

Nuthurst Grange  
COUNTRY  
HOUSE HOTEL

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# CELEBRATION *of* LIFE

*with graceful elegance*

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WHERE COMFORT MEETS COMPASSION:  
HONOURING LIVES WITH GRACEFUL FAREWELLS

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NUTHURST GRANGE LANE, HOCKLEY HEATH, WARWICKSHIRE, B94 5NL  
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# HOTEL FACILITIES

Our team at Nuthurst Grange Hotel, recognises the significance of funeral receptions and understands the need for tranquility and support during these challenging times. Our dedicated team are here to provide you with expert assistance and compassionate care every step of the way.

To ease the burden of planning, we have thoughtfully created packages that can be tailored to meet your specific requirements.

We prioritise flexibility to ensure that every aspect is customised to suit you and your family's needs. Our venue offers a selection of private function rooms designed to cater to your preferences. Upon request we can provide easels, TV, screen and projector to display photos, tribute tables, etc. Room hire charges apply.

## THE STABLES

Discover an elegant and inviting setting, ideal for hosting funeral receptions and commemorating the lives of loved ones.

From intimate gatherings to grand occasions, our **Stables** offers a warm ambiance that sets the perfect backdrop for heartfelt remembrances.

Discover the charming outdoor seating area at The Stables, a peaceful and private space separate from the main hotel at Nuthurst Grange.





# THE PACKWOOD SUITE

Step into a serene and neutral ambiance that sets the perfect tone for your funeral reception at our elegant function space.

With stunning decor, this beautiful room boasts a private **terrace and private bar**, providing a peaceful setting for honoring your loved one. Whether you're hosting an intimate gathering or a larger event with banqueting tables, our flexible space can easily cater to your needs.

Bathed in natural light from full-length windows, skylights, and glass doors, it creates a luminous and comforting atmosphere, embracing moments of reflection and sincere tribute.



# THE KINGSWOOD RESTAURANT

Nestled within a serene landscape, the Kingswood Restaurant presents an exceptional venue for gatherings that require both dignity and warmth.



With the flexibility to host smaller gatherings, the Kingswood Restaurant offers an intimate setting for heartfelt remembrance.

Our Hopwood Suite is strategically located next to the Kingswood restaurant, ready to serve **buffet arrangements** seamlessly. (Additional charges may apply)

Let us guide you through this journey of reflection, ensuring every detail is handled with utmost care and respect.

# LIGHT FINGER BUFFET

**Select 6 items £24.95 Per Person, Select 8 items £29.95 Per Person**

Add Tea & Coffee - £3.50 Per Person

## Main Dishes

Select 4 or 6

Selection of Sandwiches/Wraps/Open Brioche Sandwiches (CG, F, M, E)

Vegetable Gyoza & Mini Spring Rolls, Hoisin Sauce & Teriyaki Mayonnaise (SO, CG, C)

Smoked Salmon, Prawn & Dill Crème Fraiche Vol-au-vent (M, F, CR, CG)

Lightly Spiced Chicken Skewers, Coconut & Mayonnaise Dip (GF) (SD, N, P)

Mini Lamb Koftas, Mint Yoghurt, Pitta & Harissa Ketchup (CG, M)

Mini Red Peppers Stuffed with Cream Cheese (V) (M)

Pepperoni Pizza Crowns (CG, M)

Baby Mozzarella, Sun Blushed Tomato & Olive Flatbreads (V) (M, CG)

Smoked Cheese & Crispy Bacon, Potato Skins (M, CG)

Broccoli & Blue Cheese Quiches (V) (CG, M, E)

## Desserts

Select 2

Chocolate Brownie, Vanilla Cream, Caramel Fudge  
(GF, DF, VG Available Upon Request) (SO)

Mango & Coconut Merigue Tarts (GF, DF, V) (SO)

Mandarin & Chocolate Biscoff Cheesecake (V) (M, CG)

Fresh Fruit Salad (V, VG, DF, GF)

Selection of Cheese & Artisan Biscuits, Chutney, Grapes, Celery Sticks (V) (M, CG)  
(Supplement Charges Apply)

### Allergen information

*Please advise our staff of any food allergies at the earliest opportunity, so they can assist with appropriate menu choices.*

**V** – Vegetarian **GF** – Gluten Free **VG** – Vegan **DF** – Dairy Free

**Dish Contains:** **C** – Celery, **CG** – Cereals & Gluten, **CR** – Crustaceans, **E** – Eggs, **F** – Fish, **L** – Lupin, **M** – Milk & Dairy, **MO** – Molluscs, **MU** – Mustard/Nuts, **N** – Nuts, **P** – Peanuts, **SS** – Sesame Seeds, **SO** – Soya, **SD** – Sulphur Dioxide.

