



SPECIAL OCCASIONS

ROOKERY HALL
HOTEL & SPA
NANTWICH, CHESHIRE



With a relaxed and friendly atmosphere, award winning food and excellent customer service, Rookery Hall is the perfect choice to celebrate your next special occasion with family and friends.

Whether it is an anniversary or birthday, an engagement party or christening, there are many great reasons to get together with family and friends, so let Rookery Hall be part of your next celebration or special occasion to create a bespoke and memorable event.



FLEXIBLE DINING OPTIONS

Our fresh, seasonal menus are prepared with care using locally sourced ingredients wherever possible, and our flexible approach means we can cater to a variety of tastes and themes, whether that be fine dining, afternoon tea or something in-between.

PRIVATE DINING

For candlelit celebrations for 10 to 32 guests, our beautiful dining spaces offer complete privacy and a warm and relaxing atmosphere for any occasion. We have a private dining package available that includes everything from the room hire, pre-dinner drinks and canapés; three-course set menu with coffee and petits fours. Alternatively, we can create a bespoke event to suit your taste. All our rooms are filled with natural daylight and beautiful traditional features.

Morning Room

Intimate and stately with charming décor and original features, this private function room boasts floor-to-ceiling windows overlooking the grounds, a feature fireplace and a magnificent backdrop for a memorable occasion.

Dining - Up to 32

The Sitting Room

The Sitting Room has a host of charming period features which have been lovingly maintained and nod to the hotel's historical past. Rich wood panelling and decorative latticework adorn the walls and ceiling, whilst large bay windows offer stunning views of the grounds and countryside beyond.

Dining - Up to 32

SPECIAL TREATS

Afternoon tea

We serve a range of delectable cream teas and afternoon teas in our wonderful lounge, in a private room of your choice or al fresco on the terrace.

Sunday lunch

A popular choice for our guests, Sunday lunch is a celebration in its own right, but coupled with a special occasion is the perfect way to celebrate with all the family.

Alfresco delights

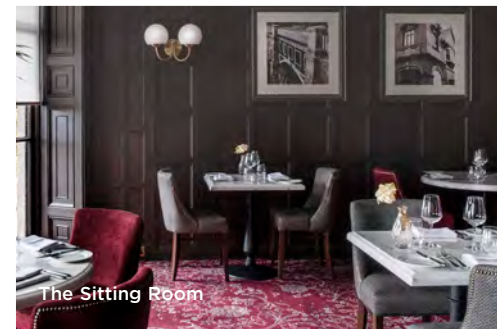
The picturesque terrace area overlooking the lawns and water fountain is a fabulous area for al fresco dining, an informal family buffet or BBQ or simply just your pre-dinner drinks and canapés.



SHOW-STOPPING SETTINGS

These impressive locations bring the wow-factor to events of up to 160 guests and our facilities include private bars, dance floors and pretty terraces.

When the night is over why not stay in one of our beautifully appointed guest bedrooms?



Worleston

The Worleston Suite is our largest event room and has its own terrace and private bar. Floor-to-ceiling windows and doors provide plenty of natural daylight and access to the private terrace. Later on the room transforms into a party atmosphere with mood lighting and dance floor for the perfect celebration. The room can also be separated into two smaller spaces with sound proofed partition walls.

Dining - Up to 160

Reception - Up to 220

Rookery Hall Hotel & Spa

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HOTELS

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PRIVATE DINING MENU SELECTOR

Select one choice from each course to create your dining experience.

Alternatively you may select three choices from each course to include dietary requirements. A supplement of £5 per person is required for this option, along with a pre-order and table plan 10 days prior to arrival.

CANAPÉS

Cod goujon, tartare sauce purée, dill

Liver parfait, toasted brioche, chutney

Smoked salmon and cheddar quiche, crème fraîche torched tandoori chicken kebab

Goat's cheese and chive beignet, pickled shallot rings onion bhajis, mint yoghurt (v)

Duck spring roll, hoi sin

Lemon and thyme falafel bite, sweet chilli (ve)

STARTERS

Roasted chicken and herb marbled terrine, dressed leek, herb mayonnaise, wafer

Pink prawn and crayfish tian, iceberg lettuce, torched cherry tomato,
bloody Mary mayonnaise, bread wafer

Goat's cheese mousse, ginger nut crumb, beets and Granny Smith apple (v)

Seasoned roasted cauliflower steak, tabbouleh, mint and pea shoot salad (ve)

Montgomery cheddar twice-baked soufflé, parmesan cream, red onion
marmalade and chives

Pork roulade, celeriac, pickled onion, fresh apple and pork crackling

Plum glazed duck leg, orange fine salad, orange sauce chicken liver parfait, onion
chutney, leaf salad and toasted brioche

Flaked salmon roulade, marinated fennel and orange salad, herb mayonnaise, bread crisp

