

THE FLEECE

COUNTRYSIDE INN



EVENTS BROCHURE



Your Event at The Fleece Countryside Inn

The perfect venue for any occasion, The Fleece Countryside Inn boasts beautiful countryside views, a dreamy private terrace, award winning food and so much more!

Take the stress away from event planning by picking and choosing what you would like to be included for your event.

Our friendly and efficient team will be happy to assist and guide you through the planning process.

We have a full range of options from a traditional three course banqueting menu to hearty buffets. We are here to make sure your event is flawless and personal in every way!

We can cater for

Christenings
Engagement Party
Birthday Celebrations
Baby Showers
Anniversary Parties
Funeral Teas
Conferences..... and much more!



Drinks on Arrival

£6 per person

Please choose 3 from the below including 1 non alcoholic option:

Glasses of Prosecco

Glasses of Champagne Laure d'Echarmes Brut NV (£13 pp)

Bottled Beer

Pimms

None Alcoholic Options

Raspberry Mocktails

Fresh Orange Juice

Fresh Apple Juice

Wine with the meal

Half a bottle of house wine £14 per person

Full bottle of house wine for the table £27 per person

Food, Glorious, Food

Canapes

£10.95 per person

Please choose 3 from below:

Mini Burgers

Scampi & Chips

Whipped Chicken Liver with Quince Jelly

Salmon Cream Cheese Blini

Truffle Goats Cheese Profiterole

Prawn Toast with Coriander Emulsion

Tomato Bruschetta (VG, GF av)

Veggie Maple Glazed Sausage (VG, DF, GF)

Vegan Nduja & Avocado Tartlet (VG, GF)

Sweet Canapes

£6 per person

Chocolate & Banana Tart

White Chocolate & Strawberry Ganache (GF av)

Classic Chocolate Brownie (GF)



Photographer: Fly on the wall

Dining at The Fleece

Silver Menu

Set Menu | £35 per person

Please choose 1 starter, 1 main and 1 dessert to serve all the guests. Dietary requirements will be catered for separately.

3 Choice Menu | £40 per person

Please pick 3 starters, 3 mains & 3 desserts from the below menu for your guests to choose from including a vegetarian / vegan option.

Starters

The Fleece Classic Prawn Cocktail Lemon Brown Bread & Butter (GF)
Whipped Chicken Liver Parfait, Yorkshire Chutney & Toast
Butternut Squash & Pepper Tartlet, Red Pepper & Tomato Dressing (VG, GF av)
Heritage Tomato & Roasted Red Pepper Soup with Basil Pesto (VG, GF)

Mains

Confit Chicken Leg, Chorizo Cassoulet, Roast New Potatoes (GF)
Baked Creamy Fish Pie, Topped with Parmesan Mash, Buttery Greens
Feather Blade of Beef, Bourguignon Sauce, Mash, Stock Pot Carrot's & Greens (GF, DF av)
Heritage Tomato & Basil Risotto, Topped with Aged Parmesan (VG, GF)

Desserts

Warm Chocolate Brownie, Double Chocolate Ice Cream (GF)
Vanilla Cream Fillet Profiteroles, Drizzled with Toffee Sauce
Fresh Fruit Salad, Sweet Pouring Cream (GF)
Seasonal Fruit Crumble & Custard (VG, GF, DF av)

Dining at The Fleece

Gold

Set Menu | £40 per person

Please choose 1 starter, 1 main and 1 dessert to serve all the guests. Dietary requirements will be catered for separately.

3 Choice Menu | £45 per person

Please pick 3 starters, 3 mains & 3 desserts from the below menu for your guests to choose from including a vegetarian / vegan option.

