



PRIVATE DINING & EVENTS

CELEBRATE IN STYLE

Whether you are looking for an intimate celebration in our private Chartwell suite or a large function space to dance the night away. Here at Owston Hall we have a large selection of facilities available to ensure your celebrations are done right!

INFORMATION

INITIAL ROOM HIRE:

Yarbrough (maximum x10)

£75

Chartwell (maximum x30)

£100

De Lacy (maximum x30)

£100

Marlborough (maximum x70)

£200

DANCE THE NIGHT AWAY WITH OUT RESIDENT DJ:

£375 from 7pm - 12am

DRINKS PACKAGE

TREAT YOUR GUESTS WITH A PRE SET DRINKS PACKAGE

DRINKS PACKAGE 1

£21.95

Arrival drinks – Glass of Bucks Fizz
and Bottled Beer

Wine (half a bottle per guest) –
Red: Shiraz Cabernet, Brookford,
Australia

White: Aldridge Chardonnay, Griffith,
New South Wales

Toast drink – Glass of Prosecco

DRINKS PACKAGE 2

£26.95

Arrival drinks – Glass of prosecco,
Pimm's, or Bottled Peroni.

Wine (Half a bottle per guest) –
Red: Malbec, Cinco Fincas, Mendoza
White: Sauvignon Blan, Mont Gras,
Leyda Valley, Chile

Toast drink – Glass of Prosecco

CANAPES

A SELECTION OF FRESHLY PREPARED CANAPES TO APPETISE YOUR GUESTS

Choose 3 canapes for £6.95

Choose 5 canapes for £8.95

Choose 7 canapes for £10.95

Mini Yorkshire pudding with pulled brisket &
horseradish cream

Goats cheese & beetroot chutney tartlet

Mini Eccles cake 'w' tasty Lancashire cheese

Smoked trout, cream & balsamic caviar blini

Lamb kofta, raita. (GF)

Mini fish & chips, pea puree

Tomato & burrata brushetta (V) (VEO)

Avocado & crayfish on toast

Chicken saltimbocca (GF)

Vegetable spring roll (VE)

Wild mushroom arancini (V) (VEO)

Smokes salmon and whipped cheese cone

Confit belly pork, burnt apple puree (GF)

Roasted artichoke, gremolata (VE) (GF)

Celeriac fondant, black garlic, crispy wild
mushroom (VE) (GF)

OWSTON TRADITIONAL MENU

£32.50 PER PERSON FOR 3 COURSES

STARTERS

CHOOSE ONE OF THE
BELOW OPTIONS:

Soup of the Day

*served with warm bread & onion
butter (V) (GFO)*

‘The Original’ Shrimp cocktail
*chicory, baby gem, bloody Mary
dressing & granary bread (GFO)*

Chicken liver Parfait

*hazelnuts, quince jelly, melba toast
(GFO)*

MAINS

CHOOSE ONE OF THE
BELOW OPTIONS:

Monkfish

*with truffled tagliatelle, wild
mushroom velouté*

Yorkshire cheese pie

*buttered new potatoes, sticky red
cabbage (V)*

6-hour daube of beef

*with dumplings, roasted root
vegetables*

Pan roasted chicken supreme

*crispy kale, roast potato terrine,
whisky sauce*

Chimichurri cauliflower steak

*coleslaw, baked potatoes (VNO)
(GF)*

DESSERTS

CHOOSE ONE OF THE
BELOW OPTIONS:

Cryer & Stott Cheese Selection,

grapes, chutney, biscuits

Caramel Apple pie,

with Vanilla Ice Cream

Owston Traditional Sherry trifle

Triple Chocolate brownie

with malted milk ice cream

FAMILY SHARING FEAST

£34.50 PER PERSON FOR 3 COURSES

STARTERS

CHOOSE ONE OF THE
BELOW OPTIONS:

Soup of the Day
warm crusty bread, onion butter
(VO)(GFO)

Ham hock terrine
*piccalilli, pickled cucumber &
capers. (GF)*

Sauté wild mushrooms & blue
cheese wellington
on toasted sourdough. (V)
(GFO)

Smoked Mackerel Salad
*served with new potatoes &
horseradish*

MAINS

A CHOICE OF TWO
CARVED MEAT JOINTS:

Butter & Sage half roasted
chicken

Slow roasted belly pork, stuffing

Sirloin of beef & Yorkshire
pudding

Minted Lamb henry
(slow roasted shoulder)

Or Mushroom & Spinach
Wellington (V)(GFO)

*Served with market fresh seasonal
selection of vegetables, potatoes &
jugs of gravy.*

DESSERTS

CHOOSE ONE OF THE
BELOW OPTIONS:

Classic Crème Brûlée
seasonal berries

Sticky toffee pudding
*bourbon toffee sauce, vanilla ice
cream*

Selection of Cheese's from Cryer
& Stott
chutney, grapes & biscuits

CHEF'S CHOICE MENU

£40.50 PER PERSON FOR 3 COURSES

STARTERS

CHOOSE ONE OF THE
BELOW OPTIONS:

Soup of the day
warm crusty bread, onion butter
(V) (GFO)

Chicken, pistachio & bacon
terrine
*apple & real ale chutney, onion
crostni*

Smoked Haddock fishcakes
served with yuzu mayonnaise

Warm roasted artichoke
*chantenay carrot, asparagus &
mushroom salad*

MAINS

CHOOSE ONE OF THE
BELOW OPTIONS:

Cider & hay baked Chicken thigh
*stuffed with roasted artichoke &
white truffle, garlic mash potato,
heritage carrots, peppered kale*

Pan roasted Sea bass fillet
*crab crushed baby potatoes, sea
vegetables, saffron sauce split with
dill oil*

Braised short rib of beef
*in orange, silverskin onions,
salsify, cheese polenta*

Roasted cup of butternut squash,
*filled with a warm giant couscous
salad, tomato fondue*

DESSERTS

CHOOSE ONE OF THE
BELOW OPTIONS:

Raspberry Cheesecake
with crème Chantilly

Hazelnut cream profiteroles
with warm butterscotch sauce

Chocolate, Orange & Pine nut tart
vanilla ice cream

Award winning cheese selection
from Cryer & Stott
chutney, grapes, biscuits

OWSTON SELECT MENU

£45.50 PER PERSON FOR 3 COURSES

STARTERS

CHOOSE ONE OF THE
BELOW OPTIONS:

Soup of the Day
*served with warm crusty bread,
onion butter* (VO)(GFO)

Beetroot cured salmon
gravadlax,
*pickled fennel, citrus gel, granary
bread & honey pollen butter*
(GFO)

Slow cooked pig cheek
*celeriac & apple rosti, pork
crackling* (GF)

Kidderton Ash goats' cheese
fig & pesto crostini
*Rocket, tomato & cherry molasses
salad* (V)(GFO)

MAINS

CHOOSE ONE OF THE
BELOW OPTIONS:

Rump of Salt Marsh lamb
*pistachio crust, with a red currant
jus, potato fondant, wilted baby
gem & peas*

Confit of Artic Char fish supreme
*pomme puree, wilted baby spinach,
salsa verde gel, artichoke crisps*

Chicken supreme
*wild mushrooms & asparagus,
potato gratin, tenderstem broccoli,
roasted Roscoff onion velouté*

Beetroot Gnocchi
*goats cheese, Courgette ribbons,
roasted baby plum tomatoes,
cassava chips* (V) (VNO)

DESSERTS

CHOOSE ONE OF THE
BELOW OPTIONS:

Dark Chocolate sphere
*filled with a duo of white & milk
chocolate ganache, Graham
cracker crumb, raspberry sherbet,
vanilla ice cream*

Warm treacle & stem ginger tart
with malted milk ice cream

Bourbon vanilla panna cotta
with cherry textures

Selection of award-winning
cheeses from Cryer & Stott
grapes, chutney, lavosh & biscuits