

THE UNICORN'S

GARDEN ROOM

EVERYTHING YOU NEED TO KNOW FOR YOUR
NEXT EVENT WITH US



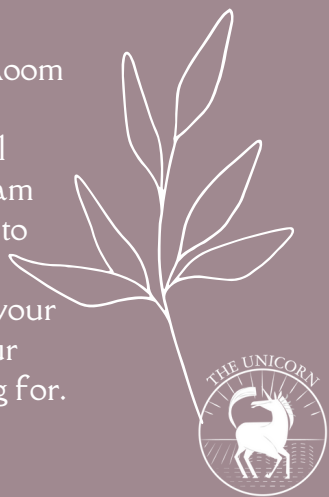


SOMETHING FOR EVERY OCCASION

Situated in the garden is our welcoming Garden Room with views of our beautiful garden area.

Whether you are hosting a special birthday, small wedding, wake or a baby shower our friendly team are on hand to help make your occasion an event to remember.

We have a great selection of food and drink for your guests & Libby works closely with you before your event to ensure we deliver the day you are looking for.





ATTENTION TO DETAIL





CHARGES



£100 Deposit To Secure
Booking
£150 For The Hire Of
The Room
12.5% Service Charge -
Added To Final Bill



THE FOOD





We offer a sit down meal with complete table service from our amazing team. Our Garden Room allows a maximum of 28 people for one table.

Whatever the table size we will provide either a set menu or our seasonal menu to pre order from. These set menu's will be adapted according to the price you would like to pay per head.

We work closely with our Head Chef Gary to ensure the menu for your event meets your wishes & dietary requirements.

We also allow guests to bring their own cake.





THE UNICORN'S FESTIVE MENU

2 COURSES £29 | 3 COURSES £35

STARTS FIRDAY 1ST DECEMBER

Starters

Duo Of Duck - Duck Liver Parfait, Confit Duck Bon Bon, Cherry Jam & Melba Toast (GFO)

-

Smoked Salmon & King Prawn Mousse, Baby Watercress, Pickled Walnuts & Cucumber Gel (GF)

-

Pickled Golden Beetroot & Whipped Goats Cheese Brushetta, Confit Tomatoes & Rocket (GFO)

Mains

Roast Turkey, Roast Potatoes, Glazed Parsnip, Stuffing, Pig In Blanket, Gravy & Seasonal Vegetables (GFO)

-

Pan Seared Cod Loin, Sauteed Potatoes, Chorizo Creamed Peas & Savoy Cabbage (GF)

-

Braised Ox Cheek, Horseradish & Chive Mash, Glazed Carrots, Balsamic Roasted Shallots & A Red Wine Jus (GF)

-

Sprout And Chestnut Nut Roast, Roasted New Potatoes, Savoy Cabbage, Glazed Parsnip, Carrot Puree

And Vegetarian Gravy (VE)

Desserts

Christmas Pudding With Brandy Sauce


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Black Forest Cheesecake, Cherry Gel & Vanilla Ice cream

-

White Chocolate & Cranberry Bread & Butter Pudding With Custard

ALL DISHES MAY CONTAIN TRACES OF NUTS. PLEASE ADVISE OUR STAFF WITH ANY DIETARY OR ALLERGEN REQUIREMENTS. A SERVICE CHARGE OF 12.5% WILL BE ADDED TO TABLES OF 8 AND OVER.
ALL TABLES ARE ASKED TO PRE ORDER AND A £10 A HEAD DEPOSIT



SET MENU SAMPLE

2 COURSES £23 | 3 COURSES £30

Starters

Smoked Haddock Mornay With Warm House Toast (GFO)

Chicken & Smoked Bacon Croquette, Caesar Dressing, Baby Gem & Basil
Oi

Vine Cherry Tomato & Braised Baby Shallot Tarte Au Tatin & Pesto
Salad (V)

Mains

Cider Cured Trout, Spiced New Potatoes, Olives, Capers, Shallots
& A Lemon Dressing (GF)

