

# dine in the mansion



*The* **MANSION**

Making every event special with a symphony of flavours and styles perfectly orchestrated to create your perfect event.

Dine in The Mansion have the experience and ability to look after all your events; from wedding celebrations to corporate entertainment. This is an exclusive private hire venue; please speak with your Event Manager about the various rates and options for your next Party at The Mansion.

Dine in The Mansion will offer guests a day they will never forget, combining this stunning location with the highest standards of food and service. Your Dine Event Manager will guide you through all the details from writing menus through to arranging entertainment, theming and those all important finishing touches...

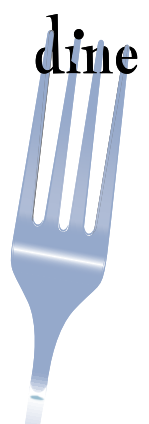


**For further inspiration & menus**

**visit our website: [www.dineinthemansion.co.uk](http://www.dineinthemansion.co.uk)**

**or contact the events office on 0345 450 4545**

Ref: MAN8



# dine simply service

Dine is proud to have been granted membership of the International Special Events Society, further evidence that Dine delivers the highest standard of food service.



**Dine is an award winning company with years of special event experience. Our team have a fantastic range of creative ideas to ensure that your event reflects your personal style.**

Your Event Manager will assist you every step of the way and is available via telephone, fax or email.

Dine's complete planning service includes assisting you to perfect your schedule for the day, advice on table plans and providing inspiration for other details such as flower arrangements. This is all part of our service.

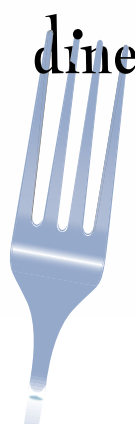
We listen carefully to your ideas and preferences and only then do we write menus based on your tastes to help you create a stylish and memorable celebration.

Dine will provide you with your own Event Manager and professional, friendly staff who are always fully briefed on your event. This ensures that the day goes exactly the way you planned. Your Event Manager is on-site all day to offer support and will gladly undertake the role of toastmaster.

We can also arrange all elements of your event, from flowers and entertainment, to cakes and costumes.

Dine do not charge for organising any of the above; it is all part of our service.

dine in the mansion



# your celebration package includes

## Event Manager

A Dine Event Manager who will take the strain and run your day, assist with the planning, toastmastering and ensuring the event runs perfectly.

## Planning Service

Dine's Planning service. We will create a menu based on your style and preferences, advise on your schedule, book entertainment and even provide transport.

## 3 Courses

A memorable 3 course menu with warm continental breads, coffees and chocolates. We also have herbal teas just in case...  
A discount and activity book for all children of 12 years and under.

## Tableware

Smart white table linen, fine white bone china, uncut Crystal glassware and smart silver cutlery. Speak to your Event Manager about our different ranges of china, cutlery and glassware. We even include a table for your cake, cake stand & cake knife, table numbers and an easel for your table plan.

## A Skilled Team

The friendly, smart & highly trained Dine staff team. Evening staff team to run your bar and event until the final guest departs.

Your Event Manager will support you throughout.

## Design

Dine's design and booking service to assist with planning and arranging your flowers, photographs, stationery, theming and entertainment.

## Facilities

### Rooms and Capacities

The Mansion has beautiful function rooms:

The Colonnades, seating up to 100 guests for dinner, and The Mansion Room, seating up to 150 guests for dinner.

In addition, there are 3 further rooms available for smaller parties and private dinners. All these rooms have been designed specifically with events and weddings in mind, and offer a luxurious location for your celebrations.

These rooms are also perfect for presentations, meetings & exhibitions, having soundproofing and the latest in AV technology. Each room also has wi-fi access.

Please note that there are separate costs for hiring rooms within The Mansion. Please speak to your Event Manager about these.



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# entertainment

## Entertainment

Imagine your guests being greeted with an elegant Jazz Trio on the terrace at The Mansion or dazzled by a circus troupe of fire eaters, stilt walkers and jugglers. With Dine, the choice is yours...

As part of Dine's total planning service, your Event Manager would normally book the whole range of services on your behalf, including your flowers, disco and entertainment.

