

DIGLIS HOUSE

The Country House Hotel in the City.

Every event is special for us, whether you are entertaining friends, celebrating a special occasion or enjoying a family reunion, our private dining rooms can be booked for lunch and dinner.

Bring your event to life at the Diglis House Hotel.
Our dedicated team will help you with all of the arrangements from your initial enquiry through to the event.

www.diglishousehotel.co.uk
events@diglishousehotel.co.uk

ABOUT US

Welcome to Diglis House Hotel, nestled along the picturesque banks of the River Severn, Diglis House Hotel combines charm and modern amenities, making it the perfect setting for your next function.

OUR ROOMS

The Butler's Pantry
Discover the charm of The Butler's Pantry - a beautifully refurbished private dining space, thoughtfully designed for intimative gatherings and memorable occasions.
Up to 10 guests.



The Lounge
The newly refurbished Lounge offers a warm and cosy space for you and your guests. Set amid the garden views of our hotel and with easy access to the bar, it's perfect for any occasion.
Up to 30 guests.

The Function Suite
The suite offers natural light and an airy feel with a neutral colour scheme for you to personalise. Enjoy a drink from your own private bar and take in the beautiful views from your exclusive riverside garden.
Up to 100 guests.





OUR MENUS

At Diglis House Hotel, we offer a range of culinary delights to suit any occasion. Our dishes are prepared using seasonal and locally sourced ingredients, ensuring quality and flavour in every bite.

Menu One (£39.50 per person)

Rich Tomato Soup, Crispy Basil (GF, VE)
Chargrilled Mediterranean Style Vegetables, Artichokes, Rocket, Parmesan Crisp, Honey Mustard Dressing
Ham Hock & Pea Terrine, Piccalilli, Bread Crisps

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Butter Roast Chicken Breast, Bubble & Squeak Cake, Tender Stem Broccoli, Baby Onion & Smoked Bacon Sauce
Pan Fried Escalope Of Salmon, Rissoles Potatoes, Buttered Green Beans, Chardonnay Butter
Braised Red Onion, Feta Cheese, Baked Under Herb & Pinenut Crumb, Olive Oil Potatoes, Warm Beetroot, Fig & Balsamic Chutney

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Glazed Lemon Tart, Raspberry Sorbet
Milk Chocolate Cheesecake, Vanilla Bean Ice Cream, Chocolate Sauce (GFA, VEA)
3 Great British Cheeses Biscuits & Pickles (£5.00 Supplement)

Our menus are available for parties of 10 guests and above.

OUR MENUS

Menu Two (£50.00 per person)

Spiced Sweet Potato & Coconut Soup (VE, GF)
Smoked Mackerel Mousse, Creme Fraiche & Chive Potato Salad, Lemon Dressing (GFA)
Pulled Beef Croquettes, Horseradish Mayonnaise, Pea Shoots, Split Beef Jus

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Roast Rump Of Locally Farmed Lamb, Dauphinoise Potato, Honey Roast Carrot, Kale, Rosemary Jus
Seared Fillet Of Seabass, Olive & Thyme Crushed Potato, Roast Cherry Tomatoes, Sugar Snap Peas, Sauvignon Blanc Butter
Roast Vegetable Wellington, Cabbage & Mushroom Ragout, Pimento Sauce

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Coconut & Malibu Panna Cotta, Exotic Fruit Salsa, Coconut Tuille Biscuit
Rich Warm Chocolate Brownie, Honeycomb Ice Cream, Chocolate Shard
Selection Of Three Fine British Cheeses, Grapes, Chutney & Peter's Yard Organic Crackers

* Lamb served either Pink or Well Done for all guests,





OUR MENUS

Menu Three (£60.00 per person)

Leek & Potato Broth, Smoked Cheese Dumpling (GFA, VEA)
Prawn & Handpicked Crab Cocktail,Cucumber, Lemon Emulsion (GF)
Chicken Liver & Brandy Parfait, Plum & Chili Marmalade, Toasted Brioche (GFA)

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Slow Cooked 28 Day Aged Blade Of Herefordshire Beef, Duck Fat Roast Potato, Tender Stem Broccoli, Roast Carrot, Malbec & Thyme Jus, Crisp Shallot Rings (GF)
Pan Fried Fillet Of Cod, Pea Risotto, Roast Baby Vegetables, Lemon Grass Foam (GF)
Herb & Garlic Polenta, Wilted Pousse Spinach, Roast Baby Vegetables, Plum Tomato & Basil Essence

