



GREENWOODS



Hotel & Spa

2019 Function Pack



AA Rosette Award for
Culinary Excellence



All prices quoted in this function pack are subject to change

Greenwoods Function Rooms

Library Suite

Maximum Capacities

40 private dining (4x round tables)

20 private dining (1x long table)

50 reception



Boardroom Suite

Maximum Capacities

30 private dining (3x round tables)

18 private dining (1x long table)

40 reception



Garden Suite

This room can be divided into two smaller areas

Maximum Capacities - Full room

220 private dining (22x round tables)

300 reception/party

Maximum Capacities - Half room

80 private dining (8x round tables)

150 reception/party



2019 Function Room Hire Rates

(Based on a 5 hour period)

Boardroom OR Library

£400 per room

Library & Boardroom

£700 for both rooms together

Garden Suite

Monday - Thursday £1200

Friday and Sunday £1500

Saturday £3000

DJ

Our in house DJ can be added to your booking at a rate of
£450.00 for the duration of your function.

Function Guest Bedroom Rates

All rates are on a bed & breakfast basis
Rates are per room based on single/double occupancy

Standard Single room rates 2019: £139 per night (Sunday to Friday)
£169 per night (Saturday)

Standard Double room rates 2019: £169 per night (Sunday to Friday)
£209 per night (Saturday)

Premier Single room rates 2019: £179 per night (Sunday to Friday)
£209 per night (Saturday)

Premier Double room rates 2019: £209 per night (Sunday to Friday)
£249 per night (Saturday)



Standard Single room rates 2020: £149 per night (Sunday to Friday)
£179 per night (Saturday)

Standard Double room rates 2020: £179 per night (Sunday to Friday)
£219 per night (Saturday)

Premier Single room rates 2020: £189 per night (Sunday to Friday)
£219 per night (Saturday)

Premier Double room rates 2020: £219 per night (Sunday to Friday)
£259 per night (Saturday)

- Full English and continental breakfast included
- Check in is at 2pm and check out is at 11am.
- Please note you may use the spa facilities from 2pm on the day of arrival and until 11am on the day of departure.
- It is advisable that you book your room at your earliest convenience to avoid disappointment.
- Full payment is required on booking however we do have a 7 day cancellation policy
- Please note under 16's are not permitted to use the spa and gym facilities

*Function
Menus*

Greenwoods Afternoon Tea

Perfect for lunchtime celebrations, christenings and baby showers, our afternoon tea can be added to your function booking any day of the week.
For private function our afternoon tea is served buffet style - with sandwiches on platters and scones and cakes on afternoon tea stands, all served on a buffet table.

Greenwoods Standard Afternoon Tea

£21.50pp Monday-Friday
£25.50pp Saturdays & Sundays



Selection of finger sandwiches
Scones with cream and jam
Selection of cakes
Selection of teas and coffees



Greenwoods Sparkling Afternoon Tea

£25.50pp Monday-Friday
£29.50pp Saturdays & Sundays



Selection of finger sandwiches
Scones with cream and jam
Selection of cakes
Selection of teas and coffees
Glass of prosecco



Greenwoods Finger Buffet

£18.00 per person

Please choose 7 items from the selection below

Selection of finger sandwiches *(GF option available)*

Selection of mini wraps

Chicken Goujons with a barbeque sauce

Mini pork pies

Sausage rolls

Honey glazed cocktail sausages

Chargrilled lamb kebabs with yoghurt and mint dip *(GF)*

Fish goujons with tartare sauce

Salmon skewers with lemon mayo dip *(GF)*

Assorted crolines (mini pastries with mixed fillings)

Italian style calzones filled with tomato, mushroom and mozzarella *(V)*

Arancinis - Risotto balls filled with wild mushrooms *(V)*

Sautéed mushroom & spinach filo baskets *(V)*

Baby potato skins filled with cream cheese & chive *(V)*

Sunblushed tomato and mozzarella tartlet *(V)*

Goats cheese crostini with red onion marmalade *(V)*

Mediterranean vegetable quiche *(V)*

Cherry Tomato & goats cheese quiche *(V)*

Vegetarian spring rolls *(V)*

Potato wedges *(V) (GF)*

Mozzarella, tomato and basil salad *(V) (GF)*

Marinated cucumber and feta salad *(V) (GF)*

Tuna & sweetcorn pasta salad

Continental meat platter

Potato salad & coleslaw *(V) (classed as 1 item)*

Hummus with vegetable crudités *(V) (Vg)*

Mediterranean vegetable tart *(V) (Vg)*



Fresh fruit crudités with dips *(Vg)*

Mini white chocolate and raspberry cheesecakes

Mini Pavlovas with Chantilly cream and fresh fruit

Double chocolate and raspberry brownies

Chocolate profiteroles with chocolate sauce

Additional items £3 per person per item

Teas and coffees charged at an additional £3 per person

(V) = Vegetarian / (GF) = Gluten Free / (Vg) = Vegan

Greenwoods Hot Fork Buffet

£23.00 per person

Please choose 3 main courses, 2 sides and 1 dessert item from the selection below



Coq au vin
Beef Lasagne
Vegetarian Lasagne (V)
Beef Bourguignon
Beef Stroganoff
Lamb Tagine
Thai Green Chicken Curry
Chicken pasta bake
Mediterranean vegetable pasta bake (V)
Arabiata Linguine (V) (Vg)



Minted New Potatoes
Seasonal Mixed Salad
Basmati Rice
Cous Cous
Garlic Ciabatta
Potato Wedges
Selection of Vegetables



