



HATHERLEY MANOR
HOTEL & SPA



BANQUETING BROCHURE



VINTAGE PACKAGE



STARTER

Ham Hock Terrine, Red Onion Marmalade and Toasted Brioche

Smoked Mackerel, Green Beans and Fennel Salad

Classic Minestrone Soup, Crusted Parmesan Crouton



MAIN

Honey and Lemon Glazed Turkey, Rosemary Roasted Potatoes, Sage Stuffing, Pan Jus

Pan Roasted Salmon, New Potatoes, Evesham Asparagus, Dill Cream

Roulade of Belly Pork and Black Pudding, Tewkesbury Mustard, Beans and Stock Sauce



DESSERT

Apple Bread and Butter Pudding, Cinnamon Cream

Berry and Lemon Cheesecake, Citrus Curd

Strawberry and Raspberry Meringue, Chantilly Cream

Includes tea, coffee and mints

ELEGANCE PACKAGE



STARTER

Flamed Goats Cheese, *Red Onion Jam*,
Candied Walnuts, Balsamic and Rocket Salad

Smoked Salmon and Baby Prawn Rillettes, *Dill*
Horseradish and Ciabatta Crisp

Selection of Charcuterie, *Home Cured Pickles*
and Garlic Aioli



MAIN

Braised Rolled Lamb Shoulder, *Colcannon*
Mash, Bean and Mint Cassoulet

Crisp Confit Duck Leg, *Dauphinoise Potatoes*,
Green Beans and Cherry Sauce

Line Caught Cod Fillet, *Prawn and Herb Crust*,
Parmentier Potatoes, Evesham Asparagus



DESSERT

Warm Chocolate Brownie *with Salted Caramel*
Ice-Cream

Raspberry Crème Brûlée *with Rich Shortbread*
Biscuit

Iced Rhubarb Parfait *with Clotted Cream*
Ice-Cream

Includes tea, coffee and mints

EXQUISITE PACKAGE



STARTER

Hendrick's Cured Salmon, *Crab and Celeriac Slaw*

Rosemary and Garlic Baked Camembert with *Ciabatta Toast*

Salad of Smoked Duck Breast, *Celeriac Paste and Roasted Beetroot*



MAIN

Sea Bass Fillet, *Olive and Herb Crushed Potato with Lemon Butter Foam*

Beef Wellington, *Dauphinoise Potato, Baby Vegetables and Jus*

Mushroom and Herb Stuffed Corn Fed Chicken Wrapped in Pancetta with Fondant Potato, *Wilted Greens and Tarragon Sauce*



DESSERT

Bailey's Crème Brulee with *Biscotti and Caramel Ice-Cream*

Strawberry Cheesecake with *Sweetened Strawberries and Clotted Cream*

Trio of Mini Desserts - *Chocolate Brownie, Lemon Meringue Tart and Potted Strawberry Cheesecake. Served Afternoon Tea Style*

Includes tea, coffee and petit fours

A fourth course of cheese or sorbet will also be served with this package

FREE FROM MENU

STARTER

Freshly Made Soup *DF, GF, V, VE*

Butternut Squash and Truffle Arancini Balls *DF, V, VE*

Spanish Shakshuka Cauliflower *DF, GF, V, VE*

MAIN

Moroccan Butternut Squash *DF, GF, V, VE*

Red Onion and Cranberry Tagine, Basmati Rice

Baked Bell Pepper *DF, GF, V, VE*

Stuffed with Stir Fried Rice, Chargrilled Vegetables

Thai Green Curry *DF, GF, V, VE*

Crunchy Vegetables, Steamed Rice

DESSERT

Chocolate Orange Torte *DF, GF, V, VE*

Mixed Berry Compote

Warm Chocolate Brownie *DF, GF, V*

Salted Caramel Ice Cream

Fresh Fruit Salad *DF, GF, V, VE*

Sorbet

All our food and drinks have been freshly prepared in our premises where we handle all allergens. For all events, kindly inform our Events Team of any allergy's intolerance, coeliac disease or dietary needs when booking. Upon arrival, please also alert your server about any allergies, intolerance, or coeliac disease & dietary restrictions.

(V) Vegetarian (GF) Gluten-Free (DF) Dairy Free (VE) Vegan () GF On Request*



LITTLE TREASURES PACKAGE

Please select one starter, one main course and one dessert.

ARRIVAL

A glass of Apple or Orange Juice

STARTER

Fan of Melon *with Seasonal Fruits*

Tomato Soup *with a Bread Roll*

Cheesy Garlic Bread

MAIN

Chicken Nuggets *with Chipped Potatoes and Beans*

Pork Sausages *with Creamed Potatoes, Peas and Gravy*

Classic Penne Pasta *with a Provencal Sauce*

DESSERT

Warm Chocolate Brownie *with Vanilla Ice-Cream*

Vanilla Ice-Cream *Served with a Wafer*

Fresh Fruit Salad

Guests under the age of 12 taking a half portion will be charged at half of your chosen package.



