

PRIVATE DINING

Since we first opened in 1996 we have established ourselves as one of the best places in Sussex in which to hold your private parties. Newick Park provides the perfect setting for these important occasions and we are here to take the stress out of every part of the organisation and running of events such as these.

Our spacious reception rooms provide a superbly elegant setting and if the weather is fine then our extensive lawns overlooking the lake and the South Downs are the perfect place to sip your Champagne or Pimms.

Many of our private functions are held as exclusive use events, which gives an added enjoyment to the celebration and makes Newick Park seem just like your own.

EXCLUSIVE USE RATES 2012

The facility fee ensures your exclusive use of the main house and the surrounding lawns (swimming pool excluded) from 14.00hrs through to the end of the night. Full English breakfast for residents the following morning is also included.

May – August and December	(Saturdays)	£9500.00
May – August and December	(Fridays and Sundays)	£7500.00
May – August and December	(Other Days)	£5500.00
All other months	(Saturdays)	£8500.00
All other months	(Fridays and Sundays)	£6500.00
All other months	(Other Days)	£5500.00
Bank Holidays (Excluding food, drink etc.)		Price on application

ROOM HIRE RATES

The Study	
Full Day	£150
Half Day	£100
Library	
Full Day	£300
Half Day	£150

FOOD AND DRINK

Canapé Selections -Three Choices £4.25 per person, additional choice 75p per person

Hot and Sour Prawns

Honey and Mustard Glazed Chipolatas

Carrot Soup Shot

Anchovy Straws

Smoked Salmon and Crème Fraiche Tart

Scrambled Duck Egg with Truffle

Onion Confit and Blue Cheese Tarts

Toasted Focaccia with Peppers and Mozzarella

Root Vegetable Crisps

Crab Mayonnaise on Lemon Shortbread

Devils on Horseback

Roast Mediterranean Vegetables and Olive (Served on a Tasting Spoon)

White Bean and Chorizo (Served on a Tasting Spoon)

Duck Rilette with Quince Jelly

Saffron Panisses with Herb Mayonnaise

Finger Buffet - Seven Choices £17.50 per person

Vegetable Spring Rolls with Sweet Chilli Sauce

Honey and Soy Marinated Chicken Drumsticks

Potato Wedges

Foie Gras and Chicken Liver Parfait

Smoked Chicken, Olive and Tomato Pitta Bread

Tomato and Mozzarella Ciabatta with Pesto

Individual Lemon Tarts

Strawberries and Cream

Selection of Open Sandwiches

Smoked Salmon and Herb Tarts

Roast Chicken and Bread Sauce Rolls

Grilled King Prawns with Lemon Aioli

Mini Croissants with Ham and Cheese

Sausage Rolls

Individual Chocolate Tarts

Chocolate Brownies

Mini Tub Selection - £3.50 per tub

Caesar Salad

Fish Pie

Chicken Curry and Rice

Sausage, Mash and Onion Gravy

Chilli Con Carne

Trofie Pasta with Mediterranean Vegetables

Other Options

Bacon Baps £4.00 Each

Large Spanish Cured Meats and Cheese Platter £200 - £300

Large Cheeseboard and Crusty Bread £200 - £300

BANQUETING MENU

The following is a selection of dishes suitable for all parties. Please select one dish from each course to create your menu for your guests. Our chef is happy to discuss any individual requirements for special diets.

FIRST COURSES

Roast Butternut Squash Soup, Greek Yoghurt and Coriander	£7.50
Mediterranean Vegetable Soup, Pesto and Olive Oil Croute	£8.50
Marinated Grilled Goats Cheese, Wild Rocket, Beetroot and Hazelnut Crumb	£9.50
Chicken Liver and Foie Gras Parfait, Onion Confit and Toasted Brioche	£9.50
King Prawn and Fennel Salad, Lemon Dressing and Focaccia Croutons	£12.50
Red Pepper, Basil and Caper Risotto	£10.50
Confit Duck, Chicken and Ham Hock Terrine with Truffled Haricots Vert	£11.50
Potted Rabbit with Walnut Toast	£9.50
Locally Smoked Salmon, Pickled Cucumber and Sweet Mustard Dressing	£10.50
Piedmontese Pepper, Buffalo Mozzarella and Pesto	£9.50
Rilette of Salmon with Herb Crème Fraiche and Olive Oil Croutes	£9.50
Serrano Ham with Beetroot and Apple Remoulade	£10.50

