

• CATERING TO ALL YOUR NEEDS •

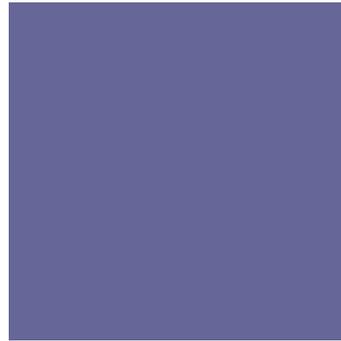
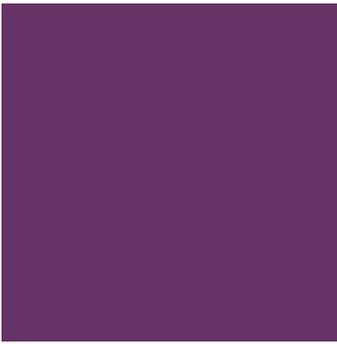
## *The Festival Suite*

WEDDINGS • CONFERENCES • EVENTS



## **Welcome to the Festival Suite**

Whether you are looking for somewhere to hold a wedding, wedding reception, conference, celebrations, private party, training event, meetings, fund raising dinners, exhibitions or luncheons our function rooms are available for a wide range of activities, everything is run with a professional and personal attitude to give you that cherished memory of your event. Whatever event you are planning, The Festival Suite is the perfect venue to impress your guests.



# Banqueting Rooms:

## Wheeler Room.

Our Main Hall is our pride and joy. A charming, flexible and large versatile room which is used for a wide range of different functions. Capable of seating 200 for dining with a dance floor or meeting room for 300 this is the ideal room for private functions and Civil Wedding Ceremonies. Light and spacious it can act as an elegant reception for large events. The room can be arranged in many different layouts to suite the occasion and our experienced events team will help you plan every tiny detail.

**Room Dimensions: (L) 24.5m, (W) 10.1m (H) 6.3m**



## Mann Room.

This elegant room is a light and comfortable space combining style with intimacy and warmth. It can accommodate 180 guests for a dinner dance and 150 for Civil Wedding Ceremonies. Used extensively for a wide range of private parties, receptions, conferences, meetings, dinner dances it's the Festival Suites most popular room. We offer a bespoke service to our customers, including individually-designed menus served by professional waiting staff. We always go that extra mile and will ensure every aspect of your event meets your requirements – simply tell us what you want, and we'll arrange it for you.

**Room Dimensions: (L) 21.0m, (W) 9.9m, (H) 3.5m**

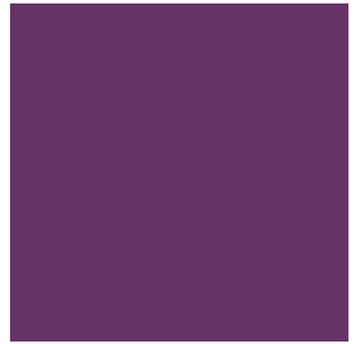


## Wisby Room.

Whatever event you are planning you want it to be perfect. The Wisby Room is licensed for Civil Wedding Ceremonies and is the perfect setting for your reception so that you can enjoy your special day all under one roof. The room is also a great venue for your Parties, Christenings, Dinner Dance, Conferences, Meetings or any other occasion. It can accommodate up to 60 guests seated on round tables with a designated area for your DJ or band including a dance floor. We take great pride in making sure that yourself and your guests have an enjoyable day with many happy memories at The Festival Suite.

**Room Dimensions: (L) 14.00m, (W) 8.9m, (H) 3.6m**





## Doyle Room

Small room suitable for Christenings, Parties, Meetings, Conferences and any other small occasions.

This room has a small ante-room which can be used as a small reception area. Located on the ground floor with its own access from the hall car park.

**Room Dimensions: (L) 13.2m, (W) 7.1m, (H) 3.4m.**



## Dering Room

Located on 1st floor this small room is ideal for small Celebration Parties, Small Dinner Dances, Conferences, Meetings and other small occasions.

**Room Dimensions: (L) 14.9m, (W) 8.8m, (H) 2.7m.**

## Shannon Room

Ideal location for Small Conferences, Meetings, Celebrations or any other small get together.

**Room Dimensions: (L) 10.4m, (W) 7.2m, (H) 2.7m.**

## Leathwood

## Room

This pleasant small room is used for a whole range of small private functions.

