CONFERENCE MENU

ARRIVAL	Per Person
Freshly Brewed Tea/ Coffee/ Selection of Herbal Teas	£2.75
Bacon Baps	£5.00
Danish Pastry Selection	£4.50
Fruit Platter	£3.50
Fruit Juice (Jug)	£5.50
Continental Breakfast Fruit juice, Croissant, Yoghurt, Fruit Bowl, Tea / Coffee / Assorted Herbal Tea	as £11.50
Millbrook Fry with toast and preserves, Tea / Coffee / Assorted Herbal Tea	£13.00

LUNCH SELECTIONS

Package 1 - £11.95 Per Person

Soup of the Day

Assorted Of Homemade Sandwiches

Tea & Coffee

Package 2 - £12.95 Per Person

Assorted Of Homemade Sandwiches and Wraps

Honey Chilli Cocktail Sausages

Freshly Baked Sausage Rolls

Tea & Coffee

Package 3 - £13.95 Per Person

Breaded Chicken Goujons

Honey Chilli Cocktail Sausages

Freshly Baked Sausage Rolls

Vegetable Spring Rolls

Selection of Dips

Tea & Coffee

Package 4 - £15.95 Per Person

Sticky BBQ Korean Skewers, Spicy Mayo

Mini Beef Burgers, Ballymaloe Relish, Brioche Bun

The Cuban, Roast Ham, Cheddar, Mustard, Pickles

Assortment of Homemade Pizza's

Tea & Coffee

Vegetarian/Vegan Substitutes Options

(Choice of 1)

Mini Quiche Lorraine (V)

Crispy Onion Bhajis with Curry Mayo (VE)

Crispy Goats Cheese and Beetroot Fritters (V)

Sweet Potato Falafel with Spicy Mayo (VE)

Replace Item on Package or add on for £3.00 per person/per item

Extras

Millbrook Scones with jam, cream & butter	£5.00
Homemade Shortbread	£2.50
Selection of Tray bakes	£3.60
Freshly Brewed Tea/Coffee/	£2.75
Selection of Herbal Teas	

V = Suitable For Vegetarians VE = Suitable For Vegans G = Gluten Free

G* = Available On Request





HOT FORK BUFFET MENU

HOT FORK BUFFET

MAINS

(Choice of 2, £4.50pp for 3rd choice)

Chicken Coq Au Vin (G)

Chilli Con Carne (G)

Sweet & Sour Chicken (G)

Beef Lasagne

Smoked Seafood Chowder (G)

Chicken Curry (G)

Peppered Beef & Mushroom Pie

Pork Samosa Pie

Roast Vegetable & Halloumi With Couscous (V G)

Roast Aubergine With Tandoori Sauce (V G)

SIDES - (Choice Of 2)

Chips

Garlic Potatoes

Mash Potatoes

Cauliflower Cheese

Seasonal Vegetables

Rice

Seasonal Mixed Salad

Stir Fry Vegetables Coleslaw

Pasta Salad

Naan Bread

£4.50 Per Person Per Additional Side

DESSERT

Apple & Cinnamon Crumble with custard Warm Chocolate Brownie with Ice Cream Raspberry & White Chocolate Eton Mess Banoffee Pie with Salted Caramel Cream

1 Courses £17 Per Person 2 Courses £21 Per Person

Min 25 Persons

In the event your party wishes to substitute a celebration cake in lieu of Dessert a surcharge of £2 per person will be added to your final account







GROUP EVENT MENU

STARTERS

Soup Of The Day With Wheaten Bread & Butter (G)

Chicken Caesar With Focaccia Croutons & Chives (G*)

Prawn Cocktail With Wheaten Bread, Avocado, Tomato & Red Onion Salsa (G*)

Roast Cauliflower With Risotto, Vegan Parmesan, Truffle Oil (V^*)

MAIN COURSES

Roast Turkey & Ham With Creamed Potato, Roasties, Vegetables & Meat Juice Gravy (G*)

Roast Beef With Creamed Potato, Roasties, Vegetables & Meat Juice Gravy (G^*)

Chicken Supreme With Creamed Champ, Roast Broccoli, Mushrooms & Peppercorn Cream (G)

The Burger Dry Aged Beef Pattie With Cheddar, Rueben Sauce & Skin On Fries (G^*)

Spiced Tomato Pasta with Basil Pesto & Vegan Parmesan (V, VE)

DESSERTS

Chocolate Brownie With Salted Caramel & Ice-Cream

Apple & Blackberry Crumble With Custard & Ice-Cream

Ice-Cream With Chocolate Sauce & Honeycomb (G)

Pineapple Salad Raspberry, Lime Sorbet (V G)

Tea Or Coffee

2 Courses £24 Per Person

3 Courses £28 Per Person

20 - 40 Persons

In the event your party wishes to substitute a celebration cake in lieu of Dessert a surcharge of £2 per person will be added to your final account.

