



in harmony with creation

Holland House is available to cater for a wide variety of occasions including, Celebration Meals, Funeral Teas, Garden Parties, Afternoon Teas



Cream Tea £5

Homemade plain and fruit scones with Holland House raspberry preserve and clotted cream
Pot of tea or coffee

Full Afternoon Tea £10

Homemade plain and fruit scones with Holland House raspberry preserve and clotted cream
Cakes of the day
Selection of finger sandwiches
Pot of tea or coffee

Meals at Holland House

Winter Menu (October to April)

Starters:

Pork belly bonbons, toffee apple puree, pea shoots;
Homemade seasonal soup, bread rolls;
Chicken liver parfait, red onion jam, melba toast;
Holland House fish cakes, hollandaise sauce;
Panned brie, chutney, watercress

Mains:

Slow roasted blade of beef, horseradish mash, braised red cabbage, green beans, jus;
Lamb shoulder, fondant potato, crushed minted peas, apricot and rosemary stuffing, jus;
Fillet of hake, saffron crushed potato, wilted samphire, salsa verde;
Butternut squash, sage and quinoa wellington, roasted baby new potatoes, baby carrots, veggie jus (v);
Mushroom, spinach and goats cheese risotto, garlic toast, salad (v)

Desserts:

Sticky toffee pudding, salted caramel sauce, clotted cream;
Apple and cinnamon crumble, vanilla anglaise;
Mulled poached pear, spiced cream, dried fruit and nut crumb;
Triple chocolate brownie;
Maple brûlée, shortbread;
Cheese and biscuits

Summer Menu (May to September)

Starters:

Smoked salmon, celeriac remoulade;
Herb rolled goats cheese, beetroot, balsamic dressing;
Pea pannacotta, parmesan crisp, watercress;
Ham and chicken press, seasonal chutney;
Chorizo and chicken salad, croutons, parmesan, baby
gem lettuce, poached egg

Mains:

Medallions of strip loin, sauté potatoes, confit tomato,
spinach and mushroom, peppercorn sauce;
Pan fried pork belly, fondant potato, toffee apple puree,
fine beans, wholegrain jus;
Fish (seasonal fillet) bouillabaisse sauce, fresh mussels,
garlic toast, mange tout;
Tomato, basil and buffalo mozzarella puff pastry open tart,
rocket salad, balsamic dressing (v);
Gnocchi, wild mushroom, garlic and thyme, garlic toast,
watercress (v)

Desserts:

Salted caramel cheesecake, honeycomb
Summer pudding (using Holland House home grown
berries), clotted cream
Chocolate mousse , vanilla shortbread
Elderflower pannacotta, summer berry compote
Rhubarb and custard, flapjack
Cheese and biscuits

£25 per head—Set menu, one choice from each course, served to all
guests.

£32 per head—Organiser to choose 3 options from each course and
guests make individual choices, Bucks fizz reception, linen napkins, table
flowers.

Both options include tea and coffee after the meal

Finger Buffet - £8 per person

Selection of mixed sandwiches
Sausage rolls or honey and sesame cocktail sausages
Seasonal baked tartlets (v)
Crisps
Slices of cake

Party Fork Buffet menu - £15 per person

Sliced cold meat
New potatoes or loaded potato skins
Mixed salads
Sweet chilli chicken kebabs
Hummus and carrot sticks
Seasonal baked tartlets (v)
Chocolate brownie or profiteroles or seasonal flavoured possets
Fruit salad

Hot Buffet Menu (choose one option from below) - £15 per person

Chicken or vegetable curry, rice, poppadoms;
Beef and Guinness stew, whole grain mustard mash, seasonal vegetables;
Chilli con carne, jacket potatoes, sour cream, cheese, guacamole
Chocolate brownie or profiteroles or seasonal flavoured possets
Fruit salad

We have a fully licensed bar stocking locally produced juices, ciders, beers and lager together with a range of wines.

For more information or to book please contact us
Telephone 01386 860330

Email reservations@hollandhouse.org

Holland House, Main Street, Cropthorne, Worcestershire WR10 3NB