AFTERNOON TEA

SAVOURY

Selection of Sandwiches
Cream Cheese and Cucumber, Egg and Cress, Ham and Mustard

SWEET

Selection of Seasonal Cakes

Served with a Scone, Cream and Jam

SERVED WITH

Twinings Tea and Filter Coffee



BUFFET AND BBQ MENUS



FINGER BUFFET

Chicken Tikka Wraps GF*
 Hand Stretched Margherita Pizza
 Halloumi & Roasted Vegetable Skewers
 GF, V
 Crispy Vegetable Spring Rolls V
 Classic Sweet Corn Salad GF, DF, VE, V
 Fresh Fruit Skewers GF, DF, NF, VE, V
 Chocolate Mousse
 Fruit Juice

Add Ons: Fries or Potato Wedges £3pp
 Meat Feast Pizza £6pp



FORK BUFFET

Please select two options:
 Chicken and Mushroom with Red Wine
 and Tomato Chasseur Sauce
 Cottage Pie
 Beef Stew
 Baked Mediterranean Vegetable
 Pasta Provencal with Goats Cheese and
 Pesto
Please select one accompaniment:
 Hot Minted New Potatoes
 Basmati Rice
 Cold carved meat to include:
 Sirloin of Beef
 Local Roast Turkey
 Honey Baked Ham
 Freshly Prepared Selection of Salad



FOUR ITEM BBQ

Cumberland and Vegetarian Sausages
 1/4lb Chargrilled Beef Burgers
 Chicken Fillet with BBQ Marinade
 Salmon Kebab



SEVEN ITEM BBQ

Cumberland and Vegetarian Sausages
 1/4lb Chargrilled Beef Burgers
 Chicken Fillet with BBQ Marinade
 Salmon Kebab
 Lamb Koftas with Minted Yogurt
 BBQ Pulled Pork
 Minute Steak

ALL OF OUR BBQ'S ARE SERVED WITH:
 A selection of Relishes, Grated Cheese, Fried Onions, Bread Rolls and Butter
 Salads to include: Red Cabbage, Coleslaw, Caribbean Rice, Tomato and Spring On-
 ion Salad, Mediterranean Pasta with Tomato, Cucumber and Mixed Leaf Salad and
 Minted New Potatoes

Please note a minimum of 30 guests is applicable for all our BBQ packages

HOG ROAST, PIZZA AND STREET FOOD MENUS

PIG ROAST

A whole or half pig prepared, roasted and served on a spit by our team of highly trained chefs in the beautiful surroundings of our Walled Garden.

INCLUDES:

Selection of Breads, Apple Sauce, Stuffing, Red Cabbage Coleslaw, Caribbean Rice, Tomato and Spring Onion Salad, Mediterranean Pasta with Tomato, Cucumber and Mixed Leaf Salad

A minimum of 70 guests must be catered for the pig roast.

LAMB ROAST

Or why not try a whole lamb roast?

Please ask us for pricing, this is season dependent.

HAND STRETCHED PIZZA & DESSERT

Margherita, Pepperoni, Spicy Meat Feast, Vegetarian Special
Gluten free and vegan pizzas are also available

Churros with Chocolate and Hazelnut Filling
Apple Summer Berry Crumble with Custard

STREET FOOD

Please choose two options on behalf of your guests.

PIES

Selection of luxurious Pies

BURGERS

Brioche Burger, Smoky Bacon, Relish, Melted Cheese, Crisp Lettuce

HOT DOGS

Gloucestershire Sausage Hot Dogs, Soft Finger Rolls, Caramelised Onions

PORK BAPS

Slow Roasted Pulled Pork, BBQ, Stuffing and Apple Sauce

FALAFELS

Falafel Wrap, Salad, Minted Yogurt

THAI CURRY

Thai Green Chicken Curry, Jasmine Rice, Poppadoms

CHILLI

Chilli Con Carne, Rustic Rice, Nachos

BEREAVEMENT PACKAGES

PACKAGE ONE

Room Hire Charge

Tea and Coffee

Selection of Sandwiches:

