



# Functions & Family Celebrations

CELEBRATE • DINE • ENJOY



*Made for memorable occasions.*

# A setting for every special occasion

Our reception rooms offer a range of sizes and can cater for an intimate sit-down dinner of 6 guests through to a buffet reception for up to 120.

We offer a wide range of menus and can cater for dietary requirements. Bespoke menus can also be discussed with our Events team.

Please note that outside food and drink may not be brought into functions at the hotel. Private reception room hire charges are from £350.



*Family gatherings, birthdays,  
anniversaries and private dining.*

# Function Menu 1

2 Courses £32.95 per person • 3 Courses £34.95 per person

## Starters

### **Soup of the Week**

served with a crispy bread roll

### **Scotch Egg**

served with miso hollandaise sauce

### **Salmon Mousse**

served with wholegrain honey mustard dressing, dill creme fraiche and crostini

## Mains

### **Ballotine Chicken Leg**

served with stuffed sauteed mushrooms, creamy dauphinoise potatoes, seasonal vegetables, and red wine jus

### **Pan Fried Salmon**

served with crushed new potatoes, seasonal vegetables and caper butter

### **Butternut Squash Wellington**

served with steamed new potatoes, butternut squash, spinach, seasonal vegetables, and red wine gravy

## Desserts

### **Home Baked Vanilla Cheesecake**

served with forest fruit compote

### **Homemade Sticky Toffee Pudding**

served with butterscotch sauce and vanilla ice cream

### **Fresh Fruit Salad**

watermelon, black and white grapes, orange, red and white apples



Some dishes may contain nuts; please inform us of any food allergies or intolerances or special dietary requirements. All prices are inclusive of VAT at the current rate.



# Function Menu 2

2 Courses £32.95 per person • 3 Courses £34.95 per person

## Starters

### Soup of the Week

served with a crispy bread roll

### Ham Hock Terrine

served with crostini and homemade piccalilli

### Butternut Squash Croquettes

served with salad and honey wholegrain dressing

## Mains

### Chicken Supreme

served with creamy dauphinoise potatoes, seasonal vegetables, and red wine gravy

### Roasted Plaice Fillet

served with crushed new potatoes, seasonal vegetables and caper butter

### English Vegetable Bowl

served with roasted new potatoes, butternut squash, spinach, chickpeas, harissa tomato sauce, seasonal vegetables, and red wine gravy

## Desserts

### Home Baked Vanilla Cheesecake

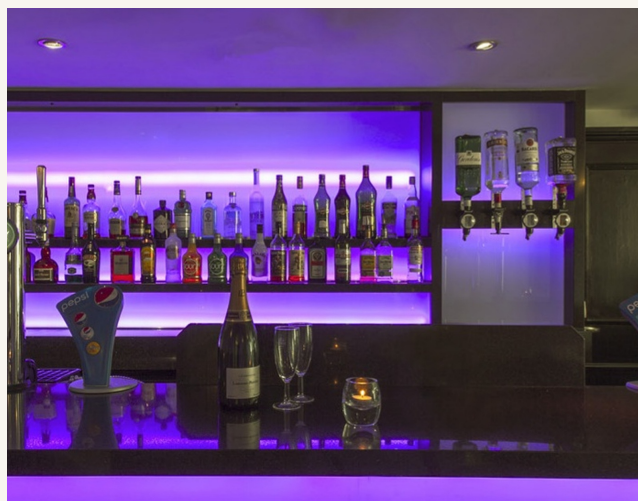
served with forest fruit compote

### Homemade Vegan Chocolate Brownie

served with vegan vanilla ice cream

### Fresh Fruit Salad

watermelon, black and white grapes, orange, red and white apples



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# Function Menu 3

2 Courses £32.95 per person • 3 Courses £34.95 per person

## Starters

### **Soup of the Week**

served with a crispy bread roll

### **Pork Croquettes**

served with Korean sticky sauce

### **Chicken Liver Parfait**

served with crostini, salad and honey wholegrain dressing

## Mains

### **Slow Braised Pork Belly**

served with creamy dauphinoise potatoes, seasonal vegetables, and red wine gravy

### **Pan Fried Salmon**

served with crushed new potatoes, seasonal vegetables and caper butter

### **Feta and Pumpkin Wellington**

served with roasted new potatoes, feta, pumpkin, spinach, chickpeas, harissa tomato sauce, seasonal vegetables, and red wine gravy

## Desserts

### **Homemade Sticky Toffee Pudding**

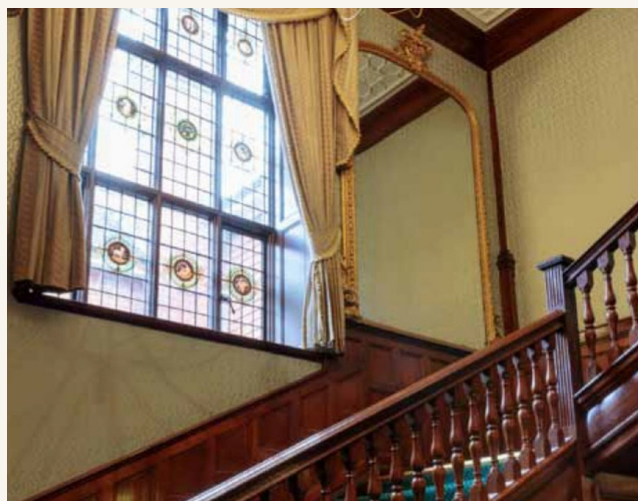
served with butterscotch sauce and vanilla ice cream

### **Homemade Vegan Chocolate Brownie**

served with vegan vanilla ice cream

### **Fresh Fruit Salad**

watermelon, black and white grapes, orange, red and white apples



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# Finger Buffet

**£25 per person • Includes tea, coffee and mints**

Choose five sandwich or wrap options.

