



LILLIBROOKE
— MANOR —



Discover Lillibrooke...



A UNIQUE GRADE II LISTED VENUE IN THE THAMES VALLEY



HERITAGE
— VENUES —



LILLIBROOKE
— MANOR —



Contents

Page 3	Lillibrooke is...
Page 6	The Spaces - Venue Overview
Page 7	The Spaces - the Great Barn
Page 9	The Spaces - the Engine House
Page 11	The Spaces - the Small Barn
Page 13	The Spaces - the Cottage Room
Page 15	The Spaces - the Gardens
Page 17	Sound & Vision
Page 19	Sustenance - Food
Page 21	The Menu - the Day Delegate Menus
Page 23	The Menu - the Bespoke Menus
Page 25	Event Management
Page 27	The Team
Page 29	Where - Location Maps and Contacts
Page 31	What people have said - Testimonials

FOR MORE INFORMATION AND BOOKINGS
CONTACT HERITAGE VENUES ON:

01628 90 60 59

info@lillibrookemanor.co.uk



PREVIOUS
PAGE

HOME

NEXT
PAGE

Lillibrooke is...



Lillibrooke Manor is a beautiful and inspirational venue that caters for any type of event.

Situated within fifteen acres of picturesque countryside, its medieval Manor House forms an impressive backdrop to its historic barns, outbuildings and traditional walled English gardens.

Lillibrooke features uniquely flexible spaces and is the perfect antidote to an uninspiring conference center.



the Spaces

All spaces are available for exclusive, private use



Venue overview



the Great Barn



The Great Barn is one of the largest Grade II listed barns in the South of England. Featuring a grand beamed ceiling, and wrought iron chandeliers. It is truly impressive, versatile and chic.

Equipped with Bose audio/visual technology, the Great Barn is an immersive space perfect for product launches, media events, themed or seasonal parties, presentations, training days and formal dinners.

It contains a fully licensed bar and can accommodate 170 guests (seated) or 300 guests for theatre style events, as well as standing receptions.

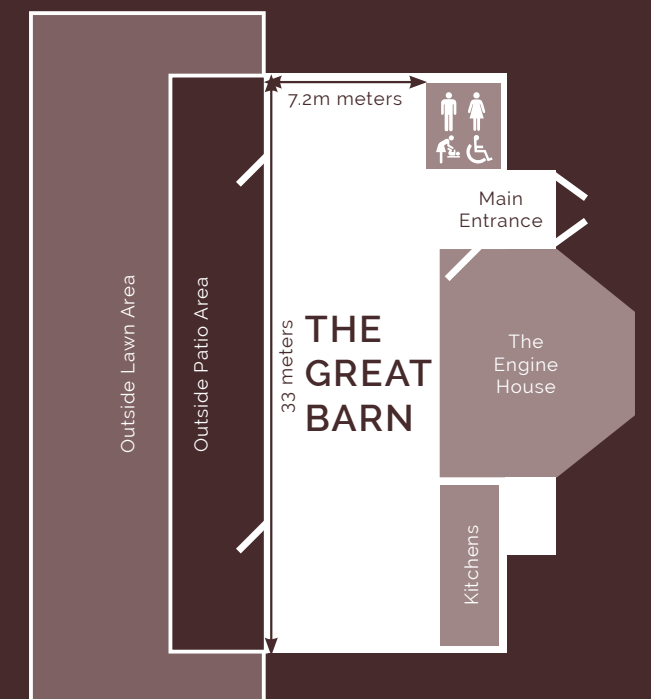


A grand and truly inspiring space



THE GREAT BARN

- Maximum capacity 300
- 240 sq metres



the *Engine House*



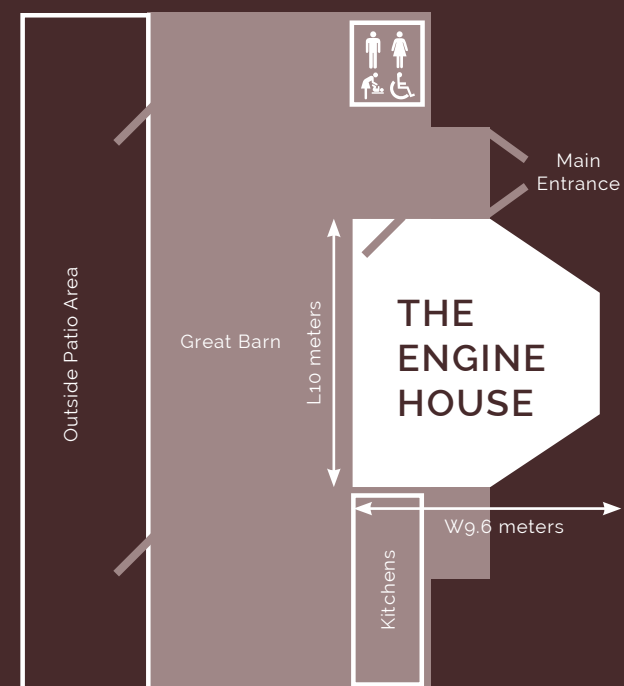
Gaining the moniker from its historical function as the powerhouse to the mill that once resided on the site, The Engine House is now transformed into a unique hexagonal space adjoining The Great Barn.

