'LOVE' LETTERS £200

LARGE FLORAL LOVE HEART £250

2 FLOOR STANDING BLOSSOM TREES £100

BLACK & WHITE DANCE FLOOR

CRISTAL SUITE £75
TORINTONE SUITE £99

SWEETIE TABLE

INCLUDES SWEETIE CART, SWEETS IN GLASS JARS AND PAPER BAGS £1.75 PER GUEST (MINIMUM 50 GUESTS)

SELFIE POD £350

INCLUDES UNLIMITED VISITS & IMAGES SENT DIRECTLY TO MOBILE

CASINO TABLES

£180 PER TABLE, FULLY MANAGED FOR 3 HOURS

STAGE

TORINTONE SUITE ONLY £150

ACCOMMODATON & THE SPA

FOR ANY GUESTS WISHING TO STAY OVERNIGHT, WE HAVE A VARIETY OF ROOM STYLES TO CHOOSE FROM, INCLUDING OUR CLUB & EXECUTIVE ROOMS PLUS THE PENTHOUSE, STUDIO, AND CHARACTER BEDROOMS, OFFER A MORE LUXURIOUS OPTION.

GUESTS STAYING WILL ALSO BE ABLE TO TAKE ADVANTAGE OF OUR EXTENSIVE LEISURE & SPA FACILITIES WHILST RESIDENT. SPA TREATMENTS AND HAIR & MAKEUP APPOINTMENTS CAN BE BOOKED.

SEE OUR WEBSITE FOR THE FULL SPA TREATMENT BROCHURE. TO MAKE APPOINTMENTS PLEASE CALL THE SPA DIRECT ON
0151 353 3737 OR SCAN THE QR CODE ON THE RIGHT

FOR FURTHER INFORMATION REGARDING ACCOMMODATION, PLEASE CALL OUR RESERVATIONS TEAM ON 0151 353 3737 OR EMAIL US AT RESERVATIONS@THORNTONMANORHOTEL.COM

THORNTON HALL

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