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Vanilla & White Chocolate Crème Brulé, Raspberry Compote, Raspberry Dust
Guinness Sticky Toffee Pudding, Butterscotch Sauce, Salted Caramel Ice Cream
Selection Of Four Local & British Cheeses, Quince Jelly, Chutney, Grapes & Peter's Yard Organic Crackers, Walnut Bread

CHILDREN'S MENU

Starters

Tomato Soup, Garlic Bread (VE, GFA)
Cheesy Garlic Bread With Ketchup (GFA)
Carrot, Cucumber Sticks With Mayonnaise Dip (GF, VEA)

Mains

Cheese & Tomato Pizza (VEA)
Chicken Dippers, Fries, Baked Beans
Jumbo Fish Finger, Fries & Peas (GF)
Mac & Cheese, Garlic Bread
(Half Portion Of Adults Meal Also Available)

Desserts

Chocolate Brownie, Chocolate Sauce (GF)
2 Scoops Of Ice Cream (GF, VEA)
Pancakes, Strawberries, Strawberry Sauce (GF, VE)
Mini Fruit Skewers

Available For Children Aged 12 and Under

£20 per person









CANAPÈS

Each item will consist of two pieces per portion
Choose Any Three of the Following:

Meat Selection

Mini Yorkshire Pudding, Red Onion Jam
Sticky Sweet Chili Lollipop (GF)
Maple Glazed Pork Bites (GF)
Mini Corn Dogs

Fish Selection

Smoked Salmon, Crème Fraiche Blini (GFA)
Thai Style Fish Cakes, Sesame Vegetables (GF)
Smoked Haddock Bonbon
Salmon & Chive Fish Cake

Vegetarian & Vegan Selection

Peperonata en Croute (GFA, VE)
Goats Cheese & Basil Tart (GFA)
Crispy Halloumi Bites
Spicy Guacamole Crostini (VE)
Poached Pear & Vegan Cream Cheese, Toasted Focaccia (VE)

£12 per person

BUFFET MENU

Your choice of 4 Sandwiches or Wraps and 4 Savoury Bites - £28.50 per person
Extra items - £4.00 per person

A Selection Of Wraps And Sandwiches

Chicken, Bacon, Mayonnaise Sandwich or Wrap
Egg Mayonnaise With Cress Sandwich or Wrap (V)
Tuna, Cucumber Sandwich or Wrap
Mature Cheddar Cheese, Chutney Sandwich or Wrap (V)
Wiltshire Cured Ham, English Mustard Sandwich or Wrap
Red Pepper Hummus, Rocket Sandwich or Wrap (VE)
Rare Roast Beef, Horseradish Crème Fraiche Sandwich or Wrap

Savoury Bites

Tomato & Gruyere Tart
Crispy Chicken Wings, BBQ Dip
Vegetable Pakora, Mint Yogurt (VEA)
Goats Cheese & Fig Bruschetta (V)
Ras El Hanout Marinated Vegetable Skewers
Mini Thai Fish Cakes with Sweet Chili Sauce
Herb & Garlic Polenta Chips, Aioli Dip
Beef or Bean Burger Sliders
Mini Jacket Potatoes with Sour Cream & Chives

Sweet Plates (Optional Extra)

Add A Platter Of Chefs Choice Desserts - £8.50pp
Doughnut Board with Raspberry & Chocolate Sauce - £6.50pp





HOT BUFFET MENU

A Selection of Curry Served with all the extras | £26.00 per person

Madras Style Chicken Curry
Balti Style Vegetable Curry

Served Alongside

Onion Bhajis
Vegetable Samosas
Basmati Rice
Poppadom's
Warm Naan Bread
Sauces
Mango Chutney
Mint Yoghurt

Sweet Plates (Optional Extra)

Add A Platter Of Chefs Choice Desserts £8.50
Doughnut Board With Raspberry & Chocolate Sauce £6.50

Our Hot Buffet menu is available for parties of 10 guests and above.

BBQ MENU

Mains

Diglis Classic Burger Single 6oz, Cheese & Bacon, Salad, Our Burger Sauce

Classic Jumbo Hot Dog

Sausage, Sauteed Onions & American Cheese Sauce

Chicken Pitta

Cajun Marinated Chicken Breast, Rocket, Roast Tomato in our Pitta

Spiced Halloumi Wrap, Pomegranate Salad (GFA)

Served Alongside..

