



SLEEPING BEAR
HOTELS



PRIVATE DINING



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Dine in exclusivity in one of our private rooms with your family and friends. Our unique rooms cater for private dining experiences for a range of different group sizes no matter what event you are celebrating. Catching up with old friends or celebrating successes with new ones, let us plan your intimate dining experience.

Here at Sleeping Bear Hotels, we understand that enjoying amazing food is an important part of your occasion. Our talented chefs have produced a delicious menu of dishes for you to choose from. Each dish is made with locally sourced ingredients and our own freshly grown produce.

HOW IT WORKS?

Firstly, choose which package you would like to dine from (please note that our Private Dining packages require a minimum of 6 persons). When then kindly ask you, the organiser, to choose the following for everyone in your group to enjoy:

TWO STARTERS, TWO MAINS (to be served alongside a VEGETARIAN option) with one choice of potato and TWO DESSERTS to make up your own bespoke menu for the event.

We will cater for any allergies or dietary requirements separately. We also ask you to provide us with a table plan and menu choices for your guests no later than 3 weeks before your event.

BRONZE PACKAGE

3 course dinner
½ a bottle of wine per person
Priced at £60.00 per person

SILVER PACKAGE

Arrival drink
3 course dinner
½ bottle of wine per person
After dinner tea & coffee
Priced at £70.00 per person

GOLD PACKAGE

Arrival drink
Arrival canapes
3 course dinner
½ bottle of wine per person
After dinner tea & coffee
Priced at £79.00 per person

STARTER

Chef's Homemade Soup Selection

Pea & Ham Soup

Celeriac & Thyme Soup

Leek & Potato Soup

Roasted Tomato & Basil Soup

(All soups served with bread and butter)

Ham Hock Terrine

Piccalilli Goats Cheese Mousse, Beetroot & candied Walnuts

Homemade Chicken Liver Pate toast & chutney

Smoked Salmon Mousse, cucumber, lemon & capers

Choose
two
starters



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MAIN COURSE

Chicken Ballotine Stuffed with apricot & sage stuffing, wrapped in pancetta

Braised Featherblade of Beef with homemade jus

Slow Cooked Pork Shoulder with apple puree & cider jus

Pan Fried Hake in a white wine & tarragon sauce

Slow Cooked Lamb Shoulder with homemade jus & mint sauce

Butternut Squash, Mushroom & Chestnut Wellington (V)

Choose
two main
courses

POTATO

Fondant

Roast

Mashed

Dauphinois

New

(All Main Courses come with Chefs seasonal vegetables)

Choose
one type
of potato



DESSERT

Lemon Tart, Raspberry sorbet & gel

Sticky Toffee Pudding with Butterscotch sauce & Vanilla ice cream

Salted Caramel & Dark Chocolate Tart with Strawberry sorbet

Crème Brulee with Vanilla shortbread & Raspberries

Seasonal Fruit Crumble with homemade custard

Choose
two
desserts



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THE MOONRAKER
SLEEPING BEAR HOTELS

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