Starters

A Plate of Smoked Salmon, Dressed White, Crab, Capers & Lemon (GF, DF)
Tandoori Style Lamb Chops, Mango Chutney, Minted Cucumber Salad (GF)
Grilled King Prawn Pil Pil, Garlic Toast, Saffron Aioli (GF av)
Minestrone Soup, Herb Butter & Warm Bread Rolls (VG, GF av)

Mains

Fillet of Yorkshire Beef, Pome Anna, Tender Stem, Braised Stock Carrot, Truffle Scented Jus (GF)
Pork Plate-Crisp Belly, Boudin Noir, Cumberland Sausage, Apple & Mash (GF, DF av)
Grilled Salmon, Vegetable & Shellfish Risotto (GF)
Nudja & Heritage Tomato Baked Potato Gnocchi (VG, GF av)

Dessert

Sticky Toffee Pudding Carmel Sauce, Salted Carmel Ice Cream
English Apple Creme Brûlée with Sugar Shortbread Biscuit
Chocolate Almond Cake, Red Berry Ripple Ice Cream (GF)
Cheese & Biscuits, Chutney, Grapes & Chutney
Seasonal Fruit Crumble & Custard (VG, GF, DF av)

Children's Menu

£17.50 per child

Please choose one dish from each course below to serve the children up to 12 years old:

Starters

Garlic Bread with Cheese
Sliced Melon with Fruit Sauce
Roast Tomato Soup

Mains

Chicken Goujons, Fries & Peas
Mac & Cheese
Sausage & Mash

Desserts

Vanilla Ice Cream with Hot Chocolate Sauce
Jelly & Ice Cream
Fruit Skewers



Buffet Menu Options

Option 1:

Sandwich selection | £17pp

Please choose 3 from the below inc 1 V option:

Honey Roast York Ham
Pulled Butter Chicken
Tuna Mayonnaise & Cucumber
Coronation Chicken
Rare Roasted Beef With Horseradish
Marinated Prawn Salad
Turkey, Bacon & Mustard Mayo
Oak Smoked Salmon with Citrus Crème Fraiche
Roast Ham with Piccalilli and Watercress
Whipped Cream Cheese & Roasted Peppers (V)
Mature Cheddar Cheese Savoury (V)
Lightly Spiced Hummus & Grated Carrot (VG)

Served with:

Dressed Mixed House Salad
Home made Fries

*Upgrade and add Whole Dressed Salmon
(Additional Charge @ Market Price)
Each Salmon typically serves 25 persons.*

Option 2:

Hot off the Fire | £22pp

Minimum 50 guests

Local Pulled BBQ Pork
28 Day Aged Grilled Premium Steak
Burgers
Marinated Lamb Koftas Minted Yogurt
Dressing
Moroccan Style Chicken Thighs.
Vegetable Burger (GF,VG,V)

Bread Buns
Sea salted Fries
Sun-blushed Tomato Pesto Pasta (GF
av,)
Our House Creamy Coleslaw
Lemon & Herb Cous Cous Salad

Option 3:

Traditional Feast | £24pp

Please Choose 2 Main Dishes

Steak & Guinness Pie
Mature Cheddar & Spring Onion (V)
Pulled Chicken, Ham & Mushroom
Traditional Beef Chilli
Classic Beef Lasagne
Vegetable Lasagne (Vegan)

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*Please choose 2 side dishes
(additional Sides £4.95pp)*

Butter Roast New Potatoes
Chef's Selection of Seasonal Greens
Saffron scented Basmati Rice
Dressed English salad
Our House Coleslaw
Seasoned Potato Wedges
Triple Cooked Chips
Sea Salt Fries

*All Our Pies are Topped with Short Crust Pastry
& Served with Rich Pan Gravy (vegetarian Gravy
available)*

Something Sweet

Option 1 | £7pp

Please choose 3 from the below options:

Meringue Nest with Fresh Vanilla Cream and Red Berries

Chocolate Fudge Brownie with Dark Chocolate Sauce

Strawberry Cheesecake with Fresh Strawberries & Sauce

Fresh Fruit Salad Served with Jugs of Sweet Pouring Cream

Warmed Apple & Almond tart, Vanilla Creme Anglsie

Warm Sticky Toffee Pudding, Toffee Sauce

Option 2 | £6pp

Homemade Scones with Clotted Cream & Strawberry Conserve

Bowls of Fresh fruit Salad Served with Pouring Cream

Option 3 | £12pp

Selection of English and Continental Cheeses, Biscuits, Grapes & Chutneys.