**Room Dimensions: (L) 9.3m, (W) 6.2m, (H) 3.5m.**

## Other Small Meeting Rooms

There are a number of smaller rooms suitable for mini meetings (8-10 people maximum)



# Banqueting Menus:



## Starters

Chefs own Chicken Liver Pate, laced with Brandy served with Melba toast.

Freshly made soup of your choice with croutons.

Platter of Smoked Seafood, a trio of Smoked Salmon, Peppered Mackerel, Smoked Trout with Horseradish Sauce & Granary Bread.

Traditional Prawn Cocktail, with Marie Rose Sauce and Brown Bridge Rolls.

Trio of Smoked Sea Food, Prawns coated in Mayonnaise in a bed of baby Gem Lettuce.

Smoked Chicken Salad with red pepper and basil pesto.

Fan of Galia Melon served with fresh coulis and garnished with an orange and strawberry twist.

Fresh Salmon Parcels wrapped in chives served with mixed leaves and lemon mayonnaise.

Deep Fried Whitebait with gherkins and lemon relish.

Antipasto: a selection of Smoked Cold Cuts with olive sundried tomato, artichoke with granary bread and mixed salad.

Butterfly Prawns with lemon & garlic mayonnaise.



## Additional Courses (priced individually)

Trio of Sorbet. £2.50

Avocado & Prawn Salad. £4.00

Fresh Haddock, rolled and served with white wine sauce. £5.50

Prawns in batter with side salad & tartare sauce. £5.20

Continental Cheeseboard with celery & grapes. £4.00



## Desserts.

Profiteroles filled with cream and served with butterscotch or chocolate sauce.

Fresh Fruit Salad laced with Cointreau and served with fresh cream.

Hot Apple Lattice Flan with custard or cream

Continental Cheeseboard Selection with celery and grapes.

Strawberries and cream (when in season)

Eton Mess

Belgian Sweet Waffles topped with ice cream and chocolate sauce.

Chocolate Fondant.

Lemon Panna Cotta Tart.

Ricotta Brulee Cheesecake.

Individual Summer Pudding with crème fresh.

# Main Courses



## Main Course.

- Supreme of Chicken with Asparagus, Mushrooms and White Wine Sauce. £25.50
- Traditional Roast Lamb, Pork, Chicken or Turkey, served with appropriate accompaniments. £25.50
- Roast Rack of Lamb with Herb Crust, served with redcurrant jelly and mint sauce. £27.50
- Roast Guinea Fowl with red wine jus. £28.75
- Roasted Haunch of Venison, Port & Juniper Berry Sauce. £28.75
- Thick Cut Roast Sirloin of Beef with Red Wine and Mushroom Gravy. £28.75
- Honey Roast Confit Duck Thigh with Orange Sauce. £28.75
- Braised Shank of Lamb, slowly cooked in wine and mixed Mediterranean herbs. £28.75
- Grilled Sea Bass served with lemon & herbs. £30.00
- Fillet of Beef Wellington with sherry sauce. £31.00



## All served with Roast or Parsley Potatoes & Two Seasonal Vegetables



Roast Potatoes	Cauliflower Mornay	Runner Beans	Asparagus
New Parsley Potatoes	Garden Peas	Swede	Braised Leeks
Batton Carrots	Mange Tout	Baby Turnips	
Fresh Broccoli	Roast Parnips	Babycorn	
Brussel Sprouts	French Beans	Courgettes	

## Vegetarian Options.

- Mediterranean Vegetables with wild seasonal rice.
- Singapore Noodles.
- Cranberry, Brie & Mushroom Wellington.
- Spinach & Brie Spring Roll.
- Pearls of Couscous and Sundried Tomatoes & Basil Pesto.
- Spring Green & Potato Pie with Fresh Herb & Mustard Pesto.





# Buffet Menus:

## **Finger Buffet A**

Selection of Sandwiches

Mini Sausage Rolls

Mini Pork Pies & Pickle

Mini Scotch Eggs

Crab Claws

Hot & Spicy Chicken Wings

Vegetable Tarts

Selection of Dips

**£12.50 per person**

## **Finger Buffet C**

Garlic King Prawns

Sticky Jerk Chicken Wings

Cumberland Sausages in Honey & Mustard

Vegetable Chinese Dim Sum

Pitted Olives stuffed with Anchovies

Mini Thai Fish Cakes

Assorted Bridge Rolls

Selection of Dips

**£17.75 per person**

## **Finger Buffet B**

Assorted Bridge Rolls

Mixed Vegetable Quiche'

