



# New Bath Hotel & Spa

Since 1745



---

## Private Dining

---





# INFORMATION

## Hotel Information

We have 54 bedrooms consisting of single, double, twin, family rooms, as well as some suites for maximum comfort. We are a non-smoking hotel, and offer free car parking, the all-important complimentary wifi, and beautiful large grounds to enjoy.

## Relax & Unwind

Here at New Bath, we are aware of just how stressful planning your own event can be! We aim to take on the load on your behalf, but an added bonus to choosing to hosting your group here is that everything you need is right here on-site, from a restaurant, bar, bedrooms, free car parking, a spa, tennis courts, and even a spring-fed lido!

You will be put in contact with the in-house Event Coordinator, who will be on hand throughout the planning process, as well as on the day itself, making sure that the whole day goes smoothly without you needing to worry about a thing.

## Get in Touch

[sales@newbathhotelandspa.com](mailto:sales@newbathhotelandspa.com)

01629 340340



## Canapes £10 per person

Select three options from the list below:

Chicken Liver Parfait & Onion Jam  
Hot Smoked Salmon, Capers, Lemon & Parsley  
Mini Spring Roll, Sweet Chilli Soy & Coriander Dipping Sauce  
Confit Chicken, Fruit & Ale Chutney  
Sundried Tomato & Olive Tart, Basil & Pesto  
Mini Meatballs, Rich Tomato Sauce & Basil Fondue  
Goats Cheese & Onion Tart, with Red Pesto  
Mini Lamb Kofta, Coriander & Cumin Yoghurt



## Alcoholic Drinks

Moet et Chandon Brut Imperial Champagne (*France*) £65

Di Maria Prosecco (*Italy*) £25

Senora Rosa Sauvignon Blanc (*Chile*) £26

Botter Pinot Grigio (*Italy*) £26

Botter Pinot Grigio Blush (*Italy*) £24.50

Minuty Cotes De Provence Rose (*France*) £42

Broken Back Shiraz (*Australia*) £26

Para Dos Malbec (*Argentina*) £28

For a more extensive wine list, please ask your Event Co-ordinator.

## Soft Drinks

J2O (various flavours)

Coke, Diet Coke, Sprite

Bottled Evian or San Pellegrino

Tea & coffee

Please speak to your Event Co-ordinator if you have something a little out-of-the-ordinary in mind: maybe a bespoke cocktail, jugs of Pimms, buckets of bottled beer or perhaps you have guests with particular dietary requirements...



# GOLD MENU



## Starters

- Seasonal Soup with Artisan Bread Roll V VE GF  
Goats Cheese Salad, Poached Pear, Walnut & Rocket Salad with Citrus Her  
Vinaigrette V GF  
Confit Chicken, Apricot & Pistachio Terrine, Red Onion Jam & Toasted Brioche GF  
Smoked Salmon Cream Cheese & Herb Roulade, Capers, Lemon & Micro Cress  
Salad GF  
Beetroot Salad with Goat's Curd, Watercress, Balsamic Reduction, Crisp Oatcakes V  
Hot Smoked Salmon Fennel, Dill & Orange Salad, Chardonnay Vinaigrette GF  
Smoked Duck, Watermelon, Feta & Orange Salad, Roasted Walnuts GF  
Chicken Liver & Brandy Parfait, Apple & Ale Chutney

## Mains

- Cornfed Chicken Breast, Poached Asparagus, Fondant Potato, Wild Mushroom &  
Tarragon Sauce GF  
Salmon Supreme, Wilted Spinach, Sprouting Broccoli, Herb Crushed New Potato,  
Cherry, Tomato Vinaigrette GF  
Roasted Lamp Rump, Dauphinoise, Broccolini, Red Currant & Rosemary Jus GF  
Seared Duck Breast, Confit Potato, Creamed Savoy Cabbage, Cabernet Jus GF  
Roasted Squash, Wild Mushrooms, Asparagus, Curried Espuma VE V  
Roasted Red Onion & Balsamic Tart Tatin, Burnt Onion Puree, Grilled Asparagus &  
Sage Derby V  
Grilled Sea Bream Fillet, Crisp Potato Terrine, Peas & Broad Beans, White Wine &  
Saffron Cream GF  
Braised Feather Blade of Beef, Mushroom & Onion, Sprouting Broccoli, Fondant  
Potato, Red Wine GF

## Desserts

- Chocolate & Salted Caramel Cheesecake with Honeycomb Ice Cream VE  
Strawberry & Prosecco Truffle Mousse, Wild Strawberry Gelato  
Fruit of the Forest Cheesecake, Vanilla Ice Cream  
Lemon Meringue Tarte, Raspberry Sorbet  
Malted Milk & Irish Cream Torte, Toffee Ice Cream  
Rich Dark Chocolate Fondants, Honeycomb Ice Cream, Chocolate Soil & Raspberry  
Pecan Pie with Crème Brulee Ice Cream

## Optional Add-ons

- A Trio of British Cheeses, served with Crackers, Chutney & Grapes +£9  
Tea & Coffee +£2.50