An ideal space for up to 100 guests to take time out from a day of presentations in The Great Barn, a place to conduct group work, hold intimate or private meetings or dine.

The Engine House is the perfect syndicate space and can be easily transformed to realise your vision. It can be a fun space, littered with hay bales and photo booths, or simply as a space to just sit back and relax.

THE ENGINE HOUSE

- Maximum capacity 100
- 96 sq metres

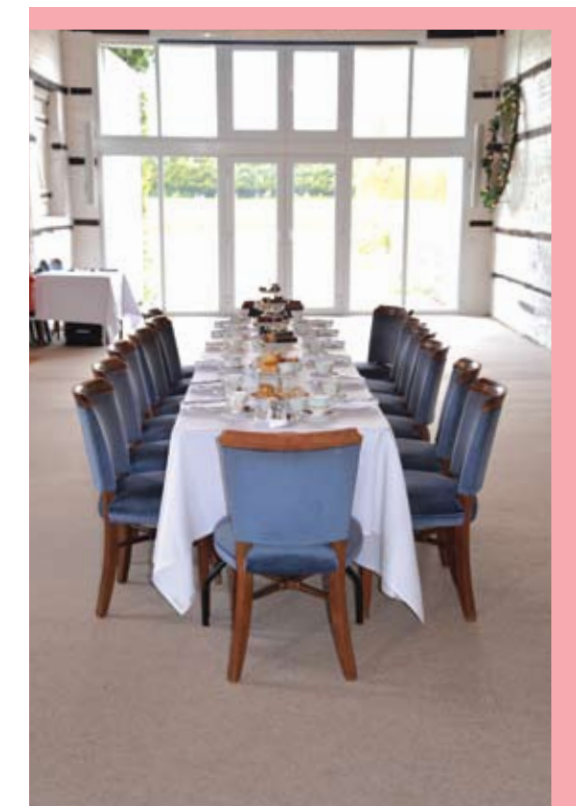


the Small Barn & its Cloistered Garden

Smaller than The Great Barn but no less impressive, The Small Barn is a bright and airy versatile space featuring beamed ceilings and adjoined to a tranquil cloistered English garden.

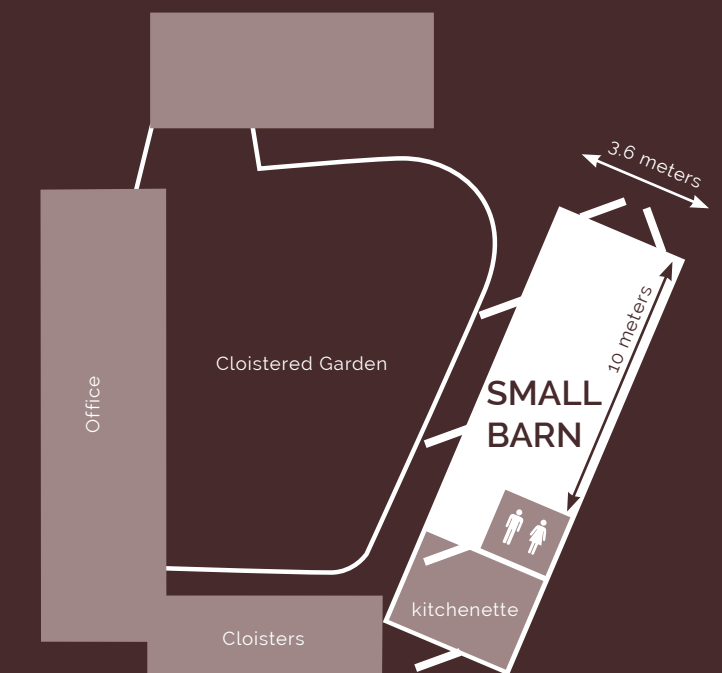
Perfect for those events that need to feel more intimate, as a relaxing break out area, or as a place to host a drinks reception with both an inside and outside space, it also features the latest audio visual equipment.

The Small Barn can host up to 120 guests for standing, theatre style event and seat 80 guests for a dinner or more intimate function.



THE SMALL BARN

- Maximum capacity 120
- 36 sq metres



the Cottage Room



The Cottage Room is Lillibrooke's most intimate space. Originally a workers cottage, it ensures total seclusion from the rest of the site.

Featuring a beautiful period fireplace, as well as a century-old bread oven, this space is perfect as a secure control room, organiser's day/green room, meeting area, syndicate space, or intimate dining room.

Like many of Lillibrooke's spaces, this is a truly flexible room that can easily transform to meet different needs, or just as a place to relax and unwind.

THE COTTAGE ROOM

- Maximum capacity 30
- 33 sq metres



the Gardens

In addition to its beautiful inside spaces, Lillibrooke has fifteen acres of countryside just waiting to be discovered.

Comprising a medieval walled orchard, cloister garden, barn garden and the stunning Manor House garden, Lillibrooke's outdoor spaces can accommodate over 350 guests and are perfect for outdoor team building activities, marquee style events, afternoon teas, secret outdoor cinema events, family fun days and lawn games.

