

The
Redworth Hall
HOTEL

COUNTY DURHAM

Unique Dining
Experience Package



Welcome to Redworth Hall Hotel

Redworth Hall is a stunning 17th century Jacobean Manor House situated in the blissful tranquillity of its own 26 acres of landscaped grounds. Part of The Cairn Collection, our signature four-star hotel is home to 143 bedrooms, The Retreat fitness and beauty rooms, as well as a number of function rooms hosting up to 250 guests, making it the perfect destination for your event.

OUR PACKAGE INCLUDES

Private Room Hire

Red Carpet Welcome

Black or White Table Linen

Black Chair Covers on Request

Candelabra Table Centres

Three-Course Dinner

Personalised Menu Cards

Personalised Place Cards

Table Plan





BANQUETING SELECTION

We use British and seasonal ingredients in our dishes and our menus also include local and regional specialities prepared to traditional recipes.

Please select one dish from each course to tailor make your three-course dinner.

STARTERS

Homemade chicken, tarragon and leek terrine, English fruit chutney

Roasted Mediterranean vegetable tart, red pepper coulis and baby leaf salad (V)

Braised ham hock terrine with pease pudding

Sundried tomato, mozzarella pearls and rocket salad with pine nuts and basil dressing (V)

Smoked haddock fishcake with tartar sauce and baby gem lettuce

Roasted tomato and red pepper soup with basil scented crouton (V)

Cream of leek and potato soup (V)

Mushroom and tarragon soup with truffle oil (V)

Add an Intermediate Course for only £4.50

Lemon sorbet, lime and chilli syrup (V)

Gin and tonic sorbet, lemon and lime zest (V)

MAIN COURSE

All served with seasonal vegetables

Chicken breast, smoked Applewood mashed potato with chicken jus

Braised feather blade of beef with fondant potato and red wine jus

Roast pork loin, roasted potatoes, caramelised apples with cider jus and apple crisp

Pan seared salmon with an herb crust, new potatoes and herb cream sauce

Rolled minted lamb shoulder, fondant potato, roasted root vegetables with minted jus

Fillet of beef with beef cheek bon bon, dauphinoise potatoes, vegetable basket and Madeira jus (Cooked medium for all guests - £6 supplement)

Goats cheese and roast vegetable wellington with a red pepper and tomato coulis (V)

Seabream with saffron potatoes and a white wine and dill cream sauce

Roasted Mediterranean vegetable tagine with spiced cauliflower couscous and vegetable crisp (V)

DESSERTS

White chocolate cheesecake with raspberry coulis (V)

Glazed lemon tart with berry sorbet (V)

Sticky toffee pudding with butterscotch sauce (V)

Apple and rhubarb crumble with crème anglaise (V)

Vanilla panna cotta with raspberry coulis (V)

Chocolate and orange torte with white chocolate milkshake (V)

A selection of British cheeses with crackers and chutney (£4.50 supplement) (V)

Sharing cheese platter per table of 10 - £80 (V)

Tea, coffee and mints served after all packages

ADD A DRINKS PACKAGE

Please ask us for pricing

Buck's Fizz

Mulled Wine

Sparkling Wine

Champagne

Pimms

Mojito

Non-Alcoholic Bellini

Or let us choose design a cocktail
for your event!