Pre orders are required no later than 7 days in advance of your event.







BANQUETING MENU

STARTERS

Creamed Vegetable & Rosemary Soup with Homemade Mini Loaf & Salted Butter
Comber Potato & Spring Onion Soup with Homemade Mini Loaf & Salted Butter
Classic Caesar Salad, Crispy Bacon, Baby Gems, Croutons & Dressing
Roast Tomato & Mozzarella Tartlet with Balsamic Glaze & Watercress Salad

MAIN COURSES

Turkey and Breast with Honey Glazed Ham with Sage Onion Stuffing & Creamed Potatoes **Chicken Supreme** with Creamed Truffle Potatoes & Wild Mushrooms **Overnight Roast Beef Joint** with Roast baby Onions & Creamed Mash **Spiced Tomato Pasta** with Basil Pesto & Vegan Parmesan (V, VE)

DESSERTS

Sticky Toffee Pudding with Salted Caramel, Honey Comb & Milk Ice Cream
Honeycomb Cheesecake with Raspberry & White Chocolate Cream
Lemon Meringue Roulade with Strawberry & Basil Cream
Chef's Trip of Desserts (£1.50 supplement)

Tea Or Coffee

2 Courses £28 Per Person3 Courses £32 Per Person

45 - 250 Persons

The above menu is based on all guests having the same dish.

If choice is required a surcharge of £2.50 per course will apply.

Pre orders are required no later than 7 days in advance of your event.







DRINKS RECEPTION

BOTTLES

Sparkling Wine £23 Per Bottle
Prossecco £32 Per Bottle

BEER & COCKTAIL SELECTION (Based on 1 Per Person)

House Beer Selection £6 Per Person
French Martini Or Cosmo £6 Per Person

COCKTAILS

Pimms & Lemonade

Gin Fizz

Speciality Curated Cocktail

(Please Speak With Your Co-Ordinator For Selection & Pricing)

ROOM HIRE RATES	Up To 4 Hours	Additional Hourly Rate
Spa Room	£80	£10 Per Hour
Stag Room	£80	£10 Per Hour
Orangerie	£150	£20 Per Hour
Garden Suite	£200	£50 Per Hour
Courtyard Suite	£200	£50 Per Hour
Combined Use Of Garden & Courtyard Suite	£350	£50 Per Hour

EQUIPMENT HIRE

Projector	£25
Screen	£25
Additional Microphone	£25
Flip Chart With Paper & Pens	£15
Pencil & Paper	£5 pp

Additional Audio Visual may be pre booked with your co-ordinator - prices will be available on request.





INFORMATION

Spa Room suitable for up to 20 persons for dining or theatre style
Stag Room suitable for up to 30 persons for dining or theatre style
Orangerie suitable for up to 80 persons dining or 50 theatre style
Courtyard Suite suitable for 140 for dining or 200 theatre style
Garden Suite suitable for 140 persons dining or 200 theatre style
Courtyard and Garden Suite combined up to 300 dining or 400 theatre style

Should you wish to make a provisional booking with us we will be delighted to make this booking and hold it for up to 5 days. After this time, we require a booking fee of the room hire charge to be made to confirm your booking.

HOTEL DÉCOR & DISPLAYS

We respectfully advise that no items may be affixed to painted walls with cellotape or blue tac.

COLLECTION OF ITEMS

As the hotel has limited storage space and events are taking place most days it is important that all of your items are removed from the premises on the day of your event. The Millbrook Lodge will not accept responsibility for items lost, misplaced or damaged while in and during this time.

CANCELLATION

In the event that you have to cancel we ask that the organiser does so in writing by email to events@millbrooklodge.co.uk. Cancellations charges and lose of booking fees will be applied.

PAYMENT

Personal Cheques will not be accepted. Bank drafts, cash or credit card payments are only accepted. A credit card must be given for guarantee and all accounts should be paid in full along with all final details no later than 10 days prior to your event.

ACCOMMODATION

Please contact our Front Office Staff on special accommodations that they will make available for you at the time of booking.





INFORMATION

INFORMATION

Food and drinks that have not been purchased in the hotel are not permitted to be consumed on the premises.

FIRE SAFETY AND TOILETS

No fire drill training will take place in the hotel unless you have been informed beforehand.

A fire escape plan will be placed in your room pre arrival. Please ensure that your guests are familiar with the fire exits. Toilets are located in the main lobby area.

CANCELLATION

In the event that you have to cancel we ask that the organiser does so in writing by email to events@millbrooklodge.co.uk. Cancellations charges and lose of booking fees will be applied.

WiFi Password - No password is required.

Sign in under Millbrook Guest and this will take you straight into the internet.

We do hope that you enjoy your day with us and if we can assist you in any way during your event please contact hotel reception.