Hard landscaping in front of the Manor House and Great Barn, the driveway, car park and paddocks lend themselves to vehicular displays and events, outdoor stalls and even fun fair rides!



Sound & Vision



Planning to live stream your product launch to thousands of investors and media? No problem.

Both the Small and Great Barns feature state of the art audio visual equipment along with lightning fast and secure wireless connectivity. The full range Bose speakers flank the length of The Great Barn, enabling clarity of communication throughout the entire space.

In addition, Lillibrooke has the ability to provide an outdoor, full range Bose sound system.

High quality projection equipment also features in both barns with a 3x2m screen in the Small Barn and a 4x3m screen in the Great Barn both projecting in 1080p High Definition, perfect for presentations or cinema style events.

Lillibrooke's internal network supports the secure and simultaneous operation of both 2.4Ghz and 5Ghz bands of wireless connectivity, meaning you'll always be connected.

The Great Barn features dynamic lighting that can change in line with the desired mood or branding, creating a truly experiential atmosphere.



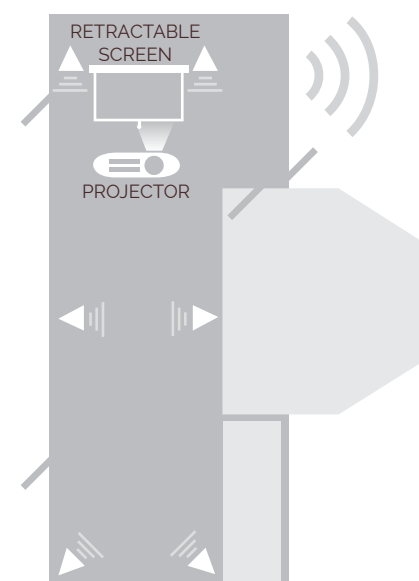
AV EQUIPMENT BY SPACES



THE GREAT BARN

EQUIPMENT LIST:

- 4x3m retractable screen
- 1080p ceiling mounted HD Projector
- Bose Panaray 3Kw PA system
- Secure 2.4 and 5ghz bluetooth/wireless connectivity
- 96dB sound limiter with traffic light system
- Sennheiser mics



THE SMALL BARN

EQUIPMENT LIST:

- 3x2m retractable screen
- 1080p ceiling mounted HD Projector
- Bose Panaray 240watts PA system
- Secure 2.4 and 5ghz bluetooth/wireless connectivity
- Sennheiser mics



THE COTTAGE ROOM

EQUIPMENT LIST:

- Secure 2.4 and 5ghz wireless connectivity

OUTDOOR AREAS

EQUIPMENT LIST:

- Bose portable 500w PA system
- Secure 2.4 and 5ghz bluetooth/wireless connectivity
- Sennheiser mics

BOSE
Better sound through research®



Sustenance



James Reading has prepared exceptional cuisine for thousands of guests spanning a 25 year career. James was schooled in the kitchens of the prestigious Oxford University and has been Head Chef for over a decade.

Underpinned by a wealth of experience, James has done everything from serving street food at Glastonbury festival, traditional English cuisine at Henley Regatta to banquet menus for Princes William and Harry, The Duke of Westminster and Nelson Mandela.

Lillibrooke's carefully crafted menu offers a variety of seasonal and bespoke cuisine flexible enough to allow an event to be designed around your preferred cuisine.



"Being a chef is a vocation, not just a job. As such there is a great deal of passion wrapped up in it. At Lillibrooke we believe we only have one chance to deliver. We believe in being adaptable and delivering a high level of detail with our cuisine."

James Reading, Head Chef,
Lillibrooke Manor



the Day Delegate Menus



£45 day delegate rate

Breakfast

- ~ Fruit bowl
- ~ Choice of pastries & Muffins

Lunch

- ~ Open sandwiches with Chefs choice of fillings
- ~ Crisps and nuts
- ~ Heritage Venues homemade chocolate brownie
- ~ Sliced Fruit Platter

£50 day delegate rate

Breakfast

- ~ Choice of cereals
- ~ Fruit bowl

Lunch

- ~ Pork and Herb sausage rolls enclosed in golden puff pastry plate
- ~ Selection of fresh made sandwiches as follows:
 - ~ Rare roast beef and red onion chutney
- Open sandwich of smoked Applewood, spring onion and chive mayonnaise
- Poached salmon in crème fraiche on wholemeal
- ~ Caramelized Red onion and goats cheese Tart with a chive and cracked black pepper pastry
- ~ Selection of vegetable spring rolls and samosas with a sweet chilli dip
- ~ Light seasoned vegetable crisp

Dessert

- ~ Dark and white chocolate Brownie with chocolate strawberries
- ~ Mini raspberry and blackberry Pavlovas

£55 day delegate rate

Breakfast

(Please select two breakfast options)

- ~ Hot porridge oats with a choice of toppings mixed berries, Oxfordshire Honey, dried fruit, roasted nut selection (made to order)
- ~ Bacon sandwiches with a choice of sauces
 - ~ Fruit bowl
- ~ Bakers basket, preserves & butter
- ~ Choice of pastries & Muffins

