



EVENTCATERERS

Est. 1896

Dine and view

To include a 3 course lunch, half a bottle of house wine per person, afternoon tea, cash bar facility and the staff to serve

Example menu

Charred cured mackerel with horseradish cream, cumber two ways; compressed and puree

Salt baked beetroot, feta and pickled onion salad (v)

Assorted breads

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Slow cooked pork belly, fondant potatoes, mustard glazed greens and a spicy lentil sauce

Butternut squash, spinach and pinenut cannelloni with a fennel and lemon salad (v)

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Vanilla pannacotta with roasted rhubarb gel, touille and ginger crumble

Or

Strawberries and cream

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Coffee or tea with milk

Afternoon tea (replaced on evening meetings with light canapés)

Mini scones with fresh cream & preserve | Assortment of fancies | Selection of cakes
Freshly brewed tea

Any guests dining in the Park Suite (as a result of low numbers in the hospitality boxes) will receive ½ bottle Champagne per person upgrade – included in the above package price