



2020

Menu, Drink,
After Dark
packages

— at —

NORWOOD PARK

All Food and Drink prices included in this brochure are accurate for 2020 only.

Norwood Park retains the right to increase these prices by a maximum of 5% annually, to take into account the increase in costs to the business, including but not limited to ingredients and labour prices. Please consider this potential price increase when booking weddings for 2021 forward.

The Canapés

Shrimp Toasts with Mace Butter, Pickled Cucumber & Cayenne

Yorkshire Puddings with Roast Beef and Horseradish Cream (G)

Chicken Bhuna on Naan with Yoghurt Raita & Micro Coriander

Beef Carpaccio with Black Garlic Purée & Truffle

Duck Liver Parfait with Toasted Brioche with Spice Pear Chutney & Vanilla Essence (G)

Salmon Gravlax on Rye Bread with Mustard & Dill Emulsion

Local Lincolnshire Sausages on Buttery Potato Cake with Honey Mustard Glaze (G)

Cropwell Bishop Stilton Gougeres with Caramelised Onion Marmalade (V) (G)

Herb Infused Ham Hock on Sourdough Toast with Mustard Piccalilli & Parsley Oil

Red Onion & Port Tartlet with Glazed Goats' Cheese and Basil Pesto (V) (VE) (G)

Homemade Beef & Pork Meatballs with Tomato and Red Pepper Reduction on Ceramic Spoons

Truffle & Parsnip Crostini topped with Shaved Parmesan (V) (VE) (G)

Halloumi, Sesame Bites with Harissa Mayonnaise (V)

Houmous & Grilled Red Pepper Pinwheel Bites (V) (VE) (G)

Spiced Lamb Kofta Skewer with Mint, Cucumber and Yogurt Dip

Grilled Figs wrapped in Parma Ham with Balsamic Onions

Rice Noodle Vegan Rolls with Ginger, Coriander & Chilli Dressing (V) (VE)

Goat's Cheese & Beetroot Arancini with Walnut Pesto

Smoked Salmon & Dill Mousse on Parmesan Scone with Dill Crème Fraîche (G)

3 Choices: £8.00 per head

4 Choices: £10.00 per head

5 choices: £12.00 per head

6 choices: £14.00 per head

Chocolate Dipped Norwood Strawberries - £3.50 per head

The Wedding
Breakfast

The Sir Richard Sutton

2 Courses: £35.00 per head

Starter

Roasted Chicken Breast and Pancetta Salad with Focaccia Croûton, Parmesan & Caesar Dressing (G)

Confit Mediterranean Vegetables, Sun Blushed Tomatoes & Garden Herb Tart (V)

Sauté Wild Mushrooms in White Wine, Garlic, Cream & Tarragon, Toasted Sourdough (V) (VE) (G)

Oven Roasted Plum Tomato & Basil Soup, Mozzarella Cream and Pesto Oil (V) (VE)

Main Course

Roasted Pork Loin, Sticky Honey & Mustard Sauce, Fondant Potato

Local Lincolnshire Sausages, Herb Buttered Pomme Purée & Caramelised Onion Gravy (G)

Pan Roasted Chicken Supreme, Dauphinoise Potato, White Wine & Tarragon Velouté

Roasted Tomatoes, Glazed Goat's Cheese, Pine Nut & Parmesan Crust (V) (G)

Dessert

"Norwood Mess"

Homemade Meringues, Norwood Park Strawberries, Bramley Apple Syrup & Crème Chantilly (V)

Baked Vanilla Bean Cheesecake, Crushed Macerated Norwood Park Berries

Brioche, Baileys Custard, Cinnamon Butter

Selection of Ice Creams and Sorbets Available (V) (VE)

The Lord Edwin Hill

3 Courses: £45.00 per head

Starter

Herb Marinated Buffalo Mozzarella, Heritage Tomatoes, Roquette Salad, Crispy Basil & Basil Oil (V) (VE) (G)