King Prawns in Filo Pastry

Vegetable Chinese Dim Sum

Chicken Drummers

Cumberland Sausage in Honey & Mustard

Selection of Dips

**£14.50 per person**

## **Hot Caribbean Finger Buffet D**

Rice & Peas

Curried Mutton

Escovitch Fish

Jerk Chicken

Fried Plantain

Fried Dumplings

Tossed Salad

Potato Salad

Coleslaw

Rolls & Butter

**£22.00 per person**

**With a selection of desserts £24.00**

# Buffet Menus:



## **Hot Buffet E**

Beef Bourguignon  
Chicken in Green Thai Curry  
Vegetable Option  
Plain Rice or New Potatoes  
Mixed Salad  
French Bread  
Choice of Desserts  
Tea / Coffee

**£20.00 per person**

## **Fork Buffet G**

Selection of Cold Meats, Ham, Beef, Turkey.  
Potato Salad  
Chefs Salad  
Smoked Salmon & Mackerel Platter  
Coleslaw  
Beetroot & Onion Salad  
French Bread  
Dessert Selection  
Tea / Coffee

**£24.00 per person**

## **Fork Buffet F**

Chicken & Sweet Pepper in Tortilla Wraps  
Cocktail Sausages with Honey & Mustard  
Indian Savoury Selection  
Cheese & Mushroom Pasta Bake  
Smoked Honey Roast Ham  
Plaice Goujons  
Selection of Salad – Coleslaw, Potato Salad & Tossed Salad  
Dessert selection or Cheese & Biscuits  
Tea / Coffee

**£22.50 per person**

## **Deluxe Buffet**

Dressed Salmon or Starter of your Choice (please choose from main menu)  
Full Sirloin of Beef & Sugar Baked Ham with Clove (carved at the table)  
Smoked Fish Platter  
Chefs Salad  
Roast Pepper & Mushroom Quiche'  
Tomato & Red Onion Salad  
Hot Buttered New Potatoes with Parsley  
Assorted Dips  
Sweet of your Choice (please choose from the main menu)  
Continental Cheeseboard  
Tea / Coffee

**£31.00 per person**

## Afternoon Tea

Selection of Finger Sandwiches

Scones served with Cream, Jam & Butter

Selection of Cakes and Danish Pastries

Herbal Tea

Tea / Coffee

**£9.00 per person**

**Children under 11 years of age who are dining from the main menu will be charged half-price. Alternatively they may choose from the selection below at a charge of £6.50.**

Soup or Melon

Chicken Nuggets, Beans and Chips.

Beef burger, Beans and Chips.

Fish Fingers, Beans and Chips.

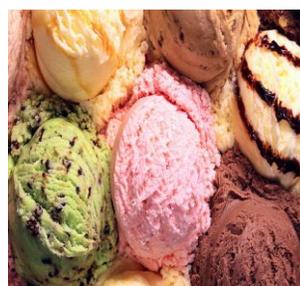
Cheese and Tomato Pizza with salad.

Spaghetti with meat balls

Ice Cream or Jelly.

# Afternoon Tea:

## Children's Menus



# WINE LIST



## WHITE

- 1. Ayrum Airén Blanco Albali, Valdepeñas, Spain, ABV 12.0%** **£11.60**  
*Peachy and very soft with notes of Lychee and pineapple.*
- 2. Piesporter Michelsberg, J Brader Germany, ABV 9.0%** **£13.40**  
*This tiny village and dramatic steep vineyards give a distinctive mineral character, fresh and lively.*
- 3. Vinuva Pinot Grigio delle Venezie, Italy, ABV 12.0%** **£13.70**  
*Delicately flavoured with notes of green apple and pear.*
- 4. Cullinan View Chenin Blanc, Western Cape, South Africa, ABV 12.5%** **£13.70**  
*Deliciously fresh and creamy with peachy fruit character. A classic South African style.*
- 5. Hardys The Riddle Colombard-Chardonnay, South-Eastern Australia, ABV 12.5%** **£13.95**  
*Easy-drinking and refreshingly lively. Zingy Colombard character and fuller, richer style Chardonnay. All fermented in stainless steel with no oak contact.*
- 6. La Campagne Sauvignon Blanc, Vin de France France, ABV 12.5%** **£14.25**  
*This dry wine shows all of the classic Characteristics of the Sauvignon Blanc grape, fresh green gooseberry aromas and floral taste.*
- 7. Berri Estates Unoaked Chardonnay, South-Eastern Australia, ABV 13.5%** **£14.50**  
*A crisp style with a fresh, yet ripe lemon character with no oak ageing.*
- 8. Veramonte Sauvignon Blanc Reserva, Casablanca Valley Chile, ABV 13.3%** **£16.40**  
*Fine example of cool-climate Chilean Sauvignon with fresh-cut grass and gooseberries and a hint of green pepper.*
- 9. Chablis, Paul Deloux, France, ABV 12.0%** **£29.50**  
*Flowery, lively, fresh and mouth-watering with a crisp fruity palate and that flinty backbone only found in true Chablis.*



