



# BAWTRY HALL

OCCASIONS & CELEBRATIONS

2025 & 2026

## OCCASIONS, CELEBRATIONS & MORE!

Discover an unforgettable time here at Bawtry Hall, the perfect exclusive party venue to host any event and create magical moments!

Celebrating a spectacular 'big' birthday or milestone anniversary  
Looking for the perfect a venue for a christening or baby shower  
Planning a glamorous black-tie or charity ball

If so, then look no further – Bawtry Hall is your perfect party house!

Beautiful and elegant Bawtry Hall is set in acres of stunning landscaped grounds and woodland, and your guests will marvel at the fairy lit trees and a warm Yorkshire welcome! Our beautiful opulent rooms within the hall are the perfect backdrop for any occasion, with sparkling chandeliers, stripped oak floors and modern white and grey palettes to compliment any colour scheme. The striking Bawtry Hall bar is private for you and offers a range of lagers, beers, Champagne, spirits, mixers and soft drinks. Our Peake lounge is also the perfect relaxation area for family and friends to catch up.

Our dedicated team is here to create a tailored experience just for you, where we transform your special occasions into unforgettable memories that your guests will talk about long after it's over. Contact our events team to start planning your perfect gathering, chat through our menus, check available dates and make an appointment to arrange a private showround of the Hall! We will provide a bespoke quote to include exclusive venue hire and catering package of your choice.

## CONTACT US

Tel: 01302 710341

Email: [events@bawtryhall.co.uk](mailto:events@bawtryhall.co.uk)

Chat with WhatsApp: 07795039540

## MENU OPTIONS

We understand the importance of catering, it is not just a meal, but a memorable experience. We invite you to explore our menus whether you're here for a sit-down meal, hot buffet or afternoon tea, we are dedicated to providing exceptional service and a delightful dining atmosphere.

## DRINKS MENU

Arrival/Welcome drink from £7.50 per person  
Glass of Wine with the Meal, by glass £8.95 per person  
Bottles of Wine for the Table from £29.95 per bottle  
Bottled Still or Sparkling Water at £5.00 each

## CANAPE MENU @ £14.50 per person

Please choose Three Canapes from the selection below

Chicken Tikka Poppadom, with mango chutney & coriander

Duck & Pak Choi Spring Rolls, with hoisin sauce

Smoked Salmon Blinis, crème fraiche

Mini Fish & Chips, pea puree

Chicken Liver Parfait, toasted crostini, onion chutney

Wagyu Slider, cheese sauce, onion relish

Crispy BBQ Pork Belly Bites

Chocolate Dipped Strawberries (V)

Goats Cheese & Caramelised Onion Bon Bons (V)

Buffalo Mozzarella, Tomato Basil Oil, Bruschetta (V)

Smashed Avocado, Tomato, Oregano Crostini (V) (VG)

