Events Brochure 2025

Pear Tree

Food Options provided by our award-winning catering partner, Brookes Catering

On the day of your function Brookes Catering will manage your day from the cutlery set up to the food § service with their own team of staff. The hotel provides the function room and bar staff.

Please select <u>one</u> set option only per course for all of your guests so that we can ensure the highest standards of food § service.

Any vegetarians or guests with special dietary requirements can be catered for separately.

Two Course Set Menu: £35.00 per person

Three Course Set Menu: £40.00 per person

Starters ...

Please choose one starter from the list below:

Soup (V)

Tomato & Basíl, Leek & Potato, Broccolí & Stílton, Cream of Mushroom, Spring Vegetable

Chicken Liver Pate, Apple Chutney with Ciabatta Crostini and Micro Herb Salad

Chicken and Apricot Terrine with Autumn Chutney, Micro Herbs and Rustic Breads

Ham Hock and Pea Terrine with Piccalilli with Black Pepper Crostini and Micro Herbs

Goats Cheese and Red Onion Tart with Rocket Salad and Raspberry Dressing

Cream of Garlic Mushroom with Ciabatta Toast

Sun blush Tomato and Mozzarella Arancíní with Rocket Salad and Dressing or Spinach and Mushroom Arancíní with Dressing

Buffalo Mozzarella wrapped in Parma Ham on a Salad of Char-Grilled Aubergine, Sun Blush Tomato and Rocket with a Balsamic Glaze Supplement of £3.50pp

Warm Pork and Pancetta Scotch Egg with Apple Chutney Supplement of £3.50pp

Prawn and Crayfish Salad with Lime, Ginger and Chillo Dressing Supplement of £3.50pp



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Maín Course ...

Please choose one main course from the list below:

Roasted Supreme of Chicken, Sage Stuffing, Gratin Potato, Roast Gravy and Seasonal Vegetables

Supreme of Chicken with Wild Mushroom and Button Onion Forestair, served with Gratin Potato, Seasonal Vegetables and Chicken Gravy

Roast Loin of Pork, Crackling, Sage Crushed New Potato, Stuffing and a Rich Apple Gravy, Seasonal Vegetables.

Braised Blade of Beef, with Wild Mushroom and Button Onion Forestair, served with Gratin Potato, Seasonal Vegetables and Gravy

Oven Roasted Salmon, Wilted Greens with Lemon and Coriander Sauce

Herb Crusted Cod, Lemon Infused New Potato Cake with Butter Parsley Sauce

Supreme of Chicken, stuffed with ricotta and pinenuts, wrapped in pancetta on a Pea and Broad Risotto £5.00 Supplement PP

Slow Roasted Belly Pork, Thyme Scented Fondant Potato, Creamed Leeks and Apple Gravy £5.00 Supplement PP

Roasted Sírloín of Beef, Confit Shallots, Horseradísh Mash and Red Wine Jus £5.00 Supplement PP

Beer Battered Cod, Twice Cooked Chips, Garden Peas and Tartare Sauce £5.00 Supplement PP

Rump of Lamb, Minted Crushed New Potatoes, Wilted Greens and Red Currant Gravy £5.00 Supplement PP

Portabella Mushroom with Gratin Potato and Wilted Spinach

Pea and Broad Bean Risotto or Roasted Vegetable and Tomato Risotto or Wild Mushroom and Truffle Risotto (VEGAN)

Mushroom Bourguignon with Gratin Potato (VEGAN)

Butternut Squash and Beetroot Wellington (VEGAN)

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Desserts
Please choose one dessert from the list below:
Cheesecake – Vanílla, Chocolate, Raspberry, Lemon
Homemade Chocolate Brownie Vanilla Ice Cream
Vanílla Crème Brule with Homemade Shortbread Biscuits
Lemon Tart with Meringue Crumb
Sticky Toffee Pudding with Warm Custard
Eton Mess
Gríottíne Cherry Cheesecake £3.50 supplement pp
Rích Chocolate Torte £3.50 supplement pp
Espresso Chocolate tart £3.50 supplement pp
Biscoff Cheesecake with Caramel Sauce £3.50 supplement pp
Brandy Snap Basket with Rich Chocolate and Raspberry Mousse £3.50 supplement pp
Vanílla Panacotta, Poached Strawberríes and Shortbread Bíscuíts £3.50 supplement pp
Trío of Desserts Available, please ask for full list £4.00 supplement pp



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Evening Food ...

One Option from the list below £19.00 per person

Finger Buffet:

Sandwiches & Wraps served with Crisps, plus, three items from the list below:

Assorted Chicken Skewers, Cheese & Onion Lattice, Mini Cornish Pasties, Crudities and Dips, Pork Pie Cocktail Sausages, Indian Savouries, Chicken Goujons, Assorted Quiche, Pizza, Loaded Potato Skins, Sausage Rolls, Fresh Fruit Skewers, Victoria Sponge Cake, Lemon Drizzle Cake, Chocolate Brownie

Extra Items £3.00 per person

Fish Goujons and Fries	Ploughman's Boxes
Chicken Goujons & Fries	Local Cheeseboard
Pízza Selection	Hot Pork Rolls served with fries
Bacon Loin & Butchers Sausage Baps served with fries.	

Hot Fork Buffet		
Two Options and Two Sides £2	7.00 per person	
Beef Lasagne	Beef Chílí	Beef Bourguígnon
Chicken Bacon, Sage Casserole	Chícken Tíkka Masala	Chicken and Bacon Pasta Bake
Thaí Green Curry	Vegetable Curry	Three Bean Chili
Lamb Moussaka	BBQ Pulled Pork	Salmon and Leek Lasagne
Físh Píe	Root Vegetable Casserole	Vegetable Lasagne
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Ríce	Naan Bread	Garlíc Bread
New Potatoes	Roasted New Potatoes	Baked Potatoes
Míxed Leaf Salad	Red Onion Slaw	Pasta

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Afternoon Tea ...

£19.95 per person

Assorted Finger Sandwiches (No Crusts) Fruit & Plain Scones with Strawberry Preserve & Clotted Cream Lemon Drízzle Cake | Victoria Sponge | Chocolate Brownie

Tea & Coffee

Brookes Catering	
Should you have any questions regarding the menu	T: 01905 356282 M: 07553 295 802
options, please contact Zoe at Brookes Catering	E: ínfo@brookescateríng.co.uk

Drínk Optíons	
Reception Drink: Bucks Fizz	£6.50 per glass
Reception Drink: Pimm's & Lemonade	£6.50 per glass
Bottle of Prosecco	£25.95 per bottle (Approx 6 glasses per bottle)
Bottle of House Wine	£21.95 per bottle (Approx 4 glasses per bottle)
Corkage	£12.50 per bottle of wine

Other Hire Options	
Wooden Dance Floor	£100.00
Resident DJ: 19:00 – Midnight	£285.00 to be paid to midland Leisure Group
DJ charge set up charge	± 60.00 to be paid to the hotel

Venue Dressing...

Should you wish to have your function room dressed, we highly recommend contacting Wedding House of Droitwich on 01905 794200 to discuss your requirements.

Other Charges	Set up charge:	
Organising own Band	£60.00	
Organising own Chocolate Fountain	£60.00	
Organising own Bouncy Castle	£60.00	
Organising own photobooth	£60.00	
Set up charge includes use of electricity and a table clothed with white linen.		
Should you wish to organise any of the above, we would require a copy of the supplier's public liability		

ínsurance & pat testing certificate two weeks prior to your function.