

Events at Ansty Hall

Do you have something to celebrate?

We enjoy adding fun to every event and will help to arrange the party you dream of, a great location, scrumptious meal and a well-stocked bar. All are on hand at Ansty Hall.

Our stunning dining rooms...

Henry's Library – From £425

Henry's Library can hold up to 18 guests and with access to the beautiful patio area and picturesque gardens this room provides you with an overall inspiring space for your event. Minimum number of 10 adults applies.

Gilbert Scott – From £550

The Gilbert Scott Suite offers a space capable of holding up to 30 guests. Perfect for intimate celebrations, this suite has period features overlooking the beautiful Warwickshire countryside. Minimum number of 18 adults applies.

Cedar – From £750

The Cedar Suite is a magnificent and comfortable space, perfect for medium to large events for up to 60 guests. This spacious suite boasts access to the patio and beautiful landscaped gardens giving guests an inspiring and relaxing venue during their visit. Minimum number of 30 adults applies.

The Orangery – From £1550

The Orangery is the largest of our banqueting suites accommodating up to 120 guests and is fully self-contained with air conditioning, a private patio overlooking the picturesque gardens and a private bar. Minimum number of 60 adults applies.

*Menu's are subject to change but we will inform you if this effects your event date.

A warm welcome

Welcome your guests in the best way possible.... add some canapés to your drinks reception to add an extra edge to your special occasion.

Your Drinks Reception

Seasonal Bellinis (2 Glasses) | from £24.00 per person
Jug of Fresh Fruit Juice (4 Glasses) | from £9.95 per jug
Bottled Beers (Peroni, Corona, Asahi) | from £6.25 per bottle
Bottled Wine | from £34.00 per bottle
Ridgeview Sparkling Wine (6 Glasses) | from £78.00 per bottle

Canapé Menu

Enhance your drinks reception with your choice of canapés

Lincolnshire Poacher Custard
Pickled shallot, burnt onion, onion seed cracker

Lobster Arancini
Bisque mayonnaise

Spiced Potato Tot
Black garlic mayonnaise, chives

Chicken Liver Parfait
Raspberry, brioche

Smoked Salmon Roulade
Caviar, dill, preserved lemon

Pork Belly Lollipop
Sweet chilli, sesame & soy

4 canapés – £14.00 per person
5 canapés – £16.50 per person
6 canapés – £19.00 per person

Informal dining

Our informal dining packages includes...

One of our informal dining menus
Linen, napkins & tableware
Dedicated Events Coordinator

Finger Buffet

Selection of finger sandwiches
Caramelized onion & Applewood quiche
Mini fish & chips
Spiced salmon & potato bon-bons
Mini ham & cheese croque
Mini cheeseburgers
Cured meat bruschetta's
Pizzas (Marguerita/Pepperoni)
Mini baked potatoes, goats curd & chives
Wild mushroom arancini
Sweetcorn fritters with Aioli
Potato & black garlic croquettes
Popcorn chicken with sriracha
Breaded chicken tenders
Three salads including a mixed leaf salad
Crisps and nuts
Mini fresh fruit pots
Asian savoury mix to include: (vegetable spring rolls; samosas; onion bhajis)

Dessert

A selection of afternoon tea cakes and a fresh fruit platter.

Seven items from £29.00 per person
Seven items plus dessert from £33.00 per person
Additional items are priced at £4.00 per person

Informal dining

Street Food Buffet

3x Pizza Choices & 2x Chef Choice Salads - £27 per person

3x Pizza Choices, 3x Mains & 3x Sides - £37 per person

3x Pizza Choices, 3x Mains, 3x Sides & 3x Desserts - £40 per person

Wood Fired Pizza - served with chilli honey & ranch dips:

Margherita with buffalo mozzarella

`Nduja, Manchego cheese & basil

Saag panner with artichoke, pesto & coriander

Pepperoni & smoked pork with sriracha

Caramelized onion, goat cheese & rocket

Chicken tikka masala

Mains:

Korean style fried chicken/beef brisket/BBQ pork sliders with kimchi slaw

Beer mac and cheese

Sweet potato & falafel burger with baba ghanoush & rocket

Sticky soy chilli & honey short ribs, oriental vegetable noodle salad

Fish tacos with slaw, spring onion & sriracha mayo

Wood fired spiced lamb skewers with tzatziki

Sides:

