



*Horseshoe  
Bar  
Celebrations*

SNEATON CASTLE

THE PERFECT PLACE FOR  
ALL YOUR CELEBRATIONS



# *Horseshoe Bar Celebrations*

THE PERFECT PLACE FOR  
ALL YOUR CELEBRATIONS

Enjoy your own private garden & bar for your special celebration, with a beautiful separate dining area situated behind the grand oak barn doors complete with dancing space.

Our Horseshoe bar & dining room are perfect  
for all of your celebrations

From...

- A Special Birthday or Anniversary
- Club Anniversary or Award Dinners

From sit down meals to rustic buffets, along with dancing the night away or perhaps a relaxed & intimate gathering, whatever you decide we will ensure it is an event to remember!

Enquiries

[reception@sneatoncastle.co.uk](mailto:reception@sneatoncastle.co.uk)

01947 603150

# *Horseshoe Bar Celebrations*

## GUEST NUMBERS FOR A CASTLE MEAL

If any bookings are made within 6 months of the celebration date numbers may be flexible please ask for more information

### **January to 31st March**

Sunday to Friday - 12pm to 5pm - minimum 40 guests  
6pm to 11pm - minimum 40 guests  
6pm to 12am - minimum 70 guests  
Saturday - 6pm to 12am - minimum 70 guests

### **April, May & October**

Sunday to Thursday - 12pm to 5pm - minimum 40 guests  
6pm to 11pm - minimum 40 guests  
6pm to 12am - minimum 70 guests  
Friday & Saturday - 12pm to 4pm - minimum 100 guests  
6pm to 12am - minimum 120 guests

### **June, July, August & September**

Sunday - 11.30am to 6pm - minimum 45 guests  
Sunday to Thursday - 6pm to 12am - minimum 100 guests  
Friday & Saturday - 6pm to 12am - minimum 150 guests

### **November**

Sunday to Thursday - 12pm to 5pm - minimum 40 guests  
6pm to 11pm - minimum 40 guests  
6pm to 12am - minimum 70 guests  
Friday - 12pm to 4pm - minimum 40 guests  
6pm to 12am - minimum 60 guests  
Saturday - 12pm - 4pm - minimum of 40 guests  
6pm to 12am - minimum 70 guests  
Last Saturday in November - 6pm - 12am - minimum 120 guests

### **December**

Sunday to Wednesday - 12pm to 5pm - minimum 40 guests  
6pm to 11pm - minimum 40 guests  
6pm to 12am - minimum 70 guests  
Thursday / Friday / Saturday - 12pm - 4pm - minimum 40 guests  
6pm to 12am - minimum 120 guests

# *Horseshoe Bar Celebrations*

## GUEST NUMBERS FOR A RUSTIC BUFFET

If any bookings are made within 6 months of the celebration date, numbers may be flexible please ask

### **January to 31st March**

Sunday to Friday - 12pm to 5pm - minimum 60 guests  
6pm to 11pm - minimum 60 guests  
6pm to 12am - minimum 70 guests  
Saturday - 6pm to 12am - minimum 70 guests

### **April, May, & October**

Sunday to Thursday - 12pm to 5pm - minimum 60 guests  
6pm to 11pm - minimum 60 guests  
6pm to 12am - minimum 70 guests  
Friday & Saturday - 12pm to 4pm - minimum 100 guests  
6pm to 12am - minimum 120 guests

### **June, July, August & September**

Sunday - 11.30am to 6pm - minimum 60 guests  
Sunday to Thursday - 6pm to 12am - minimum 100 guests  
Friday & Saturday - 6pm to 12am - minimum 150 guests

### **November**

Sunday to Thursday - 12pm to 5pm - minimum 60 guests  
6pm to 11pm - minimum 60 guests  
6pm to 12am - minimum 70 guests  
Friday - 12pm to 4pm - minimum 60 guests  
6pm to 12am - minimum 60 guests  
Saturday - 12pm - 4pm - minimum of 60 guests  
6pm to 12am - minimum 70 guests  
Last Saturday in November - 6pm- 12am - minimum 120 guests

### **December**

Sunday to Wednesday 12pm - 5pm - minimum 60 guests  
6pm to 11pm - minimum 60 guests  
6pm to 12am - minimum 70 guests  
Thursday / Friday / Saturday - 12pm - 4pm - minimum 60 guests  
6pm to 12am - minimum 120 guests

# *Horseshoe Bar Celebrations*

## CELEBRATION DRINKS

Enjoy a relaxing arrival drink, drinks during your meal or raise a glass with a celebration toast, we have plenty of choice available for you.

## ENTERTAINMENT

You are more than welcome to arrange entertainment for your special occasion from magicians, DJ's, to bands (please note all musicians must plug into zone array system)

## DEPOSIT

To hold your special date a non refundable and non transferable deposit will be required,  
£500 for a celebration up to 60 guests  
£1000 for a celebration over 60 guests  
£1500 for a celebration over 100 guests

## HIRE CHARGE

Exclusive hire of our Horseshoe garden, bar & dining room is included if the minimum numbers required are met  
(hire charge may be applied if minimum numbers are not met)



# *Horseshoe Bar Celebrations*

## CASTLE MEALS

All our Castle Meals are priced upon 1 option per course,  
you may add a choice of 2 options per course  
for a 5% supplement per course

All castle meals include a vegetarian option

## BESPOKE YOUR CASTLE MENU

Feel free to ask for your favourite dish,  
Our team of dedicated chefs can create your own individually priced menu  
for you

## DIETARY REQUIREMENTS

We can cater for a wide variety of  
requirements and allergies.

# Horseshoe Bar Celebrations

## Castle Menu 1

Please choose 1 option only per course

### STARTER

CHEFS SOUP OF THE DAY  
served with rustic bread & salted butter

FARMHOUSE CHICKEN LIVER PATE  
toasted bread & Yorkshire Chutney

STUFFED FLAT CAP FIELD MUSHROOM  
topped with garlic cream cheese, herb crust drizzled with balsamic glaze

CASTLE PRAWN COCKTAIL £2 supplement  
Marie Rose sauce, Crispy little gem, Cherry Tomatoes

SALMON & DILL FISHCAKE £2 supplement  
watercress salad, castle tartare

### MAIN

YORKSHIRE CHICKEN BREAST  
Yorkshire pudding, Castle apricot sausagemeat stuffing, seasalt & black pepper roast potatoes, creamy mash, roast gravy.

LOIN OF ROAST PORK  
Caramelised Apple, potato cake, braised red cabbage,

FARMHOUSE CHICKEN BREAST  
Yorkshire Chicken Breast in our Castle farmhouse chasseur, rosemary roast potatoes, braised leeks

PAN FRIED SALMON,  
Hollandaise Sauce, sautéed potatoes, char tender stem broccoli £3.50 supplement

FARMER RYAN ATKINSON OF WATEREDGE FARMS YORKSHIRE FINEST  
BRAISED BEEF,  
with crushed potatoes, spring onion & nutmeg butter, roast heritage carrots, Cavolo Nero curly kale finished with a Bordelaise red wine sauce £5 supplement

CARAMILISED ONION & LEEK TARTLET  
Yorkshire pudding, creamy mash, seasalt & cracked black pepper roast potatoes

WHITE WINE & MUSHROOM RISSOTO  
cream, foncalli white wine, wild mushrooms

All served with chefs choice of fresh seasonal vegetables

£25 per person

# Horseshoe Bar Celebrations

## Castle Menu 2

Please choose 1 option only per course

### MAIN

#### YORKSHIRE CHICKEN BREAST

Yorkshire pudding, Castle apricot sausage stuffing, seasalt & black pepper roast potatoes, creamy mash, roast gravy.

#### LOIN OF ROAST PORK

Caramelised apple, potato cake, braised red cabbage,

#### FARMHOUSE CHICKEN BREAST

Yorkshire Chicken Breast in our Castle farmhouse chasseur, rosemary roast potatoes, braised leeks

#### PAN FRIED SALMON,

Hollandaise Sauce, sautéed potatoes char tender stem broccoli  
£3.50 supplement

#### FARMER RYAN ATKINSON OF WATEREDGE FARMS YORKSHIRE FINEST BRAISED BEEF,

with crushed potatoes with spring onion and nutmeg butter, roast heritage carrots,  
Cavolo Nero curly kale finished with a Bordelaise red wine sauce  
£5 supplement

#### CARAMELISED ONION & LEEK TARTLET

Yorkshire pudding, creamy mash, seasalt & cracked black pepper roast potatoes

#### WHITE WINE & MUSHROOM RISOTTO

cream, foncalli white wine, wild mushrooms

All served with chefs choice of fresh seasonal vegetables

### DESSERT

#### SEASONAL CHEESECAKE

chantilly cream, fruit coulis

#### CASTLE CHOCOLATE BROWNIE

chocolate sauce, vanilla ice cream

#### CASTLE STICKY TOFFEE PUDDING

caramel sauce,

#### LEMON POSSET

honeycomb crunch,

£2 supplement

#### AMARETTO CREME BRULEE

vanilla shortbread

£3 supplement

£25 per person



# Horseshoe Bar Celebrations

## Castle Menu 3

Please choose 1 option only per course

### STARTER

CHEFS SOUP OF THE DAY  
served with rustic bread & salted butter

FARMHOUSE CHICKEN LIVER PATE  
Toasted bread & Yorkshire chutney

STUFFED FLAT CAP FIELD MUSHROOM  
topped with garlic cream cheese, herb crust drizzled with balsamic glaze

CASTLE PRAWN COCKTAIL  
Marie Rose sauce, Crispy little gem, cherry tomatoes. Supplement £2

SALMON & DILL FISHCAKE  
watercress salad, Castle tartare  
Supplement £2

### MAIN

YORKSHIRE CHICKEN BREAST  
Yorkshire pudding, Castle apricot sausagemeat stuffing, seasalt & black pepper roast potatoes,  
creamy mash, roast gravy.

LOIN OF ROAST PORK  
Caramelised apple, potato cake, braised red cabbage,

FARMHOUSE CHICKEN BREAST  
Yorkshire chicken breast in our castle farmhouse chasseur, rosemary roast potatoes, braised leeks

PAN FRIED SALMON,  
Hollandaise sauce, sautéed potatoes char tender stem broccoli  
Supplement £3.50

FARMER RYAN ATKINSON OF WATEREDGE FARMS YORKSHIRE  
FINEST BRAISED BEEF,  
with crushed potatoes with spring onion and nutmeg butter, roast heritage carrots,  
Cavolo Nero kale finished with a Bordelaise red wine sauce.  
Supplement £5

CARAMILISED ONION & LEEK TARTLET  
crushed potatoes, tomato, basil sauce

WHITE WINE & MUSHROOM RISSOTO  
cream, foncalli white wine, wild mushrooms

ALL SERVED WITH CHEFS CHOICE OF FRESH SEASONAL VEGETABLES

### DESSERT

SEASONAL CHEESECAKE  
chantilly cream, fruit coulis

CASTLE STICKY TOFFEE PUDDING  
caramel sauce,

CASTLE CHOCOLATE BROWNIE  
chocolate sauce, vanilla ice cream

AMARETTO CREME BRULEE  
vanilla shortbread  
Supplement £3

LEMON POSSET  
honeycomb crunch  
Supplement £2

£35 per person

# Horseshoe Bar Celebrations

## Castle Yorkshire Twist

### Sharing Menu 4

Please choose 1 option only per course

## STARTER SHARING BOARDS

### CASTLE FEAST

Ham Hock, BBQ 'pulled' pork, Farmhouse chicken liver pâté, grilled Halloumi, Pressed belly pork, Farmhouse chutneys & pickles

### CASTLE PLOUGHMANS

Ham Hock, Scotch egg, Wensleydale, Farmhouse chicken liver paté, Pickled onions, & Yorkshire chutney

## MAIN

### YORKSHIRE CHICKEN BREAST

Yorkshire pudding, Castle apricot sausagemeat stuffing, seasalt & black pepper roast potatoes, creamy mash, roast gravy.

### LOIN OF ROAST PORK

Caramelised apple, potato cake, braised red cabbage,

### FARMHOUSE CHICKEN BREAST

Yorkshire chicken breast in our castle farmhouse chasseur, rosemary roast potatoes, braised leeks

### PAN FRIED SALMON,

Hollandaise sauce, sautéed potatoes char tender stem broccoli  
Supplement £3.50

### FARMER RYAN ATKINSON OF WATEREDGE FARMS YORKSHIRE FINEST

### BRAISED BEEF,

with crushed potatoes, spring onion and nutmeg butter, roast heritage carrots, Cavolo Nero kale finished with a Bordelaise red wine sauce.  
Supplement £5

### CARAMELISED ONION & LEEK TARTLET

crushed potatoes, tomato, basil sauce

### WHITE WINE & MUSHROOM RISSOTO

cream, foncalli white wine, wild mushrooms

ALL SERVED WITH CHEFS CHOICE OF FRESH SEASONAL VEGETABLES

## SHARING DESSERTS

### CHOOSE TWO DESSERTS

SEASONAL CHEESECAKE - CHANTILLY CREAM

CASTLE STICKY TOFFEE PUDDING - CARAMEL SAUCE

LEMON MERINGUE PIE

APPLE CRUMBLE - VANILLA CUSTARD

CHOCOLATE BROWNIE - CHANTILLY CREAM

£45 per person

# *Horseshoe Bar Celebrations*

## *Castle Rustic Buffet*

### *Menu 1*

#### **HOG ROAST**

HONEY GLAZED HOG ROAST  
ORCHARD APPLE SAUCE  
CAMELISED ONIONS  
CASTLE SAUSAGE MEAT STUFFING  
RUSTIC ROLL  
SEASALT & CRACKED BLACK PEPPER ROAST POTATOES,  
HOUSE SLAW  
£25 PER PERSON