Wild Mushroom and Truffle Soup with Thyme Cream & Sourdough Crumbs (V)

Locally Hot Smoked Salmon, Buckwheat Blinis, Caviar Crème Fraîche & Dill Oil

Chicken Liver and Brandy Parfait, Confit Onions & Seeded Sourdough

Main Course

Moroccan Tagine of Slow Cooked Lamb Shoulder, Apricots & Minted Couscous
(Available to Share)

Roast Butternut Squash, Buttered Spinach, Mushroom Duxelles & Walnut Wellington (V)

Rack of Pork with Norwood Bramley Apple Sauce, Charred Greens & Confit Potato
(Available to Share)

Seared Salmon Fillet with Pine Nut and Fennel Crust, Lemon & Dill Butter Sauce

Classic Coq au Vin, Buttered Mash, Bacon Crumb & Parsley (Available to Share)

Roast Sirloin of Locally Reared Beef, Yorkshire Puddings, Duck Fat Roast Potatoes & Red
Wine Gravy (G) (Available to Share)

Tagine of Cranberry, Red Onion and Quinoa, Toasted Saffron Rice, Flaked Almond
Flatbread & Mint Yoghurt (V) (VE) (Available to Share)

Dessert

Pavlova, Homemade Meringue, Norwood Strawberries, Caramelised Apples, Cream and
Strawberry Sugar (V)

Chocolate Brownie, Salted Caramel Ice Cream and Fudge Sauce (V) (VE) (G)

Assiette of: Chocolate Truffle Torte, Lemon Meringue and Blackcurrant Miroir

Warm Treacle and Orange Tart, Orange Mascarpone and Orange Crisps (V) (G)

Norwood Bramley Apple and Blackberries, Oats and Crème Anglaise

The Countess of Portarlington

3 Courses: £55.00 per head

Starter

- Duck Liver Parfait, Spiced Norwood Apple and Sultana Chutney, Toasted Brioche (G)
Roasted Parsnip Soup with Parsnip Crisps, Homemade Sausage Roll and Norwood Bramley Apple Compote
Ham Hock and Marmalade Terrine with Carrot Purée, Air Dried Parma Ham Crisp, Soused Vegetables and Toasted Sourdough (G)
Golden Cross Goat's Cheese Panna Cotta, Pickled Candy Beetroot, Toasted Seeds (V) (VE) (G)

Antipasti Platters of:

- Selection of Cured Meats - Parma Ham, Mortadella, Napoli and Milano Salami
Selection of Cheeses - Buffalo Mozzarella and Manchego
Selection of Olives, Sunblushed Tomatoes and Grilled Red Peppers
Selection of Breads including Focaccia, Sourdough and Rye Bread

Smoked Fish Platter:

- Hot Locally Smoked Salmon with Beetroot and Norwood Bramley Apple Relish
Smoked Eel with Pickled Cucumber and Celeriac Remoulade
Smoked Haddock Scotch Egg with Aioli

Classic French Onion Soup, Charred Onion, Sourdough and Gruyère

Main Course

- Pan Seared Organic Salmon, Shellfish Bisque, Crushed New Potatoes, Shaved and Pickled Fennel
Pan Roasted Chicken Breast, Wild Mushrooms, Fondant Potato, Madeira Jus
Roast Rib of Nottinghamshire Beef with Pommes Anna, Truffle Macaroni Cheese, Purple Sprouting Broccoli and Béarnaise Sauce (Available to share)
Tomato Tarte Tatin with Grape and Mustard Rapeseed Oil Dressing, Shaved Parmesan and Roquette Salad (V)