Chicken wings with sticky sweet honey & pepper/piri piri

Garlic cheese flatbreads

Loaded fries

Halloumi fries with harissa yoghurt

Mexican style corn

Classic Caesar salad

Panzanella salad

Asian summer slaw

Desserts:

Churros with cinnamon/hot chocolate

Waffles

Portuguese tarts

Crepes

Fruit kebabs

Ice cream

Mini doughnuts

Informal dining

Two Course Fork Buffet

The following buffet items will be served with a salad bar and suitable accompaniments for the main courses. We will also serve crusty bread, various sauces and dressings.

Please select one from each of the below options. Any additional main courses, variations or extras will be subject to a supplement charge, please ask for further details.

Menu price – £37.00 per person

Meat and Fish Dishes

- Beef lasagne
- Beef Bourguignon
- Sweet & sour pork
- Pork Orloff
- Lamb navarin, herb dumplings
- Katsu chicken curry
- Chicken chasseur
- Chicken & smoked ham pie
- Hake Viennoise, Normandy sauce
- Breaded fish goujons, Tartare sauce
- Seafood pie, chive mash

Vegetarian Dishes

- Three bean chilli, sour cream & guacamole
- Sweet potato, garden pea & leek gratin, pesto crumble
- Woodland mushroom & truffle pasta, rosa sauce
- Chickpea & lentil dahl, mint yoghurt
- Paris mushroom & courgette stroganoff

Potato and Rice Dishes

- Herb & garlic roasted new potatoes
- Lyonnaise potatoes
- Sweet potato fries, aioli
- Loaded fries, chipotle mayonnaise
- Stealth fries
- Aromatic rice

Informal dining

Two Course Fork Buffet Continued....

Please select two savoury items

- Vegetable spring rolls
- Vegetable samosas
- Onion bhajis
- Sweetcorn & pepper fritters
- Buffalo chicken wings
- Breaded chicken goujons
- Salmon popcorn bites

Please select two sweet items

Hot Desserts

- Danish bread & butter pudding, vanilla custard
- Apple & rhubarb crumble, cinnamon custard
- Sticky toffee pudding, butterscotch sauce

Cold Desserts

- Rocky road tiffin
- Fresh fruit salad
- Mango & coconut pannacotta

Informal dining

BBQ

Pork sausage
Beef burger
Mixed kebabs

All served with bread, mini jacket potatoes, mixed leaf salad, two chef's choice salads and sauces.

From £34.00 per person

Spicy lamb koftas
Chicken drumsticks
Pork ribs
Mac 'n' cheese

Extras at £3.50 per item per person

Afternoon Tea

Wherever you decide to enjoy your Afternoon Tea – as part of our public Afternoon Tea, in a private room or on the terrace you're sure to be in for a real English treat!

A twist on the British classic Afternoon Tea. Taking inspiration from past and present local flavour, has weaved a thread of spice into our menu. Celebrating the tapestry of local flavour we have around us.

£37 per person Monday to Friday*

£42 per person Saturday & Sunday*

****Bringing children with you? We have you covered!**

Under 10's Afternoon Teas from £20.00 per child.

*Minimum numbers of 15 adults are required for private hire.

*Afternoon Tea can be booked between 12:00pm and 4:00pm.

Savoury Course

Coronation chicken mini brioche
Hummus, piquillo pepper and pesto
Honey roast ham, pickles, Dijon mayonnaise
Oak smoked salmon, cream cheese and caviar roulade
Pork, apricot and pistachio sausage roll

Scones & Patisseries

Freshly baked rhubarb & ginger and plain scones
with Cornish clotted cream and home-made strawberry jam

Louis XV

Passion fruit and mascarpone Delice

Bitter chocolate and pistachio tart

Raspberry and lemon choux au craquelin

Oreo and coconut macaroon

Tea from The Manor

English Breakfast
Decaf English Breakfast
Earl Grey
Darjeeling
Chamomile
Moroccan Mint
Passionfruit, Guava & Mango
Rooibos & Vanilla
Turmeric Chai
Chai Spice

Signature Chais

Masala Chai Latte – loose leaf black tea, cinnamon, cardamom, ginger root, fennel seed, black pepper cloves.

