

# THE HANGAR

MILSOMS KESGRAVE HALL

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*The ultimate party pack for the most  
versatile party venue in Suffolk*

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MILSOMS KESGRAVE HALL

## **PARTY NIGHT**

**This evening includes:**

Exclusive hire of The Hangar

Glass of fizz on arrival

Three course dinner with coffee

Half a bottle of house wine per person

Dreamwave Events DJ

Cash or account bar available throughout

Printed menus

Ten bedrooms

£75 per person plus VAT, based on a minimum of 100 people  
Additional guests can be invited at £67.00 plus VAT (maximum 250 guests)

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## **EASY-GOING SUMMER BARBECUE**

During the summer months The Hangar, Milsoms Kesgrave Hall provides a beautiful backdrop for your party. Cherry blossom blooms in spring and the naturally green woodland, landscaped gardens and summer planting come to life through summer. A barbecue might be just the thing!

### **Barbecues are available from May to September**

**This evening includes:**

Exclusive hire of The Hangar

Glass of Pimms on arrival

Full Barbecue menu

Dreamwave Events DJ

Cash or account bar available throughout

Printed menus

Cutlery, crockery & glassware

White linen napkins & table cloths

Ten bedrooms in the hotel

£46 per person plus VAT (based on 100 people)  
Additional guests can be invited at £38 plus VAT (maximum 250 guests)

At Milsoms Kesgrave Hall our team and The Hangar will be exclusively dedicated to you and your guests for the entire event. Please note that all our events in The Hangar include crockery, cutlery, glassware, white linen tablecloths and napkins

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## TWO COURSE SUMMER BARBECUE

Barbecues are available from May to September

**This evening includes:**

Exclusive hire of The Hangar

Glass of Pimms on arrival

Full Barbecue menu with dessert and coffee

Half a bottle of house wine per person

Dreamwave Events DJ

Cash or account bar available throughout

Printed menus

Ten bedrooms

£55 per person plus VAT (based on 100 people)

Additional guests can be invited at £46 plus VAT (maximum 250 guests)

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## STARTERS

Marinated salmon  
with avocado puree, white crab, crispy fennel and coriander

Salad of smoked duck  
with crispy duck rillettes, pomegranate and shallot dressing

Dedham Vale beef carpaccio  
with truffle mayonnaise, baragul vegetables and crispy quails egg

Pinney's smoked mackerel  
on candied beetroot, rocket and horseradish salad

Tian of smoked salmon and crab  
with tomato consommé, roasted red peppers and extra virgin olive oil

Goats curd salad (v)  
with roasted beetroot, a verjus jelly, toasted walnuts and red chard

Open lasagne of pickled mushrooms (v)  
with artichokes, pine nuts, mosto cotto and tender leaves

Suffolk ham hock and vegetable pressing  
with piccalilli, crostini wafer and parsley salad

Roast figs (v)  
with burrata, mint, pistachio pesto and aged balsamic

Fresh asparagus (v)  
with sauce gribiche and herb oil

SAMPLE

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## MAIN COURSES

Roast sirloin of Dedham Vale beef  
with Yorkshire pudding, cocotte potatoes and red wine jus

Rack of Dingley Dell pork  
with an apple and potato rösti, creamed mustard savoy cabbage and calvados cream

Rump of British lamb\*  
with celeriac fondant, peas a la Français and mint jus

Fillet of beef wellington  
with dauphinoise potato, roasted shallots and Madeira jus

Roast supreme of free range chicken  
with vegetable ribbons, peas, potato and morel velouté

Pan fried stone bass  
with duchesse potato, brown shrimp, tomato and broad bean cream sauce

Gressingham duck breast  
with vanilla creamed potato, spinach, parsnip and lime jus

Roast fillet of cod  
with Catalan chorizo, chick pea and tomato stew, lemon thyme oil

Pan fried guinea fowl breast  
with confit leg, écrasé potato and braised little gem with sauce Jacqueline

Baked gnocchi (v)  
with basil, peas, broad beans, onion and cherry vine tomatoes

Artichoke arancini (v)  
with arrabiata sauce, crispy basil and parmesan tuille

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## DESSERTS

Madagascan vanilla panna cotta  
with trio of strawberries and hazelnut brittle

Elderflower jelly  
with green apple sorbet and lemon tuille

Dark chocolate brownie  
with salted caramel ice cream and white chocolate sauce

Pavlova  
with raspberries and mango

Passion fruit and white chocolate cheesecake  
with blood orange sorbet and passion fruit reduction

Toffee apple crumble tart  
with vanilla ice cream and caramel sauce

Eton mess  
with strawberries and mint

Rhubarb and custard crème brûlée  
with orange shortbread

Chilled rice pudding  
with hot stewed peaches and Szechuan pepper tuille

Bitter chocolate delicé  
with rum and raisins, rum crème fraîche and coffee ice cream

