



THORNTON HALL  
HOTEL & SPA  
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PRIVATE DINING  
AND EVENTS

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# YOUR EVENT

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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 MIRROR. 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. OUR EXECUTIVE CHEF IS ONLY TOO PLEASED TO GET INVOLVED IN HELPING YOU DECIDE WHAT DISHES WILL WORK BEST FOR YOUR EVENT. WE HAVE INCLUDED THE MOST POPULAR SET MENUS AT DIFFERENT PRICE POINTS FOR YOU TO CONSIDER, WE 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.

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INCLUDED FOR ALL EVENTS ARE THE FOLLOWING:

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

# RECEPTION DRINKS

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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 | 8.5

LEMONADE | ORANGE | STRAWBERRY | CUCUMBER | MINT

SUMMER PUNCH | 8.5

MADE WITH YOUR FAVOURITE SPIRIT

PEACH BELLINI | 8.5

PEACH SCHNAPPS | SPARKLING WINE | RASPBERRY

MARTINI COCKTAIL | 8.5

GIN | DRY VERMOUTH

COSMOPOLITAN | 8.5

VODKA | PEACH SCHNAPPS | ORANGE | CRANBERRY JUICE

SPARKLING WINE | 7.85

WHITE | ROSE

JOSEPH PERRIER BRUT CHAMPAGNE | 12

HOUSE WINE | 7.5

WHITE | RED | ROSE

BOTTLED BEERS | 5.5

SERVED IN AN ICE BUCKET

## 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)

# M E N U S

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## MENU 1 | £38

MINIMUM OF 10 GUESTS

CHOOSE ONE DISH FOR EACH  
COURSE FROM THE FOLLOWING:

### STARTERS

FRENCH ONION SOUP  
GRUYÈRE CROUTON

POTTED BEEF BRISKET  
POMMERY MUSTARD | PICCALILLI |  
TOASTED SOURDOUGH

HOUSE GRAVADLAX (£2 SUPP)  
PICKLED CUCUMBER | CRÈME  
FRAÎCHE | CAVIAR | RYE LOAF

### MAINS

LOCAL BREAST CHICKEN  
PARMESAN GNOCCHI | WILD  
MUSHROOM | CHICKEN BUTTER SAUCE

SLOW COOKED OX CHEEK  
BOURGUIGNON | POMME PURÉE |  
BABY CARROTS

ROASTED COD LOIN (£2 SUPP)  
SEAFOOD | SAFFRON SCENTED RICE

### DESSERTS

STICKY TOFFEE PUDDING  
SALTED BUTTERSCOTCH SAUCE |  
CORNISH CLOTTED CREAM

TONKA BEAN CRÈME BRÛLÉE  
PISTACHIO BISCOTTI

72% CHOCOLATE DELICE (£2 SUPP)  
PASSIONFRUIT | YOGHURT SORBET

TEA, COFFEE AND MINTS WILL BE AN ADDITIONAL COST OF £2.50PP

PRE-ORDER REQUIRED 7 DAYS PRIOR TO EVENT

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

MENU 2 | £50

STARTER

CARPACCIO

RARE BREED BEEF  
FILLET | PICKLED  
SHIMEJI | SHALLOT |  
CRISPY CAPERS |  
TARRAGON

MAIN

ATLANTIC COD LOIN

SCAMPI | POTATO  
TERRINE | NEWBURG  
SAUCE | CARROT  
PURÉE

DESSERT

WARM CHOCOLATE &  
SALTED CARAMEL TART

YOGHURT SORBET |  
COCOA NIB TUILE |  
PASSIONFRUIT

MENU 3 | £55

STARTER

HOUSE GRAVADLAX

PICKLED CUCUMBER |  
CRÊME FRAÎCHE |  
CAVIAR | RYE LOAF

MAIN

FILLET OF BEEF  
(SERVED MEDIUM RARE)

MUSHROOM PURÉE |  
CHANTERELLE | OX TAIL |  
TORTELLINI | MADEIRA  
SAUCE | TRUFFLE

DESSERT

BABA AU RHUM

PINEAPPLE, MANGO  
& MINT SALSA |  
COCONUT SORBET

MENU 4 | £65

STARTER

CORNISH CRAB  
'COCKTAIL'

