

Welcome to The Mount Hotel

Dinner parties for 30 – 100

Thank you for choosing The Mount Hotel on such a special occasion. We offer a range of menus both set or choice to suit all needs & tastes. Should you wish to add an alternative course or substitute a course for an alternative option then please speak to the team & they will be happy to guide you accordingly.

Dinner menu prices include:

3 course meal
Linen table cloths
Mirrors & candelabras
Vat at 20%



Room hire & minimum numbers

Whilst we try our utmost to minimise any additional charges being made, unfortunately due to the upkeep of the Grade 2 listed Building we do ask that a room hire charge is applied - Please speak to a member of our sales team for more information.

Should the numbers fall below the minimum numbers for each room as detailed below then there may be an additional charge made.

(please speak to the sales team who will provide you with the relevant information)

Great Hall 50
Manders Suite 30
Wightwick Suite 14
Classic Suites 8

THE Mount Hotel

Items subject to change due to seasonal produce. Some of our options may contain nuts and other allergens please see your server or your event organiser. All dietary requirements catered for.

Maximum numbers

The maximum we can hold in each room is detailed below. Whilst there may be some flexibility in these numbers we ask you to discuss with the sales team prior to confirming numbers larger than specified:

Great Hall (Ground floor) 110

Manders Suite (Ground floor) 80

Wightwick Suite (First floor) 30

Classic Suites (First floor) 14



Reception drinks

Whilst all our dinner menus are priced individually, we have created some drinks packages that might enhance the event for you:

Prosecco reception drink & 1 serving of wine £7.50pp

Prosecco reception drink & 2 servings of wine £10.00pp

Prosecco reception drink, 2 servings of wine & Toasting wine £13.50pp



Canapés

A selection of canapés:

Selection of 3 £4.25

Selection of 6 £6.75

Oak Smoked Salmon, Cream Cheese and Chive Bellini

Chicken Liver Pate with Grape and Chutney

Puff Pastry Tart with Goats Cheese and Caramelised Red Onion

Sundried Tomato Beignet with Crème Fraiche

Rare Beef and Horseradish on a Crostini

Kilted Chipolatas

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Dinner set menus

Menu 1

Duo of Sliced Seasonal Melon
with Berry Compote



Chicken Supreme, Fondant Potato,
Green Beans and Chantenay Carrots



Eton Mess, Golden Meringues
and Crushed Pistachio

£29.50

Menu 2

Chicken Liver Parfait, Raisin and Plum Jam
and a Chargrilled Ciabatta



Braised Beef Blade, Horseradish Mash
and Long Stem Broccoli



Strawberry Cheesecake, Balsamic
Strawberries and Meringue

£31.00

Menu 3

Smoked Salmon, Apple & Fennel Salad,
Dill with Lime Crème Fraiche



Roast Loin of Pork, Thyme and Garlic New
Potatoes, Heritage Carrots, Red Cabbage and
Braised Apple



Vanilla Bean Cheesecake,
Berry Compote and Tuile Biscuit

£32.50

Menu 4

Ham Hock Terrine, Pickled Vegetables
with Mustard Mayonnaise



Braised Lamb Shank, Long Stem Broccoli,
Creamed Mash and a Rosemary Reduction



Salted Caramel Pannacota, Toffee Popcorn
and Banoffee Sauce

£33.50

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Dinner choice menus

(Please note: A pre order will be required 7 days prior to the event)

Menu 5

Fan of Honeydew Melon with Berry Compote

or

Chicken Liver Parfait, Raisin and Plum Jam
and a Chargrilled Ciabatta



Breast of Chicken or Fillet of Salmon,
Garlic and Thyme Roasted New Potatoes
with Seasonal Vegetables



Vanilla Bean Cheesecake, Berry Compote,
Arabesque Wafer

or

French Style Apple Tart, Crème Anglaise

£34.50

Menu 6

Beetroot Carpaccio, Roasted Walnuts, Crumbled
Goats Cheese and Rocket Leaf Salad

or

Ham Hock Terrine, Pickled Vegetables
with Mustard Mayonnaise



Carved in the room

A choice of

Roast Striploin of Beef or Honey Glazed Ham
Traditional Accompaniments, Pan Gravy



Chocolate Brownie, Vanilla Ice Cream

or

Crème Brûlée

£38.50

Menu 7

Caprese Salad, Basil Oil

or

Smoked Salmon, Apple & Fennel Salad,
Dill with Lime Crème Fraiche



Carved in the room

Roast Loin of Pork or Breast of Turkey,
served with Traditional Accompaniments
and Seasonal Vegetables



Crème Brûlée

or

Chocolate Delice, Raspberry Coulis,
Chocolate Crumb

£38.50

Menu 8

Hot Smoked Salmon Niçoise

or

Confit Chicken Terrine, Fig and Parmesan Salad



Fillet of Beef or Rack of Lamb, served with
Green Beans, Pomme Anna and Seasonal
Vegetables



Strawberry Pannacota, Chocolate Soil
and Strawberry Butter Sauce

or

Chocolate and Orange Ganache

£47.50

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Intermediate courses

Soup

Tomato and basil

Mushroom and thyme

Leek and potato

Pea and mint



Sorbet

Apple and elderflower

Mango

Strawberry

Champagne

Should you wish to replace a starter with one of the above then there will be no additional charge.
Should you wish to add an intermediate course to your menu then there will be an additional charge of £2.50 per person.



Tea, coffee and homemade fudge

£2.50

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Terms & Conditions for functions

All provisional bookings will only be held for 7 days. Following this the booking will be automatically released.

All deposits are non-refundable or transferrable.

The hotel reserves the right to cancel a booking should they feel the need to.

All reservations are subject to minimum numbers as set by the Hotel's Policy

Full payment must be made at least one week prior to the event, unless authorised by Management and with CC Guarantee outstanding balances must be settled on the night.

We accept no responsibility for any damage caused to any personal possessions brought into the hotel or left on the premises.

Only food and drink purchased at the Mount may be consumed on site. Should we find any food or drink being brought on to the property for consumption then we reserve the right to confiscate and also terminate the event.

All details need to be instructed 2 weeks prior to your function along with all or any pre-orders of catering and beverages.



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Client signature: _____

Date: _____

Hotel management signature: _____



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