



HORWOOD HOUSE

HOTEL | SPA | ESTATE

PRIVATE DINING

"WE CONSIDER IT A
PRIVILEGE TO HOST YOUR
SPECIAL EVENT"

Caroline Morrone, General Manager

We love hosting unforgettable private dining events in our newly refurbished suites. Set in sumptuous surroundings with first class service and mouth-watering menus. We would be delighted to explore any ideas you have and offer a bespoke event created especially for you.



Our Burton Suite below can seat up to 12 guests for an intimate meal. Air conditioning for your comfort, warm neutral tones and comfortable seating make this a ideal space for a birthday celebration, bridal shower, baby shower or other celebration. Please let us know if you'd like to come and visit this space and see for yourself!





Private Afternoon Tea (Burton Suite)

Glass of sparkling wine on arrival
Afternoon tea menu
Private function room

£52.00 per person

Private Dinner/Lunch (Burton Suite)

Glass of Sparkling wine on arrival
3 course sit down meal
Tea/Coffee
Private function room

£75.00 per person

Add half a bottle of wine per person
for only £13.00pp

Minimum numbers apply.

The Manor Library is our spectacular show stopping newly renovated private dining room. Located at the furthest side of the Manor, this beautiful space is dual aspect with views straight down the impressive driveway and out to the gardens. Featuring a beautiful feature stone fireplace, original windows and exceptional decor, this is a memorable space to host your special occasion. This suite can seat up to 12 guests comfortably.





Private Afternoon Tea (Manor Library)

Glass of sparkling wine on arrival
Afternoon tea menu
Private function room

£65.00 per person

Private Dinner/Lunch (Manor Library)

Glass of Sparkling wine on arrival
3 course sit down meal
Tea/Coffee
Private function room

£95.00 per person

Add half a bottle of wine per person
for only £13.00 per person

Minimum numbers apply.

Al Fresco Dining

If you're looking for something truly unique and special, why not look to the great outdoors? Our Grade II listed Manor House is a magnificent backdrop for your special occasion and our creative culinary team are ready and willing to wow you with delicious dishes to surprise all the senses!



Afternoon tea amongst the woodland by the magical Well? A beautiful banquet beside the magnificent Lily Pond? We love to think outside the box, and the building.

Contact our events team to find out more events@horwoodhouse.co.uk



SAMPLE MENU

Please select a set menu to serve your guests
from the below;

Your guests will be served the same starter, main and dessert (plus
any dietary requirement alternatives)

Starters

PRESSING OF HAM HOCK

Roasted & Honey Glazed Hazelnut, Apple
Purée, Sour Apples, Tarragon Dressing

GOAT'S CHEESE & TRUFFLE MOUSSE

Pickled Beetroot & Toasted Walnuts (V)

SALT COD & GRUYERE CROQUETTE

Sorrel & Caper Mayonnaise

HEIRLOOM TOMATO

Avocado Mousse, Garden Herbs & Mozzarella (V)(GF)

EARL GREY SMOKED CHICKEN BREAST

(£3.00pp Supplement)

Sherry Soaked Apricots & Toasted Sourdough

MAPLE CURED SALMON

(£3.00pp Supplement)

Wild Rocket & Torched Cumber (GF)



Mains

ROASTED FREE RANGE CHICKEN SUPREME
Rosemary New Potatoes & Wild Mushroom Cream

BAKED HAKE
Fennel, White Crab & Dill Cassoulet (GF)

24 HOUR BRAISED PORK BELLY
Fondant Potato, Greens & Burnt Apple Sauce

SLOW COOKED BEEF BRISKET
Creamy Mash Potato, Honey & Sesame Carrots,
Red Wine & Thyme Jus

BERKS WELL ARANCINI
Broadbean & pea fricasse
(V)(GF)

SALT AGED BEEF FILLET
(£15pp Supplement)
Horseradish Potato, Seasoned Greens & Port Jus (GF)
- Served Medium

CAJUN SALMON
(£5pp Supplement)
Basil & Pine Nut Gnocchi

ROASTED LAMB RUMP
(£7pp Supplement)
Charred Broccoli, Red Cabbage, Fondant Potato,
Redcurrant Jus



Desserts

LEMON MERINGUE TART

Micro Basil & Raspberry Sorbet (GF) (V)

BLACK FOREST MOUSSE

Kirsch Cherries & White Chocolate (V)

STEM GINGER & PASSION FRUIT PANNA COTTA

Home-Made Shortbread (V) (GF)

CHOCOLATE BROWNIE

Vanilla Ice cream (V)(GF)

APPLE & PLUM TART

Mixed Berry Compote (VE) (GF)

CHEESE PLATTER

(Minimum of 10, £11.50pp supplement)

A selection of Three Local & Continental Cheeses,
Crackers, Chutney & Grapes

TEA, COFFEE & MINTS

The above is a sample menu and is subject to change

