



Celebrating a Special Event?

Here at Needham House we are passionate about creating memorable experiences and unique events for each client.

Whether it be a landmark birthday, special anniversary, baby shower, prom, retirement celebration or celebration of life, our dedicated team will guide you through each step of the planning process to ensure your event goes without a hitch exactly the way you want it.

Our function rooms can accommodate from 2 to 300 guests.

For more information, please contact us on 01462 341399 or sales@needhamhouse.co.uk



Our Function Rooms

Graveley Suite



Wymondley Lounge



Hitchin Suite



Charlton Suite



The Marquee



Private Event Menus

Finger Buffet

5 items – £15.00 per person

8 items – £22.00 per person

10 items – £25.00 per person

Homemade Sausage Rolls, English Mustard Dip

Homemade Vegetarian “Sausage” Rolls

Barbecue Chicken Skewers

Teriyaki Chicken Skewers

Honey & Grain Mustard Cocktail Sausages

Filo Prawns, Sweet Chilli Sauce

Mini Beef Burgers, Burger Relish

Hassle-back Potato Bites, Sour Cream & Chive Dip

Lamb Koftas, Tzatziki Dip

Hummus, Pitta & Crudites

Fish Cakes, Tartare Sauce

Mini Pork Pies, Piccalilli

Cheesy Arancini Balls

Anti Pasti Platter of Cured Meats, Olives, Pepperdews

Cheese Platter of British Cheeses, Crackers, Fruit & Chutney

Seafood Platter of Smoked, Cured and Fresh Fish & Shellfish, Traditional Accompaniments



Canape Menu

Mini beef burgers, burger relish
Smoked salmon roulade, caviar
Black pudding bon bon, plum chutney
Crispy ham hock, parsley mayo
Beetroot macaroon, goat's cheese mousse
Wild mushroom and black garlic arancini
Breaded mozzarella, homemade fruit chutney
Buttermilk chicken, spicy relish

A choice of 3 canapes charged at £6.95 for per person

We strongly recommend that you cater for all guests when purchasing canapes.



Banqueting Menu

Starters

Smoked salmon and cream cheese terrine, beetroot and dill tartare
Pressing of chicken thigh and duck liver, baby leeks, brioche
Roscoff onion tartatin, maple walnut dressing, watercress
Jerusalem artichoke soup, black truffle crème fraiche, chives
Isle of white tomato, goat's curd, green olive, rapeseed mayonnaise
Gin cured trout, fennel, grapes, pickled apple, and herb emulsion
Crispy pig cheek, plum chutney, mustard leaf salad

Mains

Beef cheek, creamed potato, anise carrot, smoked garlic jus
Rump of lamb, confit potato, feta, broad beans, romesco sauce
Breast of chicken, sweet potato rosti, sweetcorn salsa, bbq jus
Stone bass, braised fennel, lobster bisque, cray fish tails, and sea herbs
Roasted salmon fillet, white bean cassoulet, morteaux sausage, butter sauce
Butternut squash arancini, berk swell, sage, pine nut dressing
Cep gnocchi, purple sprouting broccoli, almonds, rocket



Desserts

Chocolate delice, fromage frais and passion fruit sorbet
Banana and stem ginger pudding, clotted cream
Seasonal berry Pavlova, vanilla cream
Treacle tart, orange, brown bread ice cream
Lemon posset, oat crumble, raspberries
Vanilla baked cheese cake, banoffee ice cream
Selection of cheese, wafer biscuits, fruit chutney, celery, grapes

£29.00 per person for 2 courses

£35.00 per person for 3 courses

All of the dishes above are subject to change in line with Seasonality and Quality.

25-100 guests - please select 3 starters, 3 mains and 3 desserts for your guests including a vegetarian option and provide a pre order at least 2 weeks prior to your event.

101-350 guests – please select 1 starter, 1 main and 1 dessert with an additional vegetarian option if required.

Please provide special dietaries and allergies at least 2 weeks prior to your event.