## Flowers

Flowers are an essential element of any event and our in-house florist will create arrangements which will suit your required tone and theme, from low key and elegant for corporate days to lavish and striking for your wedding celebration.

Your Event Manager will interpret your needs and present some ideas to suit.

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# audio-visual support, theming & lighting

## Audio-Visual

Audio-visual management is an essential element of any successful event and the Dine in the Mansion team will be able to organise all of this on your behalf.

## Lighting and Theming

For those special events, lighting and theming can help to transform the occasion to something dramatic and memorable; from water features to spectacular dancefloor lighting anything is possible - don't hesitate to ask.



*The* **MANSION**

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# the mansion packages

## the mansion

**The Mansion Package** exists for those who enjoy the finer things in life; 3 Canapé Bites, followed by a 3 Course Menu which even has the option of delicious items such as Fillet of Beef and our Famous Trio of Desserts. The flexibility of the offer is demonstrated by the fact that you can replace pudding with Yorkshire Cheeses...

This package is designed to offer the best of everything.

We are delighted to offer you a menu tasting as part of the above package.

This package at £75 + vat includes:

- Dine's Event Manager and Award-winning Team
- Event Planning & Toastmastering
- 3 Bite Canapé Menu
- 3 Courses, Coffee, Tea & Chocolates
- Smart Linen, China & Glassware
- Stand for your Table Plan & Table Number Stands
- Complimentary Tasting for the Happy Couple

## the barran

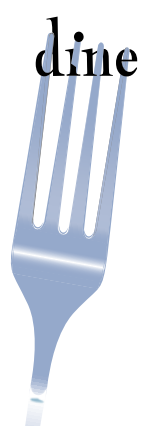
**The Barran Package** offers excellent value and includes a 3 course Dinner with Coffee and Chocolates.

This package also has the flexibility to upgrade certain items.

This package at £67 + vat includes:

- Dine's Event Manager and Award-winning Team
- Event Planning & Toastmastering
- 3 Courses, Coffee, Tea & Chocolates
- Smart Linen, China & Glassware
- Stand for your Table Plan & Table Number Stands

Venue Hire from £950 + vat to £3,150 +vat



dine in the mansion  
mansion menus



# the drinks packages

Select a drinks package to complement your menu choices...simply the best way to make an impression.



## The 'Champagne' Package

Your choice of two of the following: Pink Bubbles, Cranberry & Orange Juice, Mineral Water, House Wine. Pimm's or your favourite Beers on arrival - plus a top up for your guests.

1/2 Bottle of House Wine with your meal

1 Glass of House Champagne

**£24.50 + vat per guest**

Includes 4 bottles of mineral water per 10 guests

## The 'Sparkling' Package

Glass of our Sparkling Wine Blush on arrival.

1/2 Bottle of House Wine with your meal

1 Glass of Sparkling Wine

**£22.50 + vat per guest**

Includes 4 bottles of mineral water per 10 guests

Drinks packages must be purchased for all of your guests. Each package can be tailored to suit your preference. Why not upgrade the wine to one of your favourites?

# dine in the mansion canapé menu

## **Mini Prawn Cocktail**

Chive Marie Rose, smoked paprika

## **Baby Cumberland Sausage**

Honey & grain mustard glaze

## **'Caesar Salad' v**

Shavings of parmesan & roasted red peppers, sunblushed tomato with quail's egg

## **Tartlets of Arabiatta v**

Topped with a quail's egg dusted with paprika

## **Caprini Goat's Cheese v**

With pesto, sunblushed cherry tomato & toasted pinenuts

## **Selection of Imperial Dim Sum**

With a soy, honey & toasted sesame dip

## **Mini Yorkshire Pudding**

Rare roast beef & creamed horseradish

## **Oak Roasted Smoked Salmon**

On blinis, sour cream, black pepper & lemon oil

## **Mini Toad in the Hole**

Mustard Yorkshire pudding

## **Duck Spring Rolls**

Plum and black treacle compote

## **Filo King Prawns**

Marinated in ginger & chilli, sweet chilli dip

## **Tarragon & Wild Mushroom Crostini**

Herb mascarpone

## **Black Pudding on Potato Scone**

Rosemary & apple compote

## **Thai Chicken Sate**

Peanut & lime dip

## **Parmesan & Rosemary Shortbread**

Feta, black olive & tomato

## **Mediterranean 'Mezze' Bruschetta**

Topped with hummus, olives & sunblushed tomatoes



All canapés are £1.95 + vat per bite

# mansion starters

## **Tartlets of Smoked Chicken**

Caramelised shallots & sweet roasted peppers, tomato jam, herb leaf,  
v if offered with asparagus instead of chicken

