



CHANNELS
ESTATE

Function Suite Hire

Essex Barn £500

140 Maximum Sit Down

A non-refundable deposit will be required to secure your booking

Catering

Our experienced chefs at Channels are flexible and accommodating to your individual requirements. All catering is freshly prepared in house.

Function Menu

A three-course meal, served by our team of professional staff

**Please choose one dish from each course.
All dietary requirements can be catered for.**

Lunch £24.95 Per Head

Dinner £29.95 Per Head

Starters

Ham Hock Terrine
House piccalilli, toasted brioche

Treacle Cured Salmon
Horseradish mayo, pickled fennel, dill

Parma Ham, Bocconcini
Confit cherry tomato, black olive tapenade

Prawn and Crab Tian
Roasted Red pepper puree,
Supplement £1.50

Chicken Caesar Salad
Parmesan, Caesar dressing, garlic croutons

Whipped Chicken Liver Parfait
Balsamic crostini, red onion jam

Sun Blushed Tomato, Red Onion, Feta Tart
Pesto dressed leaves

White Bean Soup
Crispy ham

Pea and Watercress Soup
Whipped crowdie and chive

Red Mullet Escabeche
Pickled Onion, fennel, carrots
Supplement £1.00

Trio of Melon
With Strawberries & Raspberry Coulis

Main Courses

Roast Striploin of Beef
Roast potatoes, Yorkshire pudding
Supplement £2.50

Roast Chicken
Roast potatoes, stuffing, pig in blanket

Roast Rack of Pork
Mustard pomme puree, apple and beer jam, cider gravy

Beef Wellington
Horseradish mash, thyme jus
Supplement £3.50

Roast Leg of Lamb
Roast Potatoes, Rosemary Sauce

Chicken Supreme
Pomme Anna, chorizo cream sauce

Roast Saddle of Lamb
Apricot and mint stuffing, pomme puree
Supplement £2.00

Gilt-Head Bream
Harissa potato, chorizo, white bean and tomato

Thyme Baked Salmon
Fondant potato, salsa Verde

Vegetarian Meals

Ratatouille
Tagliatelle, pesto

Wild Mushroom, Chestnut and Leek Tart
Lincolnshire poacher, mash

Butternut Squash, Pear en Croute
Gorgonzola cream sauce

Main courses are served with a choice of seasonal vegetables

Desserts

White Chocolate and Orange Cheesecake
White chocolate granola, candied orange zest orange curd

Pistachio and Raspberry Frangipane
Clotted cream and fresh raspberries

Treacle Tart
Passion fruit sorbet

Dark Chocolate Brownie
Caramelized white chocolate mousse, brandy snap

Lemon Meringue Pie
Candied lemon zest, lemon drizzle, fresh mint

Warm Parkin Pudding
Ginger caramel, crème anglaise

Bramley Apple and Saffron Honey Custard Tart
Clotted cream, cinnamon sugar

Dark Chocolate Parfait
Raspberry sorbet

Pear, Apple and Clove Crumble
Crème Anglais

Sticky Toffee Pudding
Salted caramel, vanilla pod ice cream

Coffee/Tea and Petit fours

Children's Menu

Please select one choice from each course

Tomato soup / Melon served with strawberries / Garlic bread

Tomato and cheese pasta / Sausage and mash, served with peas or
A small portion of your chosen meal

Jelly and fresh fruit - Banana split - Mixed ice cream

Channels Function Wine List

White Wine

| | |
|--|--------|
| Altana Di Vico Bianco-Italy | £20.95 |
| Pinot Grigio, Col Di Sotto-Italian | £21.95 |
| Chardonnay Coorong Estate-Australian | £21.95 |
| Sauvignon Blanc Tierra Del Rey - Chile | £22.95 |
| Viognier, Comte – France | £25.50 |
| Gavi Salluvii – Italy | £28.95 |
| Macon Chaintre Le Champs-French | £29.95 |

Red Wine

| | |
|---|--------|
| Altana Di Vico Rosso – Italy | £20.95 |
| Shiraz Coorong Estate – Australian | £21.95 |
| Montepulciano d’Abruzzo – Italy | £22.95 |
| Merlot Comte – Italy | £24.95 |
| Malbec Syrah Tierra de Luna - Argentina | £25.50 |
| Primitivo Syrah, Laghiglione- Italy | £26.95 |
| Rioja Crianza Soligamar – Spain | £28.95 |