Dessert

- Eton Mess with Crushed Meringues, Mixed Berry Compote & Whipped Cream (V)
Sticky Toffee Pudding with Caramelised Banana, Muscavado Sauce and Whipped Mascarpone
Traditional Tiramisu using Nottingham 200° Coffee with Pistachio Biscotti (V) (G)
Assiette of Norwood Strawberries:
Iced Clotted Cream and Strawberry Parfait with Mojito Marinated Strawberries Meringue
Strawberry Jelly with Homemade 'Posh' Strawberry Party Sauce
Strawberry Macaroon with Strawberry Conserve
White Chocolate Fondue with Mixed Seasonal Berries, Pan Au Chocolat Croutons and Lavender Honeycomb
Caramelised Lemon Tart, Crushed Raspberries, Lemon and Mint Mascarpone and Brandy Snap Shard (V) (G)

(G) Gluten Free Alternatives used (V) Suitable for Vegetarians (VE) Vegan Alternatives Available

The Marquess of Carmarthen

3 Courses: £65.00 per head

Starter

Lobster and Crab Bisque with Brandy Butter (V) (VE) (G)

Grilled Pheasant with Bitter Leaves, Pomegranate, Walnuts and Port Dressing (G)

Poached Pickled Pear, Toasted Walnuts, Cropwell Bishop Blue, Baby Gems and Balsamic Dressing

Seared Fillet of Beef, Bean sprout and Asian Vegetable Salad, Chilli and Coriander Dressing

Antipasti Platters of –

Selection of Cured Meats – Parma Ham, Mortadella, Napoli and Milano Salami

Selection of Cheeses – Buffalo Mozzarella and Manchego

Selection of Olives, Sunblushed Tomatoes and Grilled Red Peppers

Selection of Breads including Focaccia, Sourdough and Rye Bread

Main Course

Braised Cheek of Beef, Celeriac Purée, Potato Terrine with Red Wine and Thyme Jus

Roast Rack of Lamb, Pulled Lamb Bonbons with Madras Potatoes, Baby Leeks and Pan Juices
(Available to share)

Pan Roasted Chicken stuffed with Toulouse Sausage, White Bean and Chorizo Cassoulet

Roast Pumpkin Risotto, Beurre Noisette, Pecorino Cheese, Wild Rocket and Crispy Sage
(V) (VE)

Pan Roasted Cod, Parsnip Purée, Parsnip Crisps, Potato Fondant, Buttered Spinach and Lemon Gel

Dessert

Dark Chocolate Fondant, Honeycomb, Yoghurt Sorbet (V) (G)

Caramel Panna Cotta with Homemade Hazelnut Tuile

Burnt English Cream with Homemade Shortbread and Strawberry Salsa

Warm Blackberry Frangipane Tart, Clotted Cream and Almond Brittle

Gin and Tonic Jelly with Pink Grapefruit Sorbet

The Duchess of Portland

3 Courses: £75.00 per head

Starter

Seared Beef Fillet Carpaccio, Horseradish Cream, Parmesan, Rocket and Shaved Truffle

Seared King Scallops, Curried Crème Fraîche, Mango Salsa, Crispy Won Ton

Grilled Goats' Cheese En Crousté, Cherry Tomato Ragôut, Mixed Leaves and Aged Balsamic Dressing (V) (G)

Cromer Crab and Avocado Tian, Gazpacho Dressing (G)

Antipasti Platters of –

Selection of Cured Meats – Parma Ham, Mortadella, Napoli and Milano Salami

Selection of Cheeses – Buffalo Mozzarella and Manchego

Selection of Olives, Sunblushed Tomatoes and Grilled Red Peppers

Selection of Breads including Foccacia, Sourdough and Rye Bread

Main Course

Beef Wellington with Locally Reared Beef Fillet, Potato and Root Terrine, Madeira Jus (G)
(Available to share – individual Wellingtons per table)

Five Spiced Duck Breast, Confit Leg Spring Roll, Roasted Plums (G)

Asparagus and Champagne Risotto with Mascarpone and Wild Rocket (V) (VE)

Baked Monk Fish wrapped in Basil and Parma Ham, Spinach, Pine Nuts and Sauce Vierge

