



Functions at
Diglis House Hotel
2017-2018

Severn Street, Worcester
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Thank you for considering Diglis House Hotel.

This booklet contains information on menus, and drinks costs.

This list is only an indication of some of the most popular choices and we would be happy to discuss any special requests you have and to develop and cost any specific meals you require.

If you need any more information don't hesitate to talk to us.

Selection of Canapés

Cream Cheese, Chive and Prawn Crostini

Chicken Liver Parfait Crostini

Ciabatta Mini Sandwich Bites

Smoked Salmon and Dill En Croute

Mini Pastry Swirls

Cream Cheese, Chive and Black Pepper Celery Bites

Mini Baked Potatoes with a Cheese Topping

Mini Sausages in Honey and Mustard Dressing

Please choose three items

From the list below for

£5.00 per person

Extra Items charged at £2.00 per person

Beverages

On Arrival (per glass)

House White, Red and Rose Wine	£3.50
Bucks Fizz	£3.75
Pimm's	£3.95
Winter Pimm's	£3.95
Sparkling Wine	£3.50
Kir Royale	£7.50
Mulled Wine	£4.50
Pimm's Royale	£9.50

The Toast

Prosecco Spumante	£25.00
Prosecco Spumante Rosé	£25.00

On The Table

Wine List available on request

Champagne

House Champagne – Louis Dornier	£35.00
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Menu One

Tomato Soup, Basil oil, Homemade Bread Roll

Ham Hock, Mustard & Parsley Terrine, Salad, Chutney & Toast

Cheddar & Chargrilled Leek Tart, Dressed Leaves

6hour Braised Blade of Beef, Whole Grain Mustard Mashed
Potato

Pan Seared Chicken Supreme, Thyme Fondant

both served with red wine gravy & seasonal vegetables

Butternut Squash, White Onion & Herb Risotto

Strawberry Cheesecake, Strawberry Coulis

Individual Lemon Tart, Berry Compote

Bramley Apple Crumble, Vanilla Seed Ice Cream

£30 per person

Menu Two

Leek & Potato Soup, Homemade Bread Roll

Duck Liver Pate, Red Onion & Cranberry Chutney, Warm Toast,

Sun Dried Tomato & Chargrilled Pepper & Pumpkin Seed Salad

Braised Shoulder of Lamb, Minted Mashed Potato

Chicken Supreme, Seasoned with Thyme & Garlic, Fondant
Potato

both served with red wine gravy & seasonal vegetables

Warm Buckwheat, Lemon, Fennel & Parsley

Vanilla Bean Cheesecake, Stewed Berry

White Chocolate Panna Cotta, Raspberries, Dark Chocolate
Crumb

Bramley Apple & Mixed Berry Crumble, Vanilla Ice Cream

£35 per person

Menu Three

Carrot & Coriander Soup, Homemade Bread Roll

Chicken & Pistachio Terrine, Red Onion & Walnut chutney

Roast Beetroot & Sunflower Seed Salad

Corn Fed Chicken Supreme, Sage & Onion Stuffing with Fondant
Potato

Fillet of Beef Served Pink, Mustard Fondant Potato,

both served with red wine gravy & seasonal vegetables

Halloumi, Toasted seeds, New Potatoes, Honey Mustard Rocket,

Passion Fruit Cheesecake, Passion Fruit Sauce

Salted Dark Chocolate tart, Praline, White Chocolate Crumb

Orange Bread & Butter Pudding, Vanilla Ice Cream

£40 per person

Children's Menu

Plum Tomato & Sweet basil Soup,
Served with Homemade bread

Garlic Ciabatta

Mini Roast Dinner, Traditional Trimmings, Vegetables
and Potatoes

Homemade Meat or Vegetable Lasagne, House Salad &
Garlic Bread Slice

Soda Battered Fish or Chicken Goujons, Chips and Baked
Beans

Homemade Fish Cakes Served with New Potatoes and
House Salad

Selection of Ice Creams and Sorbets

Treacle Sponge with Hot Custard

Fruit salad

£12.00 per child

Buffet Menu

Assorted Sandwiches
Chicken and Pepper Kebabs
Garlic Bread Ciabatta
Onion Bhajis
Vegetable Pakoras
Cheese and Tomato Pizza
Potato Wedges
Chips
Vegetable Quiche
Meat Quiche
Mixed Quiche
Breaded Butterfly King Prawns
Sausage Rolls

Tortillas, Crisps and Dips
Mixed Leaf Salad (leaves only)
Mixed Salad, Leaves Cucumber Tomatoes and Onion
Feta and Olive Salad
Pasta Salad
Rice Salad
Potato Salad

Please select Eight items for

£16.95 per person

Or

Five options for

£10.95

£2.50 per extra item

Hot Buffet

A selection of the following

Chicken Curry

Beef Chilli

Vegetable Lasagne

Rice

Jacket Potatoes

Garlic Ciabatta

Mixed leaf Salad with Tomatoes, Red Onion and
Cucumber

£18.95 per person

Afternoon Tea

Assorted Sandwiches

Smoked Salmon, Cream cheese & Cucumber. Sliced Ham,
Plumb Tomato & Whole Grain Mustard Mayonnaise. Free
Range Eggs bound in Mayonnaise & Salad Leaves

A Choice of Two Homemade Cakes

Fruit Cake, Chocolate Brownie, Carrot Cake, Lemon
Drizzle, Victoria Sponge

Macaroons, Homemade Cookies

Homemade Scones, Clotted Cream and Preserves

Freshly Brewed Tea and Coffee

£15.95 per person

Our Function Rooms

Seymour Suite

Our purpose built function suite can seat up to 100 for a formal meal and 150 for a buffet. The Seymour Suite's long casement windows face out towards the River Severn and Cathedral Meadows. Leading onto the patio and lawn of our picturesque garden the perfect setting for those special photographs

Capacities

Seated Meal 100 Guests

Informal Finger Buffet 150 Guests

(Maximum 80 seats)

Please take any band or hired equipment into account when compiling your guest list as it will affect the capacity of the room.

Room Hire

Monday – Thursday £650.00

Friday £850.00

Saturday £850.00

Sunday £650.00

Please ask for Bank Holiday Weekend Prices

Conservatory

Our Conservatory is attached to the main house overlooking the hotel gardens and River Severn, through all seasons it provides a beautiful setting.

Capacities

Seated Meal	40 Guests
Informal Finger Buffet	50 Guests

Room Hire

Monday – Thursday	£325.00
Friday	£500.00
Saturday – Sunday	£500.00

Please ask for Bank Holiday Weekend Prices

William Leader

Our newly refurbished William Leader room is the perfect space for those smaller private parties. The room is situated in the main house overlooking the hotel gardens.

Capacities

Ceremony	25 Guests
Seated Meal	30 Guests
Informal Finger Buffet	30 Guests

Room Hire

Monday – Thursday	£225.00
Friday	£400.00
Saturday	£400.00
Sunday	£400.00

Please ask for Bank Holiday Weekend Prices