



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!

GRAZING

Seated on long, communal tables your food will be placed down the centre of the table for you and your guests.

It's a relaxed and social affair, just like you'd treat your guests in your own home. 30-75 guests.

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.



MENU

BBQ & Salads Served Banquet Style @ £18.50pp
Add Dessert £5.50pp / Cheese £6.00pp / Cake Bites £3.00pp

SLOW COOKED ON THE BIG GREEN EGG

Stony Bonk Ginger Cider & Smokey Bbq
Glazed Pulled Pork
(V/VG alternative available for dietaries)

Both served with /

Fennel, Carrot & Red Cabbage Chipotle Slaw
Seasonal Vegetables
Tabbouleh

DESSERT

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

CHEESE

Selection of Local Cheeses,
Crackers, Seasonal Chutney
& Apple

PRE-ORDERED DRINKS PACKAGES

Organic Prosecco Reception - £5pp
Cocktail on Arrival - £9pp
Bucket of 10 Beers- £40
White / Red Wine - £25

T's & C's

Private Hire will require a total minimum spend of £2250. Food & Drinks to be pre ordered at least 14 days in advance.

All prices exclude a 10% service charge.

25% deposit required to hold the booking.

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%

Inches Cider 5.00
500ml, 4.6%

Peroni 0.0% 3.50
330ml, 0.0%

WINE

White

Arbos, Pinot Grigio, Italy - 6.50/9/25

Les Hexagonales, Sauvignon Blanc, France -
7.50/10/27.50

Three Choirs, 'The Winchcombe Down',
Gloucestershire, England - 30

Rose

Pinot Grigio Blush Rose, Italy - 6.50/8.50/23

Montrose Rose, France - 7.50/10/27.50

Red

Goleta, Merlot, Chile - 6/8/20

Valcheta, Malbec, Argentina - 6.50/9/25

Six Poets, Cabernet Sauvignon,
California, USA - 30

Sparkling

Adalina Spumante Prosecco - 6.5/32

SOFTDRINKS

San pellegrino 2.85

Coke or diet coke 2.85

Cawston press rhubarb 2.85

Cawston press apple & ginger 2.85

Elderflower presse 4.00

Fentiman's ginger beer 4.00

Mineral water 2

SPIRITS & MIXERS

Spirits - £5.50 / 9.50

Bath Gin

Woods Organic Vodka

Cotswolds Whiskey

Dead Man's Finger Spiced Rum

Mixers

Coke / Dt Coke / 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.