# HOT & COLD BUFFET

**8 items £24.95 Per Person - 10 items £27.95 Per Person - 12 items £28.95 Per Person**

Add Tea & Coffee - £3.50 Per Person

Additional items may be added and will incur additional costs - Price on request

## Sandwiches

Selection of Sandwiches on White and Brown Bread  
(GF, DF, VG Available Upon Request) (CG, M, F, E)

## Salads

Mediterranean Cous Cous (V, DF, VG) (CG)  
New Potatoes with Mustard Mayonnaise (V, GF, DF, VG) (SO, N, MU)  
Antipasti with Mixed Leaf (V, VG, GF)  
Spring Onion & Parsley Coleslaw (V, VG, GF, DF) (SO)  
Cucumber, Red Onion, Feta (GF, V) (M)  
Charred Peppers, Basil, Olives, Pesto Penne Pasta (V) (CG, N, E, M)  
Caesar Salad, Parmesan, Crispy Croutons (V) (M, CG, C)

## Hot Finger Food Option

Red Onion & Goats Cheese Tarts (V) (CG, M, E)  
Homemade Sausage Rolls (CG, E, M, SS)  
Indian Selection (Falafel, Onion Bhaji, Vegetable Samosa), Selection of Dips (GF, DF, VG, V)  
Selection of Mini Pork Pies (CG, E, M)  
Scampi & Tartar Sauce (CR, CG, E, M, MO)  
Marinated Chicken Thighs (GF, DF) (SO)  
Cheese & Tomato Turnovers (CG, M, E)  
Scotch Eggs (CG, E, M)

## Platters

Supplement Charges Apply if chosen as an inclusive item, however, can be added as additional items

Selection of Cured Meats, Pickles & Chutneys (GF, DF) (C, SD)  
Selection of Smoked Fish & Seafood (GF, DF) (CR, MO, F)  
Selection of Cheese & Artisan Biscuits, Chutney, Grapes, Celery Sticks (V) (M, CG, SD, C)

## Desserts

Fresh Fruit Salad (V, VG, DF, GF) (Served with Cream on Request - Supplement Charge Apply)  
Chocolate Brownie, Vanilla Cream, Caramel Fudge (DF, VG Available Upon Request) (SO)  
Chefs Choice Cheesecake (V) (CG, M, E)  
Apple Crumble, Crème Anglaise (V) (CG, M, E)

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# CARVED MEAT BUFFET

**8 items £29.95 Per Person - 10 items £33.95 Per Person - 12 items £38.95 Per Person**

Add Tea & Coffee - £3.50 Per Person

Chefs' Choice Soup & Selection of Brioche Rolls (Supplement Charge Apply)

## Chefs' Hand Carved Meat Selection

(All Served With Gravy)

Maximum of 2 items to be selected  
(Charges Apply For Additional Items)

Roast Scotch Sirloin of Beef (GF, DF) (Supplement Charges Apply)  
Whole Honey Mustard Glazed Ham (GF) (MU, N)  
Roast Turkey Crown Sage Farce (DF)  
Roast Chicken Breast (GF, DF)  
Salmon Fillets, Lemon Crayfish Cream Sauce (GF) (F, CR, M)  
Vegetarian Lasagne (V) (M, E, CG)  
Rosemary Baked Leg of Lamb (GF, DF)

### Potatoes & Vegetables

Thyme Roast Potatoes (V, VG, GF, DF)  
Minted New Potatoes (V, DF) (M)  
Mashed Potato (V, GF) (M)  
Chunky Chips (V, VG, DF, GF)  
Mixed Seasonal Vegetables (V, GF) (M)  
Roast Mediterranean Vegetables (V, VG, GF, DF)  
Honey Root Vegetables (V, GF)  
Cauliflower Cheese (VG) (CG, M, E)  
Cabbage & Bacon (GF) (M)  
Yorkshire Pudding (V) (CG, E, M)

### Salads

Mediterranean Cous Cous (V, DF, VG) (CG)  
New Potatoes with Mustard Mayonnaise (V, GF, DF, VG) (SO, N, MU)  
Antipasti with Mixed Leaf (V, VG, GF)  
Spring Onion & Parsley Coleslaw (V, VG, GF, DF) (SO)  
Cucumber, Red Onion, Feta (GF, V) (M)  
Charred Peppers, Basil, Olives, Pesto Penne Pasta (V) (CG, N, E, M)  
Caesar Salad, Parmesan, Crispy Croutons (V) (M, CG, C)