Sorbet Course

Granny Smith Apple Sorbet

Or

Lemon Sorbet

Or

Black Tea & Blackberry Sorbet

Dessert

Dark Chocolate Marquis, Milk Chocolate Mousse, Kirsch Cherry and Chocolate Crumb (V) (G)

Yorkshire Parkin, Poached Rhubarb, Honey and Lavender Crème Fraîche

Vanilla Panna Cotta, Norwood Strawberry Jelly, Homemade Granola

Mixed Berry and Champagne Jelly with Crème Chantilly

£3.50 Supplement per head for Sorbet Course

(G) Gluten Free Alternatives used (V) Suitable for Vegetarians (VE) Vegan Alternatives Available

The Extras

Additional Choice - **£5.00 per head per course**

Hot Main Course for Suppliers (From Menu chosen) - **£20.00 per head**

Cold Lunch for Suppliers - **£10.00 per head**

The Bridal Brunch

Selection of sandwiches on farmhouse white, brown and granary bread

Smoked Salmon, Baby Gem, Marie Rose Sauce and Black Pepper
Honey Roast Ham and Norwood Apple Chutney
Free Range Egg, English Mustard, Mayonnaise and Mustard Cress (V)
Beef Pastrami, Caramelised Onions and Wholegrain Mustard Mayonnaise
Baby Cucumber, Fig, Cream Cheese, Black Pepper and Micro Basil (V)

£7.50 per head

The Groomsmen Brunch

Smoked Back Bacon and Local Lincolnshire Sausage Rolls

£7.50 per head

The Children's Menu

2 Courses: £17.50 per head

3 Courses: £25.00 per head

Starter

Half portion of Adult's menu

Roast Tomato Soup (V)

Cheesy Garlic Bread

Pitta, Crackers and Vegetable Crudités with Houmus and Dips

Boneless Wings with Selection of Dips

Fresh Fruit Kebabs

Main Course

Half portion of Adult's menu

Roast Chicken, Seasonal Vegetables and Gravy

Penne Pasta with Roast Vegetables, Tomato and Basil Sauce

Battered Fish and Chips with Mushy Peas

Homemade Pizza with Mixed Salad
(Full menu of toppings available)

Homemade Beef Burger topped with Cheddar served with Fries

Dessert

Half portion of Adult's menu

Selection of Ice Creams and Sorbets available with Toppings and Sauces

Chocolate Fudge Brownie with Vanilla Ice Cream

Fresh Fruit Salad

White Chocolate Fondue with Chocolate Chip Cookies

Jelly, Cake and Ice Cream

The Evening Menu

Simple Evening Food

Free Range Back Bacon and Lincolnshire Pork Sausages Rolls - **£7.50 per head**

Roast Beef and Honey Glazed Roast Pork Carvery Rolls - **£10.00 per head**

Chilli Con Carne with Tortillas, Cheddar, Sour Cream & Guacamole -
£10.00 per head

Chicken Kashmiri with Basmati Rice, Mango Chutney and Raita - **£10.00 per head**

Vegetarian Cassoulet with Grilled Goats Cheese - **£10.00 per head**

Pie and Mash: Steak and Ale, Chicken and Mushroom, Cheese and Onion -
£10.00 per head

Mini Fish and Chips with Mushy Peas - **£10.00 per head**

Herb Marinated Lamb Kebabs, Mint Yoghurt, Salad and Fresh Pitta - **£10.00 per head**

Harissa Marinated Chicken Kebabs, Aioli, Salad and Fresh Pitta - **£10.00 per head**

Grilled Cheese: Original Cheddar, Blue and Onion, Ham Mustard and Cheddar -
£10.00 per head

The Hog Roast

Full Free range Hog served with:

Sea Salt Cracking

Sage and Onion Stuffing

Homemade Bramley Apple Sauce

Homemade White and Wholemeal rolls

£18.00 per head

Minimum 80 Guests

The Norwood Cheeseboard

English & Continental Cheeses:

Cropwell Bishop Stilton

Hawes Wensleydale

Farmhouse Cheddar

Red Leicester

French Brie

Seedless Grapes, Chutney and Celery

Miller Damsel Wafers and Homemade Artisan Bread

£10.00 per head

ADD

Local Orange Marmalade Glazed Ham

Chicken Liver and Brandy Pâté

Bowls of Olives and Sunblushed Tomatoes

Baby Leaves, Pickled Red Onion and Pine Nut Salad

£18.00 per head

The Pizza Menu

Choose 3 Toppings from the below

Americano

Pepperoni, chilli, roasted peppers and mozzarella

Pollo Rustica

Chargrilled chicken, caramelised onions, parmesan and rocket

Crudo

Parma ham, gorgonzola, red onions and basil

Margherita

Mozzarella, roasted plum tomatoes, fresh basil and rocket

Caprino

Goats' cheese, red onion marmalade, spinach and pesto

Ricotta E Spinaci

Ricotta, mozzarella, spinach, pine nuts and basil

Funghi

Garlic mushrooms, red onion and rocket

Includes 12 inch pizzas, potato wedges and coleslaw

£15.00 per head

Norwood Street Food

Panko Coated Chicken – Sriracha Mayo

Mini Locally Reared Beef Burgers

Halloumi Sliders (V)

Baby Back Ribs

Pizza – Choose 3 Toppings from Pizza Menu (V)

Crackling Bites – Salted or Cajun Spiced

Sea Salt Potato Wedges

Chunky Slaw

Green Bean Salad

£15.00 per head

The Barbecue Menu

Homemade Locally Reared Beef Burgers
Rice and Bean Stuffed Charred Aubergines (V)
Mint Infused Lamb Skewers
Chermoula Marinated Salmon
Local Lincolnshire Sausages
Peri – Peri Marinated Chicken Thighs
Beetroot Burgers with Houmus (V)

Salad of Wheatberries, Red Quinoa, Edamame Beans and Kale with Parsley and Lemon Dressing
Baby Leaf Salad with Beetroot, Pomegranate and Feta
Peas with Garlic and Chilli
New Potatoes with Fresh Garden Herb Butter
Jacket Potatoes
Charred Corn on the Cob
Selection of Breads and Rolls
Selection of Dips and Condiments

£22.00 per head

Please note:

All prices include VAT at the prevailing rate (currently 20%).

Please choose 1 choice per course (plus a vegetarian option if required)

Menus may be mixed (pricing available on request)

Bespoke menus are available on request. (Tapas and Afternoon Tea menus are available upon request).

We are delighted to offer menus with different choices by prior arrangement, for a supplement of £5.00 per head (at discretion of the General Manager).

It is not permitted to bring in your own food and drink.

We review all our menus & prices every January, however we reserve the right to increase prices in exceptional circumstances.

We are delighted to accommodate special dietary requirements by prior arrangement – please highlight any guest allergies as we have full allergen information on every menu item.

Please note that dishes will state in the description whether they contain nuts, dishes that do contain nuts can be made without nuts, if required.



Drinks Packages

Charm - £17.75 per head

A reception drink of Prosecco / Pimms / Bottled Beer or Soft Drink
(1 per person)

A glass of Red/White/Rosé house wine with the Wedding Breakfast

A glass of Prosecco for the toast

Enchantment - £24.00 per head

A reception drink of Prosecco / Pimms / Bottled Beer or Soft Drink
(1 per person)

A half bottle of Red/White/Rosé house wine with the Wedding Breakfast

A glass of Prosecco for the toast

Infatuation - £32.75 per head

A reception drink of Prosecco / Pimms / Bottle Beer or Soft Drink
(2 per person)

A half bottle of Red/White/Rosé house wine with the Wedding Breakfast

A glass of House Champagne for the toast

Devotion - £38.00 per head

Two reception drinks of House Champagne or Norwood cocktail
(2 per person)

