

Private

Dining

at Little Channels



BIRTHDAYS | ANNIVERSARIES | CORPORATE DINNERS

Three Course Meal from our Specially Selected Menu
Glass of House Wine Per Person
Tea, Coffee & Petit Fours



From £40pp





LITTLE CHANNELS

The Barn

Private Dining - Lunch

£40pp

Minimum 20/ Maximum 90 Guests

Organiser access from 11am, Guest arrival from 12pm, 4pm Finish

Private Dining - Dinner

£45pp

Minimum 40/Maximum 90 Guests

Organiser access from 6pm, Guest arrival from 7pm, Midnight Finish

Poppy's

Private Dining - Dinner

£45pp

Minimum 20/ Maximum 40 Guests

Organiser access from 6pm, Guest arrival from 7pm, Midnight Finish

Available Friday-Sunday only



Children (12 and under) will be priced £20pp.
To secure your booking, we will require a deposit of £300 along with a completed booking form.
All prices are inclusive of VAT.

Add a DJ to your celebrations for £395

Private Dining

Menu



Our experienced Chefs at Little Channels are flexible and accommodating to your individual requirements. Please select 2 starters, 2 main courses (you can choose an additional main course as a vegan/vegetarian choice if needed) and 2 desserts. You will need to send your chosen options to your guests to decide and provide us with a pre-order at your final meeting, approximately 4 weeks prior to your event. We kindly ask that you provide name cards with their choices written on for each guest to aid efficient service. Please note, we must be aware of any dietary requirements at final meeting to ensure their food is prepared and cooked safely.

Starters

- Deep Fried Brie With A Port & Cranberry Sauce (V)(GFA)
- Traditional Prawn Cocktail (DF)(GFA)
- Melon & Strawberries Served with Raspberry Coulis (V)(VE)(GF)(DF)
- Soup Of Your Choice (Tomato & Basil/Leek & Potato/Carrot & Coriander) (V)(VE)(GF)(DF)
- Goats Cheese & Red Pepper Tart On A Bed Of Rocket (V)(GFA)
- Baked Creamy Wild Mushroom & Blue Cheese Pot Served With Croutes (V)(GFA)
- Ardennes Pate Served On Croutes With A Fig Relish (GFA)(DF)
- Slow Cooked Pork Belly Bites With Asian Slaw & Crackling (DF)(GF)
- Salt & Pepper Squid Served with a Garlic Mayo (DF)
- Wild Mushroom Arancini with a Truffle Mayo (V)

Mains

- Roast Sirloin Of Beef With A Yorkshire Pudding (DFA)(GFA)
- Roast Supreme Of Chicken Served With Stuffing & Pigs In Blankets (DF)(GFA)
- Sage & Cream Cheese Stuffed Chicken Wrapped In Parma Ham & Peppercorn Sauce (GFA)
- Roasted Lamb Rump With A Herb Crust (DF)(GFA)
- All Served With Roasted Carrots, Broccoli & Potatoes

- Pan Fried Sea Bass served on Mediterranean Vegetables & Potato Bravas (DF)(GF)

- Pie Of Your Choice (Steak, Roast Chicken, Cheese Potato Leek & Onion (V))
- Braised Lamb Shank Served with a Red Wine Jus (GF)(DFA)
- Sage & Cider Pork Belly With Crackling & A Caramelised Apple (DFA)(GF)
- Beef Wellington with a Veal Jus (£5pp supplement) (GFA)(DFA)
- All Served With Creamy Mash Potato, Peas & Broccoli

- Wild Mushroom & Cheese Wellington Served with Sweet Potato mash (V)(VE)(DF)(GFA)
- Mediterranean Vegetable Risotto Served With Garlic Ciabatta (V)(VE)(DF)(GFA) Creamy Spinach & Mushroom Linguine (V)(VEA)(DFA)



Desserts

White Chocolate & Raspberry Cheesecake & Ice Cream
Cookies & Cream Cheesecake & Ice cream
Lemon meringue Tart With a Raspberry Coulis (V) (Contains Nuts)
Apple & Blackberry Crumble & Custard (V)(VEA)(GFA)(DFA)
White Chocolate & Baileys Tart & Chantilly Cream (V)
Chocolate Brownie & Ice Cream (V)(VEA)(GFA)(DFA)
Hand Rolled Strawberry & Prosecco Meringue Roulade (V)(GF)
Bread & Butter Pudding With Crème Anglaise (V)
Treacle Sponge & Custard (V)
Chocolate Orange Tart & Orange Sorbet (V)(VE)(GF)(DF)
Tropical Fruit Salad With Sorbet (V)(VE)(GF)(DF)

Served with a Glass of House Wine

Tea, Coffee & Petit Fours to Finish

Children's Menu

Melon And Strawberries (V)(VE)(GF)(DF)
Garlic Bread (V)(VE)(DF)
Mozzarella Dippers (V)

Battered Chicken Dippers, Chips And Beans (DF)(GFA)
Small Roast Chicken Served with Roast Potatoes & Peas (GF)(DF)
Sausages, Chips And Peas (DF)
Tomato And Cheese Pizza, Chips & Beans (V)(VEA)(GFA)(DFA)

Chocolate Brownie & Ice Cream (V)(VEA)(GFA)(DFA)
Cookies & Cream Cheesecake & Ice cream
Ice Cream (V)(GF)(VEA)(DFA)

Allergen Key

(VE) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free
(VEA) Vegan Available (GFA) Gluten Free Available (DFA) Dairy Free Available



LITTLE CHANNELS

Something Extra?

Reception Drinks

Add a reception drink for your guests arrival to get the celebrations under way.

House Wine / Bucks Fizz / Pimm's & Lemonade	£6.00 per glass
Sparkling Wine	£5.00 per glass
Kir Royal / Prosecco	£7.00 per glass
Bottled Beer	£5.50 per glass
Orange Juice / Lemonade / Coke	£2.60 per glass

Canapes

£7pp

Served before Dinner whilst your guests are mingling. Please choose 3 items from the menu below:

Mini Yorkshire Pudding With Sliced Beef

Wild Mushroom & Arancini Balls

Goats Cheese & Red Onion Tart

Tempura King Prawns

Warm Satay Chicken

Pigs In Blankets

Mini Cheeseburger Crostini

Beetroot Falafel With Houmous

Mac & Cheese Bites

Mini Brownie Bites

Chocolate Covered Strawberries

