

# 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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## **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 6pm - midnight

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

£55.20 per person inc. VