

Private Dining Package

Package Inclusions

Arrival Drink of Prosecco or Sparkling Elderflower
3 Course Meal
Half a Bottle of Wine Per Person
Tea, coffee & petit fours
Background music
Complimentary Parking
(all vehicles must be registered on arrival)
Complimentary Wifi

£60.00 per person

Private room hire is at an additional cost

Discounted Accommodation
15% off accommodation, to book call
01753 560225
or email
reservations@stokeplace.co.uk and
quote your block ID

Room capacities:
Fly Fishing room up to - 14
Lower Garden room up to - 40
Thomas Gray room up to - 46
Lakeside room up to - 50



SAMPLE MENU
For up to 40 guests

FIRST COURSES

Tomato and red pepper soup, basil
Bread roll

Smoked salmon mousse
Cucumber carpaccio, dill, radish

Crumbed chicken rillettes
Pickled shitake, tarragon mayonnaise

SECOND COURSES

Confit duck leg
Braised red cabbage, butternut, cherry jus

Sea bream fillet
New potato, tender stem, sauce vierge

Gnocchi
Pea puree, cherry tomato salsa, mascarpone

THE DESSERTS

Lemon and thyme posset
Blackberry, meringue

Chocolate tart
Honeycomb, raspberry, lemon

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

The organiser will select one starter, one main and one dessert which will be the same for all the guests, we will then ask for a list of dietaries to be catered for.

Starters

Burrata (V)

Heirloom tomato, basil, Pine kernels

Smoked salmon mousse

Cucumber carpaccio, dill, radish

Chicken rillettes

Pickled shitake, tarragon mayonnaise, toast

Spinach and nutmeg soup

Poached egg, parmesan

Citrus cured sea trout

Beetroot escabeche, beetroot

Asparagus (V)

Wild mushroom, confit egg yolk, garlic

Pork belly bites

Pineapple, soy sauce, chili

Mains

Roast chicken breast

Potato fondant, leeks, mushroom sauce

Braised beef

Creamy mash, baby vegetables, red wine jus

Confit duck leg

Braised red cabbage, butternut, port jus

Fillet of sea bream

New potato, tender stem, sauce vierge

Potato gnocchi (V)

Pea puree, edamame bean, cherry tomato salsa, mascarpone

Risotto (VE)

Butternut squash, crispy shallots, sage

Dessert

Chocolate tart

Honeycomb, raspberry sorbet

Lemon and thyme posset

Blackberry, meringue

Treacle tart

Mascarpone, vanilla

Sticky Toffee Pudding

Apple, ginger, vanilla ice cream

Warm waffle

Caramelized banana, salted caramel, vanilla ice cream

Mango cheesecake

White chocolate, passionfruit sorbet

Followed by tea, coffee and petit fours