



Private Dining



At Knights Hill Hotel & Spa our priority is your enjoyment and the smooth running of your event and we pride ourselves in delivering your vision in a professional manner.

Enjoy drinks in our bar or on the terrace in fine weather, before dining in the Garden Brasserie overlooking the beautiful walled garden.

Our Admirals and Captains rooms are perfect for intimate gatherings, and can seat up to 12 and 18 guests respectively.

Our Garden Brasserie is available to hire for private luncheons Monday to Saturday and can seat up to 50

All three rooms are perfect and popular for a variety of occasions, such as birthdays, anniversaries, corporate events or just friends and family gatherings.

For Sunday lunch, please request the menu for your chosen date with our conference and banqueting office.

- Three courses with tea and coffee £27.00
- Two courses with tea and coffee £23.00

For all other occasions, please follow the guidelines on the following page to create your own bespoke menu with our private dining menu selector.

- Three courses with tea and coffee £40.00 per person (excluding supplements)

Children's menus available at £12.45 per child

Please return your choice to us, and we will then send you a copy of your bespoke menu for you to gather your pre-orders from

Get in touch to book an appointment for a viewing and discussion of available dates and your individual needs.

Private dining available for a minimum of 12 guests for private dining menu selector, 10 guests for Sunday lunch. £10.00 non-refundable deposit required to confirm your booking, pre-order and final payment due at least two weeks prior.

T: 01553 675566 | E: conference@knightshill.co.uk | www.knightshill.co.uk

To start

From the following please choose three starters, including one soup option

Leek and potato soup with bread snippets V

Cream of mushroom soup with garlic croutons V

Roasted red pepper and sweet potato soup with croutons V

Roasted tomato soup with basil pesto V

King prawn and crayfish cocktail with a lime, smoked paprika Marie Rose sauce GF

Smooth chicken liver pate with caramelised onion chutney and crusty bread

Smoked salmon and salmon roulade, with marinated fennel cucumber salad, citrus dressing GF

Maple glazed pork belly bites with sweet chilli sauce and spring onion dressing

Goats cheese salad with toasted walnuts, croutons, cranberry dressing (V)

Crisp breaded camembert cheese, beetroot, sundried tomato salad (V)

Sundried tomato, olive beetroot and red onion salad with balsamic glaze VE

For the main course

From the following please choose three main courses and one vegetarian if required

Pan roasted fillet of beef, dauphinoise potatoes, caramelised shallots, smoked pancetta, wild mushrooms in a red wine beef glaze (£8.00 supplement) GF

Breast of chicken with shallot, wild mushroom and garden herb cream served with hasselback potatoes

Maple glazed pork belly chive potato puree, crisp black pudding, glazed carrot and cider thyme jus

Grilled sea bass with sautéed potatoes, chilli tomato dressing (GF)

Baked cod with a herb crumb, crushed new potatoes, lemon, caper dill butter

Salmon fillet, herb potato croquettes, pea, leek, shallot, herb fricassee

Brie, red onion, tomato tart, roasted new potatoes, panache of vegetables (V)

Roasted vegetable moussaka, new potatoes, dressed salad (VE GF)

Wild mushroom and chive risotto, rocket herb salad (VE GF)

To finish

From the following please choose three desserts

Warm chocolate chip brownie with caramel sauce and honeycomb ice cream

Sticky toffee pudding with butterscotch sauce and vanilla bean ice cream

Potted chocolate chocolate crumb, salted caramel ice cream (GF)

Raspberry and white chocolate cheesecake, raspberry puree, Chantilly cream

Eton mess, crushed meringue, whipped cream and mixed berry compote GF

Vanilla bean panna cotta, berry compote, shortbread

Bakewell tart with chantilly cream and a raspberry gel

Vegan Lemon swirl cheesecake, vegan vanilla ice cream (VE)

Chef's cheese board with biscuits, grapes, celery and chutney

Selection of ice creams

Fresh fruit salad VE GF

V - vegetarian | VE - vegan | GF - gluten free

Ask us for a
quote to dress
our chairs

Why not add a little something extra to your party with these fantastic upgrades:

- Arrival drink selection of bottles of beer, Prosecco and orange juice £6.00 per person
- Selection of four arrival canapés £6.00 per person

Table wine or other arrival drinks available. Please ask for more information

Allergens and intolerances - if you have any concerns please speak to a member of staff