

SPECIAL OCCASIONS

The Dower House Hotel is a unique venue to hold an event or celebrate that special occasion. Whether business or leisure, the attentive service you will receive from the friendly, experienced team at The Dower House Hotel is second to none.

Special Family Occasions

The Dower House can help you make it an occasion to remember. Large or small, we will help design your party from the very start. We will work with you to create the perfect menu, room decorations and entertainment for up to 120 guests.

You can celebrate in style with arrival drinks, a choice of wonderful cuisine and sparkling entertainment under our twinkly ceiling.

Large Functions

The hotel radiates atmosphere with our cosy bar, Harry's, the beautiful restaurant and the charming private dining room. We can cater for charity evenings, corporate events or act as a venue for your club to gather after that special round of golf. Every little detail is considered to create the most welcoming, relaxing atmosphere.

The friendly and attentive care taken by the team is admired by every guest.



PRIVATE DINING ROOM



OAK



SPECIAL OCCASIONS

Work Parties

Discover great food, fantastic atmosphere and the perfect place to dance the night away for you and your colleagues. We can cater for a formal seated celebration of up to 120 guests or a cocktail style party up to 180 guests, creating a menu of food and entertainment for that unforgettable evening.

Celebrations of Life and Wakes

The Dower House Hotel is a tranquil, reflective and dignified venue. Our sensitive staff can meet with you to discuss your wishes for a buffet or afternoon tea; but we are happy to oblige any requests with our varied selection of food choice and prices for up to 120 guests.

Events of 30 people and above will be subject to Event Room hire fees; these will be detailed on the quote from the Event Planner.

If you wish to have the exclusive use of The Dower House Hotel for the duration of your stay, this can be arranged; your Event Planner can discuss the costs with you.



SEASONS



ORCHARD (SEASONS + OAK)



FUNCTION ROOMS AND THEIR CAPACITIES

ROOM	CAPACITIES	DINING STYLE
PRIVATE DINING ROOM	12 14	1 long table with Dining Chairs 1 long table with event chairs (Chivari Chairs)
THE GARDEN ROOM	40	4 Rounds of 10 with event chairs (Chivari Chairs) (Very tight)
THE OAK ROOM	32 40 30	4 Rounds of 8 with Red Dining Chairs 4 Rounds of 10 with Event Chairs (Chivari Chairs) 1 long table with Red Dining Chairs
SEASONS	70	7 Rounds of 10 with Event Chairs (Chivari Chairs)
THE ORCHARD SUITE	120	12 Rounds of 10 with Event Chairs (Chivari Chairs)

The Orchard Suite, Seasons and The Oak Room are all served by our Function Bar, which can be a purely cash bar for events, or the organisers may wish to pay for some or all drinks for their party.

The Private Dining Room and The Garden Room are served by Harry's Bar and again this can be a cash bar or a tab may be set up by the organiser.

Table service is offered for all our smaller private dining events.

BEVERAGE OPTIONS

Arrival Drinks

Bottle beers (Lager, Bitter, Cider) From £4.30

Soft drinks From £2.00

Kir Royale (Prosecco) £6.95

Pimms £6.95

Aperol Spritz £6.95

Elderflower Fizz (Non-Alco) £4.95

Bucks Fizz £6.95

Prosecco £6.95 per glass or from £25 per bottle

Please refer to our Wine List for Table Wine and Champagne options and prices

House wine £20 per bottle

Bar List

(subject to availability)

Draft

XB £4.40

Guest Ale £4.50

Peroni £5.00

San Miguel £4.80

Carling £4.25

Guinness £4.50

Strongbow £4.30

Bottles

Budweiser £4.30

Peroni £4.30 | Peroni 0% £4.30

Koppaberg - Pear, Mixed Fruit, Strawberry & Lime £5.00

Soft Drinks

Fevertree tonics - Original, Slimline, Mediterranean, Elderflower £2.00

J20 - Orange & Passionfruit, Apple & Mango £3.00

We have a large selection of Gins behind the bar,
including Gordons, Bombay Sapphire, Hendricks, Tanqueray and Whitley Neil

- 2021 PRICING SUBJECT TO CHANGE -

SPECIAL OCCASIONS MENUS

PLATED OPTIONS

OCCASIONS OF 8-15 PEOPLE

Pre-orders are required from the menus below, guests may order any item from the menu. If pre-orders are not possible please ask for the current Restaurant Menu and orders can be placed from this on the day.