Children's Menu

Starters

Vegetable batons, flat bread, hummus
Creamy tomato soup,
Cheese and pineapple sticks

Mains

Mac n cheesy
Crispy chicken, fries, bbq beans
Fish and chips
Bangers and mash, onion rings and gravy

Desserts

Baked cookie dough, vanilla ice cream
Strawberry Pavlova
Fruit salad

2 courses - £10.00

3 courses - £15.00

**Children are up to the age of 12 and can choose from the above menu.
Alternatively, children can have a smaller portion of the adult's meal.**



Barbecue Buffet Menu

Minted Lamb Chops
Homemade English Beef Burgers
Cumberland Sausage Rings
BBQ Marinated Free Range Chicken Breast
Coconut, chili and coriander marinated sword fish steaks
Seasonal Vegetable & Haloumi Skewers (v)

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BBQ Jacket Potatoes
Brioche Buns

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Homemade Coleslaw Salad
Mixed Leaf Salad, French dressing
Sliced Plum Tomatoes, Red Onions & Cucumber
Mediterranean Pasta Salad

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Matured Organic Cheddar Cheese
Caramelized Onions
Selection of Sauces, Dressings & Condiments

£32.00 per person

Add a selection of desserts at an additional £6.00 per person



Hog Roast Menu

Available between May & October for a minimum of 50 guests

Roast hog

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Apple sauce, Sage and onion stuffing

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Brioche buns

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Chips or spiced seasoned wedges

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Homemade Coleslaw or green chilli slaw
Mixed salad, Tomato and red onion salad

£25.00 per person

Available between May & October for a minimum of 50 guests
Add a selection of desserts at an additional £6.00 per person



Burger buffet

Homemade Vegetarian Burgers
Homemade Beef Burgers
Homemade Chargrilled Chicken Burgers

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Selection of burger buns
Cheddar Cheese Slices
Sliced Plum Tomatoes
Red Onion
Baby Gem Lettuce
Sliced Pickles

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Burger Relish
Tomato Ketchup
Garlic Mayo
Spicy Chipotle Mayo
Yellow Mustard

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Seasoned Fries
Seasonal Slaw
Onion Rings
Jalapeno Poppers

£20.00 per person

Add a selection of desserts at an additional £6.00 per person



Pizza buffet

Margherita pizza
Goats Cheese & Roasted Vegetable pizza
Pepperoni pizza
Ham & Mushroom pizza
Chicken, Onion & Roast Pepper pizza
Barbecue Chicken pizza
Tuna & Sweetcorn pizza

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Chili Oil
Garlic & Herb Dressing
Garlic Mayo
Barbecue Sauce

-

Mixed Leaf Salad
Tomato & Mozzarella Salad
Panzanella Salad

-

Seasoned Potato Tots
Doughballs with Garlic Dip
Anchovies
Olives

£20.00 per person

Add a selection of desserts at an additional £6.00 per person



Hot & Cold buffet

£25.00 per person

Select 3 of the following Salads

Mixed Leaf Salad, Cucumber, Tomato, Spring Onion
Greek Salad with Feta Cheese, Olives, Red Onion
Traditional Caesar Salad, Croutons, Parmesan Shavings
Tomato & Bocconcini Salad, Fresh Basil
Herby New Potato Salad
Pesto Pasta Salad
Roasted Vegetable & Herb Cous Cous

Add 2 of the following Platters

Anti Pasti Platter of Cured Meats, Olives, Pepper dews
Cheese Platter of British Cheeses, Crackers, Fruit & Chutney
Seafood Platter of Smoked, Cured and Fresh Fish & Shellfish, Traditional Accompaniments

Add 2 of the following Main Dishes

Vegetarian:

Aubergine Parmigiana | Macaroni Cheese | Stuffed Portobello Mushrooms

Fish:

Fish Pie | Thai Green Fish Curry

Meat:

Thai Red Chicken Curry | Shepherd's Pie | Sweet & Sour Pork Chops | Pork Stroganoff
Beef Lasagne | Chilli Con Carne

Add 2 Side Dishes

Steamed Rice | Spiced Potato Wedges | Steamed Seasonal Vegetables | Roasted Root Vegetables