2 courses

£38  
per person

3 courses

£47  
per person

# SILVER MENU

## Starters

- Roasted Butternut Squash Soup with an Artisan Bread Roll  
Leek & Potato Soup with a crunchy crouton topping and warm Artisan bread  
Nutmeg-Infused Potted Shrimp with Melba Toast  
Scottish Smoked Salmon with Lemon Dill Creme Fraiche  
Devilled Crab with Watercress Salad  
Confit Chicken & Pistachio Terrine, served with Fruit Chutney, Salad, and Toasted Sourdough Bread  
Grilled Asparagus with Goats Cheese Rolled Cucumber, Olives, & a Balsamic Reduction  
Tomato & Mozzarella Salad with Sundried Tomato Pesto & Balsamic Reduction

## Mains

- Slow Cooked Pork Belly with Rich Apple Cider Sauce, served with Creamy Mashed Potato & Roasted Parsnips  
Beef Wellington with Red Wine Jus, served with Pommes Dauphinoise & Wilted Spinach  
Steak & Ale Pie, Triple-Cooked Chips, Peas & Gravy  
Corn-Fed Chicken Breast with Wild Mushroom Risotto and Rosemary Jus  
Chicken Tikka Masala with Fragrant Basmati Rice & Garlic Naan  
Pan-Seared Seabass with Samphire & Saffron Cream, served with Buttery Mashed Potatoes  
Grilled Sea Trout & Sauteed Baby Potatoes, with Fennel & Dill Cream  
Herb-Crusted Cod with Pea Puree, Crushed New Potatoes & a Lemon Butter Sauce  
Parpadelle Pasta with Roasted Vegetables & a Sundried Tomato Pesto  
Wild Mushroom & Spinach Wellington, served with Roasted Root Vegetables & a Red Wine Reduction  
Root Vegetable Gratin with Thyme & Gruyere, and a side of Steamed Greens

## Desserts

- Sticky Toffee Pudding with Cornish Clotted Cream  
Lemon Posset Choux with Lemon Custard  
Treacle Tart with Vanilla Ice Cream  
Eton Mess  
Rhubarb & Ginger Crumble, with a dollop of Vanilla Custard

## Optional Add-ons

- A Trio of British Cheeses, served with Crackers, Chutney & Grapes +£9  
Tea & Coffee +£2.50

2 courses

£28  
per person

3 courses

£35  
per person



# CHILDREN'S MENU




## Starters

Garlic Bread  
Tomato Soup & Bread Roll  
Cheesy Garlic Bread

## Mains

Fish Goujons with Chips  
Chicken Strips with Chips  
Tomato Pasta with Cheese  
Cheese and Tomato Pizza



## Desserts

Selection of Ice-Cream  
Chocolate Brownie



£15  
per person





## BUFFETS

### Pie & Mash

Select two pie options from below:

Venison & Red Wine  
Steak & Stilton  
Beef & Mushroom with Tarragon  
Chicken, Leek & Mushroom  
Braised Beef in Ale  
Minced Beef & Onion  
Cheddar & Onion  
Vegetable Korma

Served with either Mashed Potato or Triple Cooked Chips  
Mushy Peas  
Gravy

### Best of British

Selection of Sandwiches & Mini Cobs  
Cheddar & Onion Rolls  
Breaded Fish Goujons with Tartare  
Quiche Selection  
Triple Cooked Chips  
Mini Pies & Pastries  
Mixed Salad  
Assorted Mini Cakes & Scones

### International

Selection of Sandwiches & Mini Cobs  
Lamb Koftas  
Cajun Chicken Drumsticks  
Chicken Tikka Masala with Rice  
Vegetable Spring Rolls, Sweet Chilli & Coriander Dip  
Triple Cooked Chips  
Selection of Mini Desserts

£22  
per person

## DINING SPACES

### The Brasserie

A stylish, yet informal dining area, available for private hire by prior arrangement.

**Capacity: 24**



### The Dining Room



A more formal restaurant area, bathed in light from its dual-aspect bay windows. The Dining Room is available for private hire by prior arrangement.

**Capacity: 24**

### The Derwent Room

Reserved for private hire only, the Derwent Room, with adjoining and garden-facing Lounge, is a bright, comfortable space with a completely flexible layout to suit all your needs.

**Capacity: 30-50, dependent on furniture layout**

4hr hire fee: £250





## DINING SPACES

### The High Tor Room

With a large lantern window, the High Tor Room is a beautifully bright space, with its extra ceiling height lending a certain grandeur. It has its own fully-stocked private bar, for added convenience!

**Capacity: 40-60, layout dependent**  
4hr hire fee: £750 (with bar) / £500 (without bar)



### The Ballroom



With large bay windows and high ceilings dripping with chandeliers, the Ballroom is a truly impressive space for your special meal.

**Capacity: 110-200, layout dependent**  
4hr hire fee: £1,500

### High Tor & Ballroom

The crème de la crème! By opening up the concertina doors to combine the two spaces, you have the ultimate in luxurious dining, with the added plus of your very own bar!

**Capacity: 150-260 seated, layout dependent**  
4hr hire fee: 2,100

