



Private dining

Our large private dining rooms offer a choice of style and size. The No.11 package offers the impact of a private mansion with the kerb appeal of the Palladian column Grade II listed entrance. For a select gathering, choose the al-fresco but weather-safe Orangery or, for the grand occasion, the Burdett Suite. Menus showcase the best seasonally driven and locally sourced produce. Catering to any occasion, our menus offer superb flavours alongside a thoughtfully crafted selection of wines, beverages, and alcohol-free drinks.



Dinner package

- Room hire
- Glass of prosecco on arrival
- Three courses, tea, coffee and petit fours
- Half bottle of house wine per person
- Half bottle of still/sparkling water per person
- * A choice of one dish from each course from the relevant Autumn/Winter or Spring/Summer menus is required for the whole party



120–149 £125 per person plus VAT

150–199 £120 per person plus VAT

200–240 £115 per person plus VAT

(minimum 120 people)

Package available Monday - Friday

INCLUDED IN THE PACKAGE:

Room hire from 6–10pm
Chivari chairs
Complementary white or cream linen
Printed menus
LED colour lighting

Audio Visual packages are available on request, specifications/equipment differ from room to room, please ask us for more information.

PRIVATE DINING MENU UPGRADE:

Pre-dinner canapes (four)	£18.75 per person plus VAT
After-dinner spirits: house spirits available for three hours	£22 per person plus VAT
British cheese board	£12.25 per person plus VAT
Amuse bouche	£5.00 plus VAT per person
• XO king prawns	
• Jerusalem artichoke, mint, broad beans (v)	
• Smoked salmon, sweetcorn, celery	
Palate cleanser	£5.00 plus VAT per person
• Lemon verbena	
• Vodka and aromatics	
• Sicilian lemon	
Nespresso coffee bar	£5.00 plus VAT per person

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