

Ceremony Set up / Room hire -

£350.00

- Reception drinks - £6.50 per person

- Toast drinks -

£6.50 per person

- Wine on the table -

From £21.00 per bottle

- Disco & Dancefloor -

£300.00

Empty sweet cart -

£75.00

- Filled sweet cart -

£160



Canapes

Please pick 4 canapes £10.00 per person

King prawn and chilli skewer
Chicken satay

Rare beef and horseradish Yorkshire pudding
Honey and mustard glazed Boston cocktail sausage
Goats cheese and caramelised red onion tartlet
Mini fish and chip cones
Smoked salmon and crème fraiche blini
Asparagus wrapped in parma ham
Soft boiled quail eggs with celery salt
Crispy chicken goujons
Mini smoked haddock fishcake, tartare sauce
Wild mushroom and brie arancini
Olive and semi dried tomato skewer
Chunky chip, steak and bearnaise
Mature cheddar and black onion seed pastries



Pick up to 2 options for £37 per person

Slarlers Soup of the day -

Soup of the day -

With freshly baked sourdough (v).

Chicken liver parfait -

With red onion marmalade, toasted brioche

Garlic & tarragon mushrooms -

With toasted sourdough rocket and balsamic

Cod & Parsley fishcakes

Sauce gribiche, watercress

Wild mushroom & mozzarella arancini

Cherry tomato ragout

_ / Nains

Pancetta wrapped chicken ballotine -

Tomato & mozzarella, fondant potato, smoked bacon cream.

Seared fillet of seabass-

Creamed potatoes, dill, and caper vierge

Prime Beef Burger -

Bacon & cheese, toasted bríoche roll, tomato chutney, hand cut chips & coleslaw.

Wild mushroom, spinach & chive risotto -

Dressed leaves (v)

Desserts

Triple chocolate brownie-

Strawberry compote, fudge ice cream

Sticky toffee pudding-

Butterscotch sauce, vanilla bean icecream Marmalade bread and butter pudding -

Citrus crème anglaise

White chocolate & passionfruit cheesecake -

Mango sorbet

The Finch Hatton

If you have a food allergy or intolerance, please highlight this with us and we will guide you through the menu. All prices are inclusive of VAT at 20%. Gratuities are left to your discretion.



Pick up to 2 options for £42 per person

Starters

Classic prawn cocktail -

Iceberg lettuce, crevettes & lemon.

Poached chicken & chorizo terrine-

Sea salt focaccía & apple slaw

Lincolnshire poacher & leek tart -

Endive & orange salad

Alfred Enderby smoked salmon -

Horseradish potato salad & citrus dressed watercress

Twice baked smoked cheese souffle -

Mushroom & garlic cream sauce (v)

Mains

Slow braised blade of beef-

Dauphinoise potatoes, sweet onion gravy

Roasted pork fillet -

Black pudding, chive & garlic creamed potatoes, balsamic tomatoes, calvados sauce

Assiette – salted caramel brownie -

Berry eton mess, raspberry ripple ice cream

White chocolate & lemon crème brulee -

Vanilla shortbread & blueberry compote

Roast fillet of salmon -

Potato rosti, confit leeks & hollandaise sauce

Butternut squash -

Red onion & goats cheese gratin, buttered greens (v)

Milk chocolate & caramel tart -

White chocolate ice-cream

Strawberry bavarois -

Macerated strawberries & fresh mint sorbet

The Finch Hatton

If you have a food allergy or intolerance, please highlight this with us and we will guide you through the menu. All prices are inclusive of VAT at 20%. Gratuities are left to your discretion.



Pick up to 2 options for £47 per person

Starters

Beef Carpaccio -

Sherry pickled mushrooms, parmesan shavings & garlic aioli.

