



## 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 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 event or work party, 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.



## OUR FUNCTION ROOMS AND THEIR CAPACITIES

ROOM	CAPACITY	DINING STYLE	PRICE
PRIVATE DINING ROOM	12	1 LONG TABLE WITH DINING CHAIRS	£35
OAK	32 40 30	4 ROUNDS OF 8 WITH DINING CHAIRS 4 ROUNDS OF 10 WITH EVENT CHAIRS 1 LONG TABLE WITH DINING CHAIRS	£100
WILLOW	60	6 ROUNDS OF 10 WITH EVENT CHAIRS	£200
ORCHARD SUITE (WILLOW & OAK)	120	12 ROUNDS OF 10 WITH EVENT CHAIRS	£350



### FOR YOUR INFORMATION

Lunch, afternoon tea & dinners are served until 10pm.

A bar/music licence and staffing extension is available if your function requires a late finish.

Price available on application.



## SPECIAL OCCASION MENU A

### TO START

WARM SALAD OF BUTTERED TENDER STEM BROCCOLI, wild mushrooms, pine nuts, green pesto (v)  
CHAMPAGNE POACHED SALMON, sweet peas, lemon, dill, pea shoots, lemon oil  
CIDER BRAISED HAM HOCK, pea purée, pickled carrot, radish

### TO FOLLOW

LINCOLNSHIRE BEEF BRISKET, horseradish creamed potatoes, wild mushrooms and port jus  
BUTTER POACHED FILLET OF GRAIN FED CHICKEN, baby beets, onion, honey mustard cream  
BAKED FILLET OF COD, artichoke, sun blush tomato, green beans, warm sauce tartare  
SHALLOT & THYME TART TATIN, balsamic glaze, flowers (v)

### TO FINISH

DARK CHOCOLATE & RASPBERRY TORTE, vanilla pod ice cream  
APPLE CIDER & REAL ALE CAKE, apple sauce, apple sorbet  
VANILLA CRÈME BRÛLÉE, sugar glaze, biscotti biscuit

£38 PER PERSON



The client chooses 2 options from each course for their guests to choose from.

Tea, coffee & mints can be added to the menu for £3 per person.



## SPECIAL OCCASION MENU B

### TO START

VINE TOMATO & ROASTED RED PEPPER SOUP, pesto, house bread (ve)

GIN CURED FILLET OF SALMON, caper and shallot mayonnaise, focaccia croute, lemon oil

HOUSE CURED BEEF, horseradish mayonnaise, focaccia, radishes, pickled carrot, baby onion

### TO FOLLOW

FILLET OF SADDLEBACK PORK LOIN, potato fondant, carrot, baby beetroot,  
leek, red wine & sage reduction

GRILLED FILLET OF LINE CAUGHT DOVER SOLE, lemon caper, beurre noisette,  
pickled samphire, seasonal greens, heritage potatoes

SUNBLUSHED TOMATO RIGATONI, olives, crumbled goat cheese (v)

### DESSERTS

CHAMPAGNE CRÈME BRÛLÉE, fresh strawberries, sugar glaze

CHOCOLATE & RUM CAKE, rum and raisin ice cream, chocolate sauce

BRITISH CHEESE PLATE, biscuits, onion, chutney, apple, celery

### TO FINISH

TEA, COFFEE & MINTS

£58 PER PERSON





## SPECIAL OCCASION BUFFET MENUS

### BUFFET A | £28 PER HEAD

SELECTION OF ARTISAN BREADS

SAUSAGE ROLLS

QUICHE SELECTION

LINCOLNSHIRE PORK PIE

LINCOLNSHIRE COOKED HAM

### BUFFET B | £32 PER HEAD

SELECTION OF ARTISAN BREADS

QUICHE SELECTION

LINCOLNSHIRE PORK PIE

LEEK & SAGE PORK SAUSAGE ROLLS

SUN BLUSHED TOMATO & OLIVE RICE SALAD

MINTED NEW POTATOES

LINCOLNSHIRE COOKED HAM

### BUFFET C | £40 PER HEAD

LINCOLNSHIRE ROAST MEATS

SAUSAGE ROLLS

HOUSE SLAW

GREEN SALAD

SWEET PEA & LEMON RICE SALAD

TOMATO & OLIVE PASTA SALAD

ARTISAN BREADS

BRITISH CHEESE BOARD - CELERY, GRAPES, CHUTNEY & BISCUITS

SCONES, JAM, CREAM & BUTTER



Should you wish to add items to the set buffet menus, our head chef will be more than happy to accommodate. Price on application.



## CHILDREN'S MENU

### MAIN PLATES

#### CHICKEN GOUJONS

Chips & peas

#### LINCOLNSHIRE SAUSAGE

Mash, peas & gravy

#### FISH & CHIPS

Garden peas

#### PENNE PASTA

Tomato sauce, cheese (*v*)

### DESSERTS

#### DOUBLE CHOCOLATE BROWNIE

Vanilla ice cream

#### FRESH FRUIT SALAD

#### STICKY TOFFEE PUDDING



I COURSE £10 | 2 COURSES £18



## CELEBRATION OF LIFE

We understand that planning a funeral can be an overwhelming experience; the caring team at The Dower House are here to help with the arrangements of the wake.

The Dower House offers a tranquil location for you to celebrate the life of your loved one. Our garden offers an oasis of calm for quiet reflection and celebration of life.

Our dedicated team is on hand for your every need, allowing you to know that the wake will run smoothly.



## BUFFET MENU

A buffet menu is available for your wake/celebration of life for £20 per person;

### TEA & COFFEE STATION

### LINCOLNSHIRE COOKED MEATS

### SAUSAGE ROLLS

### PORK PIE

### SELECTION OF CRISPS & NUTS

### POTATO SALAD

### GREEN SALAD

### COLESLAW

### SELECTION OF SWEET TREATS



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