# AFTERNOON TEA @ £25.00 per person

## SAVOURY

### Selection of Sandwiches

Yorkshire Ham & Branston Pickle

Prawn & Marie Rose Sauce

Egg Mayonnaise & Watercress

### Selection of Wraps

Chicken Mayonnaise

Savoury Cheese & Onion

Smoked Salmon, Crème Fraiche

Prawn Blinis, crème fraiche

Cheese & Sundried Tomato Quiche

## SCONES

Fruit Scones

Clotted cream

Local Strawberry Preserves

## SWEET

Chocolate Brownie, chocolate ganache

Lemon Drizzle Cake

## HOT DRINKS

Yorkshire Tea

Filter Coffee

Selection Herbal Teas

## GRAZING BUFFET

At £25.00 per person

### Platter of Smoked Salmon Curls

Cold Water Prawns, Marie rose sauce

### Selection of Cold Roasted Joints of Meat

Honey Roast Ham, Sirloin of Beef, Turkey Crown

### Traditional Pork Pie Selection

Huntsman: chopped pork, chicken and stuffing

Traditional: seasoned chopped pork, jelly

Stilton & Leek: pork pie topped with stilton & leek

### Sauteed Peri Peri Chicken Strips

Sauteed peppers & onions, with  
pitta bread, sour cream

### Goats Cheese & Sunblushed Tomato Tartlets

### Tomato & Buffalo Mozzarella Salad

fresh basil, balsamic glaze

### Minted New Potatoes

### Mixed Leaf Salad

### Luxury Coleslaw

### Freshly Baked Crusty Bread

## GARDEN BARBEQUE

At £25.00 per person

### ¼ Pound Prime Beef Burger

Fried onions, sourdough bun

### Selection of Skewers:

Chicken garlic butter

Cajun chicken style

Halloumi and vegetable

### Butchers Pork & Leek Sausages

Fried onions, hotdog roll

### Tomato & Buffalo Mozzarella Salad

fresh basil, balsamic glaze

### Minted New Potatoes

### Mixed Leaf Salad

### Luxury Coleslaw

### Grated Mature Cheddar Cheese

## LUXURY GARDEN BARBEQUE

At £35.00 per person

### Prime 4oz Sirloin Steak

### ¼ Pound Prime Beef Burger

Fried onions, sourdough bun

### Selection of Skewers:

Chicken garlic butter

Cajun chicken style

Halloumi and vegetable

Garlic prawns

### Butchers Pork & Leek Sausages

Fried onions, hotdog roll

### Tomato & Buffalo Mozzarella Salad

fresh basil, balsamic glaze

### Minted New Potatoes

### Mixed Leaf Salad

### Luxury Coleslaw

### Grated Mature Cheddar Cheese

## HOT FORK BUFFET

At £25.00 per person

### Beef Chilli

Taco shells, grated cheese, salsa, sour cream

### Chicken Tikka Masala

Poppadom's, mint yoghurt, mango chutney

### Sweet & Sour Vegetables

Peppers, onions, sugarsnap peas, pineapple

All served with

Basmati Rice

&

Grilled Naan Bread

## HOMEMADE PIE & PEAS

At £25.00 per person

### Selection of Homemade Pies

#### Slow Cooked Steak

Hendersons Relish & Guinness Pie

#### Creamy Chicken

Mushroom & Leek Pie

#### Roast Mediterranean Vegetable Pie (V)(VG)

All served with

Mushy Peas

&

Homemade Potato Wedges

## STONEBAKED PIZZA'S

At £25.00 per person

### Handmade Stonebaked Pizza's

#### Margherita

mozzarella, vine tomatoes, cherry tomatoes,  
topped with buffalo mozzarella

#### Meat Feast

back bacon, ground beef, pork sausage, diced ham,  
sauteed peppers, onions, mushrooms,  
topped with mozzarella

#### Pepperoni

diced chorizo, salami, black pepper, oregano  
topped with mozzarella

#### Chicken Feast

loaded with spicy peri peri chicken, sauteed peppers  
& onions, topped with mozzarella

#### Veggie

button mushrooms, sauteed peppers, red onion  
& spinach, topped with mozzarella

#### Vegan

Vegan cheese, olives, button mushrooms, sauteed peppers,  
red onion & spinach

All served with

Homemade Potato Wedges, Sour Cream, Salsa & BBQ  
Sauce

**ADD A SELECTION OF MINI DESSERTS TO ANY BUFFET**  
**@ £7.50 PER PERSON**

# THREE COURSE DINING MENU @ £65.00 PER PERSON

## Starters

**Roast Tomato & Red Pepper Soup**, chive crème fraiche, artisan bread

**Oak Roast Salmon & Prawns**, watercress, dill crème fraiche

**Crispy Chilli Chicken**, thai salad, mint yogurt

**Potted Chicken Liver Parfait**, toasted artisan bread & fig jam

**Sauteed Wild Mushrooms**, toasted ciabatta, pinot grigio cream (V)

## Mains

**Fillet of Beef Medallions**, dauphinoise potatoes, red wine sauce

**Sirloin of Local Roast Beef**, Yorkshire pudding, goose fat roast potatoes, rich meat gravy

**Chicken Breast stuffed with Wensleydale**, wrapped in parma ham, cranberry compote, goose fat roast potatoes

**Slow Roasted Lamb Shank**, minted mash, redcurrant & rosemary sauce

**Crisp Roast Belly Pork**, mustard mash, cider sauce

**Roast Breast of Turkey**, stuffing, chipolata wrapped in bacon, yorkshire pudding, roast potatoes, pan gravy

**Salmon Fillet**, on crushed new potatoes, white wine, cream & chive sauce

**Roast Vegetable Wellington**, sweet potato, mushrooms, spinach, herb roasted potatoes, gravy (V)(VG)

**Seabass**, herb roasted potatoes, cherry tomatoes and pesto

All served with **Thyme Roasted Carrots, Honey Roasted Parsnips & Tenderstem Broccoli**, herb crumb

## Desserts

**Eton Mess**, crushed meringue, mixed berries, vanilla cream (V)(VG)

**Bramley Apple Crumble**, crème anglaise

**Dark Chocolate Brownie**, clotted cream ice cream (V)

**Sticky Toffee Pudding**, butterscotch sauce, honeycomb ice cream

**Lemon Posset**, berries, shortbread

**Selection of Yorkshire Cheese**, biscuits, grapes, celery & chutney

Followed by Filter Coffee, Yorkshire Tea & Chocolates

Please choose two starters, two mains and two dessert options from the above menus (any dietary will be additional to choice and no extra charge)  
We will require a pre-order two weeks prior to your event, with individual names/menus.

## OUR PARTY PARTNERS

To make your event extra special, we work a range of amazing partners who we can personally recommend to make your party complete!

### All Occasions Venue Stylists

For flower balls, lanterns and chair dressings!  
alloccasionsvenuestylists@outlook.com / 07889804930

### Gala Fireworks

Make your party go with a bang!  
info@galafireworks.co.uk / 07736 014416

### Wild Moon Events & Light it Up Hire

For giant balloon displays with light it up letters and numbers!  
www.wildmoonevents.co.uk www.lightituphire.co.uk

### James Kirman Magician

Magician, host and pickpocket! Absolutely brilliant!  
www.jkmagician.co.uk

### DJ Paul Ruckledge

Crown Hotel Resident DJ!  
07901 588949

### Cat on Sax

Live Sax player to music / DJ to give an 'Ibiza Party Vibe' to your event!  
catonsax@gmail.com / 07841 377861

## CUSTOMER ALLERGEN POLICY

Our food at the Crown Hotel is prepared in a kitchen where all the known 14 allergens are handled. This may affect you or a member of your party if they suffer from an allergy or intolerance as we cannot guarantee that any dish will be free from cross contamination. If you would like any information on our ingredients, please ask our team who will be able to assist you. If you have a 'SEVERE ALLERGY' then as stated above, due to the size and nature of our production, we are UNABLE to provide food which is allergen free, and we cannot guarantee that allergen cross contamination has not occurred. We ask that if you are still sitting with us, even though not eating, that you have your usual allergen medication. Thank you for your understanding.

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