



STOKE PLACE

BRACEGROVE



PRIVATE DINING

*Private room hire is at an additional cost
£45.00 per person*

Arrival Drink (prosecco or sparkling elderflower)

3 course meal

Half a bottle of wine per person

Dedicated event planner

Complimentary parking

Complimentary wifi

No minimum number of guests. Room hire fee will depend on the room available.



STOKE PLACE

ESTD 1881

SAMPLE MENU

Menu for up to 40 guests

FIRST COURSES

Butternut Squash Soup

Toasted seeds and parmesan

Crab Salad

Crispy softshell, citrus, brown butter, chargrilled sourdough

Crisp Belly Pork

Cider beetroot, celeriac

SECOND COURSES

Pan Fried Silver Bream

Saffron, clams, sea vegetables

Himalayan Salt Aged Beef

28-day Hereford ribeye beef, hand-cut chips, roasted vine tomatoes, peppercorn sauce

Gnocchi (V)

Truffle, shitake, ragstone goat's cheese

THE DESSERTS

Pineapple

Guava, coconut sorbet, muscovado

Hot Chocolate Tart

Raspberry sorbet, caramelised cocoa nibs

The Cheeseboard

Selection of English cheeses, Stoke Place homemade chutney, celery and grapes

SAMPLE MENU

Menu for more than 40 guests

Please select one set starter, main and dessert for all guests

Starters

Goats Curd

Parsnip, coffee, hazelnut, pickled radish

Beef Bresaola

Truffle cream, pickled wild mushrooms, bitter leaves, parmesan

Charred House Cured Mackerel

Cucumber, gin, lime, dill

Spicy Fish Soup

Chilli, coriander, lemongrass, prawn, crab, bream

Duck Liver Parfait

Plum chutney, hazelnut butter, grilled sourdough

Glazed Beetroot

Mascarpone mousse, roquette, orange, hazelnut



Mains

Roast Chicken Breast

Pomme Anne, truffled young leeks, confit egg yolk

Braised Shank of Lamb

Dauphinoise potato, caponata, wilted greens

Poached and Roasted Pork Loin

Savoy & bacon, roast apple, fondant potato, madeira jus

Pavé of Cod

Mussels, peas, pancetta, crushed new potato

Potato & Truffle Terrine

Cauliflower, capers, sage

Gnocchi

Goats cheese, courgette, parsley, roasted garlic



STOKE PLACE

—ESTD 1854—

Dessert

Hot Chocolate Tart

Raspberry sorbet

Dark Chocolate Delice

Griottines, coconut sorbet

Vanilla Custard

Poached peaches, granita

Sticky Toffee Pudding

Pear, ginger, vanilla ice cream

Mascarpone Mousse

Strawberries, strawberry sorbet

Passionfruit Cheesecake

Mango salsa, passionfruit sorbet