



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 £30 Per Head**

**Dinner £38 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	£24.00
Chardonnay Coorong Estate-Australian	£25.00
Pinot Grigio, Col Di Sotto-Italian	£26.00
Sauvignon Blanc Colo Gato – Chile	£29.00
Picpoul De Pinet, Aurlie Vic Decouverte – France	£32.00
Gavi Salluvii – Italy	£38.00

## Red Wine

Altana Di Vico Rosso – Italy	£24.00
Shiraz Coorong Estate – Australian	£25.00
Montepulciano d’Abruzzo – Italy	£26.00
Merlot Comte – Italy	£28.00
Malbec Zapam Zucun (Organic) - Argentina	£30.00
Rioja Crianza Monte Acuro – Spain	£33.00

## Rose Wine

Altana Di Vico Rose	£24.00
Zinfandel, Discovery Beach – USA	£26.00
Pinot Grigio Blush Col Di Sotto	£28.00

## Sparkling Wine

Prosecco Barocco Veneto – Italy	£32.00
Prosecco Rose Veneto – Italy	£34.00

## Champagne

Beaumont Des Crayeres, Grand Reserve	£55
Laurent-Perrier Cuvee Rose	£95

## RECEPTION DRINKS (PER GLASS)

White/Red/Rose Wine	£7
Sparkling Wine/Prosecco	£7
Bucks Fizz	£6
Kir	£7
Kir Royale	£7
Pimms	£6
Sherry	£4
Mulled Wine	£7
Fresh Orange Juice by the Jug	£15
Beer /Lager (1/2 Pint)	£4
Champagne	£10

**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.....**