



Pub & Rooms

Events & Celebrations

For business or pleasure, our beautiful country pub makes the perfect backdrop for any occasion.

Whether you are celebrating a milestone birthday, engagement celebrations, toasting a wedding anniversary or hosting a corporate meeting. Our team will ensure your event goes smoothly from start to finish.

Our Bookable Spaces

The Garden Room

With its high ceilings, traditional panelling and views over our beautifully landscaped gardens, The Garden Suite is the perfect private space for every occasion, from dinner parties, birthday parties, celebrations of life and drinks parties, with its own private garden terrace.

SEATS 50 / STANDING 60

Baxendale Suite

With its high ceiling, traditional panelling and private terrace set in our beautifully landscaped gardens, our Baxendale Suite is made up of both the Lake View & Garden Room. It also boasts a private terrace with glorious views of the stunning swan lake, which provides the perfect setting for your event or celebration.

SEATS 80 // STANDING 120

The Drawing Room

The Drawing Room has the atmosphere of a member's club with the convenience of its own private bar. Perfect for smaller drinks gatherings, to enjoy an intimate drink or two.

SEATS 7 // STANDING 12

Buffet Menu

Our classic buffet is charged at £24 per person (additional canapés are available at £3pp). Consisting of egg mayo, ham & mustard, Nantwich cheddar & pickle sandwiches.

Please select 4 options from the list below.

Sausage rolls

Scotch eggs

New potato salad

Rocket & parmesan salad

Chilli & lime squid

Smoked salmon, cream cheese & dill blinis

Beetroot Hummus, toasted flat bread

Chilli & Cheese Straws

Artisan bread basket, crispy onion butter

Something Extra

Additional to the Buffet

Extra platters of sandwiches for 30 people £95

Selection of sweet treats £5pp

Filter coffee & selection of tea £2.50pp

Jugs of Orange/Apple Juice £15 per jug

Hot Buffet Menu

£45 per person

Minimum 30 people

Choose 4 mains, 4 sides, 2 desserts

Mains

Chicken Provencal

Bacon-wrapped pork tenderloin, caramelized apples

Beef stew, British dumplings

Trout supremes, white wine sauce

Hake fillets, caper and brown butter sauce

Halloumi and mediterranean vegetable skewers

Vegan Bolognese, rigatoni, wild mushrooms

Sides

Green salad

Ox cheek and blue cheese loaded fries

Chips/fries

Potato gratin (optional: with black pudding)

Spring onion and red pepper couscous

Mixed grilled vegetables

Mac and cheese

Roasted mixed crushed root vegetables, sorrel pesto

Desserts

Chocolate mousse, seasonal garnish

Seasonal crumble, custard/ice cream (seasonal)

British seasonal trifle

Seasonal Pavlova

Cheeseboard

Sharing Boards

£95 per board based on a 20 person serving

Wild garlic pizzette, hummus, tzatziki,
escabeche broad beans, purple broccoli & red
onion bhaji

Somerset Camembert with truffle honey,
selection of seasonal cheeses, Campaillou
bread, seeded crackers, crudites

Marinated olives, artisan breads, olive oil,
balsamic vinegar

Drinks

Whether a glass of Champagne, Prosecco or a Crafted Cocktail - we can cater to your choice. Our extensive wine list features wines from all over the globe, and together with our wide choice of beers and spirits we'll ensure you and your guests never go thirsty.

CHAMPAGNE & SPARKLING WINE

Veuve Clicquot Brut Yellow Label Champagne Brut- £90

Tempio Prosecco DOC - £34.25

Casa Canevel Prosecco Rose - £37.50

Nyetimber Classic Cuvee - £65.50

Nyetimber Rosé - £75.50

Nyetimber Blanc de Blanc - £81.50

We allow for 6 glasses per bottle of Champagne or Prosecco

MAGNUMS

Mezza di Mezzacorona - 73.50

Nyetimber Classic Cuvee - £131

M de Minuty Cotes de Provence - £74

Whispering Angel Cotes de Provence Rosé - £90

Ca'Di Mezzo Gavi - £68.50

Chablis Domaine Brocard - £87.50

The Chocolate Block - £98

Finca La Colonia Colección Malbec £72

Please ask to see our full wine list or pop in and sample our extensive list.

T's and C's

Securing your booking

In order to confirm your booking, we require a pre-authorisation from a credit/debit card for the amount of £10 per guest. No money will be taken unless you fail to turn up for your booking or cancel within 24 hours of the booking. Once we have received the pre-authorisation, we can confirm the booking.

Confirmation, deposit and pre-payment

Once the booking is confirmed and all details finalised we require a 30% deposit of the total amount. The deposit is fully refundable up to 14 days prior to your bookings date, any later than this and we're afraid it becomes non-refundable. The remaining balance is payable two weeks prior to the date of your bookings via card or cash payment. Unfortunately we cannot take payments by cheque.

Guest Numbers & Pre - Ordering

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance. Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 14 working days prior to your event.

Minimum Spend

All bookings require a minimum spend dependant on the day of your booking and the bookable size.

Service Charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.