



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 £32 Per Head

Dinner £39.50 Per Head

Starters

Homemade Soup of your choice (GF, V, VE)

Chicken Caesar, crispy bacon, parmesan, croutons (can be GF)

Gochujang prawn cocktail, iceberg, cucumber, lime (GF)

Gin & Tonic cured salmon, cucumber, fennel, apple, horseradish (GF)

Ham hock terrine, mustard emulsion, brioche, pickles (can be GF)

Chicken liver parfait, raisin chutney, croutes (can be GF)

Smoked trout pate, radish, croutes, dill (can be GF)

Chicken & smoked bacon rilette, pickles, chervil mayonnaise, crusty
bread

Fennel, orange & hazelnut salad (GF, VE, V)

Broccoli, potato, basil & smoked applewood tart, mixed leaf (V)

Trio of Melon, Fresh Berries (GF, VE, V)

Main Courses

Roast beef, roast potatoes, Yorkshire (can be GF)

Roast chicken, roast potatoes, stuffing, pig in blanket (GF)

Roast leg of lamb with redcurrant sauce, roast potatoes (GF)

Braised featherblade, bourguignon garnish, horseradish mash (GF)

Chicken supreme, tarragon emulsion, pomme anna, creamy leeks (GF)

Pork collar, pomme puree, sage & peppercorn jus (GF)

Salmon supreme, Thai coconut cream, Asian veg (GF)

Bream, mustard & tarragon, new potatoes, pea & bacon (GF)

Vegetarian Meals

Tandoori cauliflower, chickpea curry, coriander yogurt (GF, V, VE)

Vegetable lasagne, garlic bread, salad (V)

Vegan moussaka, salad (GF, V, VE)

Desserts

Lemon Cheesecake, blackberry, candied lemon (V)

Egg custard tart, mixed spice, rhubarb (V)

Dark chocolate brownie, orange, fudge (GF, V)

Tonka bean Pannacotta, strawberries, chocolate popcorn (GF, V)

Profiteroles, hazelnut crème diplomat, dark chocolate (V)

Bakewell cake, amaretto, cherries, Chantilly (V)

Eton mess, meringue, lemon curd, berries, crème Chantilly (GF, V)

Sticky toffee pudding, ice cream, apple & cinnamon butterscotch (V)

Vegan ginger cake, rum, pineapple, ice cream (GF, V, VE)

Vegan Brownie, raspberry sorbet, meringue (GF, V, VE)

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	£25.00
Chardonnay Coorong Estate-Australian	£26.50
Pinot Grigio, Col Di Sotto-Italian	£28.50
Sauvignon Blanc Colo Gato – Chile	£30.50
Picpoul De Pinet, Aurlie Vic Decouverte – France	£34.00
Gavi Salluvii – Italy	£39.00

Red Wine

Altana Di Vico Rosso – Italy	£25.00
Shiraz Coorong Estate – Australian	£26.50
Montepulciano d’Abruzzo – Italy	£27.00
Merlot Comte – Italy	£31.50
Malbec Zapam Zucun (Organic) - Argentina	£33.50
Rioja Crianza Monte Acuro – Spain	£37.50

Rose Wine

Altana Di Vico Rose	£25.00
Zinfandel, Discovery Beach – USA	£27.00
Pinot Grigio Blush Col Di Sotto	£31.30

Sparkling Wine

Prosecco Barocco Veneto – Italy	£35.00
Prosecco Rose Veneto – Italy	£35.00

Champagne

Beaumont Des Crayeres, Grand Reserve	£60
Laurent-Perrier Cuvee Rose	£125

RECEPTION DRINKS (PER GLASS)

White/Red/Rose Wine	£8
Sparkling Wine/Prosecco	£8
Bucks Fizz	£6
Kir	£8
Kir Royale	£8
Pimms	£7
Sherry	£4
Mulled Wine	£7
Fresh Orange Juice by the Jug	£18
Beer /Lager (1/2 Pint)	£4
Champagne	£12

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.....
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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.
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.....