Double Gloucester Cheese & Onion Chutney Sandwich

Ham & Tewkesbury Mustard Sandwich

Cucumber & Cream Cheese Sandwich

Plain Scone with Clotted Cream & Strawberry Preserve

Chocolate Brownie

White Chocolate & Raspberry Cream Mouse

Mini Lemon Meringue Pie

Carrot Cake

PACKAGE TWO

Room Hire Charge

Tea and Coffee

Chicken Tikka Wraps GF*

Hand Stretched Margherita Pizza

Halloumi & Roasted Vegetable Skewers, GF, V

Crispy Vegetable Spring Rolls V

Classic Sweet Corn Salad GF, DF, VE, V

Fresh Fruit Skewers GF, DF, NF, VE, V

Chocolate Mousse

Fruit Juice

Add Ons: Fries or Potato Wedges £3pp

Meat Feast Pizza £6pp

PACKAGE THREE

Room Hire Charge

Tea and Coffee

Fork Buffet:

Choice of two options:

Chicken, Mushroom, Red Wine, Tomato Chasseur Sauce

Cottage Pie

Beef Stew

Baked Mediterranean Vegetable Pasta Provencal, Goats Cheese, Pesto

Choice of one option:

Hot Minted New Potatoes

Basmati Rice

Cold Carved Meat Selection:

Sirloin of Beef

Local Roast Turkey

Honey Baked Ham

Freshly Prepared Selection of Salads

CELEBRATORY TOAST

RECEPTION DRINKS

The following are priced by the glass

175ml House Red, White or Rose Wine

Prosecco

Champagne

Bucks Fizz (Orange Juice and Sparkling Wine)

Warm Mulled Wine

Orange Juice

Cocktails:

Mojito

Pimms

Gimlet

Cosmopolitan

Non-Alcoholic Fruit Cocktail

DRINKS PACKAGES

A glass of Bucks Fizz or Pimms on arrival

Two glasses of House Wine to be served with the meal

A glass of Sparkling Wine for the toast

RECEPTION CANAPES

Choose three from the below:

(A selection of six will be served per guest)

Chicken Liver Pate on Crostini

Mini Yorkshire with Beef and Horseradish

Free Range Pork and Apple, Poppy Seeded Roll

Goats Cheese Crostini, Red Onion Marmalade

Sweet Chilli Chicken Skewers

Smoked Salmon and Dill Cream Cheese Blini





UPGRADES AND EXTRAS

We have a number of upgrade options to make your event even better. Please note all prices are per person, unless otherwise stated.

UPGRADES

Champagne and Canapé reception

Glass of wine served with dinner

Mulberry Horse Box Bar hire (choose from Prosecco, Gin or Rum, drinks are chargeable, packages are available on request)

Mulberry Garden Ice-cream Parlour Horsebox | Walled Garden Ice Cream Cart offering a choice of 3 flavours, 2 scoops per guest, served in a tub

Savoury Cart, includes five different savoury items

Sweetie Cart, includes six different sweets, scoops, tongs, bags and glassware

EXTRAS

Choose from the following to upgrade your day:

Add a cheese course to your meal

Add a cheeseboard (priced per 10 guests)

Tea / coffee and shortbread

Tea / coffee and a selection of cakes

Choose from the following to upgrade your day to 'The following items are available to add on to your booking to create the perfect atmosphere for your event

12" mirrored plates

Uplighters

Chivari chairs and sash (choice of colours available*)

Chair covers and sash (choice of colours available*)

*Please enquire with your Events Co-ordinator for the colour range available.

ACCOMMODATION

WE OFFER SPECIAL DISCOUNTED RATES FOR GUESTS ATTENDING FUNCTIONS, PLEASE ENQUIRE DIRECTLY WITH YOUR EVENTS CO-ORDINATOR FOR DETAILS

Why not add a touch of luxury to your stay and upgrade your bedroom to a more sumptuous room that also includes access to our exclusive spa.

BEDROOM UPGRADES



Classic Spa Bedroom



Executive Bedroom



Superior Bedroom



Double Deluxe

ROOM RESERVATIONS

To make a room reservation please contact our team on reservations@hatherleymanor.com or 01452 730217



HOW TO BOOK

PLEASE CONTACT OUR EVENTS TEAM ON EVENTS@HATHERLEYMANOR.COM.

Contact the events team on events@hatherleymanor.com stating your requirements and required date. Availability will then be checked and we will email you a detailed proposal which will include timings, menus, deposit required and the finer details. Provisional bookings are held for a maximum of 14 days during which time your deposit amount, as stated on your contract proposal, is required to confirm your booking. If your deposit is not received within this time then your booking will be automatically released. Full prepayment is required 14 days in advance of your function along with your final details. Deposits are non-refundable and non-transferable.

Room hire charge is dependent on the suite required, please enquire for pricing.

We are extremely proud of our team, all of whom work incredibly hard. Whether working behind the scenes or front ofhouse, everyone contributes to make your experience as special as possible. This is why we have introduced a discretionary £1.00 per cover service charge which will be added to your invoice. This charge will be distributed to our team members.

Photo Credit: Becky Weir Photography



HATHERLEY MANOR
HOTEL & SPA

★★★★

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