Seared scallops -

Minted pea puree, roasted chorizo dressing

Marinated Golden beetroot -

Grilled goats' cheese, caramelised walnuts, pea shoots (v)

Pulled pork & caramelised onion ravioli -

Apple & wholegrain mustard dressing

Seared salmon, king prawns, chilli & noodle stir fry -

Fillet of beef (medium rare) -

Truffled wild mushrooms, horseradish potato terrine & red wine jus

Pan seared fillet of turbot -

Lemon, fennel, and courgette risotto & samphire

Herb crusted rack of lamb -

Braised lamb shoulder, rosemary dauphinoise, savoy cabbage & redcurrant jus

Roasted pepper & Tomato galette -

Sweet potato puree & toasted pine nuts (v)

Honeycomb parfait -

1) esserts

Meringue pearls & dark chocolate tuille

Raspberry assiette -

Raspberry & white chocolate cheesecake, raspberry & elderflower jelly, and raspberry sorbet

Dark chocolate & almond fondant -

Cherry sorbet & caramelised almonds

Caramelized banana tatin -

Banoffee ice cream & crushed salted peanuts



Hog roast with apple sauce & stuffing -

£14.00 per person

 Hog roast with apple sauce, stuffing and hand cut chips, pasta salad and coleslaw -

£18.00 per person

- Homemade pizzas - choose your toppings & enjoy our thin base pizzas -

£13.00 per person

Sausage & bacon baps, mini fish & chips -

£12.00 per person

Lincolnshire cold buffet – haselets', cocktail sausages, assorted meats, pickles,
 cheese, crackers, and homemade breads -

£14.00 per person



Accommodation Information

-Room 1-

Double with bath

-Room 2-

Single

-Room 3-

Double

-Room 5-

Double

-Room 6-

Double

-Room 7-

Family - 1 double and 1 single

-Room 8-

Single

-Room 9-

Twin

-Room 10-

Family - 1 double and 2 singles

-Room 11-

Bridal Suite

Prices

Single - £85

Double - £100

Twin - £110

Family – sleeps 3- £125

Family – sleeps 4 - £135

Exec - £125

- check in / check out -

Check in from 3:00pm

Check out until 11:00 am

-Breakfast times-

Mon-Frí 7:30-9:00 am

Sat/Sun 8:00-9:30am

-Room 12-

Single

-Room 13-

Executive king

-Room 14-

Executive King

-Room 15-

Executive king

-Room 16-

Executive king with shower over bath

-Room 17-

Executive king

-Room 18-

Executive king

-Room 19-

Exec with disabled access

The Finch Hatton

All prices are inclusive of VAT at 20%. Gratuities are left to your discretion.



KMG - Room Decorations Packages

Package 1 -

White lucre chair covers

Single coloured chair sashes

Choice of post box

2 x rose trees

Up to 50 people = £225

Up to 80 people = £300

Package 2 -

White lycra chair covers

Single coloured chair sashes

Choice of a post box

5 or 8 Centrepieces

2 x Rose trees

1 x table swag for ceremony or cake table

White LOVE Letters

Up to 50 people = £450

Up to 80 people = £575

Package 3 -

White lycra chair covers

Single sashes or fancy hoods

Brooches or flower clips for the chair sashes

White or rustic LOVE lights or MR and MRS letters

Choice of a post box

5 or 8 centrepieces

2 x rose trees

Top table artificial floral centrepiece or greenery decor

Choice of floral arch or hexagon back drop (dependant on availability)

2 x table swags (suitable for ceremony, cake table, present table etc)

Choice of rustic or white easel

Choice of memory ladder or rustic crate option



Up to 50 people = £825 Up to 80 people = £1,000



KMG - Individual Room Decorations

Chair covers with single sash - £3.50 per chair

Chair cover with fancy hood - £4.25 per chair

Brooch or flower clip add on $^{\land}$ - £1.00

Coloured linen napkin - £1.00

Table runners - £3.00

Table mirrors or log slices = £3.00 each

Top table swags = £30

Cake / Registrar / Present table swags - £16

Flower wall backdrop = £175

Artificial floral arches = £175

Rustic hexagon backdrop = £175

Post boxes = £50

Memory Ladder = £50

Set of 9 rustic crates = £50

Easels = £50

Centrepieces = from £30 each

(Birdcages, martini vases, cylinder vases, fishbowls, lanterns, blossom trees and more)

4ft White LOVE lights = £150

4ft Rustic LOVE lights = £220

4ft White MR and MRS = £220

5ft White initials = £220

