

Special Events at Hanbury Manor



Whether you are organising an event for 20 or 120 guests, the menu is an integral part of the arrangements and is often remembered long after the day. We therefore pride ourselves on offering menus that are of the highest standard using only the best quality fresh ingredients.

Please note that we respectfully request one set menu for your entire group with the exception of pre-ordered vegetarian or special dietary meals.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting items.



HANBURY MANOR
A MARRIOTT HOTEL & COUNTRY CLUB

Special Event Packages

Edmund Package
£70.00 per person

3 course sit down meal including tea & coffee
Half a bottle of house wine
Half a bottle of mineral water
The hire of your banqueting suite
Dedicated banqueting manager
Personalised menu cards

Amy Package
£80.00 per person

A glass of sparkling wine or orange juice on arrival
3 course sit down meal including tea & coffee
Half a bottle of house wine
Half a bottle of mineral water
Celebration cake
The hire of your banqueting suite
Dedicated banqueting manager
Personalised menu cards
Display table plan

Sampson Package
£58.00 per person

Fork buffet including tea & coffee
Half a bottle of house wine
Half a bottle of mineral water
The hire of your banqueting suite
Dedicated banqueting manager
Personalised menu cards

King Package
£68.00 per person

A glass of sparkling wine or orange juice on arrival
Fork buffet including tea & coffee
Half a bottle of house wine
Half a bottle of mineral water
Celebration cake
The hire of your banqueting suite
Dedicated banqueting manager
Personalised menu cards
Display table plan

For the above packages
Children under the age of 3 – Free of charge
Children aged between 3 – 12 years are half the adult package prices
Children aged 12 – 17 there is a £10.00 reduction on the package price
All children will have a glass of juice on arrival & 2 soft drinks with the meal

Poles Package

£45.00 per person

A glass of sparkling wine or orange juice on arrival

Finger buffet

The hire of your banqueting suite

Dedicated banqueting manager

Please note:

For events having the Poles Package you will require a minimum numbers 100 guests in Poles Hall and Thundridge, and 80 guests in Garden Court

There will be a supplement charge of £1000.00 for Saturdays



The following options are available to add to your package.
The prices quoted are based on a per person price

Chair covers @ £5.00
Place cards @ £0.75
4 Item Canapés @ £7.50
Celebration Cake @ £6.50 per person per slice
Additional glass of sparkling wine @ £7.50 per glass
Additional glass of Champagne @ £13 per glass
BBQ @ £8.00 (available on Poles Package only)

Menu Details

Sit Down Menus

We request that all guests have the same choice from each course with the exception of vegetarian / dietary requests. Additional choices for guests to pre order from are available at a supplement of £5.00 per person per item

Prices next to dishes indicate the per person supplement price in addition to the package price.

Starters

Salmon & trout terrine
Tarragon & caper mayonnaise

Duck rilette
Plum chutney, soda bread

Bresaola & Parma ham - £2.00
Red pepper parfait, marinated artichokes, rocket, parmesan shavings

Pan fried sea bass - £2.00
Red pepper piperade, artichokes, langoustine oil

Plum tomato tart (v)
Marinated mozzarella, caper shallot dressing, aged balsamic

Wild mushrooms on toast (v)
Mascarpone, broad beans, truffle oil, toasted sour dough bread

Onion tart tatin (v)
Petit crottin, cepe vinaigrette



Main course

Pan fried sea bream
Crushed new potatoes, green beans, sauce antibois

Cornfed chicken breast
Stuffed with smoked mozzarella and bresaola, fondant potato, spinach, thyme jus

Roast fillet of salmon
Smoked salmon bubble & squeak, green beans, chive butter sauce

Loin of Sussex pork
Black pudding fritters, rosemary crush potato, apple slaw, natural gravy

Roast fillet of cod -£4.00
Pomme forestiere, capers, anchovies

Rump of lamb - £4.00
Pomme puree, spinach, rosemary jus

6 oz Fillet of beef - £8.00
Fondant potato, spinach, confit shallot, thyme jus

Gressingham duck breast - £5.00
Sweet potato mash, bok choy, chilli jam

Best end of lamb - £10.00
Pea puree, pariesene potato, aubergine caviar, tomato jus

Vegetarian dishes

Artichoke tortellini
Rocket, parmesan, pesto

Classic roast vegetable moussaka
Herb salad, roasted pine nuts

Wild mushroom risotto
Truffle dressing, parmesan tuile



Dessert

Raspberry & white chocolate crème brûlée
Sable biscuit

Strawberry cheese cake
Black current sorbet

Bailey's bread & butter pudding
Crème anglaise ice cream

Lemon tart
Raspberry sorbet, almond biscuit

Sticky toffee pudding
Vanilla ice cream

Chocolate tart
Blood orange sorbet

Passion fruit mousse
Coconut ice cream

Banana tart tatin
Rum & raisin ice cream

Chocolate marquis
Caramel ice cream



Why not elaborate your menu by adding a sorbet or soup course?

Soup

Soup may be taken instead of starter
if required for an intermediate course a supplement of £5.00 per person applies

Roast butternut squash (v)
Truffle gnocchi, chive oil

French onion soup
Gruyere croute

Smoked chicken veloute
Wild mushrooms

Sorbet
£ 3.80 per person

Lemon Raspberry Blackcurrant Champagne Elderflower

Cheese platters

£6.50 per person

Godminster vintage cheddar, golden cross Sussex, Somerset brie, Cornish
yarg, Cropwell bishop blue
Quince Jelly, Fig & raisin bread, grapes

Fork Buffet Menu

Starters

Smoked salmon & Mediterranean prawns
Parma ham & sliced melon

Seasonal mixed leaves

Coleslaw

Greek salad

Prawn & pasta salad Potato &
bacon salad

Bread rolls



Mains

Choice of one hot dish from the following options
An additional hot item may be chosen at a supplement of £5.00 per person

Beer battered haddock & chips Poached
salmon with tarragon cream Cornish fish pie &
broccoli

Beef bourguignon

Shepherds pie

Lamb korma & basmati rice

Chicken chasseur

Thai green chicken curry & fragrant rice

Grilled chicken, piperade

Choice of one hot vegetarian dish from the following:

Vegetable lasagne Vegetable ravioli with
pomodoro sauce Mixed Vegetable Paella

Desserts

Lemon tart

Vanilla cheese cake with marinated cherries

Freshly sliced fruits

Selection of British cheeses

Tea & Coffee



Finger Buffet

A choice of 6 items from the following is included in the package additional items may be added at a charge of £2.00 per person per item

Cold

Finger sandwiches with tuna mayonnaise & ham & mustard
Smoked Salmon bagels
Duck wraps with hoisin sauce
Brie & caramelised onion Panini (v)
Mozzarella & tomato baguettes, pesto (v)
Nachos with salsa, guacamole & sour cream (v)
Beef & horseradish sandwiches

Hot

Chicken wings of fire
Mini meat pies
Mini margarita pizza (v)
Smoked barbecue spare ribs
Chicken satay with peanut dip
Cajun lamb kebabs
Assorted dim sum
Chicken tikka samosas

Desserts

Chocolate opera
Lemon tart
Sliced fruit platter
Butter short bread
Strawberry & cream slice
Chocolate brownies