

THE PARK







CELEBRATE in Style

LET OUR DEDICATED MANAGEMENT TEAM,
EXPERT CHEFS, AND ATTENTIVE STAFF
TAKE CARE OF EVERY DETAIL

Whether you're planning an intimate gathering or a grand celebration, our team will guide you through each step to ensure your event is flawlessly planned and beautifully delivered. No matter the size or style, we're here to create a memorable occasion you'll cherish for years to come.

Your celebrations, our expertise

Got a special event in mind? Contact us to see how we can make your event exceptional.

- Private Dinners & Galas
- Birthdays
- Anniversaries
- Engagement Parties
- Baby Showers
- Christenings

- Gender Reveal Parties
- Retirement Celebrations
- Graduation Parties
- Family Reunions
- Private Dinners & Galas



Scan QR code to find out more



PARK SUITE

CAPACITY up to 110 people | ROOM HIRE from £275

Complimentary room hire, when celebrating with a 3 course dinner (minimum 50 people)

The Park Suite is an ideal venue for a wide range of events. Featuring a private bar and a dancefloor, it offers the perfect setting to suit your occasion. With full flexibility to customise every detail, we ensure your event is tailored to your needs.

- Private function suite
- A dedicated event manager to assist with every detail
- Exclusive use of the balcony with stunning views over Rock Park
- Located on the first floor, offering you more privacy

- Use of private bar
- Free on-site parking for you and your guests
- Special rates on overnight stays
- Established relationships with suppliers to enhance your event, should additional styling be required



TAW SUITE

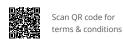
CAPACITY up to 25 people | ROOM HIRE from £250

Available Monday - Saturday before 6pm.

Evenings, subject to the Manager's discretion.

Designed for intimate gatherings, the Taw Suite combines comfort and elegance to ensure your special occasion is celebrated just as you envision. With full flexibility to customise every detail, we ensure your event is tailored to your needs.

- Private function suite
- Access to our main bar
- A dedicated event manager to assist with every detail
- · Located on the ground floor
- Free on-site parking for you and your guests
- Established relationships with suppliers to enhance your event, should additional styling be required



CELEBRATION MENUS -

PERSONALISED

STARTER

House Soup of your Choice
Please choose ONE from the Options Menu

Two Starters of your Choice
Please choose TWO from the Options Menu

MAIN

Two Mains of your Choice
Please choose TWO from the Options Menu

Vegetarian or Vegan Dish
Please choose ONE from the Options Menu

DESSERT

Two Desserts of your Choice
Please choose TWO from the Options Menu

Fresh Fruit Salad *GF VE?* Clotted cream

Coffee & Petit Fours

3 Courses £39.50 per person

VINTAGE

Finger Sandwiches GF?
Smoked Salmon | Egg & Cress

Gammon Ham | Cream Cheese & Cucumber

Sausage Rolls

Pasties

Homemade Scones GF? VE? Strawberry jam & clotted cream

Mini Battenburg
Victoria Sponge Cakes *GF?*Mini Seasonal Fruit Pavlova *GF*

Tea & Coffee

£24 per person

TRADITIONAL

STARTER

House Soup of your Choice
Please choose ONE from the Options Menu

Starter of your Choice
Please choose ONE from the Options Menu

MAIN

One Main of your Choice
Please choose ONE from the Options Menu

Vegetarian or Vegan Dish
Please choose ONE from the Options Menu

DESSERT

Dessert of your Choice
Please choose ONE from the Options Menu

Fresh Fruit Salad *GF VE?*Clotted Cream

Coffee & Petit Fours

2 Courses £29.50 | 3 Courses £34.50 per person

GRAZING

Selection of Sandwiches

Ham & Mustard | Beef & Horseradish Egg & Cress | Tuna & Cucumber

Charcuterie GF | Cheese & Biscuits GF

Quiches | Scotch Eggs | Pork Pies | Olives GF

Crudités & Dips GF | Multigrain Bloomer

Tomato & Oregano Bloomer

Homemade Scones *GF VE?*Strawberry jam & clotted cream

Chocolate Brownie Bites GF VE?

