

THE FLEECE INN EVENTS BROCHURE

Thank you for considering The Fleece Countryside Inn as a venue for your event. We would be delighted to offer you guidance and our expertise to help you arrange your event or occasion.

Our friendly and efficient team will happily assist and guide you through the planning process. We have a full range of options from a traditional three course banqueting menu to something a little less formal.

We like to keep the pricing of our events experiences simple so you can take a look at what we offer without worrying about added extras.

Whether your event is a grand affair during the summer to enjoy our fabulous Ryburn Suite or an intimate celebration in our Netherwood Suite in the cosy winter months. We have the perfect experience for you...

Menus and drinks packages tailored to your taste and requirements
If you have any questions or would like any more information, please don't hesitate to get in touch with Emma-Jayne or Harriet.

Love Emma-Jayne and Harriet xx



*“We don't
just organise
events...
We build
emotions
into them.”*



WELCOME DRINKS

£4.95 per guest

PIMP YOUR PROSECCO

Fresh Fruits | Wild Berries
Elderflower | Creme de Cassis
Fraise du bois | Passoa
Pimms | Fresh Summer Fruits
Bottled Beers

CANAPES

£5.50 per guest

Please choose 3 choices from below

HOT

Posh Fish & Chips
Chicken, Mushroom & Tarragon Tartlet
Mini Burgers
Glazed Goats Cheese Bon Bon (v)

COLD

Chicken Liver Parfait on Toast
Smoked Salmon Blini
Tomato, Basil & Mozzarella Bruschetta (v)
Cream Cheese & Chive Cone (v)

EVENTS MENU

Cold Table | £14 per guest

Carved Roast Ham & Rare Beef
Sweet Cherry Tomato, Mozzarella & Basil Oil (v)
Roast Baby New Potato Salad, Spring Onions, Chives & Dill (v)
Penne Pasta, Green Pesto, Tomatoes & Parmesan Shavings (v)
Fresh Roasted Beetroot, Feta, Basil & Balsamic (v)

Whole Dressed Salmon (Additional charge)

Hot Carved Sandwiches | £15 per guest

Roast Beef
Braised Pork Shoulder
Honey Roast Ham
Cumberland Sausage
Hand Cut Chips

Traditional Feast | £16 per guest

Please choose 2 choices from below

Beef Lasagne | Vegetable Lasagne (v)
Beef Chilli | Hot Pork Pies
Chicken, Ham & Mushroom Pie
Steak & Potato Pie | Cheese & Onion Pie (v)

Please choose 2 sides from below

Roasted New Potatoes | Saffron Rice | Potato Wedges
Buttered garden vegetables | Homemade Coleslaw
Heritage Salad

EVENTS MENU

Hog Roast | £18 per guest

Full Pig Hog Roast with chef to serve your guests. Large bread baps, sauces and stuffing triple cooked chips

Free Range Whole Hog Roast
Freshly Baked Bread Buns
BBQ Slaw
Cider Apple Chutney | Stuffing
Sausages | Hand Cut Chips

(A minimum 50 guests)

Barbeque | £20 per guest

Jerk Chicken Wings
Cow Burgers
Buttered Corn on the Cobs (v)
Lamb Koftas
Garden Vegetable Burgers (v)
Pesto Pasta with Sun Blushed Tomatoes (v)
Hand Cut Chips (v)
Homemade Coleslaw (v)
Tomato, Mozzarella & Basil Oil (v)

(A minimum 50 guests)

EVENTS MENU

Classic Menu | £22.00 per guest

STARTERS

Soup of the Moment (v)
with daily baked bread

Ham Hock & Parsley Terrine
Spiced pineapple salsa, crostini

Confit Duck Spring Roll
Coriander, bean sprouts, sweet chilli

MAINS

Corn Fed Chicken
Creamy leeks and pancetta, creamed potato

Scottish Salmon
New potatoes, fine beans, parsley & lemon butter

Pork Loin Steak
Sage & onion mash, braised red cabbage, red wine gravy

Vegetable Tortellini (v)
Parmesan shavings & watercress

DESSERTS
Chocolate Brownie (v)
Vanilla ice cream

Baked Raspberry Cheesecake (v)
Crème Chantilly

Vanilla Crème Brulee (v)
Shortbread biscuits

EVENTS MENU

Timeless Menu | £30.00 per guest

STARTERS

Kiln Roast Salmon Fisheake

Sweet chilli mayo

Chicken Liver & Forest Mushroom Parfait

Tomato, apple chutney, brioche

Crispy Goat's Cheese Crottin (v)

Yorkshire cranberry jam

MAINS

Featherblade of Beef

Horseradish creamed potato & seasonal vegetables

Pan Fried Seabass

New Potatoes, English asparagus, prawn and lemon butter

Chicken Supreme

Wild mushroom veloute, fondant potato

DESSERTS

Lemon Tart (v)

Crème Chantilly

Sticky Toffee Pudding (v)

Toffee sauce, vanilla ice cream

Baileys Crème Brulee (v)

Shortbread biscuits

EVENTS MENU

Elegant Menu | £38.00 per guest

STARTERS

East Coast Dressed Crab

Cucumber aioli

Marinated Lamb Skewer

Mini Greek salad & tzatziki

Vegetable Terrine (v)

Aubergine caviar, pickled carrot & sesame

MAINS

Yorkshire Aged Fillet of Beef

Horseradish creamed potato, Bourguignon and red wine sauce

North Sea Landed Halibut

Whitby crab crust, shellfish reduction

Ballotine of Corn Fed Chicken

Black pudding, savoy cabbage, potato fondant, mustard cream sauce

Goats Cheese Wellington (v)

Piquillo Peppers, spinach & walnuts

DESSERTS

Trio of Desserts (v)

Chef's Choice



ACCOMMODATION

Each of our five bedrooms has a modern en-suite, and is furnished to high standards.

The contemporary and stylish decor marries well with the original features, lending each room a soft and comfortable feel.

Executive Double

Room Only | Bed and Breakfast

Classic Double

Room Only | Bed and Breakfast

Classic Family

Room Only | Bed and Breakfast



AMENITIES

Daily Room Service | King Bed
Linen and Towels | Non-Smoking
Tea and Coffee | En-suite Bathroom
WiFi | Flat Screen TV





Room Hire

Friday and Saturday | May - September | £750

Friday and Saturday | October - April | £500

Room hire charges may apply depending on final numbers and availability. December, Bank Holidays and other special occasions, price to be confirmed.

The Fleece Team

If you have any questions or would like to arrange a meeting please don't hesitate to get in touch with either Emma-Jayne or Harriet

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