## **Roasted Plum Tomato Soup v**

Basil pesto & lemon oil

## **Chargrilled Lemon Chicken**

Smoky bacon & beef tomato in a warm muffin with mustard hollandaise  
v if offered with asparagus & red pepper instead of chicken & bacon  
£2.00 + vat supplement

## **Haddock & Spring Onion Fishcakes**

Herb leaf salad, sweet chilli & cucumber salsa  
£1.80 + vat supplement

## **Classic French Onion Soup v**

Baked gruyere cheese crouton

## **Dine Simply "Prawn Cocktail"**

Horseradish Marie Rose & sunblushed tomatoes  
£3.00 + vat supplement

## **Smoked Salmon**

Diced shallot & sweet dill pickles, horseradish & beetroot cream dressing

## **Greek Lamb & Cherry Tomato Brochette "Souvlaki"**

Mini Greek salad, tzatsiki dressing  
£2.00 + vat supplement

## **Four Cheese Ravioli v**

Chunky tomato fondue with black olives, lemon thyme oil

## **Salad of Roasted Oak Smoked Salmon**

Crisp romaine salad slow roasted vine tomatoes, asparagus tips, creamy dill dressing

## **Camembert Spring Roll v**

Apple, cider & sultana chutney

## **Creamed Wild & Chestnut Mushrooms**

Thyme & smoked paprika crouton

## **Oak Smoked Salmon Paté**

Lime & chive mascarpone cream, herb leaf salad

## **Trio of Melon v**

Honeydew, cantaloupe & watermelon, honey, lime & mint dressing

## **Chicken Liver & Black Pepper Terrine**

Redcurrant & apricot jam, rocket leaves

## **Ham Hock Terrine**

Pea & mint relish, herb leaf salad  
£2.00 + vat supplement

## **Smoked Haddock Gratin**

Diced plum tomatoes in a creamy white wine sauce  
£2.00 + vat supplement

## **Baked Tartlet of Caramelised Shallots & Goat's Cheese**

Tomato & chive concasse, balsamic dressing



# mansion main courses

## **Fillet of Salmon**

Chilli & orange glaze, creamed leeks

## **“Pot Roast” Chicken Fillet**

Button onions, carrots & asparagus, new potatoes & chervil

## **Barbecued Chump of Lamb**

Pesto crushed new potatoes, chorizo & pancetta casserole, redcurrant & sweet basil sauce

£2.00 + vat supplement

## **Supreme of Chicken Chasseur**

Mushroom & tomato rösti, tarragon sauce

## **Sirloin of Beef**

Bourguignon confit with button onions, wild & field mushrooms in rich red wine sauce, olive oil & black pepper mash, sugar snap peas

£4.00 + vat supplement

## **Seared Sea Bass**

Beurre blanc, wilted spinach

£3.50 + vat supplement

## **Classic ‘Lemon Salt Roasted’ Chicken**

Sage & apricot stuffing, pork & herb chipolata wrapped in smoky bacon baby roast potatoes

## **Roast Leg of Herb Crusted Lamb**

Minted mash & sugar snap peas, redcurrant jus

£4.00 + vat supplement

## **Roasted Yorkshire Top Rump of Beef**

Individual Yorkshire puddings, roasted root vegetables, baby roast potatoes, traditional gravy & watercress

£5.00 + vat supplement

## **Confit of Honey & Thyme Duck**

Potato, smoked bacon & mushroom gratin, red cabbage, thyme & port sauce

£2.00 + vat supplement

## **Individual Rump Steak & Wild Mushroom Pie**

Chunky chips served with Caesar salad or summer vegetables

£2.00 + vat supplement

## **Chargrilled Beef Mignon Steaks**

Classic peppercorn sauce and gratin potatoes

£4.00 + vat supplement

## **Smoked Paprika Chicken Fillet**

Saffron & vegetable paella, red pepper & saffron dressing, rocket & sunblushed tomato salad

