EST 2011

THE CROWN

— HAWK GREEN —

EVENTS MENU BROCHURE

A selection of packages suitable for parties, birthdays, anniversaries, funeral wakes and celebrations of life.

Wedding receptions and parties priced separately.
Please email ido@thecrownhawkgreen.co.uk
for our 2027/2028 wedding brochure and price list.

Please note all prices are inclusive of room hire and additional events staff.
All invitees must be catered for.

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COLD BUFFET

MINI BUFFET £16 PER HEAD

Available Tuesday - Friday afternoon only. Min 20 people

Selection of wraps and sandwiches on soft bread
Selection of home made sausage rolls, home made pork pies and cheese and onion quiche
House salad (*v*)
Chunky chips (*v*)
Tea and coffee

MIXED BUFFET £19 PER HEAD

Available Tuesday - Saturday afternoon only. Min 20 people

Selection of wraps and sandwiches on soft bread
Tandoori chicken skewers
Fish goujons
Chicken liver parfait and ciabatta crostini
Tomato and basil penne pasta (*v*)
Hummus, flatbread and crudités (*v*)
House salad (*v, gf*)
Chunky chips (*v, gf*)
Tea and coffee

AFTERNOON TEA BUFFET £21 PERHEAD

Available Tuesday - Saturday afternoon only. Min 20 people

Selection of wraps and sandwiches on soft bread
Scones with clotted cream and jam
Mini brownies
Mini cheesecake
Victoria sponge
Lemon drizzle
Tea and coffee

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COLD BUFFET

CANAPÉ BUFFET £25 PER HEAD

Available Tuesday - Saturday. Min 20 people

Cherry tomato and basil bruschetta with balsamic glaze (*vg, gfo*)
Mini teacup soup with a pastry cheddar twist (*v, gfo*)
Roasted baby jacket potato with sour cream and fresh chives (*v, vgo, gf*)
Classic blini with smoked salmon, cream cheese and fresh dill
Moroccan spiced hummus, smoky red pepper and crostini (*vg, gfo*)
Italian meatballs with arrabiata
Mushroom and parmesan arancini with tomato relish (*v*)
Honey mustard sticky sausages
Individual baby cottage pies
Tandoori chicken skewers with mint raita dip
Mini beef-burger sliders with mini gherkin
Baby Yorkshires filled with roast beef, horseradish and pea shoot
Mini flatbread pizzas
Thai fishcakes and sweet chilli dip (*gf*)
Chilli tempura prawn with sweet mango dip
Camembert wedges with sweet onion marmalade (*v*)

FLAT GRAZING BOARD £25 PER HEAD

Available Tuesday - Saturday Min 20 people

A beautiful selection of charcuterie, deli meats, olives, skewers, artisan cheeses, salads, dips, pickles, crudites, breads, crackers, fruits served on a table for a full sharing style, aesthetic offering.

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HOT BUFFET

HOT BUFFET £22 PER HEAD

Available Tuesday - Saturday. Min 20 people

CHOOSE TWO MAIN COURSES

Mexican chilli con carne (*gfo*)
The Crown's famous beef lasagne
Chicken ruby makhani curry (*gfo*)
Shepherd's pie (*gfo*)
Beef bourguignon
Beef or vegetable stroganoff (*vo, gfo*)
Individual shortcrust pastry pies
Choose from steak, stout and mushroom, or cheese, onion and wholegrain mustard, or chicken ham and leek

SERVED WITH APPROPRIATE ACCOMPANIMENTS

Chunky chips (*v, gfo*)
Garlic ciabatta (*v, gfo*)
House salad (*vg, gf*)
Seasonal vegetables (*v, gf*)
Steamed basmati rice (*v, gf*)

Unless you feel you have a high number of vegetarians/vegans in your party, we recommend that we cater for dietary requirements on an individual basis. The chef is happy to make separate dishes for any guests with allergies or lifestyle requirements.

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PARTY CANAPÉS

SILVER PACKAGE £16 PER HEAD

Four choices – Approx six canapés per person

Available Tuesday - Saturday evenings only. Min 50 people

GOLD PACKAGE £21 PER HEAD

Six choices – Approx. eight canapés per person

Available Tuesday - Saturday evenings only. Min 50 people

CHOOSE FROM

Cherry tomato and basil bruschetta with balsamic glaze (*vg, gfo*)

Mini teacup soup with a pastry cheddar twist (*v, gfo*)

Roasted baby jacket potato with sour cream and fresh chives (*v, vgo, gf*)

Classic blini with smoked salmon, cream cheese and fresh dill

Moroccan spiced hummus, smoky red pepper and crostini (*vg, gfo*)

Italian meatballs with arrabiata

Mushroom and parmesan arancini with tomato relish (*v*)

Honey mustard sticky sausages

Individual baby cottage pies

Tandoori chicken skewers with mint raita dip

Mini beef-burger sliders with mini gherkin

Baby Yorkshires filled with roast beef, horseradish and pea shoot

Mini flatbread pizzas

Thai fishcakes and sweet chilli dip (*gf*)

Chilli tempura prawn with sweet mango dip

Camembert wedges with sweet onion marmalade (*v*)

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PRIVATE DINING

THREE COURSES - £39.50 PER HEAD

Available Tuesday - Saturday. Min 20 people

Includes private room hire, table linen, centrepieces and decoration, candles, our in-house welcome sign, table plan and name cards.