BROWN CRAB  
MAYONNAISE | CUCUMBER  
| AVOCADO | LEMON GEL

MAIN

CREEDY CARVER  
DUCK BREAST

LEG PITHIVER | SWEET &  
SOUR JUS | CELERIAC  
PURÉE

DESSERT

MILLE-FEUILLE

FRESH PUFF PASTRY |  
CHOCOLATE | SOUR  
CHERRY

TEA, COFFEE AND MINTS WILL BE AN ADDITIONAL COST OF £2.50PP

PRE-ORDER REQUIRED 7 DAYS PRIOR TO EVENT

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

FEAST MENU | £45

STARTER

CORNISH CRAB  
FENNEL & ORANGE SALAD

OR

TOMATO & BASIL SOUP  
MOZZARELLA RAVIOLI

MAIN COURSE

ROASTED COTSWOLD  
WHITE CHICKEN

OR

ROASTED SIRLOIN OF BEEF  
& YORKSHIRE PUDDING

ALL SERVED WITH THE  
FOLLOWING IN CAST IRON PANS  
TO THE MIDDLE OF THE TABLE  
FOR GUESTS TO SHARE:

ROSEMARY & GARLIC  
ROASTED NEW POTATOES

TENDERSTEM BROCCOLI  
WITH TOASTED HAZLENUTS  
& HAZLENUT OIL

CHANTENAY CARROTS GLAZED  
IN STAR ANISE & BUTTER

ROASTED CAULIFLOWER CHEESE

DESSERTS

TONKA BEAN  
CRÈME BRÛLÉE  
PISTACHIO BISCOTTI

OR

BABA AU RHUM  
PINEAPPLE, MANGO & MINT  
SALSA | COCONUT SORBET

CHEF'S BANQUET | £85

COURSE 1

CHEF'S CANAPÉS

COURSE 2

HAND DIVED SCALLOP  
CEVICHE | BUTTERMILK | DILL |  
LEMON GEL | CAVIAR

COURSE 3

BEEF WELLINGTON  
POMMES BOULANGÈRE | SCORCHED  
GRILOTTES | YOUNG VEGETABLES |  
BLACK TRUFFLE

COURSE 4

BAKED ALASKA  
RHUBARB & CUSTARD

COURSE 5

3 BRITISH CHEESES  
WITH PAIRINGS

COURSE 6

COFFEE & SWEETS

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.

## TAPAS | £45

TO BE SERVED ON THE TABLE FOR  
UP TO 150 GUESTS AND SERVED AS  
A BUFFET FOR OVER 150 GUESTS

### STARTER

CURED MEATS, CHEESES,  
OLIVES & BREADS

### MAIN

CHICKEN & CHORIZO PAELLA

OR

SEAFOOD PAELLA

AND

CHOOSE 3 FROM THE FOLLOWING:

PATATAS BRAVAS & AIOLI

BEEF MEATBALLS IN A MOROCCAN  
SPICED SAUCE

PIRI PIRI CHICKEN THIGHS

POTATO & ONION TORTILLA

CHORIZO & MANCHEGO CROQUETTES

SPIDER CRAB CROQUETTES

SALT & PEPPER CALAMARI

KING PRAWN PIL PIL

PADRON PEPPERS WITH OLIVE OIL  
AND SMOKED MALDON SEA SALT

WILD MUSHROOM ARANCINI WITH  
BABY MOZZARELLA

### DESSERTS

CHURROS  
CHOCOLATE SAUCE

MINI LEMON POSSET

## LARGE EVENT | £35

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

### APPETIZER

WARM SOURDOUGH

### STARTERS

#### SOUPS

LEEK & POTATO

VEGETABLE

TOMATO & BASIL

FLAKED HAM TERRINE (£2 SUPP)  
MUSTARD MAYONNAISE | PICKLES

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

### MAINS

LOCAL CHICKEN BREAST  
FONDANT POTATO | TRUFFLED  
CREAM LEEKS | GREEN BEANS

SLOW COOKED FEATHERBLADE  
OF BEEF (£2 SUPP)

