

**Private dining at Smart and Simple Hotel
By Purple Pumpkin**

Room Hire

Boardroom 8-10 guests (£15.00 per hour, minimum 3 hours)
Secret Room 10-20 guests sit down; up to 25 stand up (£30 per hour, minimum 3 hours)
Conservatory 16-28 guests sit down / up to 45 stand up (£30 per hour minimum 3 hrs)
Our Conservatory is not always available for private parties please call to confirm availability

Conditions

Orders & a 50% non-refundable deposit should be submitted 14 days prior to event
The Secret garden closes at 9.30 Su-Th and 22.30 Fri & Sat
Payment of the balance should be made not later than 24 hrs prior to event
Bar closes at midnight Monday to Saturday & 23.00 Sunday
No one under the age of 21 is to consume alcohol

**Canapés at Smart and Simple Hotel
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Choose five from the following
Cheese Straws
Sushi selection
Mini Cumberland sausages with red current jelly
Cranberry and brie croustades
Asparagus tips wrapped in Parma ham
Selection of meat and vegetable spring rolls
Thai marinated prawn skewers
Salmon skewers with sweet chili dip
Mini Yorkshire puddings with beef and horseradish
Thai fish cakes with sweet chili dip
Mini wild mushrooms tartlets
Mini Caesar salads
Individual quiches
Mini red onion and goats cheese tarts
Skewered beef with red pepper aioli

£12.50 per person

Minimum 18 maximum 45 guests

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Wild mushroom soup with powdered porcini and truffle oil

Cullen skink with Welsh rarebit croutons

Chicken liver parfait with toasted brioche, red onion marmalade and sweet wine jelly

Salmon tartare with pickled cucumber and toasted brioche

Smoked duck with puy lentils, celeriac remoulade, fine beans,
orange and hazelnut dressing

Slow roasted tomato tart tatin with goat's cheese, pesto and rocket

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Fillet of salmon with new potatoes, seasonal vegetables
and a lime butter

Pan fried seabass with roasted new potatoes, Mediterranean vegetables
and a red pepper sauce

Herb crusted halibut fillet with warm potato salad, courgette, spinach,
and a plum tomato and herb dressing

Corn fed chicken stuffed with a sun dried tomato and olive tapenade, Mediterranean
vegetables, butter sautéed potatoes and a rich jus

Roast loin of lamb with truffle mash, spinach, ratatouille and Madeira sauce

Beef fillet with rosemary and garlic new potatoes, seasonal vegetables
and a Chianti sauce (£1.50 Supplement)

Roast vegetable cannelloni with ciabatta and a black olive dressing

Goats cheese spinach and butternut squash risotto

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Eton Mess

Orange and lemon tart with fruit compote

Selection of English Cheeses with oatcakes (£2.00 supplement)

Chocolate and Amaretto cheesecake with Amaretto cream

Summer pudding with fruit coulis

Panettone bread and butter pudding with crème Anglais

2 courses £17.00pp 3 courses £20.00pp

Minimum 8 & maximum 28 guests

**Please choose one dish from each section all orders must be submitted at least 10 days
prior to event**

Buffet at Smart and Simple Hotel

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Warm ciabatta bread with oil, vinegar and mixed olives
Selection of rice, pasta, cous cous and leaf salads

Hot main dishes

Lamb tagine
Roast sirloin of beef with horseradish cream (£2.75 supplement)
Cottage pie
Thai green chicken curry

Cold main dishes

Baked ham glazed with whole grain mustard and honey
Fillets of salmon roasted in soy and honey
Sesame and honey glazed chicken
Spiced duck liver parfait

Cheese course £5.50 supplement

Desserts £5.50 supplement

Coffee £2.00

£13.50 per person with one main dish

£16.75 per person with two main dishes

Minimum 18 & 45 maximum guests

Street Food Finger Buffet at Smart and Simple Hotel

By Purple Pumpkin

Warm ciabatta bread with oil, vinegar and mixed olives
Individual mini Fish and Chips
Tempura prawns
Lamb cutlets with mint sauce
Individual meat or vegetable kebabs
Tempura vegetables

£14.75 per person

Minimum 18 & 45 maximum guests

Afternoon Teas at Smart and Simple Hotel

Choose from our selection of teas and infusions
Smoked Salmon, Cucumber and egg finger sandwiches
Scones filled with strawberry preserve and clotted cream
Strawberry tarts and chocolate éclairs

£10.00 per person

Minimum 18 & maximum 45 guests