The Extra Touches

In House DJ | £550

Fill your dance floor and party the night away with our In House DJ. They will take requests and make sure you have a truly memorable evening.

Giant Love Letters | £200

Outdoor Garden Festoon lighting | £95

Champagne Silk Chair Sashes | £2 per chair plus £20 set up

Flower Wall Backdrop | £250

Personalised Cocktail Bar | See next page for more details

Important Notice for Larger Events

If your guest numbers exceed 100 or you are celebrating an 18th or 21st Birthday, you will be required to have 2 security personnel. This is to protect both our license and to ensure you have a wonderful and safe event. This will be automatically added to your invoice. £300

***Room Hire**

Room hire may be applicable depending on the date and amount of attendees to your event. This will be quoted upon enquiry.



Photographer: Fly on the wall

Cocktail Bar

Get the party started and have your very own personalised cocktail bar for or only £200.

Includes:

Personalised private cocktail bar & skilled bar person to look after you and your guests

6 Free drink tokens for you to use or hand out to your guests

A personalised menu to suit your tastes

Delicious mocktails for the kids to enjoy

Discounted cocktails for you and your guests

Not a fan of cocktails? No Problem!

Whatever your preference, we can create a personalised bar just for you!

Gin bar

Shot bar

Prosecco bar, you name it!



Photographer: JGVP

CHILDREN'S PARTIES

AT THE FLEECE

ONLY £13 PER CHILD

INCLUDES:

RASPBERRY MOCKTAIL ARRIVAL DRINK

MINI BURGERS

HOT DOGS

MARGARITA PIZZA

SERVED WITH FRIES

ROOM HIRE TO BE CALCULATED UPON ENQUIRY





Baby Showers at The Fleece

Pricing:

- £21 per person for Afternoon Tea
- Upgrade to Bubbly Afternoon Tea for just £7 per person to have Chilled Prosecco
- £10 non refundable booking fee required per person to secure the date (minimum of 12)
- The final balance is due to be paid 2 weeks prior to the event
- Minimum £50 room hire fee

Decorations:

Baby Showers are held 12pm – 3pm and you can decorate the room from 11am on the day of the event.

Standard Afternoon Tea:

Fleece Posh Fish & Chips
Mini Pork Pie
Savoury Cheese & Spring Onion
Ham & Tomato Relish

Something a Little Sweet

Classic Fleece Chocolate Brownie
Mini Cheesecake
Homemade Scones with Clotted Cream & Strawberry Conserve

Vegetarian Afternoon Tea:

Cheese & Spring Onion
Roasted Pepper and Hummus
Potato Skins
Crispy Halloumi, tomato risotto balls

Something a Little Sweet

Classic Fleece Chocolate Brownie
Mini Cheesecake
Homemade Scones with Clotted Cream & Strawberry Conserve

Vegan Afternoon Tea:

Cucumber and Vegan Cheese
Roasted Pepper & Hummus
Potato Skins
Crispy Halloumi, tomato risotto balls

Something a Little Sweet

Chocolate Orange Tart
Coconut Macaroon
Homemade Scones with Strawberry Conserve

Gluten Free Afternoon Tea:

Ham & Tomato Relish on Gluten Free Bread
Savoury Cheese & Spring Onion on Gluten Free Bread
Crispy Halloumi, tomato risotto balls
Potato Skins

Something a Little Sweet

Chocolate Orange Tart
Coconut Macaroon
Gluten Free Homemade Scones with Clotted Cream & Strawberry Conserve

