



EVENTS AT HARTLEY

Whether you are looking for a quiet birthday dinner, that special anniversary party or a casual knees-up, our kitchen set in beautiful countryside, is the perfect venue. We have plenty of room indoors and out to create a unique occasion for you and your guests.

Our kitchen team here at Hartley are always eager to cook up a tasty feast with the freshest ingredients, working with the amazing producers we have on our doorstep.

Add to that a licensed bar serving a great variety of craft beers and ciders, alongside other drinks, and your evening is complete.

Our menu has something to offer for everyone but if you can't find your favourite tippie or ingredient on the list, do let us know and we'll try and source it for you!

ON THE HOOF

This format is ideal for larger groups or if you want to include space for live music and dancing too. This is a casual affair with some seating and perfect to mingle!

Our food will be served on platters on various tables for you and your guests to help themselves. 50-100 guests.



M E N U

BBQ & Salads Served Banquet Style @ £20pp
Add Dessert £6pp / Cake Bites £3.50pp / Cheese £7.50pp

SLOW COOKED ON THE BIG GREEN EGG

Smoked & Braised BBQ Hartley Beef

(V/VG alternative available for dietaries)

Both served with

Fennel, Carrot & Red Cabbage Slaw

Roasted Seasonal Vegetables

White Quinoa Tabbouleh

DESSERT

Vanilla Pannacotta, Shortbread
or
Gluten Free Chocolate Brownie
& Clotted Cream

CAKE BITES

Almond Bakewell
Flapjack (vg) (gf)
Chocoalate Brownie (gf)

CHEESE

Selection of Local Cheeses,
Crackers, Seasonal Chutney
& Apple

PRE-ORDERED DRINKS PACKAGES

Sparkling Reception - £6.50 per person

Cocktail on Arrival - £9.5 per person

White / Red Wine - £25 per bottle

T's & C's

Private Hire will require a total minimum spend of £2500.

There is a £500 hire fee for the venue - this covers crockery hire & staffing.

All prices exclude a 10% service charge. 100% of this goes to the team!

25% deposit required to hold the booking.

Food & Drinks to be pre ordered at least 14 days in advance.

Remainder of invoice must be paid 7 days prior to the event.

We reserve the right to cancel the event all together if invoice is not paid prior to the event.

**Email: dave@hartley-farm.co.uk or phone 01225 864 948 for any more information
or to make your booking.**

BAR MENU

BEER & CIDER

Moretti Lager 4.00
330ml, 4.6%

Midford Cider 5.20
500ml, 5.9%

Peroni 0.0% 3.50
330ml, 0.0%

WINE

White

Le Lesc, Colombard & Ugni Blanc, Lazio, Italy 11%
£6.50 / 25

L'I'Arete de Thau', Piquepoul Terret, Côtes de Thau,
France, 12.5% (Vg) - £7.50 / 28

Off the Charts, Bruce Jack Wines, Chenin Blanc,
Swartland, South Africa 12.5% (Vg) - £35

Rose

Mas de Gassac Rose, Languedoc, France 12.5% (O)
£7.60 / 30

Red

Tempranillo 'Caminante', Vina Albergada, Rioja Alavesa,
Spain 13% (O) - £6.50 / 25

Vitese, Nero D'avola, Sicily, Italy 14% (O) - £8 / 30

Cotes Du Rhone 'Les Oliviers', Rhone Valley, France 14.5%
(O,Vg) - £35

Sparkling

Pago De Tharsys Cava Brut Nature NV, Cava DO, Spain
11.5% - £7 / 32

SOFTDRINKS

San pellegrino Limonata 2.90

Coke or diet coke 2.90

Cawston press rhubarb 2.95

Cawston press apple & ginger 2.95

Elderflower presse 4.00

Fentiman's ginger beer 4.00

Mineral water 2

SPIRITS & MIXERS

Spirits - £5.50 / £10

Bombay Sapphie Gin

Absolut Vodka

Cotswolds Whiskey

Dead Man's Finger Spiced Rum

Bacardi Blanca Rum

Mixers

Coke / Dt Coke / Tonic / Elderflower Tonic

Lemonade / Ginger Beer /

Orange / Apple

If you require something
bespoke, a champagne
reception or specific cocktails,
please do not hesitate to ask, we
will try and source for you to
make your party complete.



HARTLEY

FARM | KITCHEN | SHOP