Rose Wine

| | |
|----------------------------------|--------|
| Altana Di Vico Rose | £20.95 |
| Zinfandel, Discovery Beach – USA | £21.95 |

Sparkling Wine

| | |
|------------------------------------|--------|
| Prosecco Barocco Veneto – Italy | £24.95 |
| Raboso Rose Barocco Veneto – Italy | £26.95 |

Champagne

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|--------------------------------------|-----|
| Beaumont Des Crayeres, Grand Reserve | £45 |
| Beaumont Des Crayeres, Rose | £50 |
| Veuve Clicquot, Yellow Label NV | £70 |

RECEPTION DRINKS (PER GLASS)

| | |
|-------------------------------|-----|
| White/Red/Rose Wine | £5 |
| Sparkling Wine/Prosecco | £5 |
| Bucks Fizz | £5 |
| Kir | £5 |
| Kir Royale | £5 |
| Pimms | £5 |
| Sherry | £3 |
| Mulled Wine | £5 |
| Fresh Orange Juice by the Jug | £12 |
| Beer /Lager by the Jug | £18 |
| Champagne | £7 |

All wines are subject to change and availability.

Channels

Function Booking Form

Date of Function.....

Type of function in Essex Barn.....

Name of Client(s).....

Address for correspondence

.....
.....
.....

Post code.....

E-mail.....

Telephone - Day.....Evening.....

Arrival time at venue.....

Approximate No. of guests.....

Venue hire charge / price per person.....

Deposit required to secure booking.....

(Please make cheques payable to Channels Estate)

Taken

by.....Date.....

Additional

information.....

Please read the Terms and Conditions overleaf, familiarise yourself with them and sign the declaration.

Terms and Conditions

1. A provisional booking can be held for a period not exceeding 14 days. A booking cannot be confirmed until the required non refundable deposit has been paid and the booking form completed.
2. It is regretted that no refund of deposits or pre-payments can be made in the event of cancellation.
3. Approximately 4 weeks prior to the function, please contact one of our function coordinators to arrange a consultation to discuss in full detail, your requirements for your function.
4. After this consultation you will be invoiced for all the catering expenses. Payment must be received at least one week prior to the function.
5. Channels; accept no liability for a function not taking place however caused.
6. The venue accepts all bookings on the basis that the venue supplies all food and drink items, with the exception of celebration cakes or where a corkage fee on wine is applied. 100% of your guests must be catered for.
7. Table Plans must be submitted 5 days prior to the function.
8. The management reserves the right to amend its published prices by giving a minimum of 3 months' notice.
9. The management also reserves the right to increase its published prices for VAT and duty increase imposed on them by the Government's budget, without prior notice.
10. The venue cannot accept responsibility for the loss of gifts, property or possessions however caused. Any properties left by the guests at the venue will be left at the owner's risk.
11. Damage to the building, plants, equipment, etc., (other than fair wear and tear) caused by the booking person or their guests, will be charged at cost to the person booking the function as an extra.
If as a result of over indulgence of alcohol, your guests vomit excessively within the building, there will be a £50 cleaning charge added to your final invoice.
12. All persons booking a function at Channels are responsible for their guests, it is therefore required that all events have a person or persons appointed by the booking person, to act as a steward.

Name of steward.....

Although unlikely, such a person will be required by the Management to control any unacceptable

13. For their own safety children under 12 years of age must be supervised by an adult at all times during the function. Under no circumstances must children be allowed to wander unaccompanied through the building or its surrounding grounds.
14. All guests are required to stay within the confines of the particular functions designated areas for their own safety, to avoid triggering alarms and to avoid unnecessary annoyance to other events taking place, that in turn your functions may enjoy its own privacy and security.
15. The management reserve the right to cancel any function due to unforeseen circumstances beyond our control, or for any matter deemed necessary by the management and accept no resultant responsibility, financial or otherwise.
16. All food will only be left out for a maximum of two hours. After such time it will be thrown away, this is due to health and safety regulations.
17. The finish time for functions is 12 midnight; all alcohol must be consumed within 30 minutes from last orders at 11.30 p.m. Please advise your band or disco that they must vacate the premises 30 minutes after the function ends.

Declaration -

I have read and understood the terms and conditions, and find them acceptable.

Signed.....**Date**.....