Selection of Fruit GF VE

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Coffee & Petit Fours

£25 per person

OPTION MENUS-

STARTER OPTIONS

Soups GF
Cream of Vegetable
Carrot & Coriander
Cream of Tomato & Basil
Leek & Potato
Cream of Mushroom

Prawn & Crayfish Cocktail GF? Marie Rose Sauce, Mixed Leaves

Pressed Ham Terrine GF?

Piccalilli, Toasted Ciabatta

Chicken Liver Parfait GF?
Real Ale Chutney, Olive
Ciabatta Toast

Tomato &
Mozzarella Salad V GF
Fresh Basil, Balsamic Dressing

Trio of Chilled Melon VE GF Fresh Fruit And Mango Coulis

MAIN OPTIONS

Roast Silverside of Beef GF? Yorkshire Pudding, Red Wine Jus

Roast Breast of Turkey *GF?*Chipolata, Cranberry

Sauce, Rich Gravy

Roast Loin of Pork GF? Seasoning, Apple Sauce

Pan Fried Chicken Breast GF Spring Onion Mash, Tarragon Cream

Roasted Pork Belly GF? Celeriac Pomme Anna, Westcountry Cider Sauce

Herb Crusted Sea Bass GF?
Crab Arancini, White Wine Cream

Pan Fried Salmon Supreme Tenderstem broccoli, pistachio crumb, soy and honey dressing

DESSERT OPTIONS

Rich Chocolate & Salted Caramel Tart Vanilla Ice Cream

Vanilla Panna Cotta *GF?*Berry Compote, Shortbread

Warm Chocolate Brownie VE? GF? Chocolate Ice Cream

Lemon Tart VE?
Vanilla Ice Cream

Blackcherry Cheesecake VE? GF? Pink Peppercorn Syrup

Orange & Honey Creme Brulee *GF?* Coconut Shortbread

Banana & Caramel Delice GF? Sticky Toffee Sauce, Chocolate Soil

VEGETARIAN & VEGAN OPTIONS —

STARTER OPTIONS

Mushroom Arancini VE? Garlic Aioli, Crispy Shallots

Poached Pear VE GF Candied Walnuts, Dressed Watercress Salad

Spiced Roast Cauliflower V VE GF Tahini Yoghurt Dressing

MAIN OPTIONS

Roast Vegetable & Bean Loaf *GF VE* Caramelised Shallot Jus

Vegan Mince & Potato Moussaka VE GF? Vegan Cheese Sauce

Aubergine & Courgette Charlotte VE GF Tomato & Dill Sauce

DESSERT OPTIONS

Warm Chocolate Brownie VE GF Chocolate Ice Cream

Lemon Tart VE Vegan Vanilla Ice Cream

Blackcherry Cheesecake VE? GF? Pink Peppercorn Syrup

MENUS

HOT CARVED BAPS

Soft Bap filled with a choice of fillings GF?

Pork served with Crackling Roast Silverside of Beef Vegetarian Burgers

Served Alongside:

Homemade Sage & Onion Stuffing Roast Potatoes GF VE Mixed Salad GF VE

Condiments & Sauces:

Apple, Cranberry, Horseradish, English & French Mustard

£15 per person

LIGHT BUFFET

Sandwiches GF? Gammon & Ham Beef & Horseradish Coronation Turkey Cheese & Red Onion Egg & Cress

Savoury Pastries

Meat & Potato Pasty Cheese & Onion Pasty Sausage Rolls VE?

Vegetable Crudités VE? GF Carrots, Peppers, Cucumber, Basil Pesto, Real Ale Chutney

Potato Wedges VE? GF Sour Cream & Chive Dip

£16.50 per person

A minimum of 50 guests required for these menus

You can also pre-order from our Seasons Brasserie menu, speak with a member of our team

FINGER BUFFET

Sandwiches

Gammon Ham
Beef & Horseradish
Coronation Turkey
Cheese & Red Onion
Egg & Cress
Prawns & Marie Rose
Tuna & Cucumber

Quiches

Tomato & Basil Cheese Onion & Chive Mushroom & Cheddar Stilton & Broccoli

Chipolatas

Honey & mustard

Chilli Cheese Nuggets Tomato & chutney

Duo of Brie

Cranberry & Brie | Brie & Mango with Chilli Jam

Savoury Pastries

Meat & Potato Pasty Cheese & Onion Pasty Sausage Rolls VE?

