



GREENWOODS



Hotel & Spa

2022 Function Pack



AA Rosette Award for
Culinary Excellence



All prices quoted in this function pack are subject to change

Greenwoods Function Rooms

Function Room Hire Rates

Our function room hire is based on a 5 hour hire period and pricing is bespoke dependant on day of the week, time of year and which function room you are interested in.

Evening Parties with music can only be held in our Garden Suite

Library Suite

Maximum Capacities

- 30 private dining (3x round tables)
- 20 private dining (1x rectangle table)
- 50 reception



Boardroom Suite

Maximum Capacities

- 30 private dining (3x round tables)
- 20 private dining (1x rectangle table)
- 40 reception

Library & Boardroom can be hired together for larger bookings
Evening Parties with music can only be held in our Garden Suite



Garden Suite

This room can be divided into two smaller areas

Please note Garden Suite hire is the same price whether having half room or full room as we cannot hire out the other half of the room at the same time

Maximum Capacities - Full room

- 200 private dining (20x round tables of 10)
- 300 reception/party

Maximum Capacities - Half room

- 80 private dining (8x round tables of 10)
- 100 - 150 reception/party



2022 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: £139 per night (Sunday to Friday)
 £169 per night (Saturday)

Standard Double room rates: £169 per night (Sunday to Friday)
 £199 per night (Saturday)

Cosy Double room rates: £149 per night (Sunday to Friday)
Cosy Double room rates: £179 per night (Saturday)

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

Premier Double room rates: £209 per night (Sunday to Friday)
 £239 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



GREENWOODS



Hotel & Spa

Function

Menus

Please be aware that if you do not inform us of any dietary needs, allergies or intolerances for you or any of your guests we may not be able to cater for you/them on the day.

Greenwoods Afternoon Tea Buffet

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

£25.50pp



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



Greenwoods Sparkling Afternoon Tea

£29.50pp



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



Gluten Free & Vegan Afternoon Tea available upon request

Greenwoods Finger Buffet

£18.00 per person

Please choose 7 items from the selection below

- Selection of finger sandwiches (GF *option available*) *Contains gluten, milk, eggs, and fish*
- Selection of mini wraps *Contains gluten, milk, eggs, and fish*
- Chicken Goujons with BBQ sauce *Contains gluten*
- Mini pork pies *Contains gluten*
- Sausage rolls *Contains gluten*
- Honey glazed cocktail sausages *Contains gluten, mustard*
- Spicy chicken wings *Contains mustard*
- Sticky mini spare ribs *Contains mustard*
- Chargrilled lamb kebabs with yoghurt & mint dip *Contains gluten*
- Fish goujons with tartare sauce *Contains fish, gluten*
- Salmon skewers with lemon mayo dip (GF) *Contains fish, eggs*
- Potato skins filled with cream cheese & chive (V) (GF) *Contains milk*
- Sunblushed tomato and mozzarella tartlets (V) *Contains gluten, milk, eggs*
- Brie bruschetta with red onion marmalade (V) *Contains gluten, milk*
- Mediterranean vegetable quiche (V) *Contains gluten, milk, eggs*
- Hoisin Duck Spring Rolls *Contains gluten, sesame, eggs*
- Vegetarian spring rolls (V) *Contains gluten, sesame, eggs*
- Potato wedges (V) *Contains gluten*
- Mozzarella, tomato and basil salad (V) (GF) *Contains milk*
- Marinated cucumber and feta salad (V) (GF)
- Tuna & sweetcorn pasta salad *Contains gluten, fish*
- Potato salad (V) (GF) *Contains egg*
- Coleslaw (V) (GF) *Contains egg*
- Hummus with vegetable crudités (GF) (Vg) *May contain sesame*
- Falafel with sweet chilli dip (Vg) *Contains gluten*
- Tabbouleh (Vg) *Contains gluten, sulphites, celery*
- Spicy bean burger sliders (Vg) *Contains gluten, sulphites, sesame, soya*



- Fresh fruit platter (Vg)
- Mini white chocolate and raspberry cheesecakes *Contains gluten, milk*
- Mini Pavlovas with Chantilly cream and fresh fruit (GF) *Contains egg*
- Double chocolate and raspberry brownies *Contains gluten, milk, eggs*
- Chocolate Profiteroles *Contains gluten, milk, eggs*

Additional items £3 per person per item

Teas and coffees can be added for 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 (GF) *Contains celery, sulphites*

Beef Lasagne *Contains gluten, milk, celery*

Vegetarian Lasagne (V) *Contains gluten, milk, sulphites, celery, mustard*

Beef Bourguignon (GF) *Contains celery, sulphites*

Beef Stroganoff (GF) *Contains celery, sulphites, milk*

Lamb Tagine (GF) *Contains celery, sulphites, nuts*

Thai Green Chicken Curry (GF) *Contains sulphites, celery, mustard*

Chicken pasta bake *Contains gluten, sulphites, celery*

Mediterranean vegetable pasta bake (V) *Contains gluten, milk, sulphites, celery*

Arabiata Penne Pasta (Vg) *Contains gluten, sulphites, celery*



Minted New Potatoes (Vg) (GF) *Contains milk*

Seasonal Mixed Salad (Vg) (GF)

Seasonal Mixed Vegetables (Vg) (GF)

Basmati Rice (Vg) (GF)

Cous Cous (Vg) *Contains gluten*

Garlic Ciabatta (V) *Contains gluten, milk*

Potato Wedges (V) *Contains gluten*

Naan Bread (V) *Contains G, M*



Fresh fruit platter (Vg)

Mini white chocolate and raspberry cheesecakes *Contains gluten, milk, sulphites*