### Desserts

Fresh Fruit Salad (V, VG, DF, GF)  
Chocolate Brownie (V) (VG, GF, DF Available Upon Request) (E, M)  
Chefs Choice Cheesecake (V) (CG, M, E)  
Apple Crumble, Crème Anglaise (CG, M, E)  
Selection of Cheese & Artisan Biscuits, Chutney, Grapes, Celery Sticks  
(V) (M, CG, SD, C)  
Supplement Charges Apply

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# HOT BUFFET

**1 item from each category £24.00 Per Person - 2 items from each category £30 Per Person**  
**3 items from each category £34.00**

Add Tea & Coffee - £3.50 Per Person

Additional items may be added and will incur additional costs

## Hot Dishes

Thai Green Chicken Curry (MU, SO)

Vegan Meatballs, Sundried Tomato, Olive, Provencal Vegetables, Gnocchi & Pesto  
(V, VG) (N, CG, SO)

Salmon, Spinach & Ricotta Penne Pasta, Lemon & Chive Sauce (CG, F, M, E)

Braised Blade of Beef, Bourguignon Sauce, Topped with Crispy Croutes (SD, CG)

Harissa Spiced Chicken & Mediterranean Vegetables, Roast Tomato Sauce (GF)

## Side Dishes

Roast Potatoes (V, VG, GF)

Mashed Potato (V, GF) (M)

Honey Root Vegetables (V, GF, DF)

White & Black Wild Rice (V, VG, GF)

Provencal Vegetables with Olives (V, VG, GF, DF)

Panache of Seasonal Vegetables (V, VG, GF, DF)

Roast Baby Jacket Potatoes (V, VG, GF, DF)

## Desserts

Fresh Fruit Salad (V, GF, VG, DF) - (Cream On Request - Supplement Charge Apply)

Bread & Butter Pudding with Vanilla Anglaise (V) (CG, E, M, SD)

Lemon Meringue Cheesecake, Vanilla Cream, Biscoff Crumb (V) (CG, M, E)

Treacle Sponge & Caramel Sauce (V) (CG, M, E)

Selection of Cheese & Artisan Biscuits, Chutney, Grapes, Celery Sticks (V) (M, CG, SD, C)  
Supplement Charges Apply

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## DRINKS

We provide jugs of water, with bottles of still or sparkling water also available.

**Arrival** or **toast drinks** can be arranged on request to suit your preferences.

## FUNERAL SERVICE OPTION

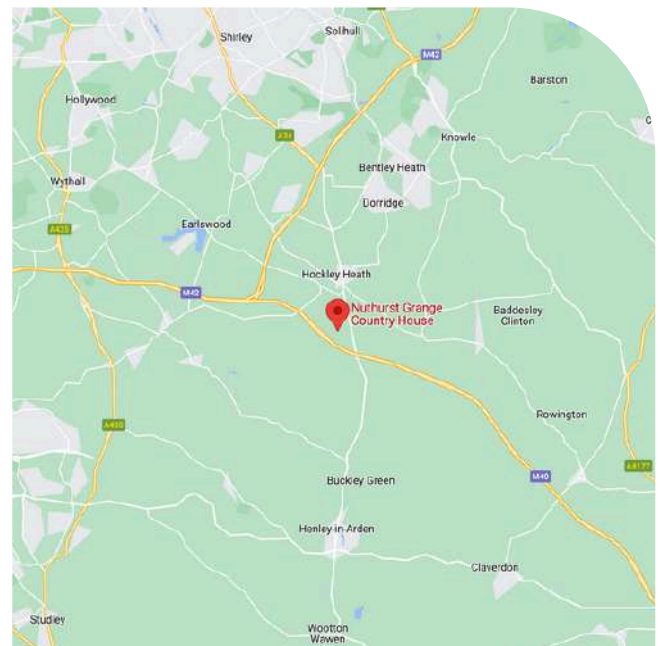
For those wishing to hold the service on site, we can offer the **Balcony Room** as a peaceful and private setting for the funeral service. The space can be arranged to reflect the tone and wishes of the occasion.

# CONTACT US

Nestled in the heart of nature, our country house hotel is an idyllic venue for commemorating the lives of cherished loved ones.

In case you're considering a stay at our hotel, we are delighted to offer **22 exquisite bedrooms** for your comfort and enjoyment, providing a haven of luxury and tranquility, whether for celebrations or leisure.

**Contact us today** to discuss how we can create a meaningful and memorable tribute to your loved one.



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