

Ashwell House



Catering Service

Member Price List

1st February 2026

Please submit your requirements to

bookings@ashwellhouse.org

Minimum timings required for all occasions.

Two Weeks Before the Meeting We Require:

- Summons
- Menu
- Estimated number of Diners
- Tea and Biscuit Order (If Required)

Four Working Days Before the Meeting We Require by Noon:

- Requested Dining Time
- Final Dining Numbers
- Dietary Requirements

Two Working Days Before the Meeting We Require by Noon:

- Table Plan Clearly Indicating any Dietary Requirements.
- Dietary needs will be provided and cannot be changed

Note: Any further changes to seating must be communicated to the Catering staff by a revised seating plan PRIOR to the meeting on the day

PLEASE NOTE:

- **Unless Ashwell House receive all the above information on time and in full, your dining event cannot be guaranteed.**
- **Dining is scheduled to commence at 7.30pm**
- **Subject to the Chefs agreement on the day, you may be permitted to move your requested dining time by +/- 15 minutes.**
- **A surcharge of £1.50 p.p. will be applied to your invoice to cover additional staff costs if you exceed the 15 minutes extension to your agreed dining time.**
- **The Chef may withdraw food if through a delay to dining times the food risks contravening Health & Safety protocols**

Menu

Minimum number dining = 12

4 course selection £29.50

3 Course selection £28.75

2 Course selection £28.00

All the above courses are served with Tea or Coffee and Mints

Starter Course

Soups:

Tomato & Basil.
French Onion.
Cream of mushroom.
Broccoli & stilton.
Chunky spiced vegetable and tomato.
Minestrone.
Carrot & coriander.
Tomato & pesto.
Leek, potato & chive.
Cream of apple and parsnip.

Starters

Tomato bruschetta with mozzarella pearls & balsamic dressing.
Avocado & crispy bacon salad with a lemon balsamic dressing.
Deep fried mushrooms with garlic mayo.
Spiced prawn & egg, with dressing.
Classic prawn cocktail.
Goats cheese & crispy bacon salad, balsamic dressing.
Homemade chicken liver pate with herb crostini's.
Egg benedict with hollandaise sauce.
Asparagus tips with spiced prawns.
Smoked salmon & poached egg.
Egg Royale, Poached egg & salmon on a toasted muffin with hollandaise sauce.

Tartlet's starter:

Brie, sundried tomato & pesto.
Goat's cheese, basil & crispy bacon.
Ham. Leek and mushroom.

Main Course

*All main courses are served with Chef's choice of seasonal vegetables.
Specific vegetable requests will be considered.*

Chicken Dishes:

Breast of Chicken with a stilton & watercress sauce.

Chicken wellington with a rosemary jus.

Supreme of chicken with an apricot & rosemary filling, wrapped in a smoked pancetta.

Chicken Helana, chicken in a tomato and herb sauce and mozzarella.

Chicken Milanaise, Breaded breast of chicken with penne pasta in a tomato and garlic sauce and salad. *

Lasagne, salad, garlic bread and potato wedges. *

Gammon, chips, egg and peas. *

** Does not include Chef's choice of seasonal vegetables*

Meat Dishes:

Roast Beef.

Roast Pork.

Roast Turkey.

All above served with roast potatoes, Yorkshire pudding, stuffing, gravy & accompanying sauces.

Pork loin steak with creamy cider sauce.

Braised steak with a tomato & burgundy sauce.

Chicken stroganoff with herb rice.

Bangers & mash with an onion gravy.

Braised shoulder of lamb with a red wine & rosemary jus on leak mash.

Pie Dishes:

Chicken, leek & mushroom pie.

Steak, ale, mushroom & onion pie.

Steak & kidney pie.

Fish Dishes:

Fillet of salmon en croûte with a cream chive sauce.

Supreme of salmon with a tomato & mascarpone cream sauce.

Cod loin mornay in a rich white cheddar cheese sauce.

Fillet of seabass wilted spinach & cherry tomatoes.

Salads available on request.

Sweet Course

Raspberry Trifle.
Fresh fruit platter with lemon sorbet.
Lemon meringue pie & cream.
Chocolate profiteroles with chocolate sauce.
Vanilla panna cotta with berry compote and shortbread.
Apple pie & cream.
Rhubarb crumble and custard.
Apple crumble and custard.
Bread and butter pudding and custard.
Strawberries and cream.
Strawberry syllabub.
Baked Vanilla cheesecake & Berry compote.
Chocolate and Orange homemade cheesecake.
Chocolate fudge cake.
Strawberry & raspberry pavlova.
Fresh fruit Mille Feuille (Pastry shell with cream & fresh fruit)

Cheese Course

English cheese plate per person (3 Cheeses) with celery, apple & pickle.

*** Requests for cheese boards will be subject to a £1.50 pp additional charge ***

Dietary needs

Please chose the same course for all alternative diners.

Alternative to selected menu by the Lodge / Unit

Starters: Melon & Berries or Tomato Soup.

Mains: Chicken Breast or Fish.

*NOTE: - Fish will be either Cod Loin or Salmon depending on what the Chef has available.
Both the fish and chicken alternative will be served with the main menu course vegetables selection*

Dessert: Fruit plate or Vanilla Ice Cream

Vegetarian:

Mushroom & Gorgonzola Wellington.

Brie, Sundried Tomato & Thyme Tartlet.

Vegetable Lasagne & Garlic Bread.

Butternut squash and chickpea curry

Stuffed pepper with herb rice on a bed of tomato sauce

Alternative options may be offered upon request.

Gluten Free Dietary needs can be catered for only if booked in advance– please request when making booking.

Buffets

Finger Buffet

£20.00

Assorted Sandwiches

Sausage Rolls

Spring Rolls

Potato Wedges

Prawn Crostini

Quiches

Garlic Mayo & Sweet Chilli Sauce

Finger Buffet

£22.00

Assorted Sandwiches

Sausage Rolls

Spring Rolls

Potato Wedges

Quiche

Prawn Crostini

Chicken Piri Piri

Selection of Mini Cakes

Cakeage (For Cake You Supply)

Cut and Placed on the Table £1.00 per person

Cut and Served Individually on Plates with Napkins £1.50 per person

Corkage (For Drinks You Supply)

Spirits per 75cl £15.00

Wine per 75cl £10.00

Christmas Menu

Minimum number 12

4 course selection £29.50

3 Course selection £28.75

All courses are served with Tea or Coffee
(Mince Pie charged at an extra £1.00 pp)

Starter Course

Classic prawn cocktail.
Chicken liver pate with herb toasted ciabatta.
Tomato & vegetable broth.
Deep fried brie with sweet chilli and cranberry sauce.

Main Course

All served with vegetables, roast potatoes & parsnips.
Roast Suffolk turkey with cranberry sauce, pigs in blanket, sage, onion stuffing.
Roast salmon loin on a cream tomato and herb sauce.
Roast pork with apple sauce & stuffing.

Sweet Course

Christmas pudding with brandy sauce.
Cheese & biscuits, celery & grapes.
Hot chocolate brownie, ice cream and chocolate sauce.
Vanilla panna cotta with mulled berry compote and shortbread.

Cheese Course

Cheese & biscuits, celery & grapes



Burn's Supper Menu

Minimum number 12

4 course selection £29.50

3 Course selection £28.75

All courses are served with Tea or Coffee and shortbread.

Starter Course

Haggis, neaps & tatties

Main Course

Choose from main menu choice

or

Roast beef with a creamy mushroom sauce.

Roast pork in a baby onion, mushroom, & red wine jus.

Sweet Course

Choose from main menu choice.

Cheese Course

Cheese & biscuits, celery & grapes.