Mini Lemon tarts with raspberry coulis *Contains Su, M, G*

Mini Pavlovas with Chantilly cream and fresh fruit (GF) *Contains Su, M, E*

Double chocolate and raspberry brownies *Contains gluten, milk, eggs, sulphites*

Chocolate profiteroles with chocolate sauce *Contains gluten, milk, eggs, sulphites*



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Teas and coffees can be added for an additional £3 per person

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 (V) (GF)

Roasted Sweet Potato, Coconut, Sweet Chilli & Coriander Soup (Vg) (GF)

Prawn & Crayfish tian with crostini & salad (GF *option available*) *Contains crustacean*

Confit Duck Rilette with crostini (GF *option available*)

Ham hock terrine with piccalilli & crostini *Contains gluten, mustard, celery*

Baby beetroot and crispy goats cheese salad (V) *Contains gluten, milk*

Baked Portobello mushroom stuffed with spinach pine nuts and olives (Vg) (GF) *Contains nuts*



Supreme of chicken with fondant potatoes and a white wine Sauce (GF) *Contains milk*

Rump of Lamb, with roasted new potatoes (GF)

Confit pork belly with roasted garlic mash (GF) *Contains milk*

Pan roasted hake, herb crushed new potatoes, saffron cream (GF) *Contains milk*

Goats Cheese and Wild Mushroom Pithivier (V) *Contains gluten, milk, egg*

Roasted butternut squash risotto with rocket (Vg) (GF)

Arabiata Linguine with chilli, garlic, cherry tomatoes and rocket cress (Vg) *Contains gluten*

All served with a selection of Seasonal Vegetables



Raspberry and White chocolate cheesecake *Contains gluten, milk*

Individual lemon tart with raspberry coulis *Contains gluten, milk*

Greenwoods Classic Bread and Butter Pudding with Vanilla ice-cream *Contains gluten, milk, egg*

Warm chocolate brownie with vanilla ice-cream *Contains gluten, milk, egg*

Apple crumble with crème anglaise *Contains gluten, milk, egg*

Fresh fruit salad & sorbet (Vg) (GF)

Sultana, maple baked braeburn apples (Vg) (GF)



Tea & Coffee

Please note a pre-order is required

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Children's Menu Options

£15.00 per child



Melon served with Fresh Fruit & a Raspberry Coulis (Vg) (GF)

Garlic Ciabatta *Contains gluten, milk*



Chicken goujons, Chips and beans *Contains gluten, egg*

Sausage, Chips and beans *Contains gluten*

Fish fingers, chips and beans *Contains gluten, fish*

Tomato and cheese pasta (V) *Contains gluten, milk*



A Selection of Ice Creams (GF) *Contains egg, milk*

Fresh Fruit Salad (Vg) (GF)

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Assorted Canapés

£6.50pp for a selection of 2 canapes

£9.00pp for a selection of 3 canapes

Additional canapes £3.50 each



Demitasse of soup (hot or cold)

Goats cheese crostini with red onion marmalade (V) *Contains gluten, milk*

Tomato and Mozzarella tartlets (V) *Contains gluten, milk, eggs*

Sausage and mash *Contains gluten, milk*

Brie & Pancetta mille feuille (GF) *Contains milk*

Asparagus wrapped in Parma Ham (GF)

Shredded duck & hoi sin filo parcels *Contains gluten, sesame*

Fillet of beef carpaccio (GF) *Contains celery, mustard*

Tiger prawns, sweet chilli mayonnaise *Contains crustaceans, eggs, gluten*

Fish and chips *Contains fish, gluten*

Hummus with vegetable crudités (Vg) (GF) *May contain sesame*



Bowl Food

2x Bowls for £7.50 per person

3x Bowls for £10.00 per person

Additional Bowls £5.00 each



Lamb tagine with cous cous *Contains nuts, celery, sulphites*

Sausage and mash *Contains gluten, milk*

Thai green chick curry with basmati rice (GF)

Quail scotch eggs with pickled walnuts *Contains eggs, gluten, mustard, nuts*

Sunblushed tomato, bocconcini mozzarella & pesto (V) (GF) *Contains milk, nuts*

Tabbouleh with roasted aubergine baba ghanoush (Vg) (GF) *May contain sesame*



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Summer Hog Roast Menu

£25.00 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 *Contains gluten*

Homemade Granny Smith Apple Sauce

Cambridgeshire Beef Tomatoes

Mixed Leaf Green Salad

Potato Salad *Contains eggs, milk*

Homemade Coleslaw *Contains eggs, milk*

Vinaigrette & Balsamic Salad Dressings *Contains mustard*

Soft bread rolls *(GF option available upon request)*

Additional items available on request

Vegan option - Chargrilled Vegetable Skewers



Chocolate profiteroles *Contains gluten, milk, eggs*

Fresh fruit salad

Greenwoods BBQ Menu

£25.00 per person (Minimum of 50 guests)



Beef Burgers (vegetarian/vegan options available on request) *Contains gluten, celery*

Sausages (vegetarian/vegan options available on request) *Contains gluten, celery*

Minute Steaks

Chicken Kebabs

Sweet Chilli Sauce Salmon *Contains fish*

Corn on the cob

Additional items available on request

Vegan option - Chargrilled Vegetable Skewers



Salads:

Tomato, Avocado & mozzarella salad *Contains milk*

Mixed leaf salad *Contains mustard*

Potato salad *Contains milk, eggs*

Coleslaw *Contains milk, eggs*

Soft Bread Rolls *(GF option available upon request)*



Chocolate profiteroles *Contains gluten, milk, eggs*

Fresh fruit salad

Reception Drinks Options

	Per Bottle
Prosecco (approx. 6 glasses)	£29.50
Sparkling Rosé (approx. 6 glasses)	£29.50
House Champagne (Cuvee De Reserve 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
Please note prices are subject to change*