

Events at Ansty Hall

Do you have something to celebrate?

We enjoy adding fun to every event and will help to arrange the party you dream of, a great location, scrumptious meal and a well stocked bar. All are on hand at Ansty Hall.

Our stunning dining rooms...

Henry's Library – From £425

Henry's Library can hold up to 18 guests and with access to the beautiful patio area and picturesque gardens this room provides you with an overall inspiring space for your event. Minimum number of 10 adults applies.

Gilbert Scott – From £550

The Gilbert Scott Suite offers a space capable of holding up to 30 guests. Perfect for intimate celebrations, this suite has period features overlooking the beautiful Warwickshire countryside. Minimum number of 20 adults applies.

Cedar – From £750

The Cedar Suite is a magnificent and comfortable space, perfect for medium to large events for up to 60 guests. This spacious suite boasts access to the patio and beautiful landscaped gardens giving guests an inspiring and relaxing venue during their visit. Minimum number of 40 adults applies.

The Orangery – From £1550

The Orangery is the largest of our banqueting suites accommodating up to 120 guests and is fully self-contained with air conditioning, a private patio overlooking the picturesque gardens and a private bar. Minimum number of 60 adults applies.

*Menu's are subject to change but we will inform you if this effects your event date.

A warm welcome

Welcome your guests in the best way possible....add some canapés to your drinks reception to add an extra edge to your special occasion.

Your Drinks Reception

Seasonal Bellinis (2 Glasses) | from £21.00 per person
Jug of Fresh Fruit Juice (4 Glasses) | from £9.95 per jug
Bottled Beers (Peroni, Corona, Asahi) | from £6.25 per bottle
Bottled Wine | from £34.00 per bottle
Ridgeview Sparkling Wine (6 Glasses) | from £75.00 per bottle

Sample Canapé Menu

Enhance your drinks reception with your choice of canapés

Tempura prawns, ponzu mayonnaise

Goat cheese mousse, spinach cone, blood orange gel

Chicken liver doughnut, fig jam

Salmon tartar tart, keta caviar

Soy glazed BBQ pork belly, crispy onions

Lemon ricotta and fine herb tart

Carbonara croquette, garlic aioli

4 canapés - £12.00 per person

5 canapés - £14.50 per person

6 canapés - £17 per person

Informal dining

Our informal dining packages includes...

One of our informal dining menus

Linen, napkins & tableware

Dedicated Events Coordinator

Finger Buffet

Selection of sandwiches

Fish goujons, tartare sauce

Haggis bon bons

Mini cheese burgers

Mini fish cakes

Onion bhajis

Pizzas

Pork pie and piccalilli

Chicken satay

Sausage rolls

Breaded chicken strips

Three salads including a mixed leaf salad

Crisps and nuts

Cheese and pineapple

Asian savory mix to include (vegetable spring rolls/pakora/samosas/onion bhajis)

Dessert

A selection of desserts which will include a fresh fruit platter

Seven items from £27.00 per person

Seven items including dessert from £32.00 per person

Additional Items are priced at £2.50 per person

Informal dining

BBQ

Pork sausage
Scottish beef burger
Mixed kebabs

All served with bread, mini jacket potatoes,
mixed leaf salad, two chef's choice salads and
sauces

20% of vegetarians will be catered for

From £32.00 per person

Spicy lamb koftas
Chicken drumsticks
Pork ribs
Mac 'n' cheese

Extras at £3.50 per item per person

Street Food Buffet

Wood Fired Pizza - served with chilli honey & ranch dips:
Margherita with buffalo mozzarella
'Nduja, Manchego cheese & basil
Saag panner with artichoke, pesto & coriander
Pepperoni & smoked pork with sriracha
Caramelized onion, goat cheese & rocket
Chicken tikka masala

Mains:

Korean style fried chicken/beef brisket/BBQ pork sliders with kimchi slaw
Beer mac and cheese
Sweet potato & falafel burger with baba ghanoush & rocket
Sticky soy chilli & honey short ribs, oriental vegetable noodle salad
Fish tacos with slaw, spring onion & sriracha mayo
Wood fired spiced lamb skewers with tzatziki

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Sides:

Chicken wings with sticky sweet honey & pepper/piri piri
Garlic cheese flatbreads
Loaded fries
Halloumi fries with harissa yoghurt
Mexican style corn
Classic Caesar salad
Panzanella salad
Asian summer slaw

Desserts:

Churros with cinnamon/hot chocolate
Waffles
Portuguese tarts
Crepes
Fruit kebabs
Ice cream
Mini doughnuts

3x Pizza Choices & 2x Chef Choice Salads - £25 per person

3x Pizza Choices, 3x Mains & 3x Sides - £35 per person

3x Pizza Choices, 3x Mains, 3x Sides & 3x Desserts - £40 per person

*A minimum of 85% of total guest numbers attending must be catered for.

*Buffet pricing valid up to March 2026.

Informal dining

Two Course Fork Buffet

The following buffet items will be served with a salad bar and suitable accompaniments for the main courses. We will also serve crusty bread, various sauces and dressings.

Please select **one** from each of the below options. Any additional main courses, variations or extras will be subject to a supplement charge, please ask for further details.