Pan Roasted Chicken Supreme, Summer Squash Puree, Buttered
Baby Spinach, Roasted Baby Carrots, Crushed Jersey Royals,
Tarragon & Thyme Jus (GF)

Vegetarian Nut Roast, Roasted New Potatoes, Roasted Vine
Tomatoes, Tenderstem Broccoli & Gravy (VE)

Desserts

Warm Chocolate Brownie With Vanilla Icecream & Chocolate
Sauce

White Chocolate & Baileys Cheesecake & Fresh Raspberries

Traditional Bread & Butter Pudding With Custard



SET MENU SAMPLE

2 COURSES £36 | 3 COURSES £45

Starters

Pan Fried Crab Cakes, Mango & Spring Onion Salsa, Dressed Baby Watercress & Saffron Aioli
Steamed Baby Beets, Morello Cherries, Warm Flatbread, Whipped Goats Cheese, Balsamic Dressing & Micro Herbs (GFO, V)
Confit Duck Leg Soft Shell Tacos, Hoisin Sauce & Julienne Vegetables

Mains

Roasted Pork Ballotine, Apple & Potato Gratin, Tenderstem Broccoli, Braised Baby Shallots, Sage & Pork Sauce (GF)
Pan Roasted Cod Loin, Saffron Pomme Puree, Buttered Baby Leeks, Roasted Cherry Vine Tomatoes & Chive Oil (GF)
Moroccan Baked Tofu, Tomato Ratatouille, Roasted Cashews & Black Butter (V, VEO, GF)

Desserts

Dark Chocolate Moose, Ginger & Orange Cream, Ginger Chocolate Shortbread (GFO)
Limoncello Tiramisu, Crunchy Meringue, Fresh Raspberries & A Lemon Curd Ice cream
White Chocolate Cheesecake, Mixed Nut praline, Cherry Gel & Morello Cherries (GF)





THE BUFFET FOOD



BUFFET 1 £12 PER HEAD

Selection Of Sandwiches -
Ham & Mustard, Cheese & Pickle ,
Egg & Cress

Warm Sausage Rolls

Honey & Mustard Sausages

Selection Of Vegetarian Quiches

BBQ Chicken Wings

Additional £3 Per Head For A
Selection Of Petits Fours



BUFFET II

£18 PER HEAD

Selection Of Wraps -
Chicken, Bacon & Mayo
Prawn Marie Rose
Cheese, Mayo & Spring Onion

Meat Grazer - Cured Meats, Pate,
Chutney, Olives & Sundried Tomatoes

Fish Platter - Smoked Salmon, Crab
Pate, Crispy Breaded Whitebait,
Lemon Mayo & Rocket Salad

Pesto Pasta Salad

Tomato & Basil Pasta Salad

Additional £3 Per Head For A
Selection Of Petits Fours



BUFFET III £22 PER HEAD

Our BBQ Buffet From Our Smocker

BBQ Pulled Pork

Smoked Brisket

Glazed Chicken Wings

BBQ Halloumi & Mediterranean
Vegetables

Coleslaw

Potato Salad

Mixed Salad

Brioche Buns

Additional £3 Per Head For A
Selection Of Petits Fours







EXTRA'S

Here At The Unicorn We Offer More Than Just Food For Your Event - If You Would Like Fizz , Pimms, Or Beer Buckets On Arrival We Have You Covered. If You Let Us Know What You Are Looking For We Can Help Even If We Do Not Stock The Drink You Require.

Before Your Event We Make Sure That We Know How You Want To Pay For Your Drinks Throughout The Day. Whether That Is Guests Pay For Their Own Drinks, Tab Amount, First Drinks Paid For Or An Open Bar... Its Completely Up To You.

At The End Of Your Event Your Final Bill Will Be Calculated With Your Pre Paid Deposit Deducted And A 12.5% Discretionary Service Charge Will Be Added.