CRUSHED POTATOES | CARROT  
PURÉE | RED WINE JUS

FILLET OF BEEF (£6 SUPP)  
POTATO TERRINE | CARAMELISED  
ONION | GRILOTTE ONION

### DESSERTS

CHOCOLATE TRIO  
RASPBERRY GEL | FRESH  
RASPBERRIES

APPLE CRUMBLE TART  
CRÈME ANGLAISE

BRITISH CHEESES (£3 SUPP)  
BISCUITS | GRAPES | PLUM CHUTNEY

# BUFFETS & CANAPÉS

## CANAPÉS | £30

TRAY OF 25

1-2 TRAYS, PICK 2 OPTIONS

3-4 TRAYS, PICK 3 OPTIONS

5+ TRAYS, PICK 5 OPTIONS

### COLD

#### PLOUGHMAN'S TARTLET

MATURE CHEDDAR | PICKLE | APPLE

#### SWISS CHEESE GOUGERES

#### GREEK SALAD TARTLET

FETA | BLACK OLIVE | WATERMELON

#### SMOKED SALMON BLINI & CAVIAR

SMOKED BEETROOT, GOATS CHEESE  
& PICKLED WALNUT TARTLET

### HOT

#### DUCK SPRING ROLLS

HOISIN | SESAME

#### PANKO CRUSTED HAM HOCK

MUSTARD MAYONNAISE

#### CHICKEN TIKKA SKEWER

#### CROQUE MONSIEUR

#### MINI CHICKEN KIEV

\*WE USUALLY RECOMMEND 2-3 CANAPÉS PER PERSON

## FAVOURITES BOWLS | £20

SERVED IN INDIVIDUAL BOWLS.  
CHOOSE 2 FROM THE BELOW:

#### FISH & CHIPS

MUSHY PEAS | TARTARE SAUCE

#### LAMB TAGINE

POMEGRANATE COUS COUS &  
MINT YOGHURT

#### CHILLI CON CARNE

TORTILLA CHIPS

#### MINI BEEF SLIDERS & FRIES

INDIVIDUAL CHESHIRE FARM  
ICE CREAMS

## CHARCUTERIE | £20

SERVED ON PLATTERS TO THE TABLE

SELECTION OF CURED MEATS &  
SALAMIS

MANCHEGO CHEESE

GORGONZOLA D.O.P

OLIVES

WARM FOCACCIA

HUMMUS

BALSAMIC VINEGAR & OLIVE OIL

GREEK SALAD

SELECTION OF DIPS

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.



# BUFFETS

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## PICK & MIX | £24

PICK TWO FROM THE BELOW:

CHILLI CON CARNE & STEAMED RICE

THAI GREEN CHICKEN CURRY

CHICKEN CURRY & STEAMED RICE

BEEF HOTPOT & RED CABBAGE

PICK TWO FROM THE BELOW:

SOUTHERN FRIED CHICKEN

BATTERED COD GOUJONS

MINI BEEF SLIDERS

CHEESE & TOMATO PIZZA SLICES

PICK TWO FROM THE BELOW:

CHIPS

SEASONED WEDGES

COLESLAW

GARLIC BREAD

CRUSTY BREAD

VEGETARIAN/VEGAN OPTIONS AVAILABLE UPON REQUEST

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.

# BUFFETS

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## BBQ | £32

6OZ CHUCK & BRISKET BURGERS  
BUTCHER'S SAUSAGES  
PIRI PIRI CHICKEN THIGHS  
LAMB KOFTA

### VEGETARIAN OPTIONS\*:

PLANT BASED BURGERS  
GLAMORGAN SAUSAGES  
HALLOUMI KEBABS

### SERVED WITH:

RED CABBAGE SLAW  
POTATO SALAD  
DRESSED CHOPPED SALAD  
CHOICE OF SAUCES  
SELECTION OF DESSERTS

## PREMIUM BBQ | £38

BOEREWORS SAUSAGES  
WAGYU & BRISKET BURGERS  
TANDOORI SPICED LAMB CHOPS  
LANGOUSTINE TAILS

### VEGETARIAN OPTIONS\*:

PLANT BASED BURGERS  
GLAMORGAN SAUSAGES  
HALLOUMI KEBABS

### SERVED WITH:

WALDORF SALAD  
CELERIAC REMOULADE  
TRIPLE COOKED CHIPS  
CHOICE OF SAUCES  
SELECTION OF DESSERTS  
ICE CREAM

## BAVARIAN BEER FEST | £20

SERVED WITH A BOTTLE OF  
GERMAN LAGER EACH

AUTHENTIC GERMAN BRATWURST  
SAUERKRAUT  
BRIOCHE ROLLS  
YELLOW MUSTARD  
CURRY KETCHUP  
SEASONED FRIES

## SUBMARINE ROLLS | £20

SERVED WITH SKIN ON FRENCH  
FRIES AND SAUCES.  
CHOOSE 2 FILLINGS FROM BELOW:

SLOW SMOKED PORK COLLAR |  
PICKLES | SLAW  
CRISPY COD | TARTARE SAUCE  
STEAK & CHEESE  
SMOKED BRISKET | BBQ SAUCE |  
PICKLES | SLAW  
FRIED CHICKEN | CHIPOTLE  
MAYONNAISE