MAIN COURSES

Roast Breast of Chicken, Lemon Gnocchi and Field Mushroom Puree	£24.50
Braised Lamb Shoulder, Minted Chickpeas, Aubergine and Coriander	£26.50
Roast Beef Fillet, Dauphinoise Potato, Fondant Carrot and Red Wine Sauce	£28.50
Roast Lamb Rump, Parsley Mash, Garlic Creamed Cabbage and Rosemary Jus	£26.50
Loch Duart Salmon, Bubble and Squeak Croquette, Carrot Puree and Beurre Blanc	£24.50
Braised Shin of Beef, Truffle Creamed Potato and Sauce Bourguignonne	£26.00
Confit Duck Leg, Tomato Braised Planchada Beans, Frisee Salad and Saffron Aioli	£25.50
Corn Fed Chicken Breast with Artichoke, Chorizo and Rocket Salad	£25.50
Shoulder of Pork, Black Pudding, Apple and Fried Potato with Grain Mustard Sauce	£24.50
Roast Monkfish Tail with Puy Lentils, Dandelion, Beetroot and Herb Dressing	£27.00
Fillet of Halibut, Shrimp Risotto, Poached Fennel and Tomato Vinaigrette	£25.00

Vegetarian Main Courses

Gnocchi with Tomato Sauce and Grilled Mediterranean Vegetables	£22.50
Potato and Thyme Rosti, Spinach, Poached Egg and Vegetable Salad	£22.50
Chickpea and Courgette Ragout, Panisses, Greek Yoghurt and Coriander	£24.50
Parmesan Polenta, Wild Mushrooms, Rocket and Pinenuts with Balsamic	£23.50

Puddings

Hot Chocolate Pudding, Chocolate Sauce and Vanilla Ice Cream	£8.50
Crème Brulee, Berry Compote and Shortbread	£8.50
Apple and Pear Crumble with Clotted Cream	£8.50
Valrhona Chocolate Tart, Lime Crème Fraiche	£9.50
Summer Fruit Jelly with Lemon Madeline	£8.50
Smoked Chocolate Pot, Chilli Crème Fraiche and Orange Shortbread	£9.50
Pineapple, Basil and Chilli Soup with Coconut Sorbet	£8.50
White Chocolate and Truffle Panna Cotta, Avocado and Pistachio Cream	£9.50
Peanut Parfait, Salted Caramel and Peanut Brittle	£8.50
Orange Parfait, Panettone and Caramel Sauce	£8.50
Assiette of 4 Mini Puddings	£13.50
Baked Vanilla Cheesecake with Poached Fruits	£9.50
Farmhouse Cheeses	£8.50
Coffee and Petit Fours	£3.75

Children's Menus

Please select one Main Course and One Pudding for all children – Two Courses £17.50

MAIN COURSES Roast Chicken Breast, Steamed Salmon or Cod, Homemade Chicken Nuggets, Homemade Plaice Goujons, and Penne Pasta with Tomato Sauce. All served with your choice of either: (Choose one from each column)

Chips	Peas
New Potatoes	Salad
Mashed Potatoes	Baked Beans
Rice	Carrots

PUDDINGS

A Selection of Homemade Ice Creams or Fresh Fruit Salad

Children's meals are normally served with adults starters. Please let us know if you would like it served at any other time.

All dishes are subject to seasonal changes

RECOMMENDED WINES

		Origin	£
Champagne and Sparkling Wines			
5	Champagne Joseph Perrier Cuvee Royale Brut NV	France	65.00
11	Champagne Taittinger Brut Reserve NV	France	39.00
12	Champagne Taittinger Brut Rosé NV	France	45.50
20	Cava, Castell d'Olerdola Brut Reserve NV	Spain	25.50
21	Breaky Bottom Vintage 2005	East Sussex	30.00
22	Varichon et Clerc Methode Traditional Rosé NV	France	25.50
White Wines			
26	Chablis 2008, Domaine des Malandes	Burgundy, France	28.00
80	Cotes de St. Mont 2007/8, Plaimont	Gascony, France	16.50
150	Ca'Solare Pinot Grigio 2008/9	Italy	17.50
230	Promised Land Chardonnay 2008, Wakefield	Australia	22.00
251	Marlborough Sauvignon 2008/9, Alan McCorkindale	New Zealand	24.00
290	Vintners Reserve Chardonnay 2006/7, Jackson Estate	California	39.00
300	Sauvignon 2009, Montes	Chile	15.50
330	Freedom Cross Chenin 2009	Franschhoek, South Africa	16.50
Rosé Wines			
380	Bordeaux Rosé 2008/9, Chateau Bel Air	France	19.50
385	Monte Ory Navarra Rosé 2008/9, Vina Berceo	Spain	18.00
Red Wines			
420	St. Emilion "Lussac" 2007, Chateau Tabuteau	Bordeaux, France	28.00
463	Toques Cotes du Rhone 2008/9, Beaumes de Venise	France	21.00
551	Montepulciano d'Abruzzo 2008, Villa Moncaro	Italy	17.00
526	Pleno Tempranillo 2008/9	Navarra, Spain	19.50
613	Pinot Noir 2008, Alan McCorkindale	Waipara, New Zealand	37.50
625	Edmeades Zinfandel 2006	Mendocino County, California	42.00
650	Classic Series Merlot, Montes	Chile	15.50
700	Freedom Cross Pinotage 2008/9	Franschhoek, South Africa	22.00