Vegetable Crudités VE? GF Carrots, Peppers, Cucumber, Basil Pesto, Real Ale Chutney

Potato Wedges VE? GF Sour Cream & Chive Dip

£19.50 per person

Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.



DRINK SELECTION

ARRIVAL DRINKS

Seasons Rum Punch Fruity vibrant Caribbean vibes £8.50 per glass

Pimms No 1 Crisp, refreshing, fruity, herbal £7.50 per glass

Chio Prosecco Fruity sparkling wine with floral notes £8 per glass

TABLE WINE

BY THE BOTTLE

Andes Peak Merlot
Fruity with juicy plums, succulent
blackcurrants & soft tannins
£28

Andes Peak Sauvignon Blanc Notes of white flowers & lychees with a citrus finish £28

Canyon Road Zinfandel Rose Smooth and crisp finish £27

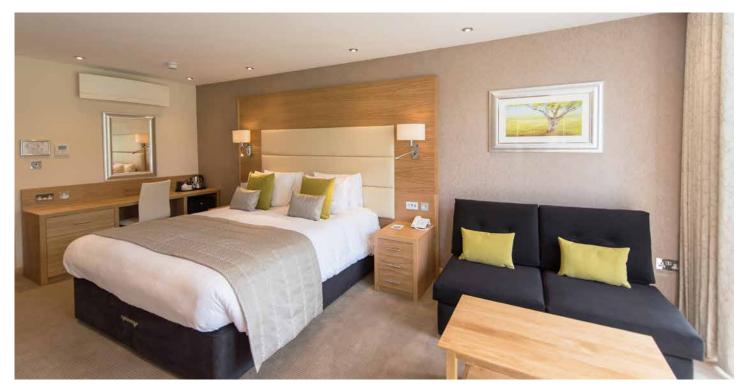
TOASTING DRINKS

BY THE GLASS

Chio Prosecco Sparkling wine with floral notes £8 per glass

Ayala Brut Majeur Champagne Citrus, apple and floral notes £12.50 per glass

> Luscombe Elderflower Pressé Sparkling, refreshing £4 per glass







STYLISH Accommodation

EXTEND THE CELEBRATIONS WITH STYLISH ACCOMMODATION

Whatever the occasion, enjoy exclusive rates on stylish accommodation at The Park Hotel. It's our way of helping you extend the celebration with a luxurious overnight stay.

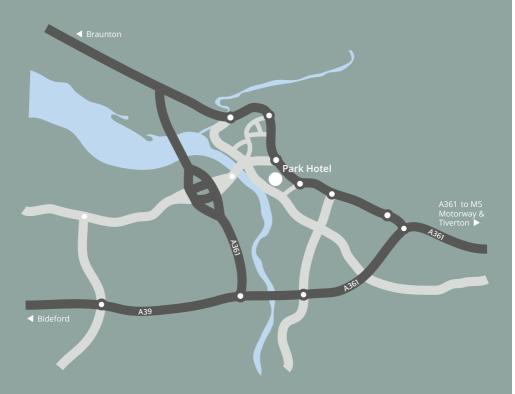
- 49 modern en-suite bedrooms with Sky TV
- Free Wi-Fi
- Free onsite parking
- Tea & coffee making facilities
- Telephone & hairdryer
- Seasons Bar serving lunch & light snacks

- Seasons Brasserie serving, breakfast,
 & dinner
- Use of safety deposit box at Reception
- Add a full English breakfast at a discounted rate
- Free use of leisure facilities at our sister hotel, The Barnstaple Hotel

GUEST DISCOUNT

Guests can enjoy an exclusive discount off the best available rate.





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