A half bottle of Red/White/Rosé house wine with the Wedding Breakfast

A glass of House Champagne for the toast

Bar Drinks

COCKTAILS

Mimosa	£6.50
Aperol Spritz	£7.00
Bellini	£7.00
Kir Royale	£7.00
Elderflower Mojito	£7.50

PER GLASS/BOTTLE

WINES & BEERS

Glass of House Wine	from £3.90
Glass of Prosecco	£8.50
Glass of Champagne	£14.00
Pint of Lager	from £4.40
Pint of Bitter	from £4.00
Pint of Cider	from £4.40
Bottled Beers	from £4.00

SPIRITS

Gin & Mixer Splash	
Vodka & Mixer Splash	from £4.65
Whiskey & Mixer Splash	from £4.65
	from £4.65

SOFT DRINKS

Pepsi/Pepsi Max/Lemonade	
Bottled Coca Cola	£2.00
Bottled Diet Coke	£2.00
Cordial	£2.00
Bottled Water	£1.50
	£2.00

Please ask the Events and the Bar Team for the available Beers, Ciders, Spirits and Soft Drinks. Please note that Bar prices are subject to change at short notice.

Wine List

WHITE WINE

Murphy's Vineyard, Big River Unoaked Chardonnay

Country: Australia

£21.00

This appealing un-oaked Chardonnay shows light green colour with tropical fruit aromas and a soft, fresh taste. From Murphy Vineyards' own plantings, the grapes are of good, sound quality which have displayed true varietal expression in the final wine.

San Giorgio Pinot Grigio delle Venezie

Country: Italy

£22.50

A very classic Pinot Grigio with notes of nuts, pear, melon and even a hint of banana. This is beautifully balanced with fresh citrus acidity and a nutty finish. Can be enjoyed with a number of dishes, such as crab salad or light fish dishes and even on its own.

Ngaru Sauvignon Blanc

Country: New Zealand

£25.00

Pure, flavourful and intense with aromas and flavours of passion fruit and grass. This is well structured with integrated acidity and a nice rounded palate. Perfect with white fish, salads or goats cheese.

ROSE WINES

Out of America White Zinfandel

Country: U.S.A

£20.00

Flavourful and off-dry with aromas and flavours of baked summer pudding, lychees, exotic fruit and tutti frutti. This would work well with spicy food, prawn pilaf or Moroccan Chicken.

San Giorgio Pinot Grigio delle Venezie Rose

Country: Italy

£22.50

Pale pink in colour with pretty pear, bubblegum and rosehip aromas and flavours. This is delicate, elegant, dry and fresh and can be enjoyed on its own or with seafood or prawn linguine.

Bon Courage, Lady of the House, Pinotage Rose

Country: South Africa

£25.00

Hints of Strawberries bursting forth on the nose, accompanied by subtle undertones of rose petals.

Wine List

RED WINE

Peregrino Merlot

Country: Chile

£20.00

A juicy wine bursting of lots of blue and purple fruit such as blackberries, blueberries and some raspberry. This is soft and approachable with mellow tannins. Drink with bubble and squeak, ratatouille or gammon.

Montado Tempranillo

Country: Spain

£21.00

Deep cherry red colour with violet tones. Ripe fruit aromas of strawberry, plum and balsamic. In the mouth, medium bodied with soft tannins.

Murphy's Vineyard, Big River, Shiraz

Country: Australia

£22.50

This Shiraz is deep red in colour with cherry, cassis and mocha aromas. These aromas follow onto the palate to complement flavours of sweet plum and spice. With a long, rich finish; this wine is truly a delight.

Made in Mendoza Malbec

Country: Argentina

£25.00

Jammy, strawberry, black pepper and cinnamon spice on the nose and a juicy fruit-forward palate with soft tannins and a long, warming finish.