Cold Lunch

- ~ Warm Chargrilled Beef and Sweet Chilli Salad on a bed of seasonal leaves and pomegranate seeds
- ~ Quinoa salad topped with marinated artichokes, sunflower seeds, cucumber & parsley
- ~ Giant bulgarwheat salad with basil infused feta, plum tomatoes & red onion
- ~ Open sandwiches with Chefs choice of fillings
- ~ Chicken Caesar Salad, crispy gem lettuce, parmesan shavings with a Heritage Caesar dressing and garlic croutons

Or Hot Lunch

- ~ Rich beef lasagne, mixed summer leaves & ciabatta garlic bread
- ~ Borlotti bean and Italian vegetable/herb layered bolognaise Summer leaves & ciabatta garlic bread

Dessert

- ~ Summer Fruit Trifle OR Sliced Fruit Platter

£60 day delegate rate

Breakfast

(Please select two breakfast options)

- ~ Hot porridge oats with a choice of toppings mixed berries, honey, dried fruit, roasted nut selection (made to order)
- ~ Bacon sandwiches with a choice of sauces
 - ~ Fruit bowl
- ~ Bakers basket, preserves & butter
- ~ Choice of pastries & muffins

3 course Lunch Starter

- ~ Whisky Cured, Wood Smoked Chicken Salad with Baby Gem Lettuce, Roasted Cherry Tomatoes, Rustic Garlic Croutons and 'Caesar' Dressing
- ~ Salad of Prosciutto with Buffalo Mozzarella, Black Figs and a Mild Chilli Dressing
- ~ Goats Cheese Rondelle on a Crouton, Glazed with Honey, Balsamic and Rosemary Served on a Bed of Tender Green Leaves with a Balsamic Dressing (v)

Main

- ~ Pot Roasted Shin of Beef Wrapped in Parma Ham, Parsley Purée Swipe, Dauphinoise Potato, Butter Glazed Green Beans and Baby Carrots
- ~ Charred Breast of Chicken Topped with Black Olive and Herb Crust Served with a Rich Tomato Jus, Mustard Mashed Potato and Roasted Mediterranean Vegetables
- ~ Specialty Homemade Oxfordshire Pork Sausages served with a Creamy Mashed Potato, Buttered Garden Peas, French Beans and Carrots with a Rich Onion Gravy
- ~ Roasted Sweet Romano Pepper Stuffed with Quinoa, Feta and Sun Blushed Tomatoes with a Roasted Garlic and Basil Oil (v)
- ~ Roasted Butternut Squash with a Wild Mushroom Risotto, Garland of Roasted Cherry Tomatoes and a Rocket Side Salad Dressed with Truffle Oil (v)

Dessert

- ~ Lightest chocolate mousse pot topped with strawberries
- ~ Mini Pavlova with a Raspberry Coulis
- ~ Classic Tart au Citron with a Berry Sorbet and Raspberry Coulis

PREVIOUS PAGE

HOME

NEXT PAGE

The Bespoke Menus



Bespoke menus can be created by our chefs for any type of event. Opposite is a selection of the most popular options, and bespoke elements can also be added to DDR menus. We will provide costings quickly to help you achieve the menu you want, or we can suggest menus working to your brief and budget.



Canapés

Cold Canapés

- Bocconcini Mozzarella and Confit Tomato Tartlet with Roasted Garlic and Basil Mousse
- ~
- Regatta Smoked Salmon on a Charred Bagel with Lemon and Chive Cream Cheese
- ~
- Chargrilled Courgette filled with Goats Cheese, Sundried Tomato, Rocket, and Parmesan Shards (v)
- ~
- Parmesan and Sesame Crunch with a Red Onion and Goats Cheese Parfait (v)
- ~
- Petite Sundried Tomato Scone with Red Pepper Mayonnaise and a Charred Asparagus Tip (v)
- ~
- Petite Poppadum topped with Lightly Spiced Chicken Goujon and Fresh Mango Salsa
- ~
- Parmesan and Rosemary Shortbread topped with Mascarpone, Parma Ham and fresh Black Fig (v)
- ~
- Bar marked Thai Green Tiger Prawns with rich Saffron Aioli
- ~
- Soft boiled Quail Eggs with a choice of 3 salts – Lemon Sea Salt, Celery Salt, Cajan Salt, Smoked Sea Salt or Indian Spice Salt (v)

Hot Canapés

- Fondant New Potato Cup filled with Sage Roasted Chicken, Bread Sauce, Crisp Sage and a Shard of Parma Ham
- ~
- Petite Brioche Bun Cup Filled with Wild Mushroom, Chervil Tarragon Melange Topped off with Crispy Sautéed Mushroom (v)
- ~
- Bar Marked Muffin with Chive Butter filled with Smoked Salmon, Poached Quails Egg, Béarnaise Sauce and Cracked Black Pepper
- ~
- Moist Confit of Pork Belly Cube Topped with a Sweet Potato and Honey Puree
- ~
- Wild Mushroom Arancini with a Melting Mozzarella Centre Served with Truffle Infused Mayonnaise (v)
- ~
- Mini Yorkshire Pudding with Rare Roasted Beef Topped with Crème Fraiche and Horseradish Mousse
- ~
- French Onion Tartlet Topped with a Bead of Melting Brie (v)
- ~
- Flame Grilled Moroccan Spiced Lamb Burger with Creamy Houmous and Caramelised Red Onion
- ~
- Baby Pork Sausages Glazed in Honey, Grain Mustard and Fresh Rosemary
- ~
- Mini Lamb Kofta Kebab in a Shot of Houmous Topped with Mirco Coriander
- ~
- Tempura Vegetables Served with Soya Sauce and Mirin Chilli Dip (v)
- ~
- Chicken Satay with a Peanut and Tomato Spicy Dip

