



Private Dining Menus 2010

Please find attached our suggested menus. For parties of eight or more we do insist on serving a set menu as we prepare and cook all of our dishes to order from fresh. We are of course more than happy to cater for any special dietary needs. Once you have chosen your set menu, why not add in additional courses? Below lists suggestions you may wish to consider.

Canapés served with pre-lunch or dinner drinks, priced three for £4.25, five for £7.25 or seven for £10.25, all prices are per person:-

marinated olives
parmesan tuilles
cheese straws
baby jacket potatoes with caviar
mini croque monsieur
black olive madelins
roulade of smoked salmon
tempura of tiger prawn, sweet and sour dip
onion and gruyere tartlets
smoked haddock croquettes
wild mushroom duxelle and quail egg tartlet
miniature scotch eggs
smoked duck and foie gras on crisp brochette
crab and spring onion beignets
beef and horseradish truffles
miniature cottage pies

Amuse bouche served before starters,
priced at £2.25 per person.

leek and potato
Jerusalem artichoke
mushroom
tomato and basil
white onion

Sorbet served before main course,
priced at £2.50 per person.

lemon
Champagne
cassis
vodka and lime
mango

We welcome the opportunity to discuss any special menu requirements you or your guests may have and we look forward to welcoming you and your party for your special occasion.

Congham Hall

Starters

wild mushroom risotto with parmesan shavings	£ 5.50
salad of poached pears, blue cheese and watercress	£ 5.95
grilled black peppered mackerel, soured white cabbage, salsa verde	£ 5.95
chicken liver parfait, red onion confit, toasted brioche	£ 6.95
ballotine of salmon and garden herbs, lightly pickled vegetables, lemon dressing	£ 7.50
slices of Parma ham, celeriac rémoulade, watercress, aged balsamic	£ 6.50
oak smoked salmon, horseradish crème fraîche, shallot and caper salad	£ 8.25
ham hock and foie gras terrine, sauce gribiche, walnut bread	£11.75
pan seared scallops, pea puree, truffle dressing	£15.50

Intermediate Course

pan seared scallop, cauliflower puree, pea salad	£ 5.95
Cromer crab risotto, escabeche dressing	£ 5.50
oxtail consommé	£ 5.25

Soups

gaspachio, cucumber tagliatelle, olive tapenade	£ 5.95
pea and coconut cappuccino	£ 5.95
cauliflower velouté with sauté wild mushrooms	£ 5.95
celeriac and apple soup, blue cheese beignets	£ 5.95
lightly curried butternut squash soup, hazelnut dressing, onion bhaji	£ 5.95
roasted vine tomato soup with basil pesto	£ 5.95
leek and potato velouté, chive and truffle	£ 5.95



Main Courses

breast of free range chicken, chive mash, sauté wild mushrooms, cafe au lait sauce	£14.95
roasted fillet of salmon, shallot and parsley potato cake, wilted lettuce, white wine velouté	£12.50
roasted loin of pork, fondante potato, celeriac puree, sage sauce	£14.50
pan seared sea-bass, chorizo risotto, braised fennel, basil sauce	£15.95
grilled fillets of lemon sole, spring onion crushed new potatoes, lightly curried mussel velouté	£16.95
herb crusted rump of lamb, Mediterranean vegetables, rosti potato, olive jus	£19.50
honey and pink peppercorn glazed breast of duck, confit leg ravioli, buttered Savoy cabbage, port jus	£24.50
roasted fillet of halibut on a lobster, leek and potato chowder	£24.50
roasted fillet of beef, watercress risotto, confit shallots, red wine jus	£27.50

Vegetarian Main Courses

wild mushroom crumble, cauliflower puree, grain mustard velouté	£14.95
Mediterranean vegetable lasagne, spiced aubergine, basil pesto	£13.50
Pan seared red pepper polenta cake, buttered asparagus, tomato butter sauce	£13.95



