

Function Packages 2026



Room Types

Tudor Room

- Maximum of 50 Guests
-
-

Garden Room

- Maximum of 40 Guests
-
-

First Floor

- Maximum of 120 Guests
-

The Barn (Venue Hire Applies)

- Maximum of 220 Guests
-

We are a minimum of 15 guests.

Function Packages 2026



Afternoon Tea

Freshly Brewed Tea and Ground Coffee

Selection of Freshly Cut Finger Sandwiches

Homemade Scones served with Welsh Clotted Cream and Fruit Preserves

Traditional Welsh Bara Brith

A Selection of Dainty Cakes

Delicate Homemade Sausage Rolls

Selection of Freshly Baked Quiche Tartlets

- £22 per person

Chefs Carved Pork Buffet

Tender Roast Loin of Pork Carved by our Chef

Sage and Onion Stuffing

Apple Sauce

White Bread Rolls

Vegetarian Option

Option to change to Welsh Carved Beef @ £3
per person extra

Optional Extras:

Potato Wedges and Dips @ £1.95 per person

- £20.50 per person

Function Packages 2026



Hot and Cold Buffet of Selection of Three Hot Choices
(to include one vegetarian option)

Thai Green Chicken Curry
Chefs Homemade Chicken Tikka Curry
Sweet and Sour Pork
Chilli Con Carne
Chicken and Ham Pie
Lasagne
Beef Hotpot
Mediterranean Vegetable Pastabake
Creamy Mushroom Stroganoff

All served with their accompaniments and selection of freshly prepared salads

- £22 per person

Dessert of Selection of Two Choices

Vanilla Cheesecake
Eton Mess
Chocolate Salted Caramel Tart
Lemon Tart
Chocolate Fudge Cake

- £5.50 per person

Function Packages 2026



Finger Buffet (Selection of Six Choices from the below)

Selection of Closed or Open Sandwiches

Spicy Chicken Wings

Homemade Sausage Rolls

Onion Bhajis

Samosas

Garlic Ciabatta Bread

Onion Rings

Mini Spring Rolls

Small Homemade Quiche Tartlets

Selection of Homemade Vol au Vonts

Spare Ribs with a BBQ Sauce

Homemade Chicken Goujons served with Dips

Fish Goujons with Tartare Sauce

Homemade Pizza

- £24 per person