

THE CONCORDE

DINE • DANCE • DREAM

EVENING EVENTS & CELEBRATIONS PACKAGE PRICES 2025

Based on 50 guests

Additional guest per head price as per selected menu choice

MOLDY FIG PACKAGE

BACON ROLLS

£1150

additional guests £10 per head

GRAZING PLATTER

£1300

additional guests £10 per head

HOT FORK BUFFET MENU SELECTOR 1

£1400

additional guests £18 per head

FINGER BUFFET MENU SELECTOR 1

£1500

additional guests £22 per head

HOT FORK BUFFET MENU SELECTOR 2

£1500

additional guests £22 per head

FINGER BUFFET MENU SELECTOR 2

£1750

additional guests £25 per head

HOG ROAST MENU

£1750

additional guests £25 per head

BBQ PACKAGE

£1750

additional guests £26 per head

DISPLAYED BUFFET MENU

£2700

additional guests £40 per head

GARDEN MARQUEE PACKAGE

BACON ROLLS

£1300

additional guests £10 per head

GRAZING PLATTER

£1550

additional guests £10 per head

HOT FORK BUFFET MENU SELECTOR 1

£1750

additional guests £18 per head

FINGER BUFFET MENU SELECTOR 1

£1900

additional guests £22 per head

HOT FORK BUFFET MENU SELECTOR 2

£1900

additional guests £22 per head

FINGER BUFFET MENU SELECTOR 2

£2250

additional guests £25 per head

HOG ROAST MENU

£2250

additional guests £25 per head

BBQ PACKAGE

£2250

additional guests £26 per head

DISPLAYED BUFFET MENU

£3000

additional guests £40 per head

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BACON ROLLS

served in a brioche bap

V & VE alternative available

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GRAZING PLATTERS

Choose either one or a mix of two for your party

VE alternative available

TRIO OF MEAT PÂTÉS

with assorted breads and pickles

or

STILTON, BRIE & MATURE CHEDDAR PLATTER V

celery, grapes & crackers

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ADD ONS

BOWLS OF CHIPS OR WEDGES

£25 per bowl (serves 10 people)

NIBBLES

Selection of Crisps and Nuts

£5 per person

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HOT FORK BUFFET MENU SELECTOR 1

Please choose one dish from the following plus a vegetarian alternative if required

SPICY BEEF CHILLI

basmati rice, tortilla chips, guacamole & sour cream
GF without tortilla chips

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CHEF'S CHICKEN CURRY

saffron rice, mango chutney, poppadums & pickles

•

MUSHROOM STROGANOFF GF V

basmati rice, sour cream, cornichons

•

CHEF'S VEGETABLE CURRY V

saffron rice, mango chutney, poppadums & pickles

VE alternative available

•

SPICY MIXED BEAN CHILLI V

basmati rice, tortilla chips, guacamole & sour cream
GF without tortilla chips

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HOT FORK BUFFET MENU SELECTOR 2

COQ AU VIN

sauté chicken with baby onions, mushrooms, bacon lardons, white wine sauce and served with herb roasted new potatoes and green beans

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BEEF BOURGUIGNON GF

braised beef with garlic and onions in a red wine sauce served with herb roasted new potatoes and green beans

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VE alternative available

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FINGER BUFFET MENU SELECTOR 1

Select 6 items from the following
(sandwiches count as one choice)

Sandwich Selection

choose 3 fillings from

Baked Ham & English Mustard
Mature Cheddar & Plum Tomato v
Brie & Red Onion Relish v
Coronation Chicken
Smoked Salmon & Cucumber
Egg Mayonnaise & Cress v
Prawn Marie Rose
Cream Cheese & Celery v
Tuna & Cucumber
Mature Cheddar & Pickle v

**Roasted Plum Tomato, Basil & Mozzarella
Bruschetta** v

Cajun Spiced Potato Wedges v
sour cream & chive dip (H)

Cocktail Pies (H)
Steak & Ale Pie

Selection of Crudités and Dips v
Chick Pea Humous
Guacamole
Tomato Salsa

Bowls of Tortilla Chips, Crisps & Nuts v

Marinated Mixed Olives v

Cocktail Pork Pies

Cocktail Savoury Eggs

Smoked Mackerel Mousse
on Red Onion Toasts

Trio of Meat Pâtés
with assorted breads and pickles

Stilton, Brie & Mature Cheddar Platter v
celery, grapes & crackers

GF bread available on request
Vegan options available on request in advance
(H) = hot dish