If you wish to make another choice for your party, we would be delighted to provide a full copy of our wine list for you to see.

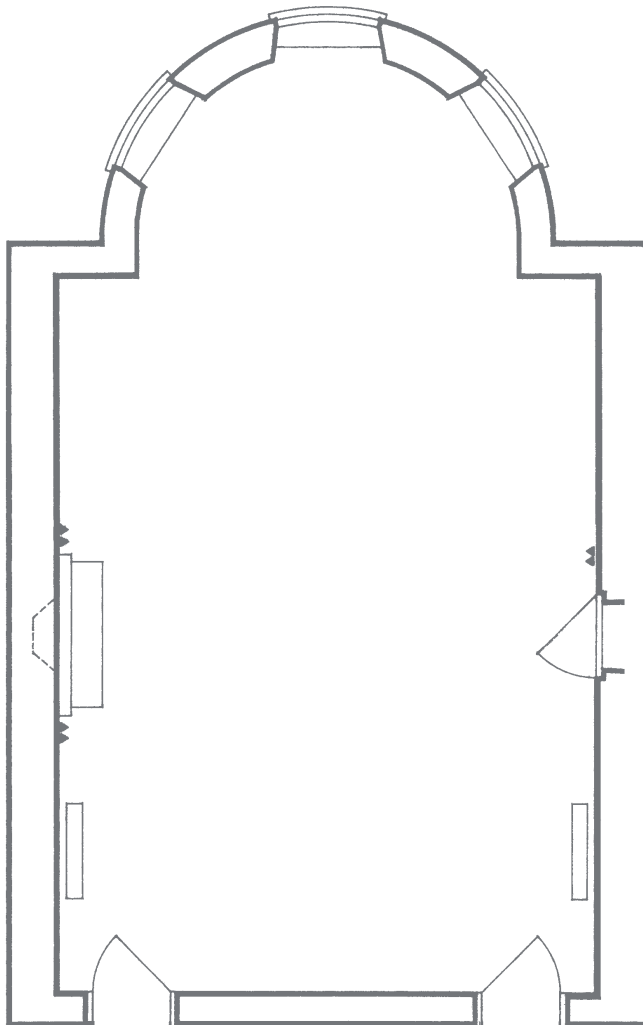
You are also very welcome to bring your own wine. Corkage of £12.50 per bottle (wines – 75cl) or £17.50 (Champagne/Sparkling wine – 75cl) will be charged to your invoice.

Vintages may vary depending on availability

THE DINING ROOM

Our largest room is wonderfully light with floor to ceiling windows.

The high ceiling gives a great feeling of space even when the room is full whilst the oil paintings and panelled walls add elegance and character.



