



ELLENBOROUGH PARK



01242 545454
events@ellenboroughpark.com







GOODMAN PACKAGE

£65 PER PERSON

GOING BACK TO ELLENBOROUGH PARK'S EARLIEST DAYS, THOMAS GOODMAN WAS THE LOCAL FARMER WHO BEGAN WORK BUILDING WHAT WAS THEN CALLED "SOUTHAM HOUSE" IN 1485.

INCLUDES:

Three Course Dinner

Tea & Coffee

Candelabras

Name Cards

Individual Menus

For more details, visit www.ellenboroughpark.com.

*You may also call us on 01242 545454 or email
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RATCLIFFE PACKAGE

£75 PER PERSON

MRS RATCLIFFE AND HER DAUGHTER OCCUPIED
THE HOUSE FROM 1906 THROUGH TO THE SECOND
WORLD WAR, BEFORE THE HOUSE WAS SOLD IN 1947
TO BECOME THE ORIEL PRIVATE SCHOOL FOR GIRLS

INCLUDES:

Glass of Prosecco on Arrival

Three Course Dinner

Amuse Bouche

Bottled Water

Tea & Coffee

Candelabras

Name Cards

Individual Menus

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HUDDLESTON PACKAGE

£90 PER PERSON

IN THE EARLY 16TH CENTURY THE ESTATE WAS BOUGHT
BY EITHER SIR JOHN HUDDLESTON, CONSTABLE OF
SUDELEY CASTLE, OR BY HIS SON OF THE SAME NAME,
AND IS SAID TO HAVE FINISHED THE CONSTRUCTION
OF ELLENBOROUGH HOUSE

INCLUDES:

Glass of Prosecco on Arrival

Three Course Dinner

Amuse Bouche

Half Bottle of House Wine per person

Bottled Water

Tea & Coffee

Candelabras

Name Cards

Individual Menus

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SAMPLE BANQUETING MENU

STARTERS

Ham hock terrine, celeriac and beetroot remoulade, apple puree, pine nuts (N, Must, E, Sul)

Cauliflower velouté, parmesan, curry oil (D)

Smoked salmon blini, crème fraîche, radish, orange and celery dressing (G, E, D, Sul)

Grilled mackerel, caponata, balsamic glaze (F, Sul, C, N)

Brixham crab, compressed watermelon, confit tomatoes, caviar, lime dressing (Cru, D, Sul, F)

Caprese salad, tomato, Burrata mozzarella, basil (D)

Crispy hens' egg, leek, Jerusalem artichokes, Parma ham, hazelnut dressing (N, E, G, D)

Soy glazed tofu, pak choi, edamame beans, chilli and sesame (G, Soy, Ses, Ve)

MAIN COURSES

Slow roasted fillet of beef, creamed potato, honey glazed carrot, roasted shallot, Madeira sauce

(£10 supplement) (D, Sul, C)

Roast loin of cod, confit baby potatoes, samphire, caviar, lemon butter sauce (F, D, Sul)

Roasted lamb rump, cauliflower, caraway couscous, roasted artichoke, lamb sauce (D, G, C, Sul)

Confit pork belly, white bean cassoulet, Morteau sausage (Sul, C)

Braised blade of beef, celeriac mash, savoy cabbage, red wine sauce (Sul, C, D)

Steamed gilthead seabream, pak choi, edamame beans, tender stem broccoli, shellfish bisque (Cru, C, Sul, F)

Butternut squash risotto, toasted pumpkin seeds, Oxford blue cheese, parsley (D)

Roasted red peppers, cauliflower, caraway couscous, roasted artichoke and pine nuts (N, Ve)

Roasted chicken breast, fondant potato, green beans, bacon and onion Madeira sauce (D, Sul, C)

Roast dinner, Sirloin of beef, pork loin or lamb leg served with confit roasted potato, honey glazed root vegetables, Tenderstem broccoli, Yorkshire pudding, gravy and horseradish, apple or mint sauce (G, D, E, Sul, C)

DESSERTS

Mixed berry Eton mess, lemon shortbread (D, G, E)