## **Slow Braised Shoulder of Lamb**

Buttered spring cabbage, Boulangere potatoes, lamb gravy



# mansion main courses

## **Salmon, Dill & Flaky Pastry Pie**

Creamy butter mash, white wine beurre blanc, garden peas

## **Herb Crusted Chicken Escalope**

Creamed mushroom sauce, new potatoes

## **Cured Slow Cooked Loin of Pork**

Colcannon, pickled plums & seared onions, calvados cream sauce

## **Fillet of Chicken wrapped in Parma Ham**

On button onions with garden peas, grain mustard & tarragon cream sauce

## **Lamb Tagine**

Sweet potato mash, pickled lemons, mini naan breads

## **Cumberland Sausage**

Creamy mash, crispy onions, rich red wine sauce

## **Chicken Cordon Bleu & Bavarian Ham**

Fillet of chicken, filled with gruyere cheese & coated with a herb crumb, tomato rösti, Madeira & thyme sauce

£2.00 + vat supplement

## **Simply Lamb Chops**

Savoy cabbage, watercress, roasted vine tomatoes, minted new potatoes, Portobello mushroom & lamb gravy

## **Roast Fillet of Beef**

Fondant potato & crispy leeks, red wine jus

£6.00 + vat supplement

## **Rack of Lamb with Rosemary**

Rock salt & redcurrant glaze

£6.00 + vat supplement

## **Chilli Glazed Belly Pork**

Hoi sin pak choi, lemon grass mash, sugar snap peas



Please note that we aim to serve our beef medium rare



# mansion desserts

## **Brûléed Zesty Lime & Lemon Tart**

Strawberry compote

## **Individual Summer Puddings**

Lime crème fraîche

## **Baked Vanilla Cheesecake**

Rich chocolate sauce

## **French Apple Tart**

Vanilla glaze, cinnamon cream

## **Dark Chocolate Truffle**

Organic cocoa powder, black cherry compote

## **Madagascan Vanilla Crème Brûlée**

Almond shortbread

## **Bitter Chocolate & Cointreau Terrine**

Zesty cointreau coulis

## **Blueberry Cheesecake**

Vanilla dressing

## **Apple, Cinnamon & Blackberry Crumble**

Hot vanilla custard

## **Sticky Toffee Pudding**

Vanilla Anglaise

## **Hot Chocolate Fudge Cake**

Berry compote, hot chocolate sauce



# mansion desserts

## **Hot Chocolate Fondant**

Vanilla pod ice cream, summer berries  
£3.00 + vat supplement

## **Raspberry & Almond Tart**

Raspberry coulis

## **The Dine Trio of Desserts:-**

Mini Toffee Pudding  
Crème Brulee  
Tarte Framboise  
£4.00 + vat supplement

## **Bread & Butter Pudding**

Grand Marnier plumped sultanas and cured orange rind,  
hot vanilla custard  
£2.00 + vat supplement

## **Coffee & Chocolates**

### **Cheese Platter** to include;

Mature Cheddar, Brie, Wensleydale, Grapes, Celery & Water Biscuits  
or choose cheese as an additional course **£5.95 + vat per guest**

A glass of Port for your guests **£3.50 + vat per guest**

We are happy to serve a soup, fish or sorbet course or a cheese course

We can also provide a Cheese Wedding Cake  
- please ask for details



dine in the mansion

Barran menus

[www.dineinthemansion.co.uk](http://www.dineinthemansion.co.uk)

# barran starters

## **Classic French Onion Soup**

Baked Gruyere cheese crouton

## **Roasted Plum Tomato Soup v**

Basil pesto & lemon oil

## **Chicken Liver & Black Pepper Terrine**

Redcurrant & apricot jam, rocket leaves

## **Trio of Melon v**

Honeydew, cantaloupe & watermelon, honey, lime & mint dressing

## **Roasted Oak Smoked Salmon**

Salad of crisp Romaine salad,  
slow roast vine tomatoes,  
asparagus tips, creamy dill dressing