Chose EITHER Canapés OR Starters:

CANAPÉS

CHOOSE THREE

Cherry tomato and basil bruschetta with balsamic glaze (*vg, gfo*)
Italian meatball with arrabiata
Classic blini with smoked salmon, cream cheese and fresh dill
Moroccan spiced hummus, smoky red pepper and crostini (*vg,gfo*)
Tandoori chicken skewer with mint raita
Roasted baby jacket potato with sour cream and fresh chives (*v, vgo, gf*)

STARTERS

CHOOSE THREE

Roasted balsamic beetroot, crumbled goat's cheese and roasted hazelnut on a bed of rocket with lime and olive oil dressing (*v*)
French onion soup with cheddar crouton
Cream of vegetable soup with ciabatta (*v, gfo*)
Tomato and confit garlic bruschetta (*vg, gfo*)

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PRIVATE DINING

MAIN COURSE

CHOOSE THREE

Chicken ballottine with pancetta, spinach and ricotta with torched cherry tomato ragú, hasselback new potatoes, spring greens (*gf*)

Slow cooked lamb shank with buttered mashed potato, glazed Chantenay carrots, minted gravy

Pan fried sea bass, crushed potatoes, sunblushed tomatoes, basil, spinach, olives (*gf*)

Pea & asparagus risotto, poached free range egg, Parmesan crisp (*v, gf*)

Award-winning steak, stout and mushroom OR cheese, onion and wholegrain mustard pie, made individually with shortcrust pastry, mashed potato, buttered spring greens

French trimmed chicken breast, creamed cabbage and bacon, fondant potato,chicken jus (*gf*)

Famous lasagne, individually made lasagne al forno, rich tomato and beef ragú, creamy béchamel, mature cheddar, garlic ciabatta

Thai red curry, aromatic Thai spiced sauce, Asian vegetables, coconut milk,wild and white rice, coriander, grilled flatbread (*vg,gf*)

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PRIVATE DINING

DESSERTS

CHOOSE THREE
Double chocolate brownie,vanilla pod ice cream, chocolate sauce
Warm apple pie,vanilla pod ice cream
Chocolate and orange torte, vanilla ice cream
Sticky toffee pudding with vanilla pod ice cream and warm toffee sauce
Mixed berry Eton mess
Cheese and biscuits (£4 supplement)

We also offer a selection of mini desserts to share served on tiered plates

We do our best to accommodate all dietary and lifestyle requirements, so if you have any questions, just ask!

ADD A DRINKS PACKAGE

Welcome drinks reception
Prosecco / bottled lager / mocktail
£6 per person

Half a bottle of house wine
£14 per person

Cocktail reception
from £8 per person

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PRIVATE DINING

CHILDREN'S MENU £21.50 PER HEAD

CANAPÉS
Same choices as adults

STARTERS
Garlic butter ciabatta
Cream of vegetable soup

MAINS
Tomato and basil penne pasta
Beef lasagne and garlic ciabatta
Sausages, fries and baked beans
Fish goujons, chips and baked beans
Beefburger and fries

DESSERTS
Ice cream
Brownie and ice cream

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ROOM HIRE ONLY OPTIONS

The Frederic Suite is available to hire without catering.
Please note we do not allow external catering of any kind, with the exception of birthday and celebration cakes*

	Room only (12-4)	Room only (7-close)	Room only (12-close)
Monday	CLOSED	CLOSED	CLOSED
Tuesday	£250	£250	£400
Wednesday	£250	£250	£400
Thursday	£250	£250	£400
Friday	£295	£295	£500
Saturday	£495	£495	£900
Sunday	NO EVENTS	NO EVENTS	NO EVENTS

We may have some flexibility on the start and end times subject to availability, which will be confirmed in writing. The Frederic Suite must be vacated by the agreed end time for cleaning and setup for evening events.

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IMPORTANT INFORMATION

Please read carefully

SESSION TIMINGS

Afternoon sessions = 12 til 4 | Evening sessions = 7 til close
Session times must be adhered to due to cleaning and setup for the next event. We may be able to be flexible on start and end times but this must be confirmed by a manager in writing.

RESERVATION

You may secure your event with a £200 non-refundable deposit which is deducted from your final bill. We accept the balance on the day of the event by card payment or cash. Cancellations will not be refunded, but we are flexible on moving dates up to 8 weeks prior to the event. Any changes to date within 8 weeks will be regarded as a cancellation and a new deposit must be paid to secure the new date. Deposits are not redeemable against any product or service other than the arranged event.
Please send all enquiries to: events@thecrownhawkgreen.co.uk

DECORATION

You are welcome to bring decorations and balloons etc to dress your event. Please note that we do not allow confetti of any kind indoors, which includes balloons containing confetti. We do not allow anything to be pinned, taped or fixed to the walls.
Whilst we assist and facilitate external suppliers, The Crown takes no responsibility for any failure / shortfall / non-attendance. All suppliers must supply relevant insurance and/or risk assessments prior to attending site.
Suppliers and anyone wishing to decorate may access from 11am for afternoon events, or from 5.30pm for evening events. Please liaise with the management to arrange.

ACCESS

Please be aware that The Frederic Suite has a small number of steps to access it. We have wheelchair ramps available which are suitable for manual (not mechanical) wheelchairs. Please let us know in advance if you have guests who require them and we will fix them into place for your event. The pub has level access from the front and an accessible toilet. We have a private car park to the rear of the pub which has steps to enter. We politely ask that you collect your cars before 11am the following day.

CAKES

We do allow birthday and celebration cakes to to be brought in from outside but we politely ask our guests to remember that we are a food led (family) business. Cakes must be brought in addition to, not instead of, a dessert purchased from The Crown. If you bring your own candles, our staff will happily come and sing happy birthday to you. Please bring something to take it away and we will cut it and portion it for your guests to take home.