Vanilla cheesecake, passion fruit jelly, mango sorbet (E, G, D)

Warm cherry Bakewell, vanilla ice cream (N, D, E)

70% Dark chocolate delicè, blackberries, blackcurrant sorbet (N, D, E, G)

Warm chocolate fondant, banana ice cream (E, D, G)

Iced mango parfait, tropical fruit salad (D, E)

Sticky toffee pudding, clotted cream (D, E, Sul, G)

Lemon tart, raspberry sorbet (E, G, D)

Dark chocolate pot, poached cherries, pine nut crumb (Soy, N, Ve)

Selection of British cheese, quince, biscuits (£5 supplement) (D, G, N)

For bookings with up to 40 guests, please choose three items from starters, main courses and desserts to create the menu for your event. We will then require a pre-order 1 month prior to the event date. For bookings with over 40 guests, please choose one item from starters, main courses and desserts to create the menu for your event.

N= Nuts Sul= Sulphates Soy= Soya Ses= Sesame C= Celery Cru= Crustacean E= Eggs F= Fish G= Gluten L= Lupin D= Dairy
M= Molluscs Must= Mustard P= Peanuts V= Vegetarian Ve= Vegan

SAMPLE BARBEQUE MENU

£50 PER PERSON MINIMUM OF 40 GUESTS REQUIRED

SAVOURY DISHES

Middle white pork sausages, caramelised onions (G)

Minute steaks

Cajun chicken

Beef burgers with cheddar cheese (D)

Teriyaki king prawn skewers (Cru, Soy, G)

VEGETARIAN DISHES

Spiced rice stuffed peppers

Halloumi, oregano oil (D)

Mediterranean skewers

Cajun aubergine

SIDE DISHES

Coleslaw (E, Must)

Tomato, shallot, basil pesto salad (N, D)

Curried raisin couscous (G, Sul, C)

Baby gem, slice tomato, pickled gherkins (Sul)

Selection of freshly baked breads and rolls (G)

Baby buttered potatoes, parsley (D)

Corn on the cob, chilli and garlic butter (D)

DESSERTS

Please choose two:

Apple crumble, vanilla custard (D, G, E)

Fresh fruit salad (Ve)

Dark chocolate brownie, salted caramel sauce (D, G, E)

Lemon tart, fresh raspberries (G, D, E)

Chocolate crèmeux, orange, hazelnut (D, E, N or Ve)

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SAMPLE

AFTERNOON TEA MENU

£30 PER PERSON

A SELECTION OF FINGER SANDWICHES

Cucumber and cream cheese (G, D, V)

Free range egg and cress (G, D, E)

Scottish smoked salmon, cream cheese (F, G, D)

PLUS ONE OF THE FOLLOWING:

Sausage roll, sesame seeds (1-30 guests)

OR

Honey roast ham, wholegrain mustard (30+ guests)
(G, D, Must)

SERVED WITH

Fruit and plain scones served with
strawberry jam and clotted cream (G, D, Sul)

A selection of seasonal mini cakes and desserts
(Four per person)

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SAMPLE
FINGER BUFFET
MENU

£25 PER PERSON

PLEASE CHOOSE 8 OF THE BELOW OPTIONS:

- Sesame sausage rolls (G, D, E, Ses)
Seasonal vegetable quiche (G, D, E)
Smoked salmon blini, crème fraîche, keta caviar (F, G, E, D)
Crispy tofu, sweet chilli, lemon, honey (G, E, Soy or Ve)
Hassel back potatoes, cream cheese, aruga caviar (F, D)
Chickpea falafels, mint yoghurt (D)
Chicken satay skewers (P)
Chicken and chorizo empanadas (G, E, D)
Lamb kofta, tzatziki (D)
Beef burger sliders (Sul, G, D)
Cajun chicken sliders, coleslaw (E, D, G)
Tomato, mozzarella, basil pesto sliders (G, D, N)
Tomato and goats cheese bruschetta, balsamic (G, Sul)
Parma ham wrapped halloumi (D)
Pressed club sandwich (G, D, Sul, E, Must)
Pressed Italian cured meats and pepper focaccia (G)
Chicken Caesar wraps (G, D, E, Must, Sul, F)
Hummus and salad wraps (G, Ses)
King prawn and chorizo skewers (Cru)
Teriyaki salmon skewers (F, Soy, G)
Smoked haddock croquettes (F, D, G, E)