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

# CHARITY BALL PACKAGE

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ROOM HIRE

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ARRIVAL GLASS OF FIZZ

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3 COURSE SET MENU

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TABLE CENTRE PIECES  
PERSONALISED MENU & TABLE PLAN  
ICE CHAIRS  
RED CARPET

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MASTER OF CEREMONIES | TOAST MASTER  
PROVIDED BY YOUR EVENT MANAGER ON THE NIGHT

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VOUCHER FOR YOUR RAFFLE OR AUCTION

**£45 PER PERSON**

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

# CELEBRATION BUFFET

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OUR CARVED BUFFET IS PERFECT FOR A MORE INFORMAL EVENT, WE SERVE STARTERS TO YOUR TABLES AND THEN INVITE GUESTS UP TO THE BUFFET TABLE TO SELECT MAIN COURSES AND DESSERTS. BASED ON MINIMUM NUMBERS OF 30.

PLUM TOMATO & BASIL SOUP

OR

LEEK & POTATO SOUP

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ROAST SIRLOIN OF BEEF WITH YORKSHIRE PUDDING

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ROAST SIRLOIN OF PORK WITH APPLE SAUCE

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ROAST BREAST OF TURKEY WITH ROASTED POTATOES & SEASONAL VEGETABLES

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SELECTION OF SALADS

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CURED MEAT PLATTER

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CURED FISH PLATTER

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CHEF'S SELECTION OF DESSERTS

**£ 35 PER PERSON**

PRE-ORDER REQUIRED 7 DAYS PRIOR TO EVENT

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

# SUNDAY LUNCH

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SOUP OF THE DAY

DUCK LIVER PARFAIT WITH CHUTNEY & WARM BRIOCHE

SALMON GRAVADLAX WITH CRÈME FRAÎCHE & PICKLED CUCUMBER

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ROAST WELSH SIRLOIN

ROAST BREAST OF CHICKEN

WELSH LAMB RUMP

ALL SERVED WITH ROAST POTATOES, ONION PURÉE, YORKSHIRE  
PUDDING, CHANTENAY CARROTS & TENDERSTEM BROCCOLI

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RUM BABA WITH COCONUT SORBET & PINEAPPLE AND MANGO SALSA

STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE & CORNISH CLOTTED CREAM

CHOCOLATE CHEESECAKE WITH YOGHURT SORBET & MORELLO CHERRY GEL

**£35 PER PERSON**

TEA, COFFEE AND MINTS WILL BE AN ADDITIONAL COST OF £2.50PP

PRE-ORDER REQUIRED 7 DAYS PRIOR TO EVENT

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

# TAILORED OCCASIONS

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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, WHITE OR IVORY COVER  
WITH ORGANZA SASH £2.75

ORGANZA HOOD WITH BROOCH £3

ORGANZA HOOD WITH RUFFLE £3.75  
(LIMITED COLOURS AVAILABLE)

ICE CHAIRS £3.50 PER CHAIR

## TABLE SWAG

TABLE SWAG TO MATCH YOUR  
COLOUR SCHEME £35

## CENTRE PIECES

CENTRE PIECES FROM £12 TO  
£50 EACH

## WHITE STARLIGHT BACKDROPS

1 PANEL £160

2 PANELS £300

FULL CRISTAL SUITE £800

FULL TORINTONE SUITE £1000

WE ALSO HAVE 2 BLACK STARLIGHT  
BACKDROPS

## SEQUIN LINEN

TABLE RUNNERS £10

CAKE TABLE CLOTH £25

PLEASE CONSULT THE WEDDING  
TEAM FOR COLOURS

POST BOX FOR CARDS £35

LARGE 'LOVE' LETTERS £150

BLOSSOM TREES £40 PER TREE

## 6 LED UPLIGHTERS

COLOUR TO BE SET TO YOUR  
THEME £50

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)

LED DANCE FLOOR FROM £350

## SELFIE MIRROR £295

INCLUDES UNLIMITED VISITS &  
PRINTS FOR UP TO 3 HOURS

## CASINO TABLES

£150 PER TABLE, FULLY MANAGED  
FOR 3 HOURS

# ACCOMMODATION & THE SPA

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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 0116

FOR FURTHER INFORMATION REGARDING ACCOMMODATION, PLEASE CALL OUR RESERVATIONS TEAM ON 0151 353 3717 OR EMAIL US AT [RESERVATIONS@THORNTONHALLHOTEL.COM](mailto:RESERVATIONS@THORNTONHALLHOTEL.COM)



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