### *Menu 2*

#### **WHITBY SEASIDE**

MINI BATTERED WHITBY CATCH OF THE DAY  
HANDCUT CHIPS  
MUSHY PEAS  
TRADITIONAL CURRY SAUCE  
TARTARE SAUCE  
£25 PER PERSON

### *Menu 3*

#### **HOG ROAST & BBQ**

HONEY GLAZED HOG ROAST  
ORCHARD APPLE SAUCE  
CAMELISED ONIONS  
RUSTIC ROLL  
MARINATED JACK DANIELS CHICKEN WINGS  
CHINESE CHICKEN DRUMSTICKS  
BUTTERED CORN ON THE COB  
WARM SWEET TOMATOES & PEPPER PASTA  
SEASALT & CRACKED BLACK PEPPER  
ROAST POTATOES  
GARDEN SALAD  
HOUSE SLAW  
£35 PER PERSON



*Horseshoe Bar Celebrations*  
*Castle Rustic Buffet*

ADD A DESSERT

CHOOSE 1

CASTLE CHOCOLATE BROWNIE

CHEESECAKE OF THE DAY WITH CHANTILLY CREAM

CASTLE SWAN PROFITEROLES

£6 PER PERSON

# *Horseshoe Bar Celebrations*

## *Enhance your Castle Menu*

### CANAPES

Enjoy whilst you are all relaxing  
and greeting one another

Baby Cumberland sausage honey glaze & grain mustard mayonnaise drizzle

Smoked salmon bellini, creme cheese & chives \*£2

Duck spring rolls, plum sauce \*£2

Mini salmon, chive & crème fraiche tarts \*£2

Filo king prawns, homemade sweet chilli dipping sauce \*£2

Onion bhajis, spiced yoghurt dipping sauce

Herb & wild mushroom crostini

Fish goujons chilli and coriander crumb with lime aioli \*£2

Cantaloupe melon with Parma ham

Thai chicken satay. peanut and chilli sauce

Bruschetta hummus, olives & sunblushed tomatoes

Mini Indian parcels - lamb or vegetable, mint yoghurt

Cherry tomato, basil & mozzarella skewers balsamic glaze

Moroccan lamb meatball skewers. mint yogurt \*£2

Crispy belly pork, sesame & soy dipping drizzle \*£2

2 Canapés £8 per person

3 Canapés £10 per person

\* supplement cost

# *Horseshoe Bar Celebrations*

*Enhance your Castle Menu*

## SORBET COURSE

A lovely way to refresh your palate inbetween courses  
choose from

Lemon  
Blackcurrant  
Passionfruit  
Orange  
£4.50  
Gin & Tonic  
Prosecco  
£6.00

## YORKSHIRE CHEESEBOARD

Enjoy Yorkshire Cheeseboard per table for your guests to enjoy into the evening, served after your meal

Selection of 3 Yorkshire Cheeses, biscuits, Port poached pear, apples, grapes, celery, Yorkshire chutney, salted butter

(serves 6)  
£50 per table

## AFTER DINNER YORKSHIRE TEA & COFFEE

£2.50 per person  
add chefs shortbread 75p  
add a homemade Castle truffle £2

# *Horseshoe Bar Celebrations*

## *Enhance your Castle Menu*

### ARRIVAL DRINKS

A lovely start to your celebration, all on display & individually handed to your guests so you can all relax

- Flute of Prosecco £7
- Castle Cocktail £9
- Pimms & Lemonade £5
- Yorkshire Lager £5
- Yorkshire Cider £5
- Flute of Bucks Fizz £5

### WINE DURING YOUR MEAL

Enjoy 2 bottles of our carefully chosen house wine per table choose from white, red & rose for the special price of £40

### CELEBRATION TOAST

- Italian Prosecco £27
- Rose pink prosecco £27
- Nyetimber classic english curveée £65
- Non alcoholic Prosecco

How about adding a Pimp your prosecco board? Simply ask us for more details

Non alcoholic & Alcoholic available from £8

# Horseshoe Bar Celebrations

## Booking Form

Type of Celebration \_\_\_\_\_

Date of the Celebration \_\_\_\_\_

Time \_\_\_\_\_

Total Amount of Guests \_\_\_\_\_

Number of Menu Chosen \_\_\_\_\_ Choice of dishes \_\_\_\_\_

Any Enchancements to be added at this stage

Cannapes. Sorbet Course. Cheeseboard After dinner drinks

Arrival drinks Drinks during the meal Celebration Toast

Name of responsible person in charge of booking & communications  
\_\_\_\_\_

Contact Number \_\_\_\_\_ Email \_\_\_\_\_

Deposit to be paid £ \_\_\_\_\_ non refundable or transferable

Balance £ \_\_\_\_\_

Special Notes including any

After your initial booking  
our team will invite you into the Castle for a  
meeting to plan your celebration  
in more detail.