Desserts & Cheese

apple and rhubarb crumble parfait, rhubarb compote, clotted cream	£ 6.25
coconut and ginger bavaois, passion fruit sorbet, sesame tuille	£ 7.25
glazed lemon tart, raspberry sorbet, crème Anglaise	£ 6.95
vanilla panna cotta, strawberries marinated in sherry vinegar, red wine syrup	£ 7.25
dark chocolate and hazelnut brownie, yoghurt sorbet	£ 7.50
sticky toffee pudding, vanilla ice cream, toffee sauce	£ 6.25
white chocolate and baileys cheesecake, honeycomb ice cream, dark chocolate sauce	£ 7.25
apricot bread and butter pudding, poached plums, port syrup	£ 6.25
dark chocolate fondant, banana ice cream, pistachio Anglaise	£ 7.25
selection of English and French cheeses, celery, grapes and biscuits	£10.50

Coffee

Columbian filter coffee or tea infusions	£ 2.75
Columbian filter coffee or tea infusions with homemade fudge	£ 3.50
Columbian filter coffee or tea infusions with a selection of petit fours	£ 4.50



Butler Served & Finger Buffet

Cold Items

mini chicken Caesar salads
selection of crudités and dips
onion and gruyere cheese quiches
selection of open sandwiches on baby gem lettuce
oak smoked salmon with horseradish crème fraîche on crostini

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Hot Items

chicken satay skewers
smoked haddock croquettes
baby jacket potatoes with chive butter
fish pie topped with parsley mashed potato
tempura of asparagus with hollandaise sauce
mini fish and chips with lemon and tartar sauce
mini ham and cheddar cheese crouque monsieurs
hand cut chips with rosemary salt and garden herb mayonnaise
sirloin steak pounded with garlic and sage on crostini with confit red onion

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Desserts

chocolate éclairs
strawberry pavlova
lemon meringue pie
miniature carrot cake
raspberry mousse on vanilla shortbread

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six choices - £22.00 per person
additional items - £3.00 per item, per person



Gala Buffet

Cold Items

selection of dressings and oils
selection of homemade breads
platter of sliced meat and charcutiere
platter of smoked fish with lemon and dill crème fraîche
a selection of British cheeses served with celery and grapes

Salads

mixed leaves
gazpachio salad
beetroot and orange
tomato, mozzarella and basil
cucumber with minted yoghurt
poached salmon, bean fricasse
Parma ham with celeriac and watercress
Caesar salad with anchovies and crispy bacon
dressed potatoes with spring onion and chives

Hot Items

Lancashire hot pot
Mediterranean vegetable lasagne
fish pie topped with herb mashed potato
wild mushroom and spinach crumble
chilli con carnie with rice and guacamole
tagliatelle tossed in a lightly curried mussel sauce
poached salmon, new potatoes, lemon and dill butter sauce
breast of chicken, herb mashed potato, Paris mushroom sauce

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miniature strawberry pavlovas

Or

dark chocolate brownie with fruit compote

Or

sticky toffee pudding, toasted macadamia nuts, clotted cream

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All cold items plus three salads, one hot item and one dessert - £22.50 per person
All cold items plus four salads, two hot items and one dessert - £28.00 per person



Aperitifs

Sherry – Tio Pepe, Harveys Bristol Cream or Croft Original	£3.50
Not to everyone likes but regarded as the King of aperitifs.	
Wavebender (Non-Alcoholic Punch)	£3.50
Freshly squeezed orange juice, lemon juice, grenadine and ginger ale	
Pinot Grigio – Riff delle Venezie – Italy	£5.50
Hand harvested. Good attention to balance of fruit and acidity. Hints of grapefruit and vanilla.	
La Serre Merlot Vin de Pays d'Oc - France	£5.00
Young, juicy and full of soft, easy-going plum and blackberry fruit.	
Bucks Fizz	£8.00
A classic sparkling cocktail made with ½ sparkling wine and ½ freshly squeezed orange juice.	
Mulled Wine	£6.50
The perfect Winter Warmer. This warm red wine is infused with spices and fruits.	
Jean Louis Blanc de Blancs Brut NV - France	£6.50
Pale gold in colour with fresh and fruity aromas this sparkling wine is light, crisp and full bodied.	
Pimms N° 1 Cup	£6.50
The perfect Summer cocktail mixed with lemonade and served with slices of summer fruits. <i>Top-up jugs £25.00 (serves approx. 6 glasses)</i>	
Heatwave (alcoholic punch)	£6.50
Consists of coconut rum, peach schnapps, pineapple and orange juice with a dash of grenadine	
Laurent Perrier Brut N/V	£9.50
Pure and fresh, and the quality is totally reliable	

All prices are by the glass and are inclusive of VAT



HOUSE RECOMMENDATIONS

Champagne & Sparkling

- 2. Laurent Perrier Brut L-P NV** £45.00 75cl bottle
Pure and fresh, and the quality is totally reliable
- 14. Jean Louis Blanc de Blancs Brut NV - France** £27.00 75cl bottle
Pale gold in colour with fresh and fruity aromas this sparkling wine is light, crisp and full bodied.