Fresh fruit crudités with dips (Vg)
Mini white chocolate and raspberry cheesecakes
Apple crumble
Double chocolate and raspberry brownies
Chocolate profiteroles with chocolate sauce



Tea and Coffee

(V) = Vegetarian / (GF) = Gluten Free / (Vg) = Vegan

Classic Banqueting Menu

£32.00 per person

Please choose 2 starters, 2 main courses and 2 desserts
from the selection below for your guests to pre-order from



Leek & Potato Soup with crusty bread (V) *(GF bread option available)*

Prawn & Crayfish tian with salad

Confit Duck Rillette

Ham hock terrine with piccalilli & crostini

French onion soup, cheese crouton (V) *(GF option available)*

Baby beetroot and crispy goats cheese salad (V)

Baked Portobello mushroom stuffed with spinach pine nuts and olives (V) (Vg)



Supreme of chicken with fondant potatoes and a white wine Sauce

Rump of Lamb, with roasted new potatoes

Confit pork belly with roasted garlic mash

Pan roasted hake, herb crushed new potatoes, saffron cream

Roasted butternut squash risotto with rocket and parmesan (V)

Goats Cheese and Wild Mushroom Pithivier (V)

Arabiata Linguine with chilli, garlic, cherry tomatoes and rocket cress (V) (Vg)

All served with a selection of Seasonal Vegetables



Raspberry and White chocolate cheesecake

Individual lemon tart with raspberry coulis

Greenwoods Classic Bread and Butter Pudding with Vanilla ice-cream

Warm chocolate brownie with vanilla ice-cream

Apple crumble with crème anglaise

Fresh fruit salad & sorbet (Vg)

Sultana, maple baked braeburn apples (Vg)



Tea & Coffee

Please note a pre-order is required

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Children's Menu Options

£15.00 per child



Tomato Soup with Freshly Baked Bread

Melon served with Fresh Fruit & a Raspberry Coulis

Garlic Ciabatta



Chicken strips with BBQ Sauce, Chips and Baked Beans

Sausage, Chips and beans

Tomato and cheese pasta

Fish fingers, chips and peas



A Selection of Ice Creams

Fresh Fruit Salad

Chocolate Brownie & Ice-cream

Assorted Canapés

£6.00pp for a selection of 2 canapes

£9.00pp for a selection of 3 canapes

Additional canapes £4.00 each



Demitasse of soup (hot or cold)

Sun blushed tomato and goats cheese crostini (V)

Tomato and Mozzarella tartlets (V)

Sausage and mash

Brie & Pancetta mille feuille

Asparagus wrapped in Parma Ham

Shredded duck & hoi sin filo parcels

Fillet of beef carpaccio

Tiger prawns, sweet chilli mayonnaise

Fish and chips

Tuna Tartare



Bowl Food

£5.00 each



Lamb tagine with cous cous

Sausage and mash

Thai green chick curry with basmati rice

Quail scotch eggs with pickled walnuts

Sunblushed tomato, bocconcini mozzarella & pesto (V)

Tabbouleh with roasted aubergine baba ghanoush (V) (Vg)



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Summer Hog Roast Menu

£25 per person

(Minimum of 100 guests - available from 3.00pm onwards)



Hog Roast with flavoured crackling
(All pigs are free range and reared in Essex or Suffolk)

Sage & Onion Stuffing

Homemade Granny Smith Apple Sauce

Cambridgeshire Beef Tomatoes

Mixed Leaf Green Salad

Potato Salad

Homemade Coleslaw

Vinaigrette & Balsamic Salad Dressings

King Edward Baked Potatoes

Vegetarian Option - Halloumi & Chargrilled Vegetable Skewers

Vegan option - Mediterranean Vegetable Tart



Chocolate profiteroles with chocolate sauce

Fresh fruit salad

Greenwoods BBQ Menu

£25.00 per person



Beef Burgers (including vegetarian option)
Sausages (including vegetarian option)
Minute Steaks
Chicken Kebabs
Sweet Chilli Sauce Salmon
Corn on the cob

Vegetarian Option - Halloumi & Chargrilled Vegetable Skewers

Vegan option - Mediterranean Vegetable Tart



Salads:

Tomato, Avocado & mozzarella salad
Mixed leaf salad
Potato salad
Coleslaw



Chocolate profiteroles with chocolate sauce

Reception Drinks Options

	Per Bottle
Prosecco (approx. 6 glasses)	£29.50
Sparkling Rosé (approx. 6 glasses)	£29.50
House Champagne (Cuvée De Réserve Brut)	£46.00
House Wine - Red, White or Rosé (approx. 4 glasses)	£25.00
Still/Sparkling Mineral Water (750ml)	£4.70

	Per Glass
House Champagne (125ml)	£12.00
Prosecco (125ml)	£7.50
Sparkling Rosé (125ml)	£7.50
Bucks Fizz (125ml)	£6.50
Pimms Cocktail	£6.95
Cold Fruit Punch (non-alcoholic)	£4.50
Red/White/Rose House Wine (175ml)	£8.00

	Per Bowl
Non-alcoholic Cold Fruit Punch (approx. 20 glasses per bowl)	£30.00

	Per Jug (approx. 6 glasses)
Pimms Cocktail	£25.00
Orange Juice	£8.50
Apple Juice	£8.50
Cordial (Orange or Blackcurrant)	£4.00
Lemonade/Coke/Diet Coke	£10.50
Bottled Beer	£4.70
Bottled Coke/Diet Coke	£2.90

Our full wine and bar list is available to view at our bar or on our website