OCCASIONS OF MORE THAN 15 PEOPLE

The client should select two* options for each course from which their guests should then choose. These choices should be sent to The Dower House Hotel Event Planner 4 weeks prior to the event, with a detailed table plan. Those with dietary requirements can be catered for separately to the above options.

**A supplement of £2.50 per extra option (for all three courses) per person can be paid to allow guests to choose from more options on the menus below; pre-orders and a detailed table plan will be required.*

BUFFET MENUS ARE ON PAGES 10, 11 & 12

DIETARY REQUIREMENTS AND INTOLERANCES

Please highlight these to the Event Planner as soon as possible and they must be highlighted on the table plan and meal choice list sent to the Event Planner four weeks before your event.

We can cater for most requirements as long as we are aware of these in advance.

SPECIAL OCCASION MENU A

PLATED | £24.95 per head

Carrot and Coriander Soup

Ham Hock and Pea Terrine
With piccalilli and green salad and ciabatta

Prawns and Crayfish
Bound in a Marie rose sauce, sat on Little Gem lettuce

*

Pan-fried Supreme of Chicken
With a leek and stilton sauce

Lincolnshire Pork Loin
Crackling, apple sauce, roast potatoes and pan jus

Sea Bass Fillet
Ratatouille, placed on a pesto cream sauce

Wild Mushroom Risotto
Rocket, parmesan crisp

*

Eaton Mess
Summer berries, Chantilly cream

Bakewell Tart
With vanilla crème anglaise

Traditional Lemon Posset
Served with shortbread biscuits

*

Tea, coffee and mints

SPECIAL OCCASION MENU B

PLATED | £29.95 per head

Wild Mushroom and Tarragon Soup
Herb croutons, truffle oil

Pickled Mackerel
Served on bruschetta

Parma Ham
Roquefort panna cotta, pea puree and asparagus spears

*

Roast Topside of Lincolnshire Beef
(Roast Sirloin of Lincolnshire Beef £3 supplement per person)
Yorkshire pudding, roast potatoes and pan gravy

Fillet of Pork
Sage dauphinoise, cider and wild mushroom jus

Pan Fried Salmon
Saffron, crab and mangetout risotto

Mediterranean Vegetable Orzo
Garlic and parmesan cream

*

Sticky Toffee Pudding
Whisky toffee sauce, vanilla ice cream

Vanilla Crème Brûlée
Shortbread, fresh berries

Dark Chocolate Torte
Strawberry and rosemary compôte, orange mascarpone

*

Tea, coffee and mints

SPECIAL OCCASION MENU C

PLATED | £42.00 per head

Mulligatawny Soup
Curried crème fraîche

Duo of Duck

Confit duck leg and duck parfait, celeriac remoulade, Agen prunes, port glaze and focaccia crisp

Crayfish, Crab and Prawn Mousseline

Wrapped in smoked salmon served with fennel, herb salad and beetroot vinaigrette

Goats' Cheese

Creamed goats' cheese, crushed pistachio, chargrilled butternut squash, glazed chicory and crystallized walnuts (Nigella seeds)

