



Private Dining Package

Package Inclusions

Arrival Drink of Prosecco or Sparkling Elderflower
3 Course Meal
Half a Bottle of Wine Per Person
Dedicated Event Planner
Complimentary Parking
Complimentary Wifi

£45.00 per person

Private room hire is at an additional cost

01753 534790 or events@stokeplace.co.uk
www.stokeplace.co.uk



SAMPLE MENU
For up to 40 guests

FIRST COURSES

Sweet Potato, Chilli, Coconut Soup
Bread roll

Home Cured & Charred Mackerel
Potato salad, capers, dill, horseradish cream

Duck Liver Parfait
Apple & plum chutney, walnut granola, toast

SECOND COURSES

Roasted Chicken Breast
Wild mushroom risotto, parsley, charred young leeks

Roast Cod
Creamed potato, nori butter, cucumber

Gnocchi
Garlic & basil pesto, wild mushrooms

THE DESSERTS

Sticky Toffee Pudding
Muscavado sauce, vanilla ice cream

Crème Brûlée
Berries, shortbread

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

Followed by tea, coffee and petit fours



SAMPLE MENU

For 40 guests or more

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

Starters

Goats Curd (V)

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

Roast Pork Belly

Cider beetroot, celeriac, fennel pollen

Heritage Tomato (V)

Basil, goat's cheese, pickled shallots, pine nuts

Mains

Roast Chicken Breast

Pomme Anne, truffled young leeks, wilted greens

Lamb Rump

Dauphinoise potato, caponata, wilted greens

Poached and Roasted Pork Loin

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

Pavé of Cod

Mussels, peas, pancetta, creamed potato

Quinoa (VE)

Carrot, orange, onion bhaji

Gnocchi (V)

Goats cheese, courgette, parsley, roasted garlic

Dessert

Hot Chocolate Tart (V)

Raspberry sorbet

Dark Chocolate Delice (V)

Griottines, coconut sorbet

Vanilla Custard

Caramelised pear, salted caramel ice cream and almonds

Sticky Toffee Pudding (V)

Apple, ginger, vanilla ice cream

Citrus Tart (V)

Lemon and basil sorbet

Passionfruit Cheesecake (V)

Mango salsa, passionfruit sorbet

Followed by tea, coffee and petit fours