FINGER BUFFET MENU SELECTOR 2

Select 6 items from the following
(sandwiches count as one choice)

Sandwich Selection

choose 3 fillings from

Baked Ham & English Mustard
Mature Cheddar & Plum Tomato v
Brie & Red Onion Relish v
Coronation Chicken
Smoked Salmon & Cucumber
Egg Mayonnaise & Cress v
Prawn Marie Rose
Cream Cheese & Celery v
Tuna & Cucumber
Mature Cheddar & Pickle v

Cod Goujons

tartare sauce (H)

Ham & Philadelphia Cheese
in tortilla wraps

Tandoori Spiced Chicken Skewers
mint yoghurt dip

Brie & Cranberry Filo Parcels (H)

Mini Onion Bhajis (H)
mango chutney

Warm Breaded Tiger Prawns (H)
chilli dip

Bowls of Tortilla Chips, Crisps & Nuts v

Marinated Mixed Olives v

Cocktail Pork Pies

Trio of Meat Pâtés
with assorted breads and pickles

Stilton, Brie & Mature Cheddar Platter
v

celery, grapes & crackers

GF bread available on request
Vegan options available on request in advance
(H) = hot dish

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CHEF'S HOG ROAST MENU

Roasted Pork Loin
Pulled Pork Shoulder
Pulled Pork Belly

served with
floured white baps
home-made sage and onion stuffing
apple sauce
barbecue sauce
root vegetable house slaw
mixed leaf salad

served with either
Skin-On Potato Wedges
or
Garlic and Herb Roasted
New Potatoes

Vegetarian and Vegan
alternatives available

BBQ MENU

choose **3 items** from the list

6oz Pork Rib Eye Steak,
Sticky BBQ glaze
Cajun Spiced Chicken Breast
6oz Steak Burger GF
Lamb Kofta
6oz Cumberland Ring
Salmon Fillet
Honey & Soy Marinade

V and VE alternatives

Mediterranean Vegetable Kebab V VE
Vegetarian Sausage V VE
Beyond Meat Burger, Vegan Bun VE

Side Dishes

choose **3 items** from the list:
Spring Onion, Chive and Crème Fraiche Potato
Salad
Root Vegetable House Slaw
Mixed Leaf Salad
Heirloom Tomato, Onion and Radish
Baked New Potatoes, Herb Butter
Basil, Red Pepper and Pinenut Pasta Salad
Cajun Spiced Potato Wedges GF
Florida Rice Salad

Relishes and Condiments

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DISPLAYED BUFFET MENU

Honey and Orange Glazed Gammon

Coronation Chicken

Sliced Charcutiere Platter

with cornichons & pickles

Sweet Potato and Chick Pea Falafels *vegan*

moroccan cous cous, carrot maple cumin dressing

Greek Salad *v*

feta cheese, cos lettuce, green beans,
cucumber, tomato, black olive, basil mint oil

Crème Fraiche, Spring Onion & Grain Mustard Potato Salad

Herb-roasted buttered New Potatoes

Asian slaw *vegan*

root vegetable coleslaw with five spice & soy sauce

Dressed Mixed Leaves

Assorted Breads

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Dessert

Choose one (vegan alternatives available)

Crème Brulee

Chocolate Brownie *v GF*

chocolate sauce, clotted cream

Baked Vanilla Cheesecake *v*

raspberry coulis

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Fresh Filter coffee

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THE CONCORDE

DINE • DANCE • DREAM

MOLDY FIG PACKAGE

Maximum 100 guests

Room hire from 7pm to 12pm midnight
Tables and chair for guests in a casual setting
(other settings can be arranged)

Lounge area

Space for DJ

Dance floor area

Fully stocked bar

Terrace and decking area

GARDEN MARQUEE PACKAGE

Maximum 200 guests

Hire from 7pm to 11.30pm

DJ finish time 11pm (DJs to link into marquee speaker system)

Live music finish time 10pm (artistes to use our PA / speaker system)

Bar facilities

Black and white dance floor

Staging / PA

Tables and chairs for guests

Portable toilet facilities

Exclusive use of marquee and garden area

ELLINGTON LODGE HOTEL

Accommodation available at our on-site three star Hotel