WINSTANLEY HOUSE

BALL PACKAGES

If you're looking to hold a dinner and dance or just a great night out, Winstanley House will provide the perfect setting for your guests. Our Event Coordinators can assist you in your planning process with inspiration, theming ideas, menus and decorations.

PRICING

PEAK

April to mid November

Monday - Thursday **£48.00pp**
based on a minimum of 100 guests

Friday - Saturday **£58.00pp**
based on a minimum of 120 guests

OFF PEAK

January to March

Monday - Thursday **£40.00pp**
based on a minimum of 100 guests

Friday - Saturday **£48.00pp**
based on a minimum of 120 guests

Our Ball Packages include all of the items listed below. Most of our package prices are based upon a minimum of 100 guests in attendance and may vary according to what day of the week or time of the year you choose to hold your Ball with us.

- A glass of prosecco on arrival
- Set menus from 3 courses or 5, see overleaf for more details on packages
- Services of a dedicated Events Coordinator
- Operations Manager and team during the event
- Exclusive use of one of our majestic Ballrooms
- Use of a private bar
- Ballroom setup with your bespoke requirements
- LED ceiling mood lighting
- LED uplighters and downlighters
- Private terrace
- Use of grounds
- Freshly prepared, locally sourced food
- 5ft 6in round tables with Chiavari chairs White table linen and napkins
- All crockery, glassware and cutlery Complimentary parking for up to 130 cars

BALL PACKAGE 1

Select the same starter, main course, vegetarian main course and dessert option for all your guests to have.

Please note this is a set menu not a choice menu.

STARTERS

Roasted tomato soup, basil, olive oil
and petit pain *V, VGa, GFa*
Textures of beetroot, goats cheese mousse and rocket *V, GFa, VG*
Ham hock and chicken terrine, croutons and piccalilli *GFa*
Cream of leek and potato soup with petit pain *V*
Spiced parsnip soup with petit pain *GFa, DF, VG, NF*
Smoked salmon, dill and watercress with crouton *GFa*

MAINS

Roasted Chicken Breast
fondant potato, roasted carrot and Bordelaise sauce *GFa, DFa*

Roasted Garlic and Herb Chicken Breast
thyme hassle back potatoes, carrots and onion gravy *DFa, GFa*

Grilled Pork Loin
thyme roast potatoes, fine beans and cider jus *GF*

Tandoori Chicken
roasted cauliflower, carrots and dhal sauce *GF, NF*

Jerked Boneless Chicken Thighs*
mash potatoes, steamed cabbage and jerk gravy *GF, DF, NF*
**Also available as Chicken Breast upon request*

Mediterranean Rosemary and Thyme Chicken Breast
chorizo diced potatoes, roasted peppers and onions *DF, GF, NF*

Chinese Boneless Chicken Thighs
crushed herby new potatoes, pak choi and black bean sauce *DF, NF*

Tandoori Chicken
roasted cauliflower, carrots and butter chicken gravy *GF, NF*

Lemon and Tarragon Chicken
mashed potatoes, tender steam broccoli, roasted purple carrots and tarragon jus *DF, GF, NF*

Harissa Confit Chicken
Mediterranean roasted vegetable, sweet potatoes and cream sauce *DFa, GF, NF*

Roast Dinner
roasted chicken, carrots, potatoes, steamed cabbage, sage and onion stuffing and pan gravy
DF, GFa, NF

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MAINS CONTINUED

Chimichurri Marinated Chicken
crispy potatoes, green beans and spicy tomato sauce *DF, GF, NF*

Tomato and Coriander Chicken
baby potatoes, cherry tomatoes, steamed greens and coriander cream sauce *DFa, GF, NF*

BBQ Chicken
cheesy mashed potatoes, crispy bacon bites, seasonal greens, roasted carrots and BBQ gravy *DFa, GF, NF*

Pan Fried Peppercorn Chicken
kale, sautéed mushrooms, roasted parsnips, carrots and creamy peppercorn sauce *DFa, GF, NF*

VEGETARIAN MAINS

Roasted Spiced Cauliflower
seasonal vegetables and spicy tomato sauce *VG , GF*

Roast Butternut Squash
sun dried tomato, mozzarella, herby diced potato and side salad *V, VGa, NF, GF*

Miso Glazed Aubergine
steamed rice, tender stem broccoli, red chilli and sesame herb salad

Ratatouille and Quinoa
feta and pine nut herb salad

Creamed Artichoke Tart
roasted artichokes, fondant potato and seasonal greens *DFa, GF, NF, Va*

Spinach and Mushroom Parcel
thyme roast potatoes, roasted carrots and seasonal greens *DF, GFa, NF, V*

Feta and Spinach Filo Tart
mashed potatoes, wilted spinach and cream sauce *DF, NF, Va*

Broccoli Steaks
garlic and honey portobello mushrooms and parsnips *DF, GF, NF, Va*

Baigan Bartha Stuffed Pepper
steamed rice, red chilli and sesame salad *DF, GF, NF, V*

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DESSERTS

Seasonal Set Cheesecake
berries and berry coulis

Apple Crumble Tart
vanilla cream and cinnamon

Eaton Mess
seasonal berries

Sticky Toffee Pudding and Custard
Pear Sticky toffee alternative for VGa

GF - Gluten Free
GFa - Gluten Free Available
DFa - Dairy Free Available
V - Vegetarian
VG - Vegan
VGa - Vegan Available

WHY NOT ADD CANAPES?

From £10.50 per person for a choice of 3 options.

Minimum numbers apply.
Circulated for 1 hour.

£62
PER PERSON

BALL PACKAGE 2

5 COURSE MENU
MINIMUM OF 60 GUESTS

Arrival drink of Champagne or Elderflower Spritz

STARTER Artichoke soup, mini onion roll

FISH COURSE Cured salmon with chive crème fraiche and watercress salad

Vegetarian Option Pickled beetroot tartare, burnt apple puree and sourdough crisp *GFa*

MAIN COURSE Roasted chicken breast, fondant potato, green beans, roasted carrot and Bordelaise sauce *GFa, DFa*

Vegetarian Option Vegetable filo tart with vegetables and a fondant potato *GFa*

Chickpea fritters, sweetheart cabbage and vegetables VGa, GFa, DFa

DESSERT Seasonal set cheesecake, berries and salted caramel

Coffee and Petit Fours

Please note – all menus are samples and subject to change
Any additional dietary requirements are available from our ball package 1 menu.
GF - Gluten Free ***GFa*** - Gluten Free Adaptable ***DFa*** - Dairy Free Adaptable
V - Vegetarian ***VG*** - Vegan ***VGa*** - Vegan Available