*

Roast Rump of Lamb

Roasted vegetables, rosemary and redcurrant jus

Fillet of Scottish Beef Medallions

On sauté wild mushrooms, pink peppercorn and brandy sauce

Cod

Red pepper puree, spinach and tomato gnocchi, courgette ribbons

Creamed Tarragon Polenta

Wild mushrooms, toasted pine and crisp parsnip

*

Passion fruit Crème Brûlée

Mango salsa, pistachio tuille

Duo of Melon

Raspberry and Pimm's jelly, mint coulis and strawberry foam

Chocolate and Cherry Rice Conde

Cherry compote, chocolate cremeux

Selection of Lincolnshire Cheese

Celery, grapes, chutney and crackers

*

Tea, coffee and mints

SAMPLE SUNDAY LUNCH

2 Course £22.00 | 3 Course £26.95

Our Chef can create a bespoke Sunday Lunch Menu for you; please discuss your favourites with your Event Planner

Broccoli and Stilton Soup
Croutons

Crab and Potato Salad
Lemon mayonnaise

Pressed Chicken Terrine
Crisp focaccia, pickled shallots, baby salad

Lincolnshire Poacher and Red Onion Tartlet
Balsamic glaze and baby salad

*

Roast Sirloin of Lincolnshire Beef
Yorkshire pudding, roast potatoes & pan gravy

Roasted Chicken
Italian bread stuffing and chicken gravy

Pan Fried Cod
Cauliflower puree, cep mash and crisp pancetta

Mushroom Risotto
Truffle oil and parmesan crisp

*

Bakewell Tart
Almond crème anglaise and pistachio crumb

Mixed Berry Pavlova
Chantilly cream

Orange Posset
Marmalade compote

Crème Brûlée
Shortbread

*

Tea or Coffee

SPECIAL OCCASION HOT BUFFET MENU

Two courses (£16.95) or three courses (£19.95)

For up to 10 people - One choice of mains plus a vegetarian option, one choice of sides and one dessert

For 10 or more - Two choices of mains plus a vegetarian option, two choice of sides and one dessert

Starters

Soup of the Day
Duck Liver Parfait
Prawn Cocktail
Tomato and Basil Bruschetta

Mains

Award winning Lincolnshire sausages served in onion gravy
Chicken ala king, diced chicken and peppers served in a rich cream sauce
Chilli con carne
Tuna pasta bake
Chicken, basil, tomato and mozzarella pasta bake
Haddock goujons with tartare sauce
Basil, tomato and mozzarella pasta bake
Sweet and sour chicken
Mushroom stroganoff

Sides

Minted new potatoes, mashed potato
Medley of seasonal vegetables, Cajun spiced wedges
Rice, green salad, half a baked potato,

Desserts

Please select one, which will be served to the table(s)

Lemon posset
Crème brûlée
Apple crumble and vanilla custard
Pavlova with Chantilly cream and seasonal fruit
Sticky toffee pudding with toffee sauce
Selection of ice creams

*

Tea & Coffee Station



SPECIAL OCCASION BUFFET MENU

£27.50 per person (minimum of 25 people)

Please select two meat dishes from the options below

Dressed salmon

Sliced honey roast ham

Sliced sirloin of Lincolnshire beef

Sliced crown of Norfolk turkey

*

Tomato, basil and mozzarella salad

Coleslaw

Potato and chive salad

Baked petit pains

Lincolnshire sausage rolls

Roasted vegetable penne pasta

Hot buttered new potatoes

*

Desserts

Baked Vanilla Cheesecake

With cinder toffee and butterscotch sauce

Lemon and Lime Syllabub

With shortbread biscuits

*

Tea & Coffee Station



LIGHT LUNCH BUFFETS & AFTERNOON TEA MENUS

Menu 1 | £13.50

Assorted Sandwiches

Sausage Rolls, Selection of Cakes (2)

Tea & Coffee Station

Menu 2 | £16.50

Assorted Sandwiches

Plain Scone, Jam and Chantilly Cream, Shortbread,
Sausage Rolls, Selection of Cakes (3), Assorted Crisps

Tea & Coffee Station

Menu 3 | £18.00

Assorted Sandwiches

Plain Scone, Jam and Clotted Cream, Shortbread,
Sausage Rolls, Selection of Cakes (4), Assorted Crisps,
Pork Pies, Savoury Eggs, Vol Au Vents

Tea & Coffee Station