



# DIGLIS HOUSE HOTEL

*The Country House Hotel in the City.*

Every event is special for us, whether you are entertaining friends, celebrating a special occasion or enjoying a family reunion, our private dining rooms can be booked for lunch and dinner.

Bring your event to life at the Diglis House Hotel.  
Our dedicated team will help you with all of the arrangements from your initial enquiry through to the event.

[www.diglishousehotel.co.uk](http://www.diglishousehotel.co.uk)  
[events@diglishousehotel.co.uk](mailto:events@diglishousehotel.co.uk)



## ABOUT US

Welcome to Diglis House Hotel, nestled along the picturesque banks of the River Severn, Diglis House Hotel combines charm and modern amenities, making it the perfect setting for your next function.



## OUR ROOMS

### William Leader Lounge

The newly refurbished William Leader Lounge offers a warm, cosy and intimate space for you and your guests. Set amid the garden views of our hotel and with easy access to the bar, it's perfect for any occasion.

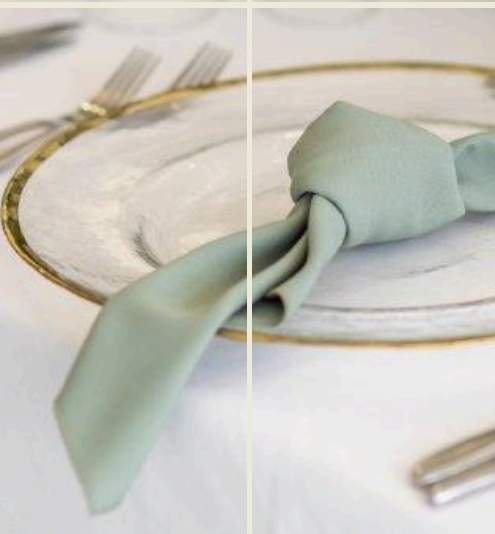
**Up to 30 guests.**

### The Seymour Suite

The suite offers natural light and an airy feel with a neutral colour scheme for you to personalise. Enjoy a drink from your own private bar and take in the beautiful views from your exclusive riverside garden.

**Up to 100 guests.**





# OUR MENU

Make your event unforgettable with our exceptional catering services. At Diglis House Hotel, we offer a range of culinary delights to suit any occasion.

Our dishes are prepared using seasonal and locally sourced ingredients, ensuring quality and flavour in every bite.

From elegant canapés and buffet spreads to formal sit-down dinners, we cater to all tastes and preferences.

Our experienced staff ensures that your dining experience runs smoothly, providing attentive service throughout your event.

*Our menus are available for parties of 10 guests and above.*

*Our set menus can be for children aged 11 and under at half price.*

## Menu One

Roast Squash, Carrot & Ginger Soup (GFO, VE)

Rocket, Roast Tomato, Parmesan Salad (GF, V)

Trealy Farm “Prosciutto” Celeriac & Apple Salad (GF)

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Roast Chicken Breast, Fondant Potato, Fine Beans, Madeira Sauce (GF)

Miso Roast Aubergine, Cashew Cream, Crisp Courgettes (VE, GF, N)

Cornish Seabass, Lemon & Fennel Potato, Fine Beans (GF)

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Passionfruit & Orange Pavlova (GF)

Almond & Coffee Panna Cotta, Almond Crisp (VE, GF)

Dark Chocolate & Frangelico Tart, Crème Fraiche & Candied Zest

3 Great British Cheeses, Biscuits & Pickles (£5.00 Supplement)

**£35.00 per person.**





# OUR MENUS

## Menu Two

Roast Tomato, Fennel & Red Onion Soup, Rocket Pesto (GF, N, VE)  
Smoked Salmon, Lemon, Watercress, Horseradish Cream (GF)  
Home Cured Beef, Mustard Dressing, Red Onion & Endive Salad (GF)

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Roast Salmon, Hummus & Harissa (GF, N)  
Rump Of Lamb, Basil Mash, Ratatouille (GF)  
Braised Roscoff Onions, Porcini Broth, Leeks (VE, GF)

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Chocolate Mousse Cake, Oranges (GF)  
Classic Crème Caramel, Almond Tuile (N)  
Caramelised Pineapple, Black Pepper & Basil (GF, VE)  
3 Great British Cheeses Biscuits & Pickles (£3.00 Supplement)

**£45.00 per person**







# OUR MENUS

## Menu Three

Celeriac, Apple, & Walnut Soup (GF, VE, N)

Dressed Crab, Cucumber & Seaweed, Sesame & Soy Dressing (GF, N)