DIMENSIONS

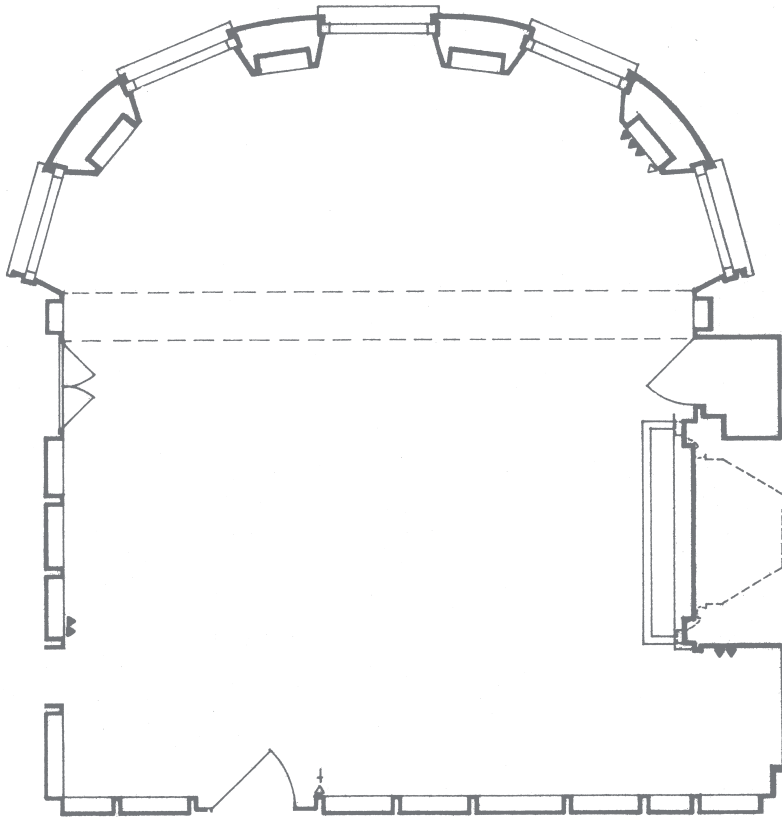
	ft. ins	M
Length	38'5"	11.7
Width	22'	6.7
Height	15'5"	4.7

CAPACITIES

Theatre	100
Banquet	74
Board Room	40
Reception	150

THE LIBRARY

A wonderfully light and spacious room with a large stone fireplace, views over the west lawn and doors straight onto the terrace.



DIMENSIONS

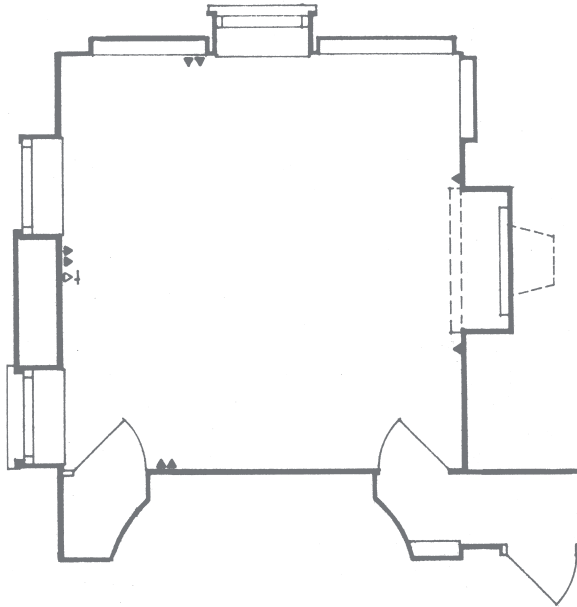
	ft. ins	M
Length	30'	9.2
Width	25'11"	7.9
Height	9'10"	3.0
Below Beam.	9'	2.75

CAPACITIES

Theatre	80
Banquet	54
Board Room	30
Reception	80

THE STUDY

The beautiful oak panelled Study is ideal for meetings, seating up to 16 board room style, as well as being the perfect venue for a private lunch or dinner.



DIMENSIONS

	ft. ins	M
Length	17'1"	5.2
Width	16'1"	4.9
Height	10'2"	3.1

CAPACITIES

Board Room	16
Banquet	16
Reception	20

ACTIVITIES

Newick Park is surrounded by 255 acres of its own listed parkland, and we are happy to offer the following activities to our visitors.

Swimming in our heated outdoor pool	Complimentary
Croquet	Complimentary
Fishing in our two lakes (coarse)	By arrangement
Clay pigeon shooting (minimum 8 guests)	£40.00 per person
Tank driving (with full instruction)	£200.00 per hour
Quad bikes (with full instruction)	£55.00 per hour per bike
Pilot Bikes, Reverse Steer Jeep, Archery, 4 x 4 Driving	
Powerturn Buggies & many other activites also available	Price on application
Treasure Hunt	£25.00 per person
Solve the clues to find treasure on the estate	
Laser Mission	4 hours - £125.00 per person
All the fun of paintballing without the pain	Minimum 12 – Maximum 50 persons
Helicopter pleasure flights	Price on application
Golf at nearby East Sussex National	Price on application
Two championship courses to choose from at preferential rates	
Mobile Climbing Wall	Weekdays £525.00 per day Weekends £625.00 per day
Wine Tasting	Prices subject to quality of wine and number of delegates
An introduction into the art of tasting wine.	Price on application
Cross country runs with personal trainer	Price on application
Massage and beauty treatment	Price on application

Activites subject to availability

(prices may be subject to variation – all prices exclude VAT)