



**PARK
HEAD**

Let's Celebrate!

BIRTHDAY PARTIES
ANNIVERSARIES
CHRISTENINGS
& MORE

Create Your Own

A finger food buffet is perfect for relaxed celebration and is a real crowd-pleaser - a hit with adults and children alike!

Vegetable Spring Rolls & Samosas^(V/VE)
Mixed Sandwich Selection (various flavours)^(available V)
Pork Pies
Sausage Rolls
Mixed Quiche^(available V)
Potato Salad^(V)
Tomato and Red Onion Salad^(VE)
Crudité's and Dips^(V, WF)
Chicken Goujons and Dips
Brownie Bites^(V)

6 items - £16

8 items - £18

10 items - £20



Grazing Board

For a relaxed and informal experience, our Grazing Board menu is a perfect choice.

Take your pick and return again and again to enjoy your choice of:

Award Winning Cheeses
with grapes, celery and vine tomatoes

Continental Meats
with gherkins, capers and onions

Ardennes Pâté

Butter, Oils and Balsamic

Bread and Cracker Selection

Mixed Olives

Piccalilli, Chutneys and
Roasted Peppers

Crudité's

£16 per person



Sit Down Meal

£24.95 for two courses
£29.95 for three courses



Starters

Soup of the Day^(M)
with toasted bread and butter

Chicken Liver Parfait
with onion marmalade

Cod and Parsley Fishcake^(WF)
with tarragon hollandaise

Main Course

Braised Featherblade of Beef^(WF)
with mash, crispy shallots and roasted vegetables

Pan Fried Chicken^(WF)
with Boulanger potato, pan sauce and roasted vegetables

Roast Butternut Squash Risotto^{(V) (available VE)}
with toasted pumpkin seeds and parmesan

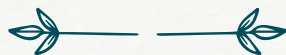
Desserts

Sticky Toffee Pudding^(M)
with caramel sauce and honeycomb ice cream

Passionfruit Cheesecake^(M)
with berry compote and vanilla ice cream

Chocolate Brownie^{(V) (available VE and WF)}
with hot chocolate sauce and mint chocolate chip ice cream

followed by tea, coffee and mints



Reception Drink £6.00

1 Glass of Prosecco

We suggest you add an arrival drink to your celebrations to kick your party off, allowing guests to catch up and avoid queuing at the bar!

Drinks Package £16

Arrival Drink - 1 Glass of Prosecco
Wine Selection - One glass of House Red or White Wine
Speeches/Toasts - 1 glass of Prosecco

Children and Non Alcoholic Guests £8

Arrival Drink - Fruit Punch
Dining Drink - Fruit Juice
Speeches/Toasts - Elderflower Sparkler

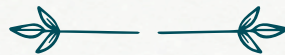
Elegantly decorated and air conditioned, The Laurel Room offers privacy and a wide selection of dining menus and drinks packages, perfect for celebrating a special occasion.

We understand how important these life milestones are and we look forward to meeting with you to plan your special event.

We aim to make your planning as easy as possible, and suggest the following menus as a great starting point for your celebrations. We are also able to offer our usual Sunday Lunch menus for your celebrations if your event falls on a Sunday.

Simply choose the menu best for your celebrations and your requirements. A room hire charge or minimum guest numbers may apply on certain dates, depending on your guest numbers. Hire of The Laurel Room includes table linen, crockery, cutlery, easel, cake stand and knife (if required) and necessary staffing.

The Laurel Room is available for use until 11pm.



We take the issues of food allergies and intolerances seriously. If you have any concerns about the presence of allergens in any of our menu items, please consult a member of our team.

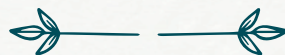
(V) - Vegetarian

(VE) - Vegan

(N) - Contains Nuts

(WF) - Wheat Free

As we do not have direct contact with guests attending your event, it is your responsibility to provide us with accurate information regarding any allergies or dietary requirements they may have on their behalf.



Minimum guest numbers may apply on some dates - please ask a member of the team. A room hire charge may apply depending on day of the week and guest numbers.

All food and beverage must be provided by Park Head Hotel and external produce is not permitted with the exception of celebration cakes.

Due to food safety guidelines, food which has been cooked or kept hot may not be removed from the Hotel during or at the end of the event by guests. Cold items may be taken away at your own arrangement and risk. The Hotel accepts no liability from issues arising from food taken off site.

A non-refundable deposit of £100 is required to confirm your booking.

Final guest numbers, menu choices and dietary information are due to us 7 days prior to your event. Your final invoice will be raised based on this information and produced for payment prior to your event date.

All costs include VAT at the prevailing rate.

Full Terms & Conditions of booking apply.