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SAMPLE
CANAPÉ
MENU

£2 PER ITEM

Crispy pork with piccalilli (Must, G, E, Sul)

Tomato and red pepper gazpacho (G)

Parmesan and fennel straw (G, D, E)

Smoked mackerel, cucumber and dill (F, D, G)

Marinated prunes and Parma ham (Sul)

Confit duck and orange tartlet (G, D, E)

Saffron and tarragon arancini (D, E, G)

Brixham crab, pink grapefruit, caviar (Cru, D, F, G, E)

Smoked salmon blini, crème fraîche, keta (F, G, E, D)

Crispy falafel, apricot chutney (Sul, Ve)

Blue cheese gougère (E, G, D)

Pressed club sandwich (G, D, Sul, E)

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SAMPLE
CHILLED SOUP
MENU

£4.50 PER PERSON

Classic gazpacho (G)
Pea (D, C)

SAMPLE
HOT SOUP
MENU

£3.50 PER PERSON

Parsnip velouté, curry oil (C, D)
Roasted tomato and red pepper (Sul)
Leek and potato (C, D)
Cauliflower (C, D)
Butternut squash (C, D)
Shellfish bisque (£2 supplement) (Cru, C, D)

SAMPLE
AMUSE BOUCHE
MENU

£4.50 PER PERSON

Smoked Mackerel rillete, cucumber and apple (F, D, G)
Crispy pork belly, apple compote (G, E)
Tomato Provencal, goats cheese (G)
Tomato Provencal, tofu (Ve, G, Soy)

SAMPLE
SORBET
MENU

£5 PER PERSON
FOR TWO SCOOPS

Lemon
Raspberry
Strawberry
Blackcurrant
Mango
Champagne (Sulphates)
Orange

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SAMPLE EVENTS WINE LIST

CHAMPAGNE & SPARKLING

SPARKLING WHITE RED ROSÉ NV PONTEBELLO, (DOC) VENETO, ITALY / 40

NV, TAITTINGER BRUT, CHAMPAGNE, FRANCE / 75

NV, VEUVE CLICQUOT "YELLOW LABEL" BRUT, CHAMPAGNE, FRANCE / 100

2019/20 NV, TAITTINGER "PRESTIGE" CHAMPAGNE, FRANCE / 85

WHITE

SAUVIGNON BLANC, VINAMAR, CENTRAL VALLEY, CHILE / 28

2019/20 PINOT GRIGIO, MARCHESI ERVANI, VENEZIE, ITALY / 30

2019/20 SAUVIGNON BLANC, PULPO, MARLBOROUGH, NEW ZEALAND / 30

2019/20 CHENIN BLANC, KLEINE ZALZE, COASTAL REGION, SOUTH AFRICA / 30

2019/20 CHARDONNAY, LEYDA, LEYDA VALLEY, CHILE / 36

2019/20 SANCERRE, JOSEPH MELLOTT, LOIRE VALLEY, FRANCE / 57

RED

2019/20 MERLOT, VINAMAR, CENTRAL VALLEY, CHILE / 28

2019/20 PINOT NOIR, RARE VINEYARDS, LANGUEDOC-ROUSSILLON, FRANCE / 30

2019 MALBEC, LA MASCOTA, MENDOZA, ARGENTINA / 40

2019/20 CABERNET FRANC, ESTACION, MENDOZA, ARGENTINA / 40

2015 RIOJA RESERVA, RAMON BILBAO, RIOJA, SPAIN / 48

ROSÉ

2018/19 COMTE DE PROVENCE, LA VIDAUBANAISE, PROVENCE, FRANCE / 36

2019/20 SANCERRE, LES GRANDMONTAINS, LOIRE VALLEY FRANCE / 50