## **Tartlets of Smoked Chicken**

Caramelised shallots & sweet roasted peppers,  
tomato jam, herb leaf,  
v if offered with asparagus instead of chicken

## **Oak Smoked Salmon Pate**

Lime & chive mascarpone cream,  
herb leaf salad

## **Baked Tartlet of Caramelised Shallots & Goat's Cheese**

Tomato & chive concasse, balsamic dressing



# barran main courses

## **Fillet of Salmon**

Chilli & orange glaze, creamed leeks

## **Barbecued Chump of Lamb**

Pesto crushed new potatoes,  
chorizo & pancetta casserole,  
redcurrant & sweet basil sauce  
£2.00 + vat supplement

## **Lamb Tagine**

Sweet potato mash, pickled lemons, mini naan breads

## **Cured Slow Cooked Loin of Pork**

Colcannon, pickled plums & seared onions,  
calvados cream sauce

## **“Pot Roast” Chicken Fillet**

Button onions, carrots & asparagus,  
new potatoes & chervil

## **Chilli Glazed Belly Pork**

Hoi sin pak choi, lemon grass mash, sugar snap peas

## **Smoked Paprika Chicken Fillet**

Saffron & vegetable paella, red pepper & saffron dressing,  
rocket & sunblushed tomato salad

## **Supreme of Chicken Chasseur**

Mushroom & tomato rösti, tarragon sauce

## **Cumberland Sausage**

Creamy mash, crispy onions, rich red wine sauce



# barran desserts

## **Brûléed Zesty Lime & Lemon Tart**

Strawberry compote

## **Individual Summer Puddings**

Lime crème fraîche

## **Baked Vanilla Cheesecake**

Rich chocolate sauce

## **Hot Chocolate Fudge Cake**

Berry compote, hot chocolate sauce

## **Raspberry & Almond Tart**

Raspberry coulis

## **Blueberry Cheesecake**

Vanilla dressing

## **Bitter Chocolate & Cointreau Terrine**

Zesty cointreau coulis

## **French Apple Tart**

Vanilla glaze, cinnamon cream

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## **Coffee & Chocolates**

We are happy to serve a soup, fish or sorbet course  
or a cheese course.

We can also provide a Cheese Wedding Cake – please ask  
for details



# dine in the mansion vegetarian menu

Naturally, there are hundreds of possibilities; these options are designed to offer you some initial ideas. These can be served to your vegetarian guests or the whole party...

## Starter Options

### **'Caesar' Salad**

Carpaccio of peppers & sunblushed tomatoes, red pesto croutons, creamy garlic & herb dressing

### **Baked Tartlets of Caramelised Shallots & Goat's Cheese**

Tomato & chive concasse, balsamic dressing

### **Sweet Pepper & Chilli Tart Tartin**

Asparagus & summer salad

### **Trio of Melon**

Honeydew, cantaloupe & watermelon, honey, lime & mint dressing

### **Camembert Spring Roll**

Apple, cider & sultana chutney

## Main Course Options

### **Four Cheese Ravioli**

Chunky tomato fondue with black olives, lemon thyme oil

### **Spinach & Ricotta Parcel**

Red pepper coulis

### **Vegetarian Toad in the Hole**

Onion gravy, creamy chive mash

### **Saffron Risotto**

Parmesan & tomato oil

### **Vegetable Paella**

Roast pepper sauce, rocket salad

### **Filo Tartlet of Wild & Field Mushrooms**

Red onion puree, thyme hollandaise & tomato compote



# dine in the mansion children's menu

We normally recommend that we provide a smaller and simpler version of your chosen menu. However, should you wish to offer your younger guests (12 and under) a specific menu, here are some ideas:

## Starter Options

### **Melon Tower**

Fresh strawberries & fruit coulis

### **Pasta Shapes**

Sautéed chicken & plum tomato

## Main Course Options

### **Chicken Goujons**

Roasted tomato sauce, potato wedges

### **Homemade Mini Vegetarian Pizzas**

Green summer salad

### **Cod Fillet Fish Fingers**

Chunky chips & peas

### **Mini Meatballs in Tomato Sauce**

Penne pasta

### **Cumberland Sausage Rings**

Creamy mash potatoes

## Dessert Options

### **Chocolate Brownie**

Vanilla cream

### **Blueberry Muffin**

Cinnamon sauce

### **Lemon Cheesecake**

Berry fruit compote

Dine provides a children's "Activity Book"