Starters

Cold Starters

- Tower of Devonshire Crab and Crayfish with Cajun Crayfish Popcorn and Pea Shoots
- ~
- Tuna Sesame Crusted Carpaccio and Spiced Puy Lentils with a Roasted Red Pepper and Chilli Jam
- ~
- Duo of Duck- Chinese Duck bon bon and Smoked Duck Breast, Hoisin Plum Puree, Cucumber Spaghetti and Baby Leaves
- ~
- Wood Smoked (Hickory, Apple or Whiskey) Chicken Salad with Baby Gem Lettuce, Roasted Cherry Tomatoes, Rustic Garlic Croutons and Heritage Style ‘Caesar’ Dressing
- ~
- Ham Hock Terrine with Piccalilli, Micro Herbs and Bread Crisp
- ~
- Lime and Chilli Marinated Tiger Prawn Salad with Mango, Lightly Toasted Pine Nuts, Pomegranate and Tender Mixed Leaves and Chilli Citrus Dressing
- ~
- Salad of Prosciutto with Buffalo Mozzarella, Black Figs and a Mild Chilli Dressing (v)
- ~
- Terrine of Confit Chicken and Smoked Chicken with Roasted Shallots, Soft Herbs, Seasonal Green Leaf Salad and a Homemade Apple Relish
- ~
- Beetroot and Dill Cured Salmon Gravlax with a Salad of Baby Heritage Beetroot, Baby Truffled Goats Cheese Log and Pea Shoots
- ~
- ‘A Day at the Allotment’ Pea Puree Base Covered with Dried Mushroom ‘Soil’, with Baby Pickled Carrots, Heritage Beetroots and Pea Shoot ‘Vines’ (v)

Hot Starters

- Teriyaki marinated Salmon Fillet on a Bed of Julienne Vegetables, Drizzled with a Warm Ginger and Spring Onion Dressing
- ~
- Mirin Roasted Black Cod on a Bed of Wok fried Pak Choi and Oriental Salad
- ~
- Plum Tomato and Grilled Courgette Tart with Salad of Garlic & herb marinated Peppers and Baby Mozzarella Pearls (v)
- ~
- Goats Cheese Rondelle on a Crouton, Glazed with Honey, Balsamic and Rosemary Served on a Bed of Tender Green Leaves with a Balsamic Dressing (v)
- ~
- Warm Roasted Red Onion Tart Served with Green Leaves and a Balsamic Reduction (v)

Main Course

- Roast Guinea Fowl on a Bed of Rosti Potato and Wilted Greens with a Pancetta and Lentil Jus
- ~
- Venison Fillet, Parsnip Puree and Caramelised Red Cabbage with Juniper and Redcurrant Reduction and Parsnip Curls
- ~
- Moroccan Spiced Rump of Lamb with a Tian of Mediterranean Vegetables and Couscous with a Tatziki dressing
- ~
- Seared Fillet of Beef, Dauphinoise Potatoes, Baby Vegetables with a Smoked Carrot Puree and Madeira Jus - £3 supplement
- ~
- Sea Bass Fillet on a Bed of Wilted Kale, Oyster Mushrooms with a Brown Shrimp and Shallot Beurre Blanc
- ~
- Pot Roasted Shin of Beef Wrapped in Parma Ham, Parsley Purée Swipe, Dauphinoise Potato, Butter Glazed Green Beans and Baby Carrots
- ~
- Charred Breast of Chicken Topped with Black Olive and Herb Crust Served with a Rich Tomato Jus, Mustard Mashed Potato and Roasted Mediterranean Vegetables
- ~
- Duck Confit Drizzled with a Berry Jus, Stack of Sweet Potato and Celeriac, French Beans and a Garland of Cherry Tomatoes
- ~
- Char Grilled Breast of Chicken with a Champagne Sauce on a Bed of Wild Mushroom Risotto, French Beans and Cherry Tomatoes
- ~
- Herb Crusted Rack of Lamb, Rosemary and Port Jus with a Tower of Sweet Potato, Celeriac and Roasted Root Vegetables - £3 supplement
- ~
- Specialty Homemade Pork Sausages served with a Creamy Mashed Potato, Buttered Garden Peas, French Beans and Carrots with a Rich Onion Gravy
- ~
- Roast Sirloin of Beef with Rosti Potatoes, Rich Glazed Shallots and Roast Root Vegetables with a Red Wine Jus.
- ~
- Roast fillet of Beef with a Leek and Mustard Mash, a Rich Ratatouille, with a Wholegrain Mustard Jus - £3 supplement
- ~
- Baked Salmon Fillet Wrapped in Smoked Salmon Served on a Bed of Stir Fried Spinach, Saffron Potatoes and Garnished with a Garland of Cherry Tomatoes
- ~
- Pan Seared Fillet of Sea Bream served on a Bed of Prawn and Pea Risotto, Slow Roasted Cherry Tomato Garnish
- ~
- Pot Roasted Jacob's Beef Ladder, Creamy Horseradish Potatoes, Caraway Seeded Buttered Carrots with Red Wine, Thyme and Rosemary Jus