Menu price - £32.00 per person

Meat and Fish Dishes

- Scottish beef and bean chilli
- Outdoor reared pork stroganoff
- Cottage pie
- Highland lamb hotpot
- Scottish beef lasagne
- Chicken curry
- Chicken chasseur
- Turkey and ham pie
- Seafood and tomato bake
- Smoked haddock and spinach Mornay
- Breaded plaice goujons
- Fish pie

Vegetarian Dishes

- Mixed bean and vegetable chilli
- Penne pasta, roasted vegetables, tomato sauce
- Macaroni and wild mushroom cheese
- Vegetable curry
- Mushroom stroganoff

Potato and Rice Dishes

- Baby baked potatoes
- Cajun spice potato wedges
- Continental fries
- Sweet potato fries
- Braised rice

Two Course Fork Buffet Continued...

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Please select two savoury items

- Vegetable spring rolls
- Vegetable samosas
- Vegetable pakora
- Onion bhajis
- Spicy chicken wings
- Breaded chicken goujons
- Minted lamb kofta

Please select two sweet items

Hot Desserts

- Bread and butter pudding with custard
- Apple and mixed berry crumble with custard
- Steamed sponge pudding with custard

Cold Desserts

- Mixed berry Eton mess
- Fresh fruit salad and cream
- English trifle

Afternoon Tea

Wherever you decide to enjoy your Afternoon Tea – as part of our public Afternoon Tea, in a private room or on the terrace you're sure to be in for a real English treat!

Afternoon Tea

A twist on the British classic Afternoon Tea. Taking inspiration from past and present local flavour, has weaved a thread of spice into our menu. Celebrating the tapestry of local flavour we have around us.

£37 per person Monday to Friday*

£42 per person Saturday & Sunday*

Bringing children with you? We have you covered!

Under 10's Afternoon Teas from £20.00 per child.

*Minimum numbers of 15 adults are required for private hire.

*Afternoon Tea can be booked between 12:00pm and 4:00pm.

Formal dining

Our formal dining packages includes...

3 course sit down meal

Tea, coffee and mints

Linen, napkins & tableware

Dedicated events coordinator

All from £70.00 per person

Our stunning dining rooms...

| | |
|-----------------|--|
| Henry's Library | Up to 18 guests <i>(min of 10 adults)</i> |
| Gilbert Scott | Up to 30 guests <i>(min of 20 adults)</i> |
| Cedar | Up to 60 guests <i>(min of 40 adults)</i> |
| The Orangery | Up to 120 guests <i>(min of 60 adults)</i> |

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Formal dining

Dining with over 30 ... Please choose one Starter | Main | Dessert to offer for the entire group, with an additional starter and main course choice as your vegetarian option... don't worry we will cater for any dietary needs separately.

Dining with 30 or under ... Please choose either a set menu as above or three Starters | Mains | Desserts to offer to your guests. Your 3 choices are to include a vegetarian option.

Pre order with guests choices need to be sent in at least 4 weeks prior to your event.

Starter

Confit duck terrine, spring onion, coriander, cucumber, hoisin puree

Chicken liver parfait, cherry puree, brioche, fresh cherry's

Torched mackerel, beetroot and raspberry gel, pickled beets, buttermilk dressing

Heirloom tomato, burrata, black olive tapenade, lilliput capers, tomato water gel

Soy and treacle cured sea trout, cucumber, compressed watermelon, wasabi emulsion

Heritage carrot mosaic, pickled carrot, radish, lovage emulsion

Tomato and Basil Soup with a Cheese scone

Mains

Soy and treacle glazed beef cheeks, choy, saffron baby potatoes, crispy onions

French trimmed chicken supreme, lemon thyme potato terrine, charred hispi cabbage, chicken jus

Fillet of beef, torched Roscoff onion, artichoke puree, cavolo nero and wild mushrooms, rich red wine jus (supplement £12)

Chalk stream trout, samphire, Jerseys, caper and brown shrimp cream sauce, leek oil

Turbot, charred courgette, asparagus, pea and edamame beans,
Wild garlic pistou, crispy serrano ham (supplement £12)

Roast fillet of cod, chard, chorizo and white bean cassoulet, romesco sauce

Slow cooked porchetta, black pudding, pickled apples, summer vegetables, cider and wholegrain mustard sauce

King oyster mushroom, spiced lentils, mushroom pakora, mango puree, chai spiced granola

Miso glazed and roasted Aubergine, mushroom puree, five spice crispy kale, pomegranate, baby coriander

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Desserts

Rhubarb sherbet panna cotta, strawberry coulis, confit rhubarb, white chocolate ice cream

Rich chocolate parfait and pistachio cremeux, pistachio tuille, vanilla ice cream

Raspberry pavlova, passion fruit parfait, Chantilly Cream

Blackberry and elderflower creme Brule tart, lemon curd ice cream

Ansty sticky toffee pudding, toffee sauce, clotted cream

Vegan dark chocolate torte, berry compote, mango sorbet

Tea/Coffee and Petit Fours

Cheese course

Selection of British cheese grazing platter, homemade chutney, Peters yard biscuits, celery, grapes

- £140.00 per table suitable for 10 people

We'd love you to stay

We have 62 bedrooms available for guests wishing to stay over. Bedrooms are available on a "first come, first serve" basis so ensure your guests book early to avoid disappointment! Special rates are available for the night of your event and are inclusive of VAT, breakfast and are based on double occupancy.

Call us
02476 612222

Email us
enquiries@anstyhall.com

A few things you should know...

Exclusive use

Yes, it's true! You can hire Ansty Hall just for you and your guests! Closed to the public you can enjoy your very own Georgian manor and stunning gardens along with 62 bedrooms for your guests to crash out at the end of what will be a truly memorable day.

Love for Ansty Hall to be your home for the day? Just ask our event experts for more information!