

HARE AND HOUNDS

Walk Thru Video: <https://tinyurl.com/HareHoundsVideo>

EVENTS PLANNER – NUMBERS, PRICING & MENUS 2023/4

Thanks so much for enquiring about our wonderful venue. We would be thrilled to look after you and your guests - and make your event amazing!

We truly believe the occasion *is yours*, and have as few restrictions as possible – if you have any questions, concerns or ‘out there’ requests just drop us a line celebrations@frontierpubs.co.uk

Set out for you here is the information you might need for guest numbers, menus and costs. We can send you send you a ‘cost builder’ too, just use the same email celebrations@frontierpubs.co.uk

The drinks selection is a recommendation, and this can be tailored to your needs.

You might have seen the spaces on our web site, but just in case you can take a look here – www.hareandhounds-e10.co.uk. We also have a private car park for a dozen or so cars.

The Hare & Hounds Team

Guest Numbers

Whole venue hire - 200 people, maximum.

Lion Room & Garden - ‘Drinking & Dancing’, 100 people maximum.

Lion Room & Garden - ‘Dining & Dancing’, 60 people maximum.

Whole Venue - hire charges/minimum spend Spring/Summer 2024 (to September 8th 2024)

Monday to Thursday - £2,500 minimum spend

Friday to Sunday - £500 hire charge & £4,000 minimum

Autumn/Winter 2024/5 (September 9th 2024 to March 31st 2025)

Monday to Thursday - £2,000 minimum spend

Friday to Sunday - £500 hire charge & £3,000 minimum

Lion Room & Private Garden - hire charges/minimum spend

Spring/Summer 2024 (to September 8th 2024)

Monday to Thursday - £1,000 minimum spend

Friday to Sunday - £500 hire charge & £2,000 minimum

Autumn/Winter 2024/5 (September 9th 2024 to March 31st 2025)

Monday to Thursday - £1,000 minimum spend

Friday to Sunday - £500 hire charge & £1,500 minimum

Please note, from April 1st 2025 to March 31st 2026 all pricing will increase by 5%. After March 31st 2026 pricing will increase by 10%.

In addition, all food and drink costs are subject to a 10% service charge; this goes directly to the team.

EVENTS 'CANAPÉ SELECTION' £12.50pp

From 10 to 50 people, choose any 4 from our selection.

50 people +, choose any 6 from our selection.

Smoked haddock croquette, lime & pink peppercorn mayo, micro mint

Smoked salmon mouse on a cucumber base, salmon roe, fresh dill

Zesty white crab on a charcoal cracker, fresh chives

Goat's cheese & thyme filo pastry tart, caramelised red onion, fresh figs

Minted crushed broad beans & bufala mozzarella crostini

Guacamole & soft boil quail egg, hot paprika

Watermelon, feta cheese, Parma ham

Chicken liver parfait, toasted brioche, tomato & chilli jam, micro parsley

Soy glaze pork belly bite, pickle cucumber

Crispy duck leg, hoisin sauce on a cucumber base

Mushroom or courgette arancini, avocado cream (VE)

Slow roast cherry tomato, crushed mint pea crostini (VE)

ARRIVAL DRINKS £7-£10

PROSECCO TOAST £7.50 PP / WINE £12 (1/2 bottle house wine per person)

Don't hesitate to ask for all/any allergen info. on our menus.

Menu confirmation is required 7 days in advance, and then not subject to change.

EVENTS 'DINING'

Choose two starters, 2 of the 'family' style main courses and a dessert. £45pp

Starters

Smoked haddock croquette, summer truffle hollandaise
Potted smoked salmon, celeriac remoulade
Classic prawn cocktail
Potted pork rilette, sourdough, pickles
Chicken liver parfait, spiced pear chutney, brioche
Beef carpaccio, fresh truffle, baby watercress, Parmigiano Reggiano tuile
Goats cheese bonbons, apple jelly, honeycomb, micro cress
Cherry tomato, caramelised red onion tart, rocket & watercress

Family - these main courses are served as sharing style dishes

Whole roasted fillet of salmon, orange & fennel seeds
Roast fillet of cod, chickpea, chorizo, green beans & parsley pesto
Slow roast strip loin of beef
Thyme, lemon & chili rolled belly of pork, apple sauce
Sweet potato, spinach & goats cheese wellington (*VE option available*) - on request

Sides - choose three of these

Roasted or butter & mint new potatoes
Buttered greens beans or tenderstem broccoli
Roast cherry tomato, fresh basil or roast heritage beetroot, pumpkin seeds, thyme & garlic

Desserts

Lemon posset, shortbread biscuit
Eton mess, berries
Seasonal fruit panna cotta
Chocolate brownie, salted caramel ice cream

ARRIVAL DRINKS £7-£10

PROSECCO TOAST £7.50 PP / WINE £12.00 (1/2 bottle house wine per person)

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Menu confirmation is required 7 days in advance, and then not subject to change.

EVENTS 'DRINKING & DANCING' £14.50

From 10 to 50 people, choose any 4 from our selection.

50 people +, choose any 6 from our selection.

Mini tacos; spicy cod or chicken & lime dressing

Smoked salmon crostini with lemon & cappers dressing

Mini fish & chips, tartar sauce

Smoked haddock croquette, lime mayo

Beefburger sliders

Sausages roll, English mustard

Crispy chicken strips, buffalo sauce

Vegetarian arancini

Falafel sliders

Brownie bites

Lemon posset

Strawberry cheesecake, in a glass

ARRIVAL DRINKS £7-£10

PROSECCO TOAST £7.50 PP / WINE £12 (1/2 bottle house wine per person)

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