Vegatarian Main

- Roasted Sweet Romano Pepper Stuffed with Quinoa, Feta and Sun Blushed Tomatoes with a Roasted Garlic and Basil Oil (v)
- ~
- Wild Mushroom and Rocket Polenta Tower Scented with Truffle Oil, Caramelised Peppers and Basil Oil (v)
- ~
- Cauliflower, Okra and Potato Korma and Coconut Scented Long Grain Rice (v)
- ~
- Filo Pastry Tart Filled with Wild Mushroom and Asparagus Ragout Finished with Crispy Leeks. (v)
- ~
- Spinach and Feta Cannelloni Topped with a Spinach, Basil and White Wine Cream Sauce Garnished with Parmesan Shavings and Cherry Tomatoes (v)
- ~
- Roasted Butternut Squash with a Wild Mushroom Risotto, Garland of Roasted Cherry Tomatoes and a Rocket Side Salad Dressed with Truffle Oil. (v)
- ~
- Nutty Portobello Mushroom Wellington with Creamed Leeks, Rosemary Mashed Potatoes and a Rich Red Wine Sauce(v)
- ~
- Tower of North African Spiced Couscous with Char Grilled Mediterranean Vegetables and a Red Pepper Coulis (v)
- ~
- Seasonal Asparagus and Parmesan Risotto with Basil and Garlic Oil and Fresh Baby Pea Shoots (v)
- ~
- Caramelised Red Onion and Spinach Tartlet with Welsh Goats Cheese with a Stilton, Cranberry and Port Reduction (v)
- ~
- Wild Mushroom and Butternut Squash Cannelloni with Cornish Yarg and Dijon Cream (v)

Desserts

- Chocolate trio
- Rich Dark Chocolate Brownie, Milk Chocolate Mousse, White Chocolate Baked New York Cheesecake
- ~
- Rhubarb and Apple Crumble with a Ginger Infused Nut Crumb, with Rich Vanilla Scented Custard
- ~
- Vanilla Panna cotta with Caramelised Kumquats and an Orange Sauce
- ~
- Tian of Summer Berries in an Elderflower Champagne Jelly with a Vanilla and Mint Syrup
- ~
- Pineapple Rum Upside Down Cake served with Clotted Cream
- ~
- Summer Pimms Knickerbocker Glory with Strawberries, Cucumber and Red Berry Sorbet with Raspberry Tuile
- ~
- Classic Crème Brulee with Red Berry Compote
- ~
- Apple Tarte Tatin with a Mint Infused Caramel Sauce
- ~
- Sticky Toffee Pudding with Toffee Sauce and Vanilla Bean Ice Cream
- ~
- Strawberry Tasting Plate
- ~
- Strawberry Brulee, Strawberry Mille Feuille and Strawberry Sorbet
- ~
- Trio of Shots
- Light Chocolate Mousse, Crème Brulee with Nut Praline, Red Berries in Champagne and Elderflower Jelly
- ~
- Mini Pavlova with a Raspberry Coulis
- ~
- Classic Tart au Citron with a Berry Sorbet and Raspberry Coulis
- ~
- Classic Tiramisu, Espresso Soaked Sponge Fingers in a Rich Mascarpone Cream
- ~
- Classic Chocolate Fondant with a Choice of Ice Cream.
- ~
- Tea, Coffee and Fudge

Event Management



The Heritage Venues team are specialists in events management. With thousands of hours of experience underpinning every event. Everything is realistic and achievable.

Support starts from the day of booking. From our sales and events team to your personal event manager, we are there to assist you in formulating an original brief, to realising the vision and delivering a flawless and memorable event.

Whether it's a company training day, a prospect you're looking to wow, team building, a location for filming, a seasonal party, an award ceremony or your next big product launch - our expert team is dedicated and on hand to deliver a first class and consistently unforgettable event.



For a private tour of Lillibrooke, or an invitation to our renowned complementary afternoon teas and tours, please call us on **01628 906059**, or email us at **info@lillibrookemanor.co.uk**