£30.00 + vat per guest

Please note this does not include any arrival drinks



# unique concepts for a memorable day

We believe that our Mansion and Barran Packages will offer a memorable celebration for all your guests, but it might also be worth considering the following concepts for your day:



## The Informal Celebration

Guests arrive at The Mansion to be greeted with Pimm's, a Cocktail or Champagne of your choice and are then entertained with Stylish and Substantial Canapés while a Jazz Trio plays.

The Canapé Menu can include our Bowl Food Menu, Pudding Canapés and a Selection of Canapés from our extensive selection.

## Evening Temptations

Our Evening Menus are perfect for entertaining your evening guests and topping up those who have been dancing hard later in the evening.

The following pages feature our most popular choices and range from a simple Bacon Sandwich, through to our more varied 'Mediterranean Fusion' Buffet Menu.

[dine in the mansion](#)



# dine in the mansion evening temptations menu

## Hot Sandwiches

Bacon sandwich in a floured bap  
Sausage sandwich in a floured bap  
Cheese & tomato croissant  
Hot dog, Frenchies mustard, caramelised onions  
Choice of ketchup, relishes & mustards (choose two types)

**£6.00 + vat per guest\*\***

## Paninis

Brie & caramelised onions  
All day brunch  
Ham, cheese & tomato  
These are a perfect companion to dancing the night away (choose two)

**£7.50 + vat per guest\*\***

Add spicy potato wedges @ **£1.80 + vat per guest**

## Evening Cheeseboard & Cold Cuts Menu

A round platter loaded with a selection of cheeses;  
Mature Brie  
Yorkshire Cheddar  
Crumbly Wensleydale  
Water biscuits & warm bread  
This is also offered with a selection of cured hams, baby pickled onions & sunblushed tomatoes

**£10.00 + vat per guest**

## How about a traditional approach?:

### Pie & Peas Menu

Choose from two of the following:

Chicken & leek lattice, Cornish pasty, meat & potato pie, steak & kidney pie,  
chicken & mushroom, four cheese & onion slice

Offered with potato wedges, onion gravy & mushy peas

**£16.50 + vat per guest**

### Hog Roast **£13.50 + vat per guest - minimum 100 guests \*\***

A traditionally roasted hog served with floured bap, seasonal stuffing & apple sauce

All evening food is available for a minimum of 50 guests following a main meal

You may require additional china and staff – your Event Manager will be happy to advise you.

\*\* Please note this is served as a sandwich without china



# dine in the mansion traditional english buffet

**Treat yourself to a tasty selection of classic British Fare, complemented by a mouth-watering assortment of freshly made sandwiches now with new mini roll selection to include some of the following:**

Chunky cheddar, pickle & crisp lettuce v  
Roast chicken with thyme stuffing & cranberry sauce  
Roast beef & horseradish  
Vintage cheddar & spring onion v  
Tuna mayonnaise & cucumber  
Egg mayonnaise with grain mustard & cress v

## **Flaky Pastry Sausage Rolls & Mini Pork Pies**

Tomato sauce dip, HP sauce

## **Mini Quiches** to include some of the following:

Cheese, onion & chive, mushroom, roasted vegetable v

## **Mini Scotch Eggs**

Tomato chutney

## **'Ploughmans Platter' v**, to include:

Baby pickled dill cucumbers, pickled onions, cherry tomatoes, chunks of mature Cheddar cheese, chunks of crisp cucumber, Salted Crisps

\* \* \* \*

## **Mini Muffin Selection**

OR

## **Fruit Basket**

to include a selection of clementines, satsumas, Braeburn apples, bananas, strawberries & plums

**£13.50 + vat per guest**

v - suitable for vegetarians



# dine in the mansion mediterranean fusion

## **A variety of individual Piffa Breads, filled with some of the following:-**

Coronation chicken with fresh coriander,  
Roasted Mediterranean vegetables with  
black pepper cream cheese, v  
Flaked tuna with mayonnaise, paprika &  
crunchy peppers