Strawberries and raspberries in a glass  
with vanilla cream and langue de chat

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## BARBECUE MENU

Whole Suffolk pig spit roast

Sirloin steaks in a spicy Kesgrave rub

Lane Farm sausages

Quorn sausages

Vegetable and haloumi kebabs

Darne of marinated salmon in chilli, lemon grass and lime

## SELECTION OF SALADS

Coleslaw

Tomato and mozzarella salad

Mixed leaf salad

Truffled mushroom and baby onion salad

Mediterranean roasted vegetable, pasta and pesto

New potato salad

Beetroot salad with endive, pine nut and orange salad, yoghurt dressing

Dill pickled cucumber

Tabouleh

Salad Niçoise

Vegetable moilee curry

Dauphinoise potatoes

Apple sauce, pickles, dressings, mayonnaise

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## CANAPÉS

### SERVED COLD

Gravadlax  
on rye bread with mustard and dill sauce

Smoked duck  
with cucumber, spring onion and hoi sin

Cornish brie (v)  
on a basil croute with tomato chutney

Carpaccio of Dedham Vale Beef  
on a parmesan croute with rocket and truffle dressing

Foie gras  
with gingerbread and grape

Cherry tomato (v)  
with wascarpone and crispy basil

House smoked salmon  
in a beetroot cup and horseradish cream

Wild mushroom (v)  
with vol au vont, parmesan

Thai mango (v)  
with chilli and lime cups

Raypeneur cheese straws (v)  
with paprika and black pepper crème fraîche

### SERVED HOT

Mini sausage and mash  
with sticky onion marmalade

Crispy tiger prawns  
with sweet chilli aioli

Sweetcorn arancini (v)  
on truffled mayonnaise

Miniature croissant (v)  
with blue cheese and spinach

Corned beef hash  
with brown sauce

Lightly curried fish cakes  
with smoked haddock and pea puree

Roast beef and baby Yorkshire pudding  
with fresh horseradish relish

Pigeon sausage roll  
with red onion marmalade

Mini quiche Lorraine  
with chervil salad

Mini fish & chips  
with tartare sauce

**Canapes can be added to your package and served with the reception drink.**

**Four canapés. £5.25 + VAT per person**



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## CHEESE (AS AN EXTRA COURSE)

### CHOOSE 3 OF FROM

Stilton

Cheddar

Cashel Blue

Cornish Brie

Ribbersdale Goats

Cornish Yarg

Smoked Norfolk Dapple

**£72 based on a table of 10 (plus VAT).**

Selection of British and Irish cheeses, celery, grapes and apple with biscuits per board of 10 portions

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## THE HANGAR WINE LIST

### WHITE

	PRICES
Colombard/Vermentino, Terasses D'Alleutier, Languedoc, France	£19.95
Rioja Joven Blanco, Castillo Viento, Bodegas, Spain	£21.75
Muscadet de Sèvre et Maine Sur Lie, Château du Poyet, Loire, France	£23.75
Riesling, Pfalz Wolf, Mosel, Germany	£24.50
Chenin Blanc, Stellenrust, Stellenbosch, South Africa	£26.75
Pinot Grigio, Castello Banfi San Angelo, Tuscany, Italy	£31.00
Sauvignon Blanc, Huia, Marlborough, New Zealand	£34.50
Chablis, Domaine Alain Geoffroy, France	£40.25

### RED

	PRICES
Merlot/Grenache, Terasses D'Alleutier, Languedoc, France	£19.95
Rioja Crianza, Castillo de Clavijo, Bodegas Criadores, Spain	£24.25
Shiraz, Madfish, Western Australia, Australia	£27.00
Côtes du Rhône, Saint Cosme, Southern Rhône, France	£31.00
Fleurie Millesime, Cave de Fleurie, Beaujolais, France	£31.25
Malbec, Catena Apellation Vista Flores, Mendoza, Argentina	£34.50
Pinot Noir, Weka, Ohau, New Zealand	£38.50
Châteauneuf-du-Pape, Les Galets de la Berthaud, Rhône, France	£48.75

### ROSÉ

	PRICES
Cinsault/Grenache, Terasses D'Alleutier, Languedoc, France	£19.95
Pinot Grigio Blush, IGT Veneto, Il sospiro, Italy	£25.75
Château Gassier, Le Pas du Moine Rosé, Côtes de Provence, France	£31.50
Sancerre Rosé, Les Villots, Domaine Jean Reverdy et Fils, Loire, France	£38.50

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## THE HANGAR WINE LIST

### CHAMPAGNE & SPARKLING

### PRICES

Prosecco, Fiol NV, Vento, Italy	£29.25
Brut di Pinot Nero Rosé, ruggeri, Italy	£32.50
Taittinger Brut NV, France	£55.00
Taittinger Brut Rosé NV, France	£65.00
Louis Roederer Brut Premier NV, France	£69.50
Veuve Clicquot Yellow Label NV, France	£71.75

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Please note: The wine list is subject to change and dependent on availability.

All prices stated are inclusive of VAT.

The full restaurant list is available upon request.

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## MILSOM KESGRAVE HALL AND THE HANGAR

**At Milsoms Kesgrave Hall our team and The Hangar will be exclusively dedicated to you and your guests for the entire event.**

Please note that all our events in The Hangar include crockery, cutlery, glassware, white linen tablecloths and napkins

Milsoms Kesgrave Hall has a total of 23 bedrooms which can be booked at a favourable rate.

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