Coleslaw (GF)
Tomato, Cucumber, Red Onion and Feta, Dressed with Olive Oil (GF)
Pesto Pasta Salad with Roasted Mediterranean Vegetables (N)

Spiced Potato Wedges

Minimum Guests: 20 | Maximum Guests: 40*

£32.00 per person

This menu can be served as a buffet style inside for up to 100 guests.
**Weather Permitting - this menu will be cooked to order, Alfresco Style.*







AFTERNOON TEA

Enjoy a Beautifully Presented Selection Of Freshly Prepared Afternoon Tea Favourites, Carefully Created By Our Chefs Using Quality Seasonal Ingredients.

A Selection of Chef's Freshly Prepared Finger Sandwiches

Including a Variety of Traditional Fillings & Classic Afternoon Tea Favourites

A Selection of Savoury Items

Freshly Made Savoury Treats & Seasonal Specialities

Chef's Selection of Homemade Cakes & Sweet Delicacies

An Assortment of Handmade Cakes, Pastries & Sweet Treats Prepared by Our Pastry Team

Freshly Baked Mini Fruit Scones

Served Warm with Clotted Cream & Strawberry Preserve

(GFA, VEA)

Served with Your Choice of Fine Tea Selection or Freshly Brewed Coffee

£29.00 per person

Add a touch of celebration and upgrade to a Glass of Prosecco for a £5 Supplement



ACCOMMODATION

Don't Rush Home!
Book your room and enjoy a seamless, relaxing end to your event. Relax and recharge after your day in one of our traditionally styled rooms.

Diglis House Hotel is a Grade II listed building which has 12 guest bedrooms in the main house and 21 located in our garden wing; closest to our function suite which is a perfect distance for your guests at the end of a fun filled night.

Our bedrooms range from standard accommodation through to master suites with views overlooking the River Severn.

We look forward to hosting you!

TERMS & CONDITIONS

1. Booking Confirmation

A signed contract and a non-refundable deposit are required to secure your booking.

2. Payment Terms

The deposit is typically the total cost of Room Hire and is due upon signing the contract. The remaining balance is due 14 days before the event.

3. Cancellation Policy

Cancellations must be made in writing. Cancellations will incur a cancellation fee of the deposit. In the event of cancellation by the client, the deposit will be non-refundable, and charges may apply to total anticipated charges - see contract for more information.

4. Changes to Event Details

Any changes to the event details (date, time, number of guests, etc.) must be communicated in writing. Changes may affect pricing and availability.

5. Guest Numbers

The final number of attendees must be confirmed at least 14 days prior to the event. We reserve the right to adjust catering and seating arrangements based on final numbers.

6. Venue Access

Access to the venue for setup will be provided at a mutually agreed time prior to the event. All decorations and setup must be completed before the event start time.

The hotel will dismantle all decorations from 12 midnight. Any items left behind must be collected within 48 hours following the event. The hotel will not be held responsible for any items not collected after this time frame. The hotel will not be responsible for any equipment supplied by a third party i.e., photo booths, sweet tables, or centrepieces. The client is required to contact the event co-ordinator to arrange delivery and collection times.

7. Liability

The hotel is not liable for any loss or damage to personal property during the event. Clients are responsible for the conduct of their guests and any damages incurred. The management reserves the right to refuse admission.

8. Food and Beverage

All food and beverage must be provided by Diglis House Hotel unless prior arrangements are made. No outside catering is permitted without consent. Guests are not permitted to bring their own alcohol on to the premises. Any alcohol found will be confiscated by management and guests may be removed from the premises.

Our food is prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

N - Nuts | V - Vegetarian | GF - Gluten Free | GFA - Gluten Free Available upon request | VE - Vegan | VEA - Vegan Available upon request

The hotel reserves the right to make changes to menus if ingredients cannot be sourced.

9. Force Majeure

- The hotel is not liable for failure to fulfil its obligations due to circumstances beyond its control (e.g., natural disasters, flooding, acts of war, etc.).

10. Compliance

Clients must comply with all local laws and regulations during the event. Please do not bring with you or organise anything that may offend or cause discomfort to other hotel guests.

Please see your contract for further terms & conditions. For further details or specific questions, please contact our events team at Diglis House Hotel.

GET IN TOUCH!

READY TO PLAN YOUR NEXT EVENT AT DIGLIS HOUSE HOTEL?

Contact us today to schedule a tour or discuss your specific requirements.
We look forward to making your event truly memorable!

WEBSITE:

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