## Small Plates

Chicken Goujons with a Sweet Chilli Sauce  
Pork Belly with Sticky Korean Sauce  
Mozzarella and Tomato Bruschetta with Pesto (V)  
Tempura Prawns with Sweet Chilli Sauce  
Indian Selection with Mint Raita (V)  
Broccoli and Stilton Quiche (V)

## Dessert

Chocolate Fudge Cake (V)  
Homemade Baked Vanilla Cheesecake (V)  
Fresh Fruit Salad (VE) available on request

## Sandwiches & Wraps

Beef and Horseradish  
Cheese and Pickle (V)  
Ham and Mustard  
Salmon and Cream Cheese  
Tuna Mayonnaise  
Egg Mayonnaise (V)  
Falafel and Hummus (V)  
Chicken Caesar  
Halloumi and Avocado (V)

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# Hot Fork Buffet

**£35 per person • Includes tea, coffee and mints**

Choose two main course options.

## Main Courses

**Chef's Special of Meat or Fish**

**Chicken Supreme**

**Cottage Pie**

**Vegetable Lasagna (V)**

**Roasted Cauliflower Curry (VE)**

**Mixed Vegetable Vegan Bowl (VE)**

## Accompaniments

**Mashed Potato (V)**

**Rice (V)**

**House Chips (V)**

**Mixed Seasonal Vegetables (V)**

**Selection of Salads (V)**

## Additional Selection

**Chicken Goujons**

**Indian Selection with Mint Raita (V)**

**Tempura Prawns with Sweet Chilli Sauce**

**Falafel and Hummus Wraps (V)**

**Tomato, Mozzarella and Pesto Bruschetta (V)**

## Desserts

**Homemade Sticky Toffee Pudding (V)**

**Homemade Vegan Brownies (VE)**

**Fresh Fruit Salad (VE) available on request**

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# Children's Menu

£14.95 one course • £17.95 two courses • £20.95 three courses

## Starters

### **Cream of Tomato Soup (V)**

served with a bread roll

### **Breaded Chicken Strips**

served with salad garnish and ketchup dipping sauce

### **Melon Fan and Strawberries**

with a fruit compote (V)

## Mains

### **Fish and Chips**

a Haddock fillet in crispy batter served with chips, peas, and beans

### **4oz Sussex Beef Burger**

served with chips, peas, and beans

### **Jacket Potato and a Salad**

topped with Cheese (V), Beans (V), Tuna Mayo, or Bacon Bits

### **Sandwich with Salad and House Chips**

Ham and Cheese, Cheese and Pickle (V), Tuna Mayo, or Egg Mayo

## Desserts

### **Ice Cream Selection**

Chocolate (V), Strawberry (V), Vegan Vanilla (VE), Salted Caramel (V)

### **Fresh Fruit Salad (VE)**



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*A delicious menu  
for our younger guests.*

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## AFTERNOON TEA

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# A classic Birch treat

**Scone Cream Tea £10.50pp • Full Afternoon Tea £22.00pp**

Pre-booking is required.

### The Birch Scone Cream Tea

Two homemade traditional fruit scones per person, served with strawberry preserve, clotted cream and butter, accompanied by your choice of tea or coffee.

### The Birch Full Afternoon Tea

Choose one round of sandwiches per person:

**Roasted Sirloin of Beef and Horseradish Sauce**

**Cheddar and Pickle (V)**

**Ham and Mustard**

**Smoked Salmon and Cream Cheese**

**Egg Mayonnaise (V)**

**Hummus, Red Onion and Rocket Leaves (V)**

One homemade traditional fruit scone per person with strawberry preserve, clotted cream and butter, a selection of cakes, and tea or coffee.

### Add some sparkle

Prosecco: £8.95 for a 200ml bottle or £35 for a 750ml bottle.



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## Designed around your occasion

From birthdays and anniversaries to family gatherings and private receptions, our Events team can help with room layout, timings, menus and drinks.

For bespoke evening buffet receptions, a minimum food charge per head applies. Dietary requirements should be discussed with the team in advance.

Private reception room hire charges are from £350. Final room choice and layout will depend on guest numbers and the style of your event.



*Your occasion.  
Your menu. Your way.*



# Functions - key terms

## **Booking & deposit**

A booking remains provisional until the agreed contract is returned and the required non-refundable room-hire deposit has been paid.

## **Payment**

A further 50% of the contractual amount is payable not less than two weeks before the event, with the remaining balance payable on the day together with additional charges.

## **Final details**

Final timings, menus, dietary requirements and bedroom requirements should be agreed with the Hotel before the event. Minimum attendance numbers stated in the booking contract apply.

## **Cancellation**

The existing function terms provide for a 50% charge between six and two weeks before the event and 100% within two weeks. Cancellations must be made in writing.

## **Food, drink & conduct**

Food and drink may not be brought into the venue without prior written consent. Guests and suppliers must comply with Hotel licensing, health and safety and conduct requirements.

## **Damage & equipment**

The Client is responsible for damage caused by the Client, guests or contractors, and external equipment must be agreed with the Hotel.

*This page is a brochure summary. The full booking contract and applicable terms take precedence.*





#### PLAN YOUR EVENT

# Let's make it memorable

For availability, room options, menus or a bespoke quotation, please contact The Birch Hotel Events team.

#### **The Birch Hotel**

Lewes Road, Haywards Heath, West Sussex, RH17 7SF

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*Celebrate • Dine • Enjoy*

