



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

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

Light it Up Hire

For light it up letters and numbers!
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.

CONTACT US

Tel: 01302 710341
Email: events@bawtryhall.co.uk
Chat with WhatsApp: 07795039540