




VENUE HIRE

FAMILY & CORPORATE OCCASIONS



VILLIERS HOTEL

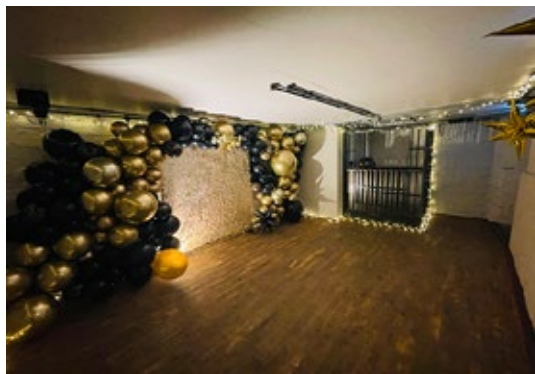
Buckingham

THE CELLAR

The Cellar is a unique venue, which hosts it's own dance floor and DJ pit. Ideal for events and gatherings for all occasions with a capacity of 80 guests.

Venue hire at £550

Includes Bar staff, 2 x Security staff





THE BALLROOM

Located in the Old Town Hall, with stunning Austrian Crystal Chandeliers, our spacious function room offers a memorable experience for your event for up to 200 guests.

Venue hire at £1,100

Includes, Bar Staff, 2 x Security staff,
Dance Floor and Customisable Lighting Control System





THE TEA ROOM

Hire The Laura Ashley Afternoon Tea room perfect
for private dining events

Venue hire at £499





HOT FORK BUFFET



HOT MEAT

Choose 2 from the following:

Braised Pork in Cider, Mustard, and Spinach Sauce (GF)

Rich Beef Lasagna, Cheese Sauce, Parmesan (GFO)

Chicken and Roast Pepper Korma (VGO)

Braised Beef Bourguignon (GF)

Chicken, Bacon, and Mushroom, Carbonara Cream Sauce (GFO)

Traditional Fish Pie topped with Potato Puree and Parmesan (GF)

Roast Salmon with Vine Roast Tomatoes (GFO)

HOT VEGETARIAN

Choose 1 from the following:

Roast Vegetable & Parmesan Pasta Bake (V) (GFO)

Chickpea and Spinach Korma (V) (VGO) (GF)

Wild Mushroom Stroganoff (V) (GF)

Vegetable Lasagna (VG)

Seasonal Vegetable Casserole with Herb Dumplings

HOT ACCOMPANIMENT

Choose 1 from the following:

Baby New Potatoes (VG)

Creamed Potatoes (VG)

Roast Potatoes (GF)

Steamed Long Grain Rice (VG)

Garlic Bread (V)

Please advise of any dietary or allergen requirements in advance.

SALADS

Choose 2 from the following:

Green Valley Salad (VO) (DFO)

Mixed Salad containing Buckwheat, Spinach, Peas, Broad Beans, Broccoli Rice,
Mustard Sauce Dressing.

Indian Summer Salad (VO) (DFO)

Mixed Salad containing Quinoa, Tomato, Broad Beans, Chickpeas, Mixed Peppers,
Green Madras Curry Dressing.

Spartacus Salad (VO) (DFO)

Black Rice, Risoni, Cherry Tomatoes, Cucumber, Feta and Black Olives,
Mustard Dressing

Caesar Salad (VO) (DFO)

Baby Gem Lettuce, Cherry Tomatoes, Herb Croutons, Caesar Dressing,
Parmesan Cheese

Garden Salad (VO) (DFO)

With Dill Dressing, Spring Onions, Celery, Fennel, Cucumber, and Mixed Leaves.

DESSERTS

Choose 2 from the following:

Strawberry, Clotted Cream and White Chocolate Cheesecake (VO) (DFO)

Glazed Lemon Tart, Fresh Raspberries (VO) (GFO)

White Chocolate and Raspberry Panna Cotta (VO) (DFO)

Warm Chocolate Brownie, Chantilly Cream (VO) (DFO)

Fresh Fruit Salad (VG) (DF) (V)

£35.00 Per Person

Please advise of any dietary requirements in advance

SPRING AND SUMMER MENU

Please choose one dish for each course.



