

# THE MOODY MARE VENUE HIRE



Weddings - Gatherings - Birthdays - Wakes



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## WELCOME

This 18th Century Country Pub with Dining nestled amongst the beautiful Mereworth Woods and near to St Lawrence's Church, prides itself on high quality food backed up with excellent service.

With the addition of three giant heated Tipi's, the venue is ideally suited to host weddings, birthdays, wakes, gatherings, corporate events and much more upto 200 people.

With various menus options from 3 course dining, Hog roasts to buffets, or anything in between,  
We' have come up with some great ideas to help make it as easy as possible to plan your time with us, and we'll make sure you have a function to remember!

All of the following are available Monday to Sunday:

Exclusive use of Tipis, Lodge & Paddock

Exclusive use of the main restaurant

Choose from Set Menu options (Available for up to 100 guests)

Traditional Hog Roast / Barbecue and Paella Options

Grazing Tables, savoury and dessert

Complimentary Wi-Fi

Evening Buffet Options

Fire Pits, Toasted Marshmallows

Cake Cutting

Fully Staffed Bar all day

Onsite Parking

Contacts for music , celebrants, flowers etc all available on request.





## PRICING

	Mon - Thurs	Fri - Sun
Exclusive use of Tipi's, Lodge & Paddock, available all day to allow setup/ decor	1500	3500
Exclusive use of main pub restaurant area, available all day to allow for setup/ decor	500	1000
Buffet per head	15	15
Buffet dessert extra per head	2.50	2.50
Set Menu 3 Course per head	35	35
Barbecue per head	17.50	17.50
Paella (min 25) per head	12.50	12.50
Hog Roast - will feed upto 100 people	1200	1200
Canapes per head	7.50	7.50
Doughnut Wall	P.O.A	
Sweet Table	P.O.A	
Grazing tables - Cheese, Sweet, Savoury	P.O.A	
Soakers - bacon rolls served after 10pm per head	5.00	5.00





## DRINKS

### On Arrival

Classic Pimms

Pimms Royal

Prosecco

Bucks Fizz

Sparkling Elderflower

Orange Jucie

Cocktail of your choice

### Drinks for the Table

Jugs of Water

See Wine List

### Drinks for the Toast

Bollinger Special Cuvee

Veuve Clicquot Classic Pimms

Pimms Royal

Prosecco

Bucks Fizz

Sparkling Elderflower

Orange Jucie







## CANAPES

Choose 5

Mini sausage in yorkshire pudding, caramelised red onion

Vegetable tempura with wasabi dipping mayonnaise

Chicken Satay Skewers

Prawn Cocktail with Bloody Mary Sauce served on Baby Gem

Smoked salmon and cream cheese blini

Tempura battered king prawns

Sweetcorn and courgette fritter with sweet chilli jam

Tomato, mozzarella and basil skewers with lemon drizzle

Mini halloumi kebabs with chilli oil dressing

Mini Yorkshire puddings with beef and horseradish

Mini Thai fishcakes

Blinis with crab and lemon mayo

Steak skewers

Mushroom and parmesan arancini

Pate on melba toast

Homemade mini frittata

Homemade mini quiches

Stilton Mousse Bilini

Advocado Salsa Crostini





## SET MENU

### Appetisers - Choose Four

Pan Seared Wood Pigeon Beetroot Carpaccio, Buttered Spinach, Berry Jus

Peppercorn & Stilton Mushrooms Toasted Brioche, Cream Sauce (V)

Tartiflette Creamy Potato Gratin topped with Reblochon Cheese(V)

Pan Fried Prawns Spring Onions Sweet Chilli Jam in a Filo Basket

Roasted Tomato & Onion Tartin topped with Goats Cheese (V)

Sliced Smoked Salmon with Beetroot Watercress & Horseradish Crème Fraiche

Vegan Caesar Salad, Toasted chickpea, Avocado, Garlic dressing (V)