Kesar Chai Latte – loose leaf black tea, rose petals, saffron

Dirty Chai Latte – loose leaf black tea, cinnamon, cardamom, ginger root, fennel seed, black pepper, cloves, espresso shot

Formal dining

All prices include VAT at the current rate unless indicated. Menu and prices are subject to change.
Please advise us of any allergies or intolerances

ANSTY HALL

Our Formal Dining Package includes...

3 Course sit down meal
Tea, coffee and petit fours
Private room hire
Linen, napkins & tableware
Dedicated events coordinator

All from £75.00 per person

Dining with over 30 ... Please choose one Starter | Main | Dessert to offer for the entire group, with an additional starter and main course choice as your vegetarian option... don't worry we will cater for any dietary needs separately.

Dining with 30 or under ... Please choose either a set menu as above or three Starters | Mains | Desserts to offer to your guests. Your 3 choices are to include a vegetarian option.

Pre order with guests' choices needs to be sent in at least 4 weeks prior to your event.

Starters

Confit Chicken & Duck Leg Terrine, pickled walnuts, apricot gel, puffed wild rice.

Organic beetroot & fennel cured salmon, lemon cream cheese, keta caviar, sourdough* £5 supplement per person*

Heritage beetroot & orange salad, whipped feta, pickled blackberries, smoked almonds - V

Wookey cave cheddar & red onion tart, red onion chutney, roquette, red pesto dressing - V

Torched mackerel escabeche, horseradish & preserved lemon, dill buttermilk

Ham Hock Croquette, celeriac remoulade, prune puree, watercress

Butternut squash & carrot soup, sage & gruyere cheese croutes - V

Mains

Blade of Beef, Salardaise potato, Roscoff onion, confit carrot, bordelaise sauce - *Upgrade to Fillet of Beef for £15 supplement per person*

Formal dining

Formal Dining Package Continued...

Mains continued...

Sautéed chicken breast, roast garlic mash, fine beans, wild mushroom & tarragon sauce

Roast loin of pork, caramelized apple puree, confit carrot & hispi cabbage, sage café au lait

Chalk stream trout, beetroot & chilli risotto, samphire, spiced bisque *£5 supplement per person*

North sea cod, Viennoise crust, savoy cabbage, golden raisin & Champagne sauce- *Upgrade to Roast Halibut for £12 supplement per person*

Roast pumpkin, spelt & leek lattice, red onion marmalade, pumpkin puree, leek butter sauce -V

Caramelised onion & mushroom ravioli, crispy kale, black olive tapenade, truffle & tarragon dressing – VE

Desserts

Ansty Sticky Toffee Pudding, toasted coconut, vanilla ice cream, butterscotch sauce

Bitter chocolate & clementine tart, Baileys cremeux, hazelnut crumble, candied citrus

Caramelised apple & blackberry crumble, clotted cream, compressed apple, vanilla custard

White chocolate & raspberry crème Brulée, preserved lemon, lavender & pink peppercorn sable

Passion fruit mousse cake, roast white chocolate, honeycomb, coconut sorbet

Vegan Dark Chocolate Torte, berry compote, mango sorbet – VE

English 3 Cheese Selection, Apple & prune chutney, Peter's yard biscuits – *£10 supplement per person*

Tea/Coffee and Petit Fours

Cheese course

Selection of British cheese grazing platter, homemade chutney, Peters yard biscuits, celery, grapes
– £150.00 per table suitable for 10 people

We'd love

you to stay

We have 62 bedrooms available for guests wishing to stay over. Bedrooms are available on a "first come, first serve" basis so ensure your guests book early to avoid disappointment!
Special rates are available for the night of your event and are inclusive of VAT, breakfast and are based on double occupancy.

Call us

02476 612222

Email us

enquiries@anstyhall.com

A few things you should know...

Exclusive use

Yes, it's true! You can hire Ansty Hall just for you and your guests!

Closed to the public you can enjoy your very own Georgian manor and stunning gardens along with 62 bedrooms for your guests to crash out at the end of what will be a truly memorable day.

Love for Ansty Hall to be your home for the day? Just ask our event experts for more information!