STARTERS

Tomato and Basil Soup, Warm Crusty Bread, Salted Butter (V)

Carrot and Ginger Soup, Warm Crusty Bread, Salted Butter (V)

Tomato and Bocconcini Salad, Guacamole, Tomato Salsa, Rocket Leaves, Balsamic Dressing (V) (VGO) (GF)

Chicken and Tarragon Terrine, Pickled Baby Vegetables, Herb Mayonnaise, Baked Croutons (GFO) (DF)

Smoked Duck Breast, Spring Onion and Watercress Salad, Crisp Toasts, Balsamic Onion Confit Dressing, Pickled Pear (GFO) (DF)

Salmon Gravdax, Pickled Cucumber, Horseradish Crème Fraiche, Baby Leaf Salad, Herb Croutons (GFO)

Crab and Crayfish Rilette, Bloody Mary Dressing, Crusty Walnut and Raisin Bread.

MAINS

Braised Blade of Beef, Garlic & Rosemary Jus, Roast Potatoes, Chantenay Carrots & Green Beans (GF) (DF)

Roast Chicken Supreme, Delicate Tarragon Sauce, Fondant Potato, Panache of Seasonal Vegetables (GF) (DFO)

Roasted Lamb Rump, Lamb, and Shallot Jus, Buttered New Potatoes, Savoy Cabbage, Root Vegetables (GF) (DF) Supplement £6.00

Confit Duck Leg, Green Peppercorn Sauce, Roasted New Potatoes, Tenderstem Broccoli, Roasted Chantenay Carrots (GF) (DFO)

Pork Tenderloin, Apricot, Apple, Ginger Stuffing, Dauphinoise Potatoes, Savoy Cabbage and Root Vegetables (GF) (DFO)

Roast Fillet of Cod, Rocket Salsa Verde, Buttered New Potatoes, Mediterranean Roasted Vegetables (GF) (DF)

Goats Cheese, Tomato and Spinach Tart, Basil Pesto, Buttered New Potatoes, Green Beans, Sautéed Leeks (GFO) (VG)

Butternut Squash, Blue Stilton and Spinach Wellington, Garlic Potato Puree, Roasted Root Vegetables (GFO) (VGO)

DESSERTS

Glazed Lemon Tart, Raspberry Compote, Passionfruit Cream (GF) (DF) (VG)

Strawberry and Cream Cheesecake, White Chocolate Sauce, Macerated Strawberries, Vanilla Crème Brûlée, Shortbread Biscuits (GFO)

Somerset Brie, Seasonal Fruit Chutney, Cheese Wafers, Celery Cress (GFO)

Brandy Snap Basket, Vanilla Cream, Hedgerow Berry Compote, Vanilla Syrup (DFO)

White Chocolate Pannacotta, Caramelised Apples, Caramel Sauce, Honeycomb (GF)

£48.00 Per Person

AUTUMN AND WINTER MENU

Please Choose 1 from each course



STARTERS

Parsnip and Apple Soup, Crusty Warm Bread, Salted Butter (V) (VGO)

Broccoli and Stilton Soup, Crusty Warm Bread, Salted Butter (V)

Baby Goats' Cheese, Olive Tapenade and Watercress Salad, Herb Croutons, Roasted Red Pepper Coulis (V) (GFO)

Ham Hock, Mustard and Apple Terrine, Apple, Ale and Chilli Chutney, Baby Watercress, Herb Toast (GFO) (DF)

Chicken Liver and Brandy Parfait, Caramelised Onion Chutney, Baby Leaf, Sourdough Crackers (GFO) (DF)

Smoked Mackerel Pate, Cucumber Chutney, Citrus Oil, Baby Watercress, Baked Herb Croutons.