Homemade Slow Roasted Tomato Soup with Basil Pesto (V) (vegan)

Cream of Wild Mushroom Soup finished with chopped Chives (V)

Chicken Liver Parfait with Onion Chutney & Toasted Brioche

Leek & Potato Soup with Parsnip Crisps (V)

Smoked Haddock & Spring Onion Fishcake with a Chilli & Coriander Mayonnaise

Battered Calamari, Dressed Leaves, Aioli

Scotch egg, Dressed Leaves, Piccalilli







## SET MENU

### Main Course - Choose Four

Roast Pork Belly, Seasonal Vegetables, Roast Potatoes, Apple Sauce

Roast Chicken with Sage & Onion Stuffing, Roast Potatoes, Seasonal Vegetables

Roast Sirloin, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables

Moules Mariniere, Mussels, White Wine & Garlic, French Fries, Warm Bread

Beer Battered Cod, Rustic Chips, Peas, Tartar Sauce

Dry Aged Pork Loin, Dauphinoise Potatoes, Diane Sauce, Root Vegetables

12 Hour BBQ Ribs, Salad, Coleslaw, French Fries

Beef Burger, Bacon, Mushroom, Onions, Cheese, Salad, Coleslaw, Rustic Chips

Halloumi Burger, Mushroom, Red Onion Marmalade, Salad, Coleslaw, Rustic Chips

Coq au Vin, Mashed Potato, Roasted root Vegetables

Roasted Butternut Squash stuffed with a Pea Risotto Rocket Salad (V)

Pan Fried Breast of Chicken with a Wild Mushroom Cream Sauce, Chive Mash

12 hr Braised Ox Cheek, Red wine Jus, Dauphinoise , Roasted Root Vegetables

Duck Breast with Honey Soy & Ginger, Spring Onion Mash, Braised Pak Choi

Poached Fillet of Salmon, Chive Sauce, Horseradish Mash, Seasonal Vegetables

Baked Fillet of Seabass with Crushed New Potatoes and White Wine Sauce

Halloumi with Charred Vegetables, Watercress Salad & Basil Dressing (V)

Pork Schnitzel, Kentucky Barbecue Seasoning, Salad Gourmand, French Fries





## SET MENU

Desserts - Choose four

Vanilla Crème Brulee

Pineapple & Toffee upside Down Cake, Fruit Sorbet

Classic Sherry Trifle, Mixed Fruit, Custard

Lemon Tart with Mixed Berries & Raspberry Sorbet

Eton Mess, Strawberries or Mixed Berries( seasonal) ,

Meringue, Cream & Red Berry Coulis

Raspberry & White Chocolate Cheesecake, Summer Fruit Compote

Coconut Panna Cotta, Mango Compote & Fresh Mint (Vegan)

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Chocolate Brownie with Chocolate Sauce & Vanilla Ice Cream

Chocolate & Orange Bread & Butter Pudding with Crème Anglaise

Apple, Cinnamon & Sultana Crumble, Vanilla Ice Cream or Custard

Bannoffe Pie Caramel, Fresh Banana and Whipped Cream







## BUFFET MENU

### Choose 8

Roasted Vegetable Quiche (v)

Quiche Lorraine

Seared Satay Chicken Skewers

Tempura Fried Vegetables Spicy Tomato Dip (ve)

Bourbon Glazed Pork Belly

Honey & Sesame Roasted Sausages

Vegetable Spring Roll & Hosin Sauce (ve)

BBQ Chicken Wings

Mini Fish & Chips

Warm Sausage and Whole grain Mustard Rolls

Mozzerella Pearls & Cherry Tomato Basil Skewers (v)

Spiced Cauliflower and Red Pepper Dip

Crudites & Houmous Dip (ve)

Buffalo Mozzarella & Sun Blushed Tomato Bruschetta (v)