WHITE WINES

-Vina Carrasco Sauvignon Blanc (Chile 2021)	- 125ml - 175ml - 250ml - Bottle -
-Lua Nova Vinho Verde (Portugal 2021)	- 3.70 - 4.90 - 6.70 - 19.50 -
-San Giorgio Pinot Grigio (Italy 2021)	- 4.10 - 5.50 - 7.60 - 22.00 -
-Lyrarakis Assyrtiko (Greece 2021)	- 4.30 - 5.70 - 7.90 - 23.00 -
-Honey Drop Chardonnay (South Africa 2021)	- 4.90 - 6.60 - 9.20 - 27.00 -
-Domiane Passy Le Clou Chablis (Burgundy 2019)	- 5.20 - 7.00 - 9.70 - 28.50 -
-Fouassier Sancerre Sur Le Fort (Loire 2020)	- 5.80 - 7.80 - 10.90 - 32.00 -
-Puligny Montrachet Domaine Joly (Burgundy 2020)	- 45.00 -
	- 75.00 -

RED WINES

-Hillville Road Shiraz (Australia 2021)	- 125ml - 175ml - 250ml - Bottle -
-Beaute Du Sud Malbec (South Of France 2020)	- 3.70 - 4.90 - 6.70 - 19.50 -
-Lua Nova Lisboa Red (Portugal 2020)	- 4.20 - 5.60 - 7.70 - 22.50 -
-Pavillion Des Trois Arches Merlot (South Of France 2020)	- 4.30 - 5.70 - 7.90 - 23.00 -
-Cantina Negrar Valpolicella Classico DOC (Italy 2018)	- 4.60 - 6.20 - 8.60 - 25.00 -
-Dehesa De Gazania Gran Reserva Rioja (Spain 2017)	- 5.10 - 6.90 - 9.60 - 28.00 -
-Chateau De Crezancy Sancerre (Loire 2020)	- 5.80 - 7.80 - 10.90 - 32.00 -
-Chateau Duluc Saint Julien (Bordeaux)	- 7.10 - 9.70 - 13.60 - 40.00 -
	- 60.00 -

ROSE WINES

-Gufetto White Zinfandel Rose (Italy 2021)	- 125ml - 175ml - 250ml - Bottle -
-Bel Canto Pinot Grigio Rose (Italy 2021)	- 3.70 - 4.90 - 6.70 - 19.50 -
-Nicolas Rouzet, Coteaux D'Aix En Provence (South Of France 2020)	- 4.10 - 5.50 - 7.60 - 21.95 -
-Lion & The Lily Bordeaux Rose (Bordeaux 2021)	- 5.30 - 7.10 - 9.90 - 29.00 -
	- 34.00 -

CHAMPAGNE & SPARKLING WINES

-Prosecco Bel Canto (Italy)	- 125ml - 175ml - 250ml - Bottle -
-Graham Beck Brut Rose (South Africa)	- 4.30 - 5.70 - - 23.00 -
-Bollinger Special Cuvee NV (Champagne)	- 5.90 - 7.90 - - 32.50 -
	- 70.00 -

DESSERT WINES

-LFE Late Harvest Viognier Sauvignon (Chile 2019)	- 4.40 - 5.80 - 8.10 - 23.50 -
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PLEASE ASK FOR THE WINES OF
THE MONTH





MAKING THE ROOM YOURS

Your Own Decorations Create Your Unique Event! You Can Bring As Little Or As Many Decorations As You would like. Balloon Arches, Picture Displays... You Name It, Its Possible! All We Ask Is No Confetti Cannons!!

The Layout Of The Room Is Completely Up To You.

Depending On The Time Of Your Occasion, We Offer Some Time To Come And Set Up. Whether That is The Evening Before Or The Morning (Depending On Previous Events)

Due To The Range Of Events We Have Done We Will Always Have Suggestions Or Ideas If You Want Any Inspiration.







LOCAL SUPPLIERS

We have a number of Local Independent suppliers we use to help local businesses - here are just a few...

Flowers - Cerus Botanical Designs Floral Artistry
(07794146506)

Balloons - Party In Style (info@partystyle.co.uk)

Cake - Eaglesbakebox
(info@eaglesbakebox.co.uk)

Live music - We have long list of local musicians that we can contact upon request whether that's a jazz band, solo acoustic singer and many more.

We Also Have A Sonos System You Can Link For Your Own Playlist.

