

HARE AND HOUNDS



Walk Thru Video: <https://tinyurl.com/HareHoundsVideo>

EVENTS PLANNER – NUMBERS, PRICING & MENUS 2023/4

Thanks so much for enquiring about our wonderful venue. We would be thrilled to look after you and your guests - and make your event amazing!

We truly believe the occasion *is yours*, and have as few restrictions as possible – if you have any questions, concerns or 'out there' requests just drop us a line harehoundsleyton@gmail.com

Set out for you here is the information you might need for guest numbers, menus and costs. We can send you a 'cost builder' too, just use the same email harehoundsleyton@gmail.com

The drinks selection is a recommendation, and this can be tailored to your needs. You might have seen the spaces on our web site, but just in case you can take a look here – www.hareandhounds-e10.co.uk. We also have a private car park for a dozen or so cars.

The Hare & Hounds Team

Guest Numbers

Whole venue hire - 200 people, maximum.

Lion Room & Garden – 'Drinking & Dancing', 100 people maximum.

Lion Room & Garden – 'Dining & Dancing', 60 people maximum.

Whole Venue Use - hire charges/minimum spend

June 1st 2025 to September 28th 2025

Monday to Thursday - £4,500 minimum spend

Friday to Sunday and Bank Holidays – £750 hire charge & £9,000 minimum spend

Autumn/Winter 2025/6 (*September 29th 2025 to March 31st 2026*)

Monday to Thursday - £2,000 minimum spend

Friday to Sunday & Bank Holidays – £750 hire charge & £5,500 minimum spend

Lion Room & Private Garden Use - hire charges/minimum spend

June 1st 2025 to September 28th 2025

Monday to Thursday - £1,500 minimum spend

Friday to Sunday & Bank Holidays – £500 hire charge & £2,500 minimum

Autumn/Winter 2025/6 (*September 29th 2025 to March 31st 2026*)

Monday to Thursday - £1,000 minimum spend

Friday to Sunday & Bank Holidays – £500 hire charge & £2,000 minimum

NB. from April 1st 2026 all prices will increase by 10%. After March 31st 2027, prices will increase by 15%.

All menus are indicative and subject to variation due to availability & seasonality. In addition, all food and drink costs are subject to a 10% service charge; this goes directly to the team.

Don't hesitate to ask for all/any allergen info. on our menus.

Menu confirmation is required 7 days in advance, and then not subject to change.

EVENTS 'CANAPÉ SELECTION' £18.00pp

From 10 to 50 people, choose any 4 from our selection.

50 people +, choose any 6 from our selection.

Smoked haddock croquette, lime & pink peppercorn mayo, micro mint

Smoked salmon mouse on a cucumber base, salmon roe, fresh dill Zesty

white crab on a charcoal cracker, fresh chives

Goat's cheese & thyme filo pastry tart, caramelised red onion, fresh figs

Minted crushed broad beans & bufala mozzarella crostini

Guacamole & soft boil quail egg, hot paprika

Watermelon, feta cheese, Parma ham

Chicken liver parfait, toasted brioche, tomato & chilli jam, micro parsley

Soy glaze pork belly bite, pickle cucumber

Crispy duck leg, hoisin sauce on a cucumber base

Mushroom or courgette arancini, avocado cream (VE)

Slow roast cherry tomato, crushed mint pea crostini (VE)

EVENTS 'DINING'

Choose two starters, 2 of the 'family' style main courses and a dessert. £55pp

Starters

Smoked haddock croquette, summer truffle hollandaise

Potted smoked salmon, celeriac remoulade

Classic prawn cocktail

Potted pork rillette, sourdough, pickles

Chicken liver parfait, spiced pear chutney, brioche

Beef carpaccio, fresh truffle, baby watercress, Parmigiano Reggiano tuile

Goats cheese bonbons, apple jelly, honeycomb, micro cress

Cherry tomato, caramelised red onion tart, rocket & watercress

Family – these main courses are served as sharing style dishes

Whole roasted fillet of salmon, orange & fennel seeds

Roast fillet of cod, chickpea, chorizo, green beans & parsley pesto

Slow roast strip loin of beef

Thyme, lemon & chili rolled belly of pork, apple sauce

Sweet potato, spinach & goats cheese wellington (*VE option available*) - on request

Sides – choose three of these

Roasted or butter & mint new potatoes

Buttered greens beans or tenderstem broccoli

Roast cherry tomato, fresh basil or roast heritage beetroot, pumpkin seeds, thyme & garlic

Desserts

Lemon posset, shortbread biscuit

Eton mess, berries

Seasonal fruit panna cotta

Chocolate brownie, salted caramel ice cream

EVENTS 'DRINKING & DANCING' £17.50

From 10 to 50 people, choose any 4 from our selection.

50 people +, choose any 6 from our selection.

Mini tacos; spicy cod or chicken & lime dressing

Smoked salmon crostini with lemon & cappers dressing

Mini fish & chips, tartar sauce

Smoked haddock croquette, lime mayo

Beefburger sliders

Sausages roll, English mustard

Crispy chicken strips, buffalo sauce

Vegetarian arancini

Falafel sliders

Brownie bites

Lemon posset

Strawberry cheesecake, in a glass