## RED

10. **Ayrum Tempranillo Tinto Albali, Valdepeñas Spain, ABV 12.5%** **£11.60**  
*Cherry-red, very smooth with blackberry and plum fruit, tannins are light and finish soft.*
11. **Hardys The Riddle Shiraz-Cabernet, South-Eastern Australia. ABV 13.7%** **£13.95**  
*Spicy pepper, raspberry and cherry of the Shiraz and the blackcurrant, capsicum and mint of the Cabernet. Lightly oaked, soft and mellow.*
12. **Tekena Cabernet Sauvignon, Central Valley, Chile, ABV 13.0%** **£14.20**  
*Light-bodied and juicy, with a plum and bramble-fruit character.*
13. **Château Haut Roudier, Bordeaux, France, ABV 13.0%** **£14.25**  
*Deep cherry red with coulis-style berry fruit, youthful cherry vibrancy and a rich concentration displaying a delicious freshness.*
14. **La Campagne Merlot, Pays d'Oc France, ABV 13.0%** **£14.50**  
*A rich, juicy southern French wine using this popular variety which originated from Bordeaux.*
15. **Solandia Nero d'Avola, Terre Sicilian Italy, ABV 13.0%** **£14.60**  
*This wonderful indigenous grape produces Shiraz like flavours and spice with the extra bit of juicy fruit, liquorice and vanilla .*
16. **Callia Malbec, San Juan, Argentina ABV 13.5%** **£15.60**  
*Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla oak-spice notes.*
17. **Côtes du Rhône, Gentilhomme, Ogier France, ABV 13.0%** **£16.40**  
*This specialist house creates a distinctive fuller-bodied berry style with mellow spiciness from time in oak barrels.*
18. **Veramonte Merlot Reserva, Casablanca Valley, Chile, ABV 13.5%** **£16.40**  
*Richly full of black berry and cherry aromas with hints of mint and a creamy velvet texture.*
19. **Faustino VII Rioja Tinto, Spain, ABV 12.6%** **£17.40**  
*A 'sin crianza' Rioja with just a touch of soft oak on the palate to balance the lively fresh fruit of the Tempranillo grape.*



## ROSE'

20. **Whispering Hills White Zinfandel, California, USA, ABV 11.0%** **£13.20**  
*Lloads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.*



## Sparkling Wine & Champagne

21. **Codorníu Brut, Cava, Spain, ABV 11.5%** **£14.95**  
*Refreshing Cava with delicious yet soft and generous palate.*
22. **Da Luca Prosecco, Italy, ABV 10.5%** **£16.50**  
*Pear and peach fruit on a lively, floral aromas and a dry finish.*
23. **Louis Dornier et Fils Brut, France, ABV 12.0%** **£28.95**  
*A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.*



## Single Serve Wines

- |     |   |              |     |  |              |
|-----|---|--------------|-----|--|--------------|
| 24. | <b>Stowells Sauvignon Blanc,<br/>Central Valley, Chile, <b>ABV 12.0%</b></b><br><i>The cool Curicó Valley and sea breezes<br/>enhance these fresh gooseberry flavours.</i>  | <b>£4.05</b> | 26. | <b>Stowells White Zinfandel,<br/>California,USA, <b>ABV 10.0%</b></b><br><i>A delicious strawberry and<br/>raspberry fruit salad with a sprinkling of sugar<br/>on the finish.</i> | <b>£4.05</b> |
| 25. | <b>Stowells Merlot, Pays d'Oc<br/>France, <b>ABV 13.0%</b></b><br><i>A rich flavoured, juicy wine using<br/>the popular Merlot grape grown<br/>in southern France, with supple<br/>tannins and a very approachable style.</i> | <b>£4.05</b> | 27. | <b>Da Luca Prosecco<br/>Italy, <b>ABV 10.5%</b></b><br><i>Pear and peach fruit on a lively,<br/>yet soft and generous palate.</i>  | <b>£6.00</b> |

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