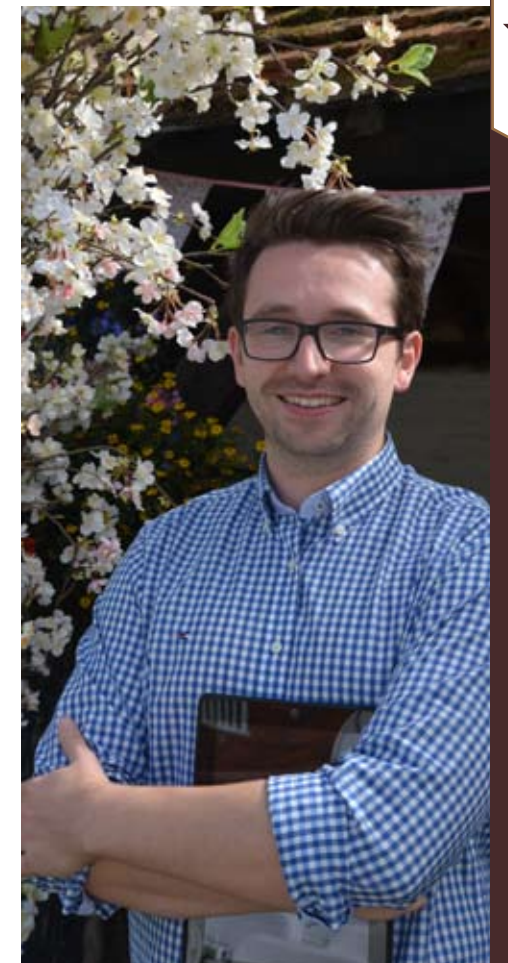


the Team

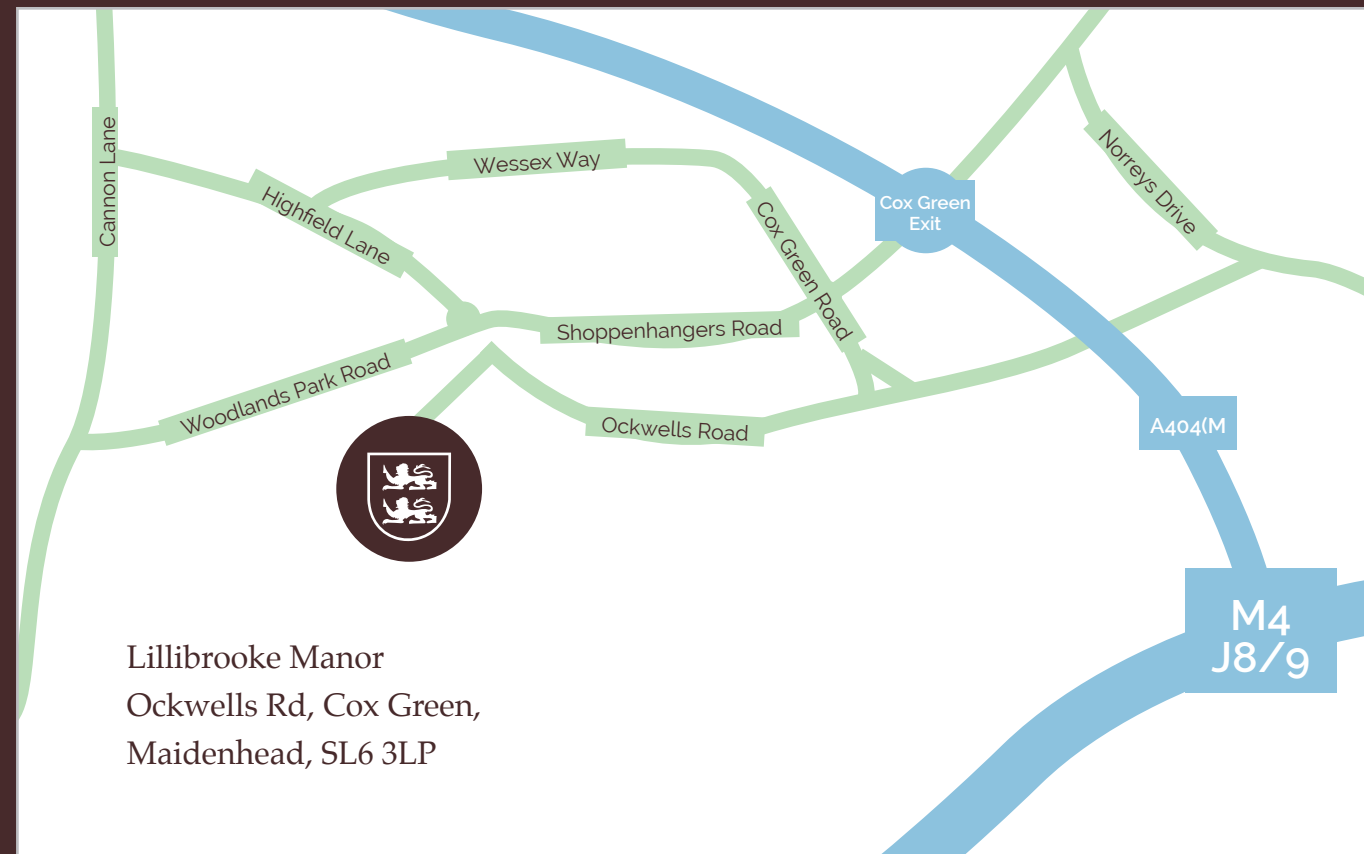


"The Lillibrooke ethos is a simple one. Your day, your way. Lillibrooke is an exclusive escape, with a team dedicated to delivering consistently high quality and memorable events. I am proud of the team, whose passion for not only Lillibrooke, but its diverse range of clients is unparalleled. This isn't just a job to us."