CHAMPAGNE & SPARKLING WINES

Nua Prosecco

Country: Italy

£29.00

Light aromatic with notes of melon, pear and sweet cranberry on the nose and palate, this is a very refreshing Spumante Rose with well-balanced acidity and bubbles. Enjoy on its own or pairs well with dim sum.

Jules Feraud Brut NV

Country: Champagne, France

£65.00

An extremely appealing nose of caramel and buttered toast, grilled nuts and pistachio shells. This is a flavoursome champagne with a nuts and crumble palate, fresh acidity and a long length. Delicious on its own or pairs well with quails eggs.

After Dark

While the Gallery closes upon the stroke of midnight, the Main House opens its doors to you and your overnight guests to privately party well past the witching hour.

Here, in the Main House, guests may retire to the Bramley Bar, relax in the Arches or enjoy a post-prandial beverage in the Morning Room.

The Bramley Bar and Arches share a moody vibe reminiscent of a London private member's club, while the Morning Room features original interiors and furnishings from the Georgian period.

After Dark is only available when booked and paid for in advance. Choose your ideal After Dark package from our selection of customised options. Alternatively, build your own After Dark package in partnership with your Event Manager.

The Marquis Package

Hosted in Bramley Bar and The Arches

For between 10 - 12 guests

Included:

1 x Moët & Chandon Magnum of Imperial Champagne

6 x Bottles of White, red or rosé wine

24 x Bottles of boutique beer

1 x large Charcuterie board with a selection of meats, cheese, chutneys and olives.

Package Price: £550

The Duchess Package

Hosted in the Bramley Bar and the Arches

For between 15 - 25 guests

Included:

2 x Moët & Chandon Magnum of Champagne

8 x Bottles of white, red or rosé wine

30 x Bottles of boutique beer

2 x Large Charcuteries Boards with a selection of meats, cheese, chutneys and olives

Package Price: £850

The Duke Package

Hosted in the Bramley Bar, Arches and the Morning Room

For between 20 - 35 guests

Included:

4 x Moët & Chandon Magnum of Champagne
16 x Bottles of white, red or rosé wine
50 x Bottles of boutique beer

4 x Large Charcuterie Boards with a selection of meats, cheese, chutneys and olives.

Package Price: £1,500

Package add ons

Please note only one bottle of spirit may be added to the Duke, Duchess and Marquise package.

Bottle of Gin - from £55
Bottle of Whiskey - from £55

Charcuterie Boards - £25 each
Selection of 3 nibbles (such as crisps/savoury snacks) - £8 each

The Gin Experience

Hosted in the Bramley Bar and the Arches

Guests: 10-20

Included:

Gins:

- 1 x Bottle of Tanqueray
- 1 x Bottle of Gordon's
- 1 x Bottle of Hendricks
- 1 x Bottle of Gordon's Pink Gin

Mixers:

- Tonic Water
- Different flavours of Tonic Water
- Lemonade

A selection of embellishments:

- Juniper Berries
- Pink Pepper
- Raspberries
- Oranges
- Limes
- Rhubarb

2 x Charcuterie Boards with a selection of meats, cheese, chutneys
and olives

3 x Selection of savoury nibbles

Other drinks:

- 4 x bottles of prosecco or wine
- 10 x bottles of Boutique beer

Package Price: £950

The Whiskey Experience

Hosted in the Bramley Bar and the Arches

Guests: 10 – 20

Try a selection of Whiskeys as night cap before bed

What's available:

Whiskeys:

- 1 x Bottle of Jack Daniels
- 1 x Bottle of Jim Bean
- 1 x Bottle of Grants
- 1 x Bottle of Glenfiddich

Mixers:

- Lemon Juice
- Ginger Ale

Or just ice (if you'd like it on the rocks)

- 2 x Charcuterie Boards with a selection of meats, cheese, chutneys and olives
- 3 x Selection of savoury nibbles

Other drinks:

- 4 x bottles of prosecco or wine
- 10 x bottles of Boutique beer

Package Price: £750



NORWOOD PARK

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