

Events at Ansty Hall

Do you have something to celebrate?

We enjoy adding fun to every event and will help to arrange the party you dream of, a great location, scrumptious meal and a well stocked bar. All are on hand at Ansty Hall.

Our stunning dining rooms...

Henry's Library – From £375

Henry's Library can hold up to 18 guests and with access to the beautiful patio area and picturesque gardens this room provides you with an overall inspiring space for your event. Minimum number of 10 adults applies.

Gilbert Scott – From £500

The Gilbert Scott offers a space capable of holding up to 40 guests. Perfect for intimate celebrations, this suite has period features overlooking the beautiful Warwickshire countryside. Minimum number of 20 adults applies.

Cedar – From £700

The Cedar is a magnificent and comfortable space, perfect for medium to large events for up to 70 guests. This spacious suite boasts access to the patio and beautiful landscaped gardens giving guests an inspiring and relaxing venue during their visit. Minimum number of 40 adults applies.

The Orangery – From £1500

The Orangery is the largest of our banqueting suites accommodating up to 120 guests and is fully self-contained with air conditioning, a private patio overlooking the picturesque gardens and a private bar. Minimum number of 60 adults applies.

*Menu's are subject to change but we will inform you if this effects your event date.

A warm welcome

Welcome your guests in the best way possible....add some canapés to your drinks reception to add an extra edge to your special occasion.

Your Drinks Reception

Seasonal Bellinis (2 Glasses) | from £21.00 per person
Jug of Fresh Fruit Juice (4 Glasses) | from £9.95 per jug
Bottled Beers (Peroni, Corona, Asahi) | from £6.25 per bottle
Bottled Wine | from £31.50 per bottle
Prosecco (6 Glasses) | from £52.00 per bottle
Ridgeview Sparkling Wine (6 Glasses) | from £75.00 per bottle

Sample Canapé Menu

Enhance your drinks reception with your choice of canapés

Maple glazed Pigs in blankets.
Confit duck bon bons, plum chutney.
Spiced salmon, lime yoghurt.
Goats cheese crostini, honey roasted fig. – (V)
Crispy king prawns, sweet chilli.
Stilton and walnut tart, charred pear. – (V)
Crispy five spiced polenta and tofu, black olive tapenade.
Smoked mackerel pate, sour dough croute.
Celeriac volute, truffle oil, parsnip crisp. – (V,VE)
Venison sliders, cranberry jam.
Baked vegetable croquettes, harissa gel. – (V)
Devilled potatoes, Dijon mustard mayonnaise and paprika. (V)

4 canapés - £10 per person*

5 canapés - £12.50 per person*

6 canapés - £15 per person*

*Canapes from £10 per person April 2024 – March 2025, from £12 per person April 2025 – March 2026

Informal dining

Our informal dining packages includes...

One of our informal dining menus

Linen, napkins & tableware

Dedicated Events Coordinator

Finger Buffet

Selection of sandwiches

Fish goujons, tartare sauce

Haggis bon bons

Mini cheese burgers

Mini fish cakes

Onion bhajis

Pizzas

Pork pie and piccalilli

Chicken satay

Sausage rolls

Breaded chicken strips

Three salads including a mixed leaf salad

Crisps and nuts

Cheese and pineapple

Asian savory mix to include (vegetable spring rolls/pakora/samosas/onion bhajis)

Dessert

A selection of desserts which will include a fresh fruit platter

Seven items from £25.00 per person*

Seven items including dessert from £30.00 per person*

Additional Items are priced at £2.50 per person*

*Buffet from £25 per person April 2024 – March 2025, from £26 per person April 2025 – March 2026

Informal dining

BBQ

Pork sausage
Scottish beef burger
Mixed kebabs

All served with bread, mini jacket potatoes,
mixed leaf salad, two chef's choice salads and
sauces

20% of vegetarians will be catered for

From £30.00 per person*

*BBQ from £30 per person April 2024 – March 2025, from £31 per person April 2025 – March 2026

Spicy lamb koftas
Chicken drumsticks
Pork ribs
Mac 'n' cheese

Extras at £3.50 per item per person

Hog Roast

Whole Hog
White rolls
Sage and onion stuffing
Apple sauce
Crackling
Mini jacket potatoes
Grated cheese
Mixed leaf salad
Two chef's choice salad

From £30.00 per person*

Based on a minimum of 80 guests

*Hog Roast from £30 per person April 2024 – March 2025, from £31 per person April 2025 – March 2026

Informal dining

Two Course Fork Buffet

The following buffet items will be served with a salad bar and suitable accompaniments for the main courses. We will also serve crusty bread, various sauces and dressings.

Please select **one** from each of the below options. Any additional main courses, variations or extras will be subject to a supplement charge, please ask for further details.

Menu price - £30.00 per person*

*Buffet from £30 per person April 2024 – March 2025, from £31 per person April 2025 – March 2026

Meat and Fish Dishes

- Scottish beef and bean chilli
- Outdoor reared pork stroganoff
- Cottage pie
- Highland lamb hotpot
- Scottish beef lasagne
- Chicken curry
- Chicken chasseur
- Turkey and ham pie
- Seafood and tomato bake
- Smoked haddock and spinach Mornay
- Breaded plaice goujons
- Fish pie

Vegetarian Dishes

- Mixed bean and vegetable chilli
- Penne pasta, roasted vegetables, tomato sauce
- Macaroni and wild mushroom cheese
- Vegetable curry
- Mushroom stroganoff

Potato and Rice Dishes

- Baby baked potatoes
- Cajun spice potato wedges
- Continental fries
- Sweet potato fries
- Braised rice

ANSTY HALL

Two Course Fork Buffet Continued...