White Wine

- 100. 2009 San Rafael Sauvignon Blanc – Chile.** 75cl bottle £20.00
Cool, crisp and fruity with soft tropical notes of pineapple and passion fruit cut by citrus lime and gooseberry on the refreshing finish.
- 101. 2009 Libertad Chenin/Chardonnay - Argentina** £22.50
Lively and bright with pear, apple and peach fruit all over the nose and palate.
- 102. 2008 Riff Pinot Grigio, delle Venezie Terra Alpina – Italy** £24.00
This wine expresses a lot of character. It is light and fresh with a sweet finish.
- 103. 2008 Ceps du Sud Viognier Vin de Pays d'Oc** £21.00
Wonderfully aromatic with peach and plump dried apricots on the nose. The palate is soft and fruity, with more stone fruit, a hint of spice and a fresh finish.

Rosé

- 190. 2008 Petit Papillon Grenache Rose Vin de Pays d'Oc** £20.00
This is a reasonably dry, very drinkable rosé, perfect for hot sunny afternoons and evenings.



Red Wine

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|-------------|---|---------------|
| 200. | 2009 Thomas Mitchell Shiraz – South East Australia
A soft and rounded wine, it has a dominant sweet pure fruit flavour that is quite mouth filling and lingering. | £24.00 |
| 201. | 2008 Saam Mountain Cabernet Sauvignon– South Africa
Smooth medium bodied wine with a deep ruby colour and red fruit flavours. | £24.00 |
| 202. | 2008 La Serre Merlot Vin de Pays d'Oc - France
Young, juicy and full of soft, easy-going plum and blackberry fruit. | £21.00 |
| 203. | 2008 Monte Clavijo Rioja Tempranillo Tinto Joven
Cherry red. Fresh, fruity aroma. Well balanced wine with body. | £21.00 |

Drinks Packages

prices are per person and are inclusive of VAT

Package One

Reception – Sparkling Wine

Toast – Sparkling Wine

Meal – House Red & House White (1/2 Bottle per person)

£20.00

Package Two

Reception – Pimms

Toast – Champagne

Meal – House Red & House White (1/2 Bottle per person)

£24.00

Package Three

Reception – Champagne (or Bucks Fizz)

Toast – Champagne

Meal – House Red & House White (1/2 Bottle per person)

£27.00

Freshly squeezed orange juice - £15.00 per jug as taken

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EXCLUSIVE USE ROOM ALLOCATIONS LIST

Please find below a breakdown of accommodation, which you may find useful.

ROOM 1 - THE CONGHAM ROOM

Superior Double Bedroom

Decorated in ivory and blue throughout with heavy blue floral curtains and bedspread. This large room on the corner of the house has a double sofa bed, armchair and table. The bathroom has double hand-basins and a corner bath. The views overlook the back lawn, parkland and side lawns.

ROOM 3 THE SANDRINGHAM SUITE

Double Bedroom; Decorated in green with matching floral curtains. This large room at the side of the house has a double bed. The modern bathroom has a single hand-basin, bath, wall hung toilet and separate shower. The views overlook the side lawns and copper beech tree. **The Lounge;** Decorated in yellow, it has a double sofa bed and armchair. The views overlook the side lawns, copper beech tree.

ROOM 4

Superior Double or Twin Bedroom

Decorated in red with floral curtains and bedspread. This large room at the front of the house has a large double bed and small sofa. The large French style bathroom is decorated in a fresh blue and has a single hand-basin, roll top bath and a separate shower. The views overlook the front gardens and drive.