## **A Flatbread wrap filled with either**

Beef in a tangy tomato, basil & roasted onion salsa  
or mozzarella with sunblushed tomatoes & shredded basil v

## **Fillet of Chicken Kebab**

Sweet chilli glaze

## **Crisp Vegetable Samosa v**

## **Shredded Duck Spring Rolls**

Plum sauce & cucumber

## **Assorted Mini Poppadoms v**

offered with minted yoghurt & mango relish

## **Fruit Basket**

to include a selection of clementines, satsumas,  
Braeburn apples, bananas, strawberries & plums

or

## **Mini Fruit Tartlets**

**£13.50 + vat per guest**

v - suitable for vegetarians



# dine in the mansion new york deli-cious

A selection of mini 'sub' rolls and bagels, filled with some of the following:-

**Smoked Salmon**

Lime cream cheese

**Bacon, Crisp Lettuce & Tomato**

Mustard mayonnaise

**Peppered Pastrami**

Shredded pickles & Swiss cheese

**Cheddar Cheese v**

Crunchy coleslaw

**Sliced Egg v**

Chive mayonnaise & crisp salad

**Tasty Trio of Goujons v**

Spinach & feta, Monterey Jack cheese & onion, carrot & coriander with onion relish

**Manhattan Spiced & Fried Chicken Fillets**

Caesar mayonnaise

**Mini Deep Base Pizza**

Pepperoni & cheddar, roasted pepper & red onion v

\*\*\*

**Mini Cheesecake Selection**

New York vanilla, pecan, raspberry, chocolate & orange

or

**Fruit Bowl**

to include a selection of clementines, satsumas, Braeburn apples, bananas, strawberries & plums

**£13.50 + vat per guest**

v - suitable for vegetarians



# dine in the mansion finishing touches

Just a few of the additional items that are available to give your event that special touch...



Brightly coloured glassware to add another dimension to your table setting...

Glass or ceramic charger plates will make tables look spectacular.

Glass nightlights add a feeling of intimacy to large tables, especially when night falls...

A vast array of linen is available... from Ivory Damask to Crisp White Linen.

Silver cutlery reflects the light and brings elegance to your table...

Dine Patisserie: call us and we can create the wedding cake of your dreams!

We can organise all of your wedding stationery

**Anything is possible...don't be afraid to ask...!!!**

Please contact the events office on **0345 450 4545**



# dine in the mansion forget me not

Nothing is too much trouble for our specialised Event team here at Dine....let us know your requirements and we will deliver.

To progress your event, please contact the events office on **0345 450 4545**



- Special dietary requirements can always be accommodated with a little notice; please let us have these clearly marked on your table plan at least 14 days before your event.
- Some dishes may incur a small surcharge dependent upon seasonality and complexity. In the event that ingredients become unavailable due to circumstances beyond the company's control, Dine reserve the right to make suitable substitutions.
- Staff costs are included in the package prices shown. Costs are based on 2 members of staff per 3 tables and on 10 guests to a table. If you would rather have fewer guests at each table, please feel free to request a cost for this service.
- All prices are subject to VAT at the prevailing rate.
- Holiday Periods (e.g. Christmas & Bank Holidays) will attract a different pricing structure; please ask for a specific quote.
- Some venues will require mobile kitchen units, delivery and collection and additional staff members. Speak to your Event Manager.
- Variations to menus will require additional chefs and equipment.

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## Package for events held up to 30/09/12

Mansion	£75.00 + vat per person
Barran	£67.00 + vat per person
Mansion Room Hire	£1,950.00 + vat
Colonnades Room Hire	£950.00 + vat

## Package for events held up to 30/09/13

Mansion	£78.50 + vat per person
Barran	£70.50 + vat per person
Mansion Room Hire	£2,200.00 + vat
Colonnades Room Hire	£950.00 + vat

As per our terms and conditions, Dine reserves the right to requote up to 2 months beforehand should our costs have increased.

a memorable event

# many thanks to dine

Thank you so very very much for an absolutely amazing day yesterday.