Selection of Sandwiches

Egg & Water Cress - Smoked Ham & English Mustard

Mature Cheddar Cheese & Red Onion Chutney - Chicken & Sage Stuffing

Bacon Lettuce & Tomato - Tuna Mayonnaise & Cucumber

Tomato Basil & Mozzarella Cheese, Balsamic Drizzle

### Salads

Potato & Spring Onion Salad - Medley of Vegetables salad

Basil Pesto Pasta Salad - Sweet Chilli Rice

Tomato & Onion with Balsamic Glaze - Caesar Salad

Spicy Bean & Coriander

### Desserts

Mixed dessert table with all the favourites, please ask for requests





## AL FRESCO MENU

Paella (min 25 guests - choose one)

Meat -- Chicken, Pork and Chorizo

Fish - Prawns, Mussels, Smoked Haddock and Squid £

Vegetarian -- Peppers, Onion, Tomato and Mixed Vegetables

Hog roast (serves upto 100 guests)

Floured Baps, Apple Sauce, Sage & Onion Stuffing and 1 Salad

Barbeque

Prime Beef Burger in a Bap

Herb Bean Burger in a Bap

2 Kentish Sausages

Merguez Spicy Lamb French Sausage

Bourbon Glazed Pork Ribs

Rosemary and Garlic Chicken Skewers

Minted Lamb Skewers

Salmon Skewers

Vegetable Skewers

Mushroom and Oumi Grilling Gheese Burger

Sides

Potato & Spring Onion Salad     Medley of Vegetable Salad

Basil Pesto Pasta Salad     Sweet Chilli Rice

Tomato & Onion with Balsamic Glaze     Caesar Salad

Roasted Rosemary Potatoes

Spicy Bean and Coriander

Selection of Homemade Bread







## WAKE GATHERING (Mon - Thurs)

Restaurant Hire F.O.C

Tipi Hire £500

Choose 8 - £15 per head

Roasted Vegetable Quiche (v)

Quiche Lorraine

Seared Satay Chicken Skewers

Tempura Fried Vegetables Spicy Tomato Dip (ve)

Bourbon Glazed Pork Belly

Honey & Sesame Roasted Sausages

Vegetable Spring Roll & Hosin Sauce (ve)

BBQ Chicken Wings

Mini Fish & Chips

Warm Sausage and Whole grain Mustard Rolls

Mozzerella Pearls & Cherry Tomato Basil Skewers (v)

Spiced Cauliflower and Red Pepper Dip

Crudites & Houmous Dip (ve)

Buffalo Mozzarella & Sun Blushed Tomato Bruschetta (v)

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Mature Cheddar Cheese & Red Onion Chutney - Chicken & Sage Stuffing

Bacon Lettuce & Tomato - Tuna Mayonnaise & Cucumber

Tomato Basil & Mozzarella Cheese, Balsamic Drizzle

Salads

Potato & Spring Onion Salad - Medley of Vegetables salad

Basil Pesto Pasta Salad - Sweet Chilli Rice

Tomato & Onion with Balsamic Glaze - Caesar Salad

Spicy Bean & Coriander

Desserts

Mixed dessert table with all the favourites, please ask for requests





## The Small Print

Hopefully you have decided to hold your function at The Moody Mare we will provisionally hold this date for 7 days or until a deposit is paid. Bookings not confirmed within 7 days will be automatically cancelled.

All bookings must be confirmed with £10 a head deposit. It should be noted that all deposits are non-refundable and non-transferable upon cancellation.

We request you to book an appointment with the manager at least 8 weeks before your function to discuss all the final details, including choice of menu and refreshments.

Any changes to guest numbers must be notified 72 hours prior to your function, changes must not exceed more than 10% of your original booking number.

We have a strict no plastic or paper confetti policy due to staining and clean up time.....sorry. Decorations must not use pins or staples, bluetac is fine.

The music must be reduced at 11.00 and all guests to leave quietly by 12am, this is due to local neighbours.

All belongings to be collected by 12pm the following day

