



Needham House

Social & Events Brochure



Needham House Hotel
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All of the dishes are subject to change in line with Seasonality and Quality.
If you are concerned about any allergies or intolerances, please see free to ask your coordinator.

Room Names and Capacities

At Needham House, we can offer a wide variety of beautifully decorated function rooms, so there is something to suit everyone. Please note, private function rooms may incur a supplementary charge.

Knebworth	12 Guests
The Graveley & Wymondley Lounge	20 Guests
Heathcote	40 Guests
Hitchin Suite	50 Guests
The Needham Suite	120 Guests
The Charlton Suite	120 Guests
Marquee	150 Guests

Please note:

The above capacities are based upon a banquet set-up. If you would like a different layout, please do ask and we can let you know which rooms would be most suitable for your requirements.

Knebworth



The Graveley



Heathcote



Hitchin



Needham Suite



Charlton Suite



Marquee



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Drinks Reception

All reception drinks are charged on a per person basis. The drinks in which we can offer and their rates are as follows:

Prosecco	£6.50
Bucks Fizz	£5.50
Mulled Wine	£5.00
Pimms & Lemonade / Winter Pimms	£6.00
Selected Bottled Beer	from £3.50
A Selection of Soft Drinks	£2.50

***Should you have an alternative drink in mind, please do not hesitate to ask and we can check the possibility and rate of this for you too.*

Canapé - Selector Menus

Gruyère cheese and onion tart
Smoked salmon and cream cheese mille feuille
Ham hock, English mustard mayonnaise
Seasonal arancini
Cured salmon tartar, tapioca cracker
Cepe and goats' cheese choux buns
Sticky duck, brioche buns
Smoked haddock & chive tartlet

Please note the above are £3.00 per person per canape

Each canape is charged at £3.00 per person
We strongly recommend that you cater for all guests when purchasing canapes.

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Private Dining Menu

Please choose one option for each course to serve to all of your guests, plus a vegetarian option.

Starters

Leek & potato soup, Welsh rarebit croute
Roscoff onion tartan, goats' cheese Chantilly
Beetroot cured salmon, horseradish panna cotta, orange
Ham hock terrine, barbeque apple puree, pork and mustard puff
Chicken liver parfait, pineapple jam, chicory salad, brioche
Fish cake with lemon and soft herbs, sauce gribiche
Slow cooked duck terrine, mango salsa, five spice rice cracker
Smoked salmon, blini, crème fraîche, shallot, caper berry
Heritage beetroot salad, lemon and black pepper dressing, micro red vine sorrel
Chicken Caesar salad, boiled egg, anchovies, croutons, parmesan flakes

Mains

Roast striploin English beef, potato rosti, aubergine, semi dried plum tomato, red wine jus (£9.00 pp supplement)
Roast lamb rump, glazed pommee fondant, salsa verde, tenderstem broccoli, lamb jus (£5.00 pp supplement)

Roast corn fed chicken breast, pancetta and white bean cassoulet, cabbage
Cheddar, mushroom and fine herb pithier, spinach, blue cheese dressing
Gnocchi, roasted peppers, courgette, aubergine, Pomodoro sauce
Fillet of sea bream, crisp polenta, piperade, black olive caramel
Supreme of salmon, lentil dahl, wild puff rice, yoghurt
Needham lamb hot pot, roscoff onion, glazed carrot, lamb jus
Stuffed Mediterranean vegetable globe artichoke, basil, olive oil pomme puree
Roasted fillet of cod, pippage, saffron potato, basil oil
Roasted corn fed chicken breast, duchess potato, carrot and swede mash, chasseur sauce

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Desserts

Apple tartan, toffee sauce, vanilla ice cream
Vanilla cheesecake, fruit jelly, salted caramel ice cream, mixed fruit compote
Selection of three cheeses, celery, grapes, fruit chutney, crackers
Fresh fruit salad, fresh mint, season fruit sorbet
Chocolate and orange delice, passionfruit sorbet, orange curd
Coconut panna cotta, rum roasted pineapple, roasted cardamom ice cream
Bakewell tart, clotted cream, poached cherries
Pavalova, white chocolate Chantilly, passion fruit sauce
Dark chocolate tart, salted caramel ice cream
Seasonal fruit jelly, clotted cream ice cream, honeycomb

£30.00 per person

Please let us know if there are any dietary requirements.

Hot Fork Buffet Menu

Meat platter;
Ham hock terrine, Parma ham, salami, honey roast ham, olives, sun blushed tomatoes

Grilled Mediterranean vegetable platter
Basil pesto

Selection of salads

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Moroccan chicken tagine
Pomegranate and saffron cous cous

Cottage fish pie
Selection of seasonal vegetables

Parmigiana
Rocket and parmesan salad

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Dark chocolate brownie
Vanilla cream

Seasonal crumble

£25.00 per person

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Finger Buffet Menu

Savoury Options

Sausage and apple rolls, English mustard
Bacon or sausage rolls
Barbeque chicken skewers
Honey and grain mustard cocktail sausage
Prawn skewers, satay sauce
Mini beef burger, burger relish
Leek and cheddar cheese quiche
Anti-pasti: - sliced meats, olives, pepper dews
Lamb kofta, tzatziki
Selection of meat, fish or vegetable flat breads
Tandoori salmon, yogurt and mint dip
Vegetable couscous salad
Prawn toast, soy sauce

Sweet Options

Double chocolate chip cookies
Baked American cheese cake
Lemon posset, seasonal berry compote
Chocolate brownie

3 options - £12 per person | 5 options -£15 per person | 7 options - £22 per person

Needham House Afternoon Tea Menu

Sandwiches

Honey roasted ham & fruit chutney mini brioche
Leek & mature cheddar royal quiche
Smoked salmon & lemon cream cheese pretzel bun
Cherry tomato, basil & pickled cucumber Provençal mini roll

Scones

Traditional fruit & plain scones
Homemade lemon curd
Strawberry jam
Cornish clotted cream

Cakes

Chocolate & raspberry teacake
Neapolitan
Key lime pie
Glazed fruit tart

Classic Needham House Afternoon Tea £24.95 | Champagne Afternoon Tea and Petite Fours £34.95

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BBQ Buffet Menu

Minted lamb chops
Homemade English beef burgers
Cumberland sausage rings
BBQ marinated free range chicken breast
Mackerel or sardine skewers with rosemary & lemon (*season dependent*)
Seasonal vegetable & haloumi skewers (v)
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BBQ jacket potatoes
Brioche buns
~
Homemade coleslaw salad
Mixed leaf salad, French dressing
Sliced plum tomatoes, red onions & cucumber
Mediterranean pasta salad
~
Matured organic cheddar cheese
Caramelized onions
Selection of sauces, dressings & condiments
~
A dessert from dessert menu

£36.50 per person

Hog Roast menu

Roast hog
~
Apple sauce
Sage and onion stuffing
~
Brioche buns
~
Jacket potato or spiced seasoned wedges
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Home-made coleslaw or green chilli slaw
Mixed salad
Tomato and red onion salad

£25.00 per person
Min 50 people

Only available between March & October

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