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HOTELS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

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MAIN COURSES

Roasted breast of chicken, braised cabbage and pancetta, pommes Anna, French beans, gravy

Pan-seared salmon fillet, wilted spinach, squash and parmesan croquette, squash purée

Slow-cooked beef shin, roasted onion, confit cooked carrot, double cream mash, beef sauce

Baked chicken breast, sweet potato mash, broccoli, chorizo and chive sauce

Roasted pork cutlet, apple compote, tenderstem broccoli, braised potato, cider sauce

Baked hake fillet, crushed new potatoes, vanilla roasted parsnip, creamed leeks

Squash and kale Wellington, braised potato, seasonal vegetables, gravy (ve)

Mushroom, truffle and spinach risotto, dressed rocket (v)

Roast dinner: chicken breast or beef sirloin, roasted potatoes, roasted root vegetables, broccoli, Yorkshire pudding, watercress

DESSERTS

Double chocolate brownie, whipped cream, salted caramel ice cream

Chocolate and yuzu tart, clotted cream ice cream

Sticky toffee pudding, toffee sauce, caramelised banana and banana ice cream

Lemon meringue pie, fresh raspberries and raspberry sorbet

Black Forest gâteau, cherry fluid gel, chocolate soil and vanilla ice cream

Poached pear, granola, blueberry compote, sloe gin syrup and sorrel cress (ve)

Mango fool, roasted pineapple, meringue shards and fresh lime

Boozy berry crème brûlée, garibaldi biscuit

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ADDITIONAL COURSES

Soups

(Additional course add on or starter) £6 per person

Leek and potato soup, Welsh rarebit toast

Cream of tomato soup, basil oil, sourdough wedge

French onion soup, gruyère croûte

Spiced sweet potato and coconut soup, fresh chilli and spring onion

Roasted cauliflower and cider soup, chive cream

Minestrone soup, fresh herbs

Curried root vegetable soup, onion bhajis and yoghurt

Cream of mushroom soup, truffle oil, crisp onion

Sorbets

£2.50 per person

Gin and tonic

Green apple

Champagne

Bucks Fizz

Strawberry

Cheese Course

£8.50 per person

Platter of local cheeses served with fruit chutney and biscuits (v)

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Private Dining Wine List

Champagne and Sparkling

**Bruno Paillard Brut
Premiere Cuvée NV**

102/1109 | REIMS

Elegant, balanced
and complex.

BTL **£71**

**Belstar
Prosecco NV**

1856 | VENETO, ITALY

Light and fruity with
a subtle floral bouquet.

BTL **£39**

White Wine

**A2O
Albarino**

304 | RIAS BAIXAS, SPAIN

Bone dry, notes of white
peach and a long finish.

BTL **£52**

**Valdivieso
Sauvignon Blanc**

203 | ACONCAGUA, CHILE

Herbal and grassy with
refreshing citrus balance.

BTL **£38**

**Journey's End Weather
Station Sauvignon Blanc**

1210 | COASTAL REGION, SOUTH AFRICA

A fresh, ripe and rounded South African
Sauvignon Blanc with vibrant aromas of
lime, grapefruit, melon and apples.

BTL **£47**

**Le Coste Trebbiano di Romagna
Poderi dal Nespole**

330 | EMILIA-ROMAGNA, ITALY

Aromatic apple and peach
notes on the nose and
a dry, fresh palate.

BTL **£36**

Private Dining Wine List

Rosé Wine

Chateau de Berne Esprit
Mediterranee Rosé 
1250 | PROVENCE, FRANCE
Fragrant, crisp and
lipsmackingly refreshing.
BTL **£44**

Petit Papillon
Grenache Rosé
501 | LANGUEDOC, FRANCE
Lively and rich,
raspberries and spice.
BTL **£43**


Dessert Wine

Petit Guiraud
Sauternes
1194 | BORDEAUX, FRANCE
Incredibly fresh, flavours
of passion fruit and pineapple.
37.5CL BTL **£43**

Red Wine

Villa Saletta Raccolto
A Mano Rosso
704 | TUSCANY, ITALY
Smooth, soft,
approachable Tuscan.
BTL **£36**

Spy Valley Pinot Noir
1113 | MARLBOROUGH,
NEW ZEALAND
Silky red berry fruits
with subtle spice.
BTL **£61**

Journey's End
Single Vineyard Shiraz 
815 | STELLENBOSCH,
SOUTH AFRICA
Full concentrated juicy
fruit with a touch of vanilla.
BTL **£52**

Valdivieso Merlot
7012 | RAPEL, CHILE
Jammy plum, blackberry
and damson fruit.
BTL **£38**

Vivanco Rioja Crianza
7015 | RIOJA, SPAIN
Intense cherry red,
vanilla and spice.
BTL **£49**



VEGAN



ORGANIC