Potted Brown Shrimp with Mace Butter, Caper and Watercress Salad, Sourdough Toasts

MAINS

Braised Blade of Beef, Red Wine Jus, Roast Potatoes, Roasted Honey Glazed Root Vegetables,
Braised Red Cabbage (GF) (DF)

Roast Chicken Supreme, Sundried Tomato and Parmesan Sauce, Garlic Roast Potatoes, Chantenay Carrots,
Tenderstem Broccoli (GF) (DFO)

Roasted Lamb Rump, Lamb, and Shallot Jus, Chive, Rosemary Roasted New Potatoes, Panache of
Seasonal Vegetables (GF) (DF) Supplement £6.00

Slow-Cooked Crispy Belly of Pork, Honey, and Cider Jus, Garlic Potato Puree, Tenderstem Broccoli,
Roast Chantenay Carrots (GF) (DF)

Confit Duck Leg, Grain Mustard, Shallot Cream Sauce, Buttered Potato Puree, Red Cabbage,
Green Beans (GF) (DFO)

Herb and Mustard Crusted Salmon Fillet, Saffron, Cherry Tomato and Herb Sauce, Chive Potato Puree,
Panache of Green Vegetables (GFO) (DFO)

Spiced Fillet of Cod, Saffron, Mussel and Herb Sauce, Mini Roasted Garlic Potatoes, Green Beans,
Savoy Roasted Courgette (GF) (DFO)

Butternut Squash, Blue Stilton and Spinach Wellington, Garlic Roast Potatoes, Savoy Cabbage,
and Root Vegetables (GFO) (VGO)

DESSERTS

Salted Caramel Tart, Hazelnut Crumb, Chantilly Cream (GF) (DFO)

Blackcurrant Cheesecake, Blackberry Puree, Fresh Berries, Shortbread Crumb (GF) (VG)

Dark Chocolate and Coffee Mousse, Chocolate Brownie Crumb, Chocolate Sauce (GFO)

Cheese Selection Four Cheeses Seasonal Fruit Chutney, Cheese Wafers, Quince Jelly, Celery Cress. (GFO)

Warm Sticky Toffee Pudding, Butterscotch Sauce (GFO)

£48.00 Per Person

FINGER BUFFET

Please Choose 8 items



MEAT

Beef and Vegetable Spring Rolls

Mini British Cottage Pies

Southern Fried Chicken Fillets (DF)

Sesame Seeded Sausage Rolls (DF)

Breaded Pork Corn Dogs (DF)

FISH

Whitby Spiced King Prawns (DF)

Breaded Jumbo Red Shrimp (DF)

Coconut Coated Skewered Prawns (DF)

Panko Coated Calamari Strips (DF)

VEGETARIAN

Mango and Brie Parcels (V)

Macaroni Cheese Bites (V)

Vegetable Pakoras (V) (VG)

Mini Vegetable Spring Rolls (V) (VG)

Breaded Halloumi Sticks (V)

ACCOMPANIED BY

Selection of Wraps and Sandwiches

Selection of Mini Desserts

8 items £26.95

CANAPÉS

Choose 5 items from the following:



HOT

- Pea, Spinach, and Ricotta Arancini (V) (VG)
- Porcini Mushroom Arancini (V) (VG)
- Honey and Soy Glazed Pigs in Blankets (DF)
- Oriental King Prawn Roll
- Steak and Ale Mini Square Pies.
- Goats Cheese and Caramelized Onion and Herb Quiche (V) (GFO)
- Salt and Pepper Crispy Squid

COLD CANAPES

- Smoked Salmon and Dill Crème Fraiche Mini Bagel
- Goats Cheese and Pickled Red Pepper Mousse, Rosemary Crisp Toast (V)
- Avocado, Lime, and Tomato Salsa on Herb Marinated Cucumber (V) (VG) (GF)
- Whipped Feta and Apple Crostini (V) (GFO)
- Ploughman's Homemade Sausage Roll Bites (GFO)
- Chicken Liver and Brandy Parfait, Tomato Chutney, Herb Croute (GFO)
- Smoked Mackerel and Horseradish Pate, Lettuce Cups (GF)

5 items £16.95

MIDNIGHT MUNCHIES SELECTION

- Bacon Baps
- Sausage Baps
- Egg Baps
- BBQ Pulled Pork or Chicken

£12.50 per person

ACCOMMODATION

Extend your stay and book a room. Villiers Hotel has 49 bedrooms ranging from singles to suites.

Speak to a member of the Team for pricing.



BESPOKE EVENTS

Looking to create a bespoke event or menu?

Speak to one of our sales coordinator's and we will be delighted to discuss your requirements.



All prices include VAT.

For entertainment extras we have a variety of recommended suppliers, who will be able to assist in making sure that your event is one to remember.



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ACTIVE
- HOSPITALITY -