

2024 PRIVATE DINING AT THE DIGLIS HOUSE HOTEL



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.

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 dining 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.

RECEPTION DRINKS

A bottle of Prosecco (serves 5 glasses) | £33.00

A bottle of Champagne (serves 5 glasses) | £55.00

A bottle of Freixenet 0% Sparkling (serves 5 glasses) | £22.00

A 175ml glass of House Wine | £6.20

A glass of Pimm's | £6.50

A bottle of Chilled Beer | £4.90

A glass of Orange Juice | £2.00

Tea and Coffee | £2.75

FOR THE TABLE

House Red Wine | Shiraz or Merlot | £24.50

House White Wine | Chardonnay or Pinot Grigio | £24.50

House Rose Wine | Pinot Grigio Rose or White Zinfandel | £24.50

If you would like to see more of our wine selection please ask to see our wine list.

Large Still Water | £4.50

Large Sparkling Water | £4.50

Prices may be subject to change

The private dining menu's are available for parties of 15 guests and above. Our menu selector means that you can create your own set menu for your event. Build a menu from the dishes below to accommodate you and your guests.

CANAPÈS



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

- Smoked Salmon, Picked Cucumber | **£4.50**
- Tuna, Wasabi Sushi | **£5.00**
- Goats Cheese, Roasted Red Pepper (V) | **£3.50**
- Crab Newberg | **£5.00**
- Parma Ham, Mascarpone, Fig | **£3.50**
- Tomato, Pesto Tart (V, N) | **£2.50**
- Mini Lamb Köfte Kebabs | **£3.00**
- Tiger Prawn Tandoori, Yoghurt Sauce | **£4.00**
- 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 | **£3.50**



DESSERT CANAPÈS

- Lemon Meringue Pie | **£3.00**
- Chocolate Brownie | **£3.50**
- Mini Doughnut, Chocolate Dipping Sauce (Not GF) | **£3.50**
- Chocolate Tart | **£3.50**
- Mini Pavlova | **£3.00**
- Rice Pudding Beignet (Not GF) | **£3.50**

Please create your single choice set menu, by selecting ONE starter, ONE main course and ONE dessert for your party, plus ONE dietary choice per course if needed.

Please add on any additional items from the choices.

The price for a three-course menu is determined by the choice of main course.


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

SELECTOR MENU



STARTERS

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- Roast Squash, Carrot & Ginger Soup (GFA, VE)
Rocket, Roast Tomato, Parmesan Salad (GF, V)
Wild Mushroom Tart with Rocket (V, VEA, GF)
Steamed Clams, Chorizo, Leeks & Saffron (GF)
Crab Salad, Mirin, Soy, Szechuan Cucumbers (GF)
Loch Fyne Smoked Salmon, Lemon, Watercress, Horseradish Snow (GF)
Grilled Vegetables, Buffalo Mozzarella, Olives (V, VEA, GFA)
Ballotine of Salmon with Potato, Samphire, Fromage Blanc (GF)

All starters are also available as an intermediate course at a supplementary charge of £6.00

MAIN COURSES

- Roast Cod Olive Crust, Sweet and Sour Aubergine (N) | **£37.00**
Confit of Duck, Black Pudding, Apple, Bacon (GF) | **£36.00**
Chicken Bourguignon, Garlic Mash (GF) | **£38.50**
Rib of Beef, Red Wine, Glazed Shallots, Horseradish (GF) | **£48.00**
Rump of Lamb, Baked Beetroot, Spring Onions (GF) | **£45.00**
Miso & Chilli Aubergine, Cashew Cream, Crisp Courgette (VE, GF) | **£35.00**
Open Lasagne of Wild Mushrooms, Pecorino Cream (V) | **£36.00**
Salmon with Thai Green Mussel Curry (GF) | **£40.00**
Fillet of Sea Bass, Grilled Vegetables, Saffron Aioli (GF) | **£43.00**
Rack of Lamb Persille, Dauphinoise Potatoes (GFA) | **£48.00**
Fillet of Beef with Oxtails, Roast Onions, Parsley Mash (GF) | **£48.00**

All served with French Beans and Mashed or New Potatoes

DESSERTS

- Passion Fruit Pavlova (V)
Chocolate, Frangelico Tart (N, GF)
Crème Brulée (GFA)
Sliced Exotic Fruits, Sorbet (VE, GF)
Vanilla & Mascarpone Tart, Seasonal Fruit Compote (GFA)
Pineapple Tart Tatin, Coconut Ice Cream (N, VEA)
Glazed Citrus Fruit Tart, Crème Fraiche
Spiced Apple and Date, Clotted Cream (VEA)
Coffee Panna Cotta, Poached Apricots (N)
Chocolate Mousse Cake with Candied Oranges
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LUNCH MENU



MENU A - £29.50

Celeriac and Apple Soup, Cheddar Croutes (GFA)
Roast Chicken, Sage and Onion Stuffing (GF)
Passion Fruit Pavlova (GF)

MENU B - £31.50

Loch Fyne Smoked Salmon (GF)
Roast Pork, Caramelised Apples, Calvados Sauce (GF)
Coffee Panna Cotta with Poached Apricots (GF)

MENU C - £29.50

Feta, Chicory, Red Onion Salad (GF)
Roast Salmon with Mussel Green Curry (GF)
Baked Apple, Clotted Cream

All main dishes served with French Beans and Mashed or New Potatoes

ADDITIONAL COURSES

SOUP

£5.00 supplement per person

Duck Noodle, Coriander Soup
Roast Fennel, Red Onion Soup, Rocket Pesto (GF, N, VEA)
Celeriac Apple, Walnut Soup (GF, N)
Creamed Sweetcorn, Smoked Chicken Soup (GF)

CHEESE

£8.00 supplement per person (V)

Selection of Cheeses with Walnut Bread (N)
Taleggio with Fresh Pear and Rocket
Appleby's Cheshire with Apple Chutney

To book or speak to one of our team call us on 01905 353 518 or email us at info@diglishousehotel.co.uk

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