

The Lodge

a la Carte

Private Lunch Dining Menu for the Lodge 2019

These Menus are available exclusively for parties between for groups of 16-40 guests.

An Exclusivity Hire Charge of £200 applies to all bookings

The exclusivity fee is required as a booking fee upon reservation.

This menu is only available for Lunch. Main Course Price includes Guests choice of starter and trio dessert. A pre-order, along with a table plan, is required for all courses.

Roast Turkey comes with festive trimmings in late November & December

To Start...

Cream of Leek & Potato Soup, wholemeal toasties

Chicken Liver & Brandy Pate, crispy toast, seasonal balsamic salad leaves

Wild Garlic Sautéed Mushrooms, finished with double cream & baked croutons

Somerset Goats Cheese Beggars Purse, red onion marmalade & seasonal salad

Fresh Salmon & Dill Potato Cake, creamed capers & tossed leaves

Bread Roll & Butter included.

To Follow...

Roast Beef, Yorkshire pudding, horseradish crème & delicious pan juices £25.90

Baked Lamb Shank, oven baked with rosemary & rock salt and its own gravy £26.90

Roast Turkey Crown, sage & shallot seasoning, poultry gravy & cranberry sauce £24.90

Poached Haddock Mornay, a classic dish with vintage cheddar & cream £25.90

Red Onion & Goats Cheese Filo Tarte, white wine volute £24.90

All main courses are served with bowls of roast potatoes & three seasonal vegetables

Add Cauliflower Cheese... £1.95/guest

Add Creamy Mash...

£1.65/guest

Add Honey Roast Parsnips... £1.45/guest (Winter Only)

To Finish...

We ask that you choose one trio of desserts which will then be served to all guests. Guests can also pre-order a Cheese & Biscuit Platter or Ice-Cream Sundae to replace the trio

- **The Favourites-**
The Best Chocolate Brownie in the World~ Mini Eton Mess ~ Mini Crème Brule
- **The Classics-**
Hot Apple Crumble & Custard ~ Mini Sherry Trifle ~ Crepe Suzette
- **The Light Ones-**
Choccie Choux Bun ~ Banoffee Cheesecake ~ Raspberry Pavlova
- **The Cheesecakes-**
Raspberry & White Choc ~ Banoffee ~ Chocolate Orange
- **The Puddings-**
Mini Spotted Dick ~ Sticky Toffee Pudding ~ Rhubarb Crumble

Tea & Coffee...

Hot beverage service would be offered to all guests once they retire to the Lounge after lunch, standard tea & coffee charged at £2.70 per guest and will be added to your bar account

Guidance Notes for your Celebration....

Table plans & guest meal choices, along with payment for all the meals is due no later than 10 days prior to your party

This menu is only available in the Lodge, for groups of 16- 40 guests. Any main course extras are charged to all guests. Table plans will need to be provided and guests will be sat on two or more tables depending on the numbers. The exclusivity charge applies in all cases. Accommodation is available at the normal rates but is subject to availability and a minimum of three rooms being booked. We ask that lunchtime parties do not extend beyond four hours from arrival and please note that for dinner, all bars close at midnight. You will be able to access the room half an hour before your booking for decoration, however, can we ask that there are no table sprinkles, and nothing can be stuck or hung on the walls. We are happy for you to provide decorations for us to set out. The booking fee is non-refundable in the event of cancellation. All prices are current for 2019 and include VAT at 20.00%, and will be subject to any increase in VAT, while we try to maintain our prices for the full year, we do reserve the right to review these prices due to economic conditions beyond our control. Standard celebration cakes made of sponge or fruit can displayed & cut by the team, there will be an extra charge for non-standard cakes.

Accommodation Prices inclusive of a Light Continental Breakfast:

House Rooms, Family Rooms & Suites- £135.00

Standard Doubles- £115

Single Room- £98


BLAKELANDS
Country House
Six Ashes Road
Halfpenny Green
South Staffordshire
DY7 5DP
United Kingdom