ROOM 5

Classic Double or Twin Bedroom

Decorated in pink and green with cream floral curtains and matching bedspread. This medium sized room at the front of the house has a large double bed and two small easy chairs. The modern bathroom decorated in marble and white has a single hand-basin and a shower over the straight bath. The views overlook the front gardens and drive.

ROOM 6

Classic Double or Twin Bedroom

Decorated in beige with heavy floral curtains. This medium sized room at the front of the house has a double bed and two small easy chairs. The modern bathroom decorated in marble and white has a single hand-basin and a shower over the straight bath. The views overlook the front gardens and drive.

ROOM 7

Superior Double or Twin Bedroom

Decorated in fresh green and creams with matching curtains, this spacious room at the front of the house has a double bed and two easy chairs. This room can easily accommodate an extra bed for a child. The bathroom in marble and white with a single hand-basin and a power shower over the straight bath can be found at the back of the room. The views overlook the front gardens and drive.



ROOM 8

Classic Double or Twin Bedroom

Decorated in pink and terracotta with cream floral curtains. This large room at the back of the house has a large double bed and two easy chairs. A slightly larger bathroom than other classic bedrooms with a single hand-basin and shower over the straight bath. The views overlook the back lawns and parkland.

ROOM 9

Classic Double Bedroom

Decorated in pink and multicoloured fabrics. Situated at the back of the house this room has a queen-sized double bed with two co-ordinating small easy chairs. The compact bathroom has a shower over the straight bath and the bedroom enjoys views out onto the back lawns and parkland.

ROOM 10

Single Bedroom

Decorated in burgundy and cream with floral curtains and burgundy bedspread. This small room at the back of the house has a single bed only. The small shower room has a single hand-basin, toilet and shower. The views overlook the back lawns and parkland.

ROOM 11

Gable Double Bedroom

Decorated in green with floral curtains and bedspread. This medium sized room on the second floor at the side of the house has a double bed and pink easy sofa. The small bathroom has a single hand-basin and straight bath with shower over. The view overlooks the side lawns and copper beech tree.

ROOM 12

Gable Double or Twin Bedroom

Decorated in green and candy-striped pink with floral curtains. This large room on the second floor has a large double bed and two wicker chairs. The large bathroom has a single hand-basin and shower over the straight bath. The somewhat limited view overlooks the rooftops and beyond over the cricket pitch.

ROOM 14

Superior Double or Twin Bedroom

Decorated in beige and dark red with cream and red floral curtains and matching bedspread. This very large split-level room has a large double bed and two easy chairs. This room can easily accommodate an extra bed for a child. The large marble and white bathroom has a single hand-basin and power shower over the straight bath. The views overlook the front gardens, drive and cricket pitch beyond.

ROOM 15

Mirror image of Room 14



WEDDING TARIFF 2010

Within the hotel, the Orangery is situated overlooking the lawn and parkland to the rear. Decorated in terracotta, full-length windows give panoramic views and add an extra dimension to this room. Exclusive use of the Orangery is available from 12.00 noon until 5.30pm.

Situated on a quiet corner of the house, the Writing Room is decorated in dark red and has open views of the lawns and parkland. Exclusive use of the Writing Room is available from 10.00am until midnight.

	Maximum for Ceremony	Maximum for Sit Down Meal	Maximum for Served Buffet	Hire Cost
Writing Room	25	18	***	£350.00
Orangery	100	64	100	£700.00

Exclusive Use Option

For the ultimate experience, Congham Hall can be entirely at your disposal. Imagine holding your wedding in the exclusive splendour of this magnificent house where the only guests are those you have specially invited.

The following rates are for exclusive use of Congham Hall Country House Hotel and estate; including all fourteen bedrooms listed, full English breakfast for all residential guests and VAT:

Subject to availability			
Sunday to Thursday		Friday & Saturday	
FROM	TO	FROM	TO
£4,500	£6,000	£6,000	£7,000

The hotel is available to you from 2.00pm on the day of check in we politely request that you vacate the hotel by 11.00am on the day of departure. For exclusive use on a Saturday, a minimum two-night booking is required during June – September inclusive, from October – May, we are happy to accept a one night booking with the exception of Bank Holiday Weekends and Easter, when a minimum three night booking is required.