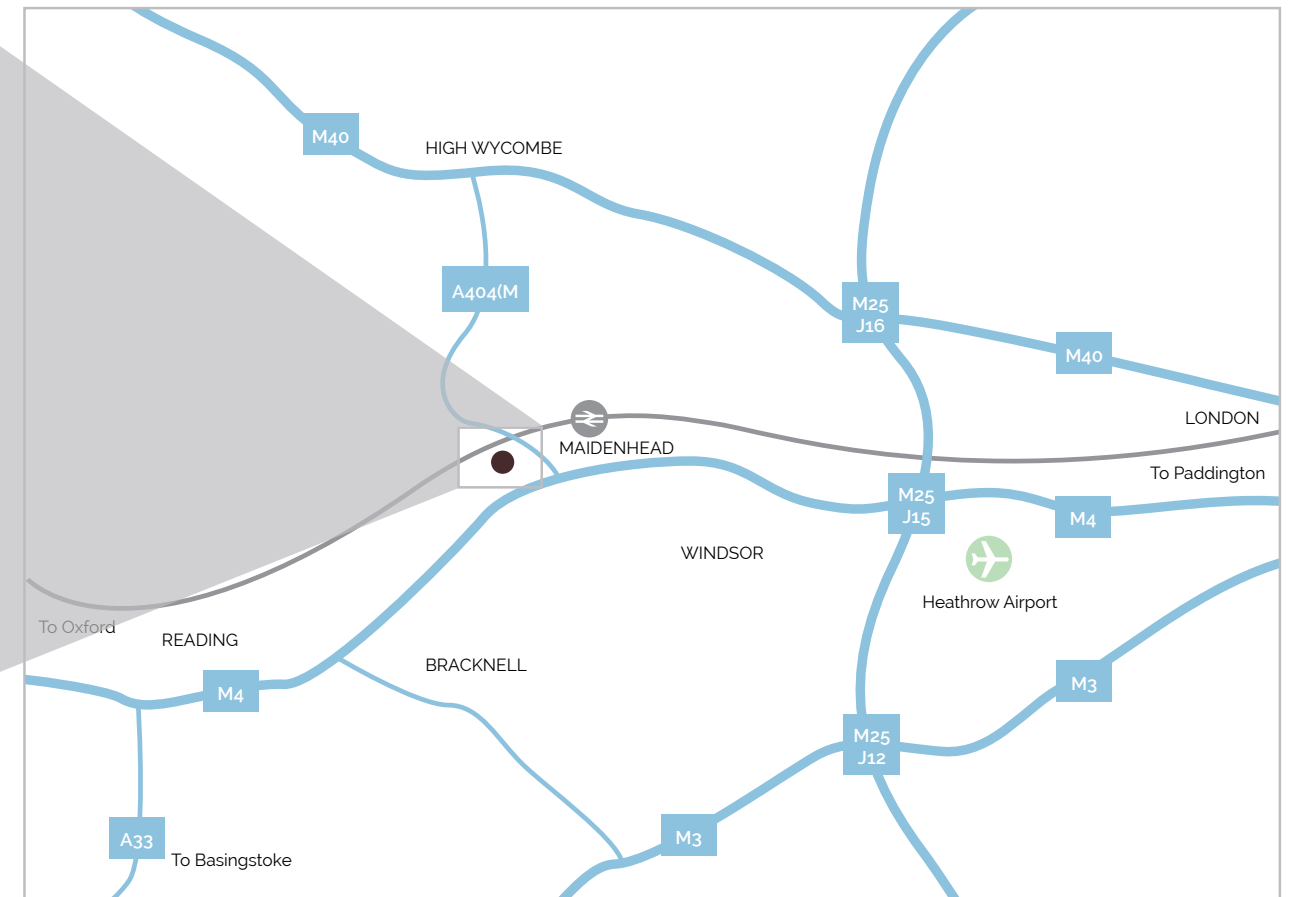
Val Pearson, Managing Director,
Lillibrooke Manor



Where?



Lillibrooke in numbers...



2 minutes from Junction 8/9 M4 (Cox Green turn-off) / M40.
40 minutes from central London.



1 mile from Maidenhead train station. 22 minutes from Paddington
by express train. Crossrail 2018/19



15 minutes from Heathrow. ½ a mile from White Waltham aerodrome

What people have said...

"The rustic and historic surroundings at Lillibrooke are a perfect fit with the Shed of the Year concept, and we're always made to feel very welcome by the friendly and professional team there."

George Clarke



"Lillibrook Manor is a real hidden gem, tucked away in the countryside and yet just minutes from both the M40/M4, so an ideal venue for guests travelling from a variety of regions. The team are friendly and efficient and the venue itself has a real charm of its own. Ideal for evening dinners, weddings and meetings which require some space for team-building or outdoor activities."

Maxine MacPherson
Founder and Director,
Exclusively Thames Valley



"Lillibrooke Manor was the perfect venue for our event and all our clients loved the venue and the food."

Events Manager
Nobull Communications





LILLIBROOKE
— MANOR —



HERITAGE
— VENUES —

Lillibrooke Manor | Ockwells Road | Cox Green | Maidenhead SL6 3LP
Telephone:- 01628 906 059 | Email: info@lillibrookemanor.co.uk