From the very first time we looked around the Mansion to when we picked up all our 'lefts overs' this afternoon we knew we made the right decision in choosing the Mansion as our wedding venue. Michael, you have the ability to make us feel so special, like you only have our wedding to coordinate and think about, yet you provide such a slick service it is very clear to see that this is a very well polished routine!

We had so many comments from our guests over the day on the venue itself, the high quality food produced for so many people, and overall the service that you provided - it was all absolutely faultless. We knew from our previous meeting with you that it was going to be a great day, but it really went way beyond our already high expectations!

You have helped create so many very very happy memories of our wedding day, which we will always remember and reflect back on - we literally had the best day of our lives! So THANK YOU for absolutely everything.

I am writing to express my thanks and gratitude to all your staff who helped my daughter Jessica have such a wonderful wedding reception last Saturday.

The service was excellent throughout and I have received many compliments from friends and family who attended for the event. In particular a number of my elderly relatives were very grateful for the kind and considerate way in which you staff dealt with their needs. All in all we had a wonderful time and one we will never forget thanks to the staff at The Mansion.

Dear Michael, well what can I say? We knew you guys would ensure we had an amazing wedding day and you certainly didn't disappoint you even exceeded our already high expectations.

Our guests were overwhelmed by The Mansion and especially by the efficient, professional and helpful attitude of your staff.

Tom and I couldn't have hoped for a more memorable wedding day and it is a day we will talk about for years to come.

Words cannot express how grateful we are to you and your team for making it such a special day for everyone involved.

Thanks again and with kindest regards

# many thanks to dine

I'm writing to thank you both for our Wedding at The Mansion on Saturday 29th July – it was one of the best days of our lives!

Everything about the day – from the wonderful ceremony; the drinks on the terrace (with the seemingly endless jugs of Pimms); the sumptuous summer buffet (the beef was gorgeous) to the friendly and amazingly attentive staff – was delivered with incredible attention to detail and true professionalism. A number of us joked about your earpieces making you resemble CIA secret agents but I can see why you wear them as everything appeared so effortless with everything always in the right place at the right time.

We'd also like to pay a big thank you to the bar staff, waitresses and head waiter for not only being great at their jobs but also being genuinely warm characters who made all of us (including the hordes of kids) feel really welcome and special.

Obviously with a venue as beautiful and well positioned as The Mansion we were expecting a memorable event but the high quality of service, food and friendly ambience ensured that the day truly exceeded our expectations. Our only regret is that it's over and we can't do it all again....

Once again – on behalf of ourselves, our children, and our bowled over guests – thank you, thank you, thank you.

I am writing to thank you and your staff for making Claire and Andy's wedding day so special. They were married on 21st April, the Mansion proved an amazing venue and the beautiful weather meant that we could take full advantage of the facilities you have to offer.

Everything was just perfect, the food was delicious and the service was fantastic, you all went the extra mile to ensure that Claire, Andy and their family and friends had a day to remember.

Thank you and best wishes from the very proud and happy mother of the bride,

# many thanks to dine

*We would just like to say a big thank you for making our day so special, it was amazing and one of the best days of our lives, and one we will never forget.*

*All our guests commented on how lovely the venue was, and how welcome you and the staff made them feel.*

*A BIG THANKS AGAIN,*

Dear James and The Mansion Team,

Thank you for ensuring our special day went smoothly. Your services have been professional, efficient and helpful during the planning stages and on the day. Thank you for your quick responses to ensure that our (my!) minds were put at ease straight away, and for your very friendly and relaxed manner during meetings and on our Wedding Day.

We wish you all the best for a bright future at The Mansion and thank you once again for making our Wedding Day so special – a day we shall definitely never forget!

Michael,

We want to thank you for all your hard work towards our big day. We really appreciate your input and the extra miles you've gone to to make sure everything ran smoothly.

You have made planning our Wedding so much easier and it has been a pleasure to work with you. You truly are an angel!

*Dear Michael, James & The Team at The Mansion*

*Thank you so much for the fantastic food, professional service and plenty of drinks at our Wedding.*

*We had a wonderful day and an excellent party thanks to the dedication of you all.*