Please select two savoury items

- Vegetable spring rolls
- Vegetable samosas
- Vegetable pakora
- Onion bhajis
- Spicy chicken wings
- Breaded chicken goujons
- Minted lamb kofta

Please select two sweet items

Hot Desserts

- Bread and butter pudding with custard
- Apple and mixed berry crumble with custard
- Steamed sponge pudding with custard

Cold Desserts

- Mixed berry Eton mess
- Fresh fruit salad and cream
- English trifle

Afternoon Tea

Wherever you decide to enjoy your Afternoon Tea – as part of our public Afternoon Tea, in a private room or on the terrace you're sure to be in for a real English treat!

High Chai Afternoon Tea

A twist on the British classic Afternoon Tea. Taking inspiration from past and present local flavour, has weaved a thread of spice into our menu. Celebrating the tapestry of local flavour we have around us. From Chai lattes to our signature fig and cardamom scones - its Afternoon Tea, the Ansty way. Our High Chai is served in two parts - savoury first, followed by patisseries and homemade scones.

From £42 per person Monday to Sunday*

Bringing children with you? We have you covered!
Under 10's Afternoon Teas from £20.00 per child.

*Minimum numbers of 15 adults are required for private hire.

*Afternoon Tea can be booked between 12:00pm and 4:00pm.

*Afternoon Tea from £42 per person April 2024 – March 2025

Formal dining

Our formal dining packages includes...

3 course sit down meal

Tea, coffee and mints

Linen, napkins & tableware

Dedicated events coordinator

All from £65.00 per person*

*Formal Dining from £65 per person April 2024 – March 2025, from £70 per person April 2025 – March 2026

Our stunning dining rooms...

Henry's Library	Up to 18 guests <i>(min of 10 adults)</i>
Gilbert Scott	Up to 40 guests <i>(min of 20 adults)</i>
Cedar	Up to 70 guests <i>(min of 40 adults)</i>
The Orangery	Up to 120 guests <i>(min of 60 adults)</i>

Pssst?.... We have included our room hire in our price per person for formal dining.

A warm welcome

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Sample Canapé Menu

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Maple glazed Pigs in blankets.
Blue cheese biscuit Colsten Basset – (V)
Beetroot macaron whipped goats cheese – (V)
Warm gougere, Truffle Custard – (V)
Spiced paneese, Tamarind puree – (V)
Warm pea & mint shooter – (V)
Smoked salmon mousse, caviar
Cornish cod beignet tartar sauce
Sweet chilli chicken skewers
Ox cheek burger slider, harissa mayo
Truffle arancini – (V)

4 canapés - £10 per person*

5 canapés - £12.50 per person*

6 canapés - £15 per person*

*Canapes from £10 per person April 2024 – March 2025, from £12 per person April 2025 – March 2026

Formal dining

Dining with over 40 ... Please choose one Starter | Main | Dessert to offer for the entire group... don't worry we will cater for any dietary needs separately.

Dining with 40 or under ... Please choose either a set menu as above or three Starters | Mains | Desserts to offer to your guests. Your 3 choices are to include a vegetarian option.

Pre order with guests choices need to be sent in at least 4 weeks prior to your event.

Starter

Pressing of ham hock, piccalilli, pickled vegetables, toasted sour dough.

Cornish mackerel, cucumber, radish, wasabi dressing.

Ansty soup of the day with garnish.

Bruce farm poached hens' egg, crushed peas, pea & ham velouté.

Heritage tomato salad, goats cheese mousse, basil.

Ruby beetroot, granny smith apple, celeriac, walnut dressing.

Mains

Roasted fillet of sea bream, courgettes, saffron cous cous, broad beans, vierge sauce.

Braised blade of beef, truffe mash potato, roasted root vegetables.

Pea & broad bean risotto, barrel aged feta, mint & sunflower seed chimichurri.

Slow cooked belly of pork, sage potato, leek, coarse grain mustard sauce.

Chalk stream trout, crushed new potato, fine beans, warm tartar sauce

Soft truffle polenta, wild mushrooms, hazelnut and truffle pesto

Desserts

Dark chocolate parfait, raspberries, raspberry sorbet.

Ansty sticky toffee pudding, toffee sauce, clotted cream ice cream.

Set vanilla crème fraiche mousse, strawberries, lemon sorbet.

Selection of English cheeses, fruit chutney, Peters yard biscuits - £14 supplement

Warm cherry Bakewell, griottines cherries, toasted almonds.

Caramelised lemon tart, seasonal berries.

Cheese course

Selection of British cheese grazing platter,

homemade chutney, Peters yard biscuits,

CeleryGrapes. Per table of 10 - £140

We'd love you to stay

We have 62 bedrooms available for guests wishing to stay over. Bedrooms are available on a "first come, first serve" basis so ensure your guests book early to avoid disappointment! Special rates are available for the night of your event and are inclusive of VAT, breakfast and are based on double occupancy.

Call us
02476 612222

Email us
enquiries@anstyhall.com

A few things you should know...

Exclusive use

Yes, it's true! You can hire Ansty Hall just for you and your guests! Closed to the public you can enjoy your very own Georgian manor and stunning gardens along with 62 bedrooms for your guests to crash out at the end of what will be a truly memorable day.

Love for Ansty Hall to be your home for the day? Just ask our event experts for more information!