Heritage Tomato, Goats Curd & Baby Herbs

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Harissa Spiced Cauliflower, Spiced Nuts, Crispy Onions, Garlic & Chilli  
(GF, N, VE)

Roast Rib Of Beef, Glazed Onions, Horseradish Cream (GF)

Roast Hake, Bean & Chorizo Cassoulet, Kale (GF)

\*\*\*

Baked Custard Tart, Nutmeg Ice Cream

Caramelised Apple Tatin, Vegan Ice Cream (VE, GF)

Dark Chocolate Brownie, Chocolate Ganache, Coffee Flavours (GF)

3 Great British Cheeses, Biscuits & Pickles

**£55.00 per person.**





# CHILDREN'S MENU

## Small Plates

- Cheese on Toast (GFA) - 4
- Tomato Soup, Garlic Bread (VEA) - 6
- Hummus, Yogurt, Pitta (GF, VEA) - 5.50

## Mains

- Roast Tomato & Sweet Pepper Pasta, Garlic Bread (VE) - 9
- Sausage, Mash, Gravy & Peas - 9.50
- Kids Wings, Fries, Salad (GF) - 10
- Jumbo Fish Finger, Chips, Peas - 11

## Desserts

- 2 Scoops of Ice Cream (GFA, VEA) - 5.50
- Pancakes, Chocolate Sauce & Ice Cream (GF) - 5.50
- Diglis Berry Mess (GF) - 6.50
- Banana Split (GF) - 6.50

*Available for children aged 11 and under.*



# CANAPÈS

Each item will consist of two pieces per portion  
Gluten Free unless stated otherwise.

Smoked Salmon, Picked Cucumber | £5.50

Tuna, Wasabi Sushi | £6.00

Goat's Cheese, Roasted Red Pepper (V) | £3.50

Crab Newberg | £6.00

Parma Ham, Mascarpone, Fig | £4.50

Tomato, Pesto Tart (V, N) | £2.50

Mini Lamb Köfte Kebabs | £4.00

Tiger Prawn Tandoori, Yoghurt Sauce | £6.00

Hummus with Olive Bread (VE, N) | £2.50

Smoked Haddock, Rice Fritters | £4.50

Stilton, Spiced Pears (V) | £3.50

Thai Fish Cakes with Chilli Dip | £3.00

Fried Smoked Chicken, Chilli Dip (Not GF) | £4.00

Fish 'Fingers', Tartar Sauce | £4.00

## Dessert Canapés

Lemon Meringue Pie | £3.50

Chocolate Brownie | £3.50

Mini Doughnut, Chocolate Dipping Sauce (Not GF) | £4.50

Chocolate Tart | £4.50

Mini Pavlova | £3.00

Rice Pudding Beignet (Not GF) | £3.50



# BUFFET MENU

Your choice of 4 sandwiches or wraps, 3 savoury and 2 sweet items  
£28.50 per person - extra items £4.00 per person

## A Selection of Wraps and Sandwiches

*All Available on Gluten Free Wraps or Bread upon request*

Chicken Caesar Wrap

Hummous and Sweet Pepper Wrap or Sandwich (VE)

Egg Mayonnaise and Watercress Wrap or Sandwich (V)

Wiltshire Ham and Mustard, Tomato Sandwich

Barbers Cheddar and Onion Jam Wrap or Sandwich (V)

Tuna, Red Onion and Pickle Wrap or Sandwich

Rare Roast Beef, Horseradish Cream and Rocket Sandwich

## Savoury Bites

Mushroom and Goats Cheese Bruschetta (V)

Fish Goujons with Tartar Sauce (GFA)

Mini Thai Fish Cakes with Sweet Chilli Dip (GF)

Karrage Chicken and Korean BBQ Sauce (GF)

Tempura Prawns

Mini Mozzarella, Tomato, and Pesto Kebabs (GF, V)

Selection of Mini Quiche (V)

Diglis Sausage and Apple Slice

Black Olive Tapenade Whirls

Prawn and Chorizo Skewers (GF)

Spicy Tempura Vegetables with Tamari Dip (GF, VE)

## Sweet Plates

Dark Chocolate Profiteroles with Chantilly Cream

Individual Raspberry Pavlova (GF)

Strawberry, Vanilla Cheesecake Mousse (GF)

Selection of Freshly Baked Cakes of the Day (GFA)

Almond Panna Cotta with Blackcurrant Compote (GF, VE)

Dark Chocolate, Orange Tart

Seasonal Fruit Kebabs (VE, GF)

Filter Coffee, Tea and Tisanes | £2.75 Per Person, Per Serving

### Light Bite Buffet

Sandwiches, Vegetable  
Crisps or Chips, Tea and  
Coffee

£15.00 per person







# FORK BUFFET MENU

Your choice of 2 main dishes and 3 side dishes | £29.00 per person

## Mains

- Beef Braised in Red Wine, Baby Onions and Mushrooms (GF)
  - Murgh Makhani (GF) - Home Style Medium Spiced Chicken Curry
  - Diglis Fancy Fish Pie (GF)
  - Leek, Potato and Broccoli Gratin (GFA, VEA)
  - Diglis Cottage Pie (GF)
  - Chefs' Chilli Con Carne (GF) - Medium Spiced
  - Pork, Apple and Sage Horpot (GF)
  - Chefs 3 Bean Chilli (VE, GF)
  - Aloo Gobi (GF)
  - Cauliflower & Potato Curry - Hot Spiced
  - Melanzana Parmigiana (V, GF)
  - Layered Aubergine, Tomato, Basil, Grana Padano, Mozzarella
- Extra Main Dish £9.00 per person*

## Sides

- Braised Rice | Buttered New Potatoes | Triple Cooked Chips | Mixed Leaf Salad | Seasonal Vegetables | Classic Coleslaw | Asian Slaw | Tomato, Shallot Salad
- Extra Side Dish £3.00 per person.*

## Desserts

- £7.00 Per Person | Choose 2 of the following:*
- White Chocolate Blondie, White Chocolate Cremeaux (GF)
  - Chefs' Giant Pavlova, Seasonal Fruit (GF)
  - Pressed Apple Tarte Tatin, Vegan Ice Cream (VE)
  - Tiramisu
  - Seasonal or Exotic Fruit Platter (GF, VE)
  - Paris-Brest (Caramel Choux Bun)
  - Caramel Baked Apple
  - Almond Panna Cotta, Berry Compote (VE, GF)
- 3 Great British Cheeses, Biscuits, Chutney, Pickled Grapes, Whisky Cake (GF) | £5.00 Per Person Supplement

Filter Coffee, Tea and Tisanes | £2.75 Per Person, Per Serving





# BBQ MENU

£27.00 per person

## Mains

Diglis Classic Burger  
Single 6oz, Cheese & Bacon, Salad, Our Burger Sauce

Classic Jumbo Hot Dog  
Massive Sausage, Melted Onions, Pickles & Cheese

Chicken Focaccia  
Marinated Chicken Thigh, Rocket, Roast Tomato in our  
Focaccia

Spiced Halloumi Wrap, Pomegranate Salad (GFA)

## Served Alongside..

Coleslaw (GF)  
Tomato, Cucumber, Red Onion and Feta, Dressed with Olive  
Oil (GF)  
Pesto Pasta Salad with Roasted Mediterranean Vegetables (N)

**Minimum Guests: 20 | Maximum Guests: 40\***

*This menu can be served as a buffet style inside for up to 100 guests.  
\*Weather Permitting - this menu will be cooked to order, Alfresco Style.*





# AFTERNOON TEA

A Selection of Chefs' Fresh Cut Finger Sandwiches, which may include:

Smoked Salmon and Cream Cheese (GFA)

Egg Mayonnaise and Watercress (V, GFA)

Beef and Horseradish (GFA)

Cheese and Chutney (V, GFA)

Ham, Mustard and Tomato (GFA)

Cucumber (VE, GFA)

Tuna Mayonnaise with Pickles (GFA)

Chicken Caesar Wrap (GFA)

*All Available as Wraps*

## Savoury

Sausage Slice (GFA) or Provençal Vegetable Slice (V, GFA)

**Chefs' Choice of Three Homemade Cakes, which may include:**

Lemon, Orange or Blueberry Cake (GF)

Chocolate Cake

Fruit Cake

Carrot Cake

Coffee and Walnut Cake

Chocolate Guinness Cake

Swedish Apple Cake

**One Mini Desserts, which may include:**

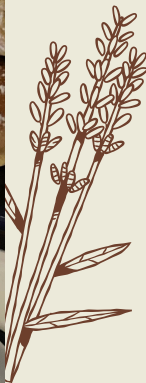
Mini Pavlova, Fruit Tartlet or Panna Cotta (VE)

## Scones

Two Diglis Mini Fruit Scones, Clotted Cream and Strawberry Jam (GFA, VEA)

Served with your Choice of Tea or Coffee

£28.00 per person.



# DRINKS PACKAGES

Please Note: All our drinks packages are priced per person.

## Olive Package | £13.50

One Arrival Drink  
Two Bottles of Still and/or Sparkling  
Water on table  
One Medium Glass of Wine with the  
meal

## Severn Package | £18.00

One Arrival Drink  
Two Bottles of Still and/or Sparkling  
Water on table  
One Medium Glass of Wine with the  
meal  
One Toast Drink

## Cooper Package | £23.50

One Arrival Drink  
Two Bottles of Still and/or Sparkling  
Water on table  
1/2 Bottle of Wine with the meal  
One Toast Drink



Choose from:  
**Reception / Arrival Drink**

Choose one or two from:  
Prosecco  
Prosecco Rosé  
Bucks Fizz  
Bottled Lager  
Bottled Old Mout Cider (£1.50  
Supplement)  
Pimm's  
Soft Drink Alternative

## Dinner Wines

Red - Merlot or Shiraz  
White - Pinot Grigio or Chardonnay  
Rosé - Pinot Grigio Rosé or White  
Zinfandel

*Guests will be served once seated.*

## Toast Drinks

Prosecco  
Botter Prosecco Rosato Spumante  
Champagne (£5.00 Supplement pp)



# ACCOMMODATION

**Don't Rush Home! Book your room and enjoy a seamless, relaxing end to your event.**

Skip the drive home and enjoy a peaceful night in one of our comfortable rooms. Take your time to relax and recharge after a busy day, in one of our traditionally styled, unique bedrooms. Diglis House Hotel is a Grade II listed building which has 12 guest bedrooms in the main house and 21 located in our garden wing; closest to our Seymour Suite which is a perfect distance for your guests at the end of a fun filled night.

Our bedrooms range from standard accommodation through to master suites with views overlooking the River Severn and the Malvern Hills.

**We look forward to hosting you!**





# TERMS & CONDITIONS

## 1. Booking Confirmation

A signed contract and a non-refundable deposit are required to secure your booking.

## 2. Payment Terms

The deposit is typically the total cost of Room Hire and is due upon signing the contract. The remaining balance is due 14 days before the event.

## 3. Cancellation Policy

Cancellations must be made in writing. Cancellations will incur a cancellation fee of the deposit. In the event of cancellation by the client, the deposit will be non-refundable, and charges may apply to total anticipated charges - see contract for more information.

## 4. Changes to Event Details

Any changes to the event details (date, time, number of guests, etc.) must be communicated in writing. Changes may affect pricing and availability.

## 5. Guest Numbers

The final number of attendees must be confirmed at least 14 days prior to the event. We reserve the right to adjust catering and seating arrangements based on final numbers.

## 6. Venue Access

Access to the venue for setup will be provided at a mutually agreed time prior to the event. All decorations and setup must be completed before the event start time.

The hotel will dismantle all decorations from 12 midnight. Any items left behind must be collected within 48 hours following the event. The hotel will not be held responsible for any items not collected after this time frame. The hotel will not be responsible for any equipment supplied by a third party i.e., photo booths, sweet tables, or centrepieces. The client is required to contact the event co-ordinator to arrange delivery and collection times.

## 7. Liability

The hotel is not liable for any loss or damage to personal property during the event. Clients are responsible for the conduct of their guests and any damages incurred. The management reserves the right to refuse admission.

## 8. Food and Beverage

All food and beverage must be provided by Diglis House Hotel unless prior arrangements are made. No outside catering is permitted without consent. Guests are not permitted to bring their own alcohol on to the premises. Any alcohol found will be confiscated by management and guests may be removed from the premises.

Our food is prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

**N - Nuts | V - Vegetarian | GF - Gluten Free | GFA - Gluten Free Available upon request | VE - Vegan | VEA - Vegan Available upon request**

The hotel reserves the right to make changes to menus if ingredients cannot be sourced.

## 9. Force Majeure

The hotel is not liable for failure to fulfil its obligations due to circumstances beyond its control (e.g., natural disasters, flooding, acts of war, etc.).

## 10. Compliance

Clients must comply with all local laws and regulations during the event. Please do not bring with you or organise anything that may offend or cause discomfort to other hotel guests.

Please see your contract for further terms & conditions. For further details or specific questions, please contact our events team at Diglis House Hotel.



# GET IN TOUCH!

READY TO PLAN YOUR NEXT EVENT AT DIGLIS HOUSE HOTEL?

Contact us today to schedule a tour or discuss your specific requirements.  
We look forward to making your event truly memorable!

**WEBSITE:**

[www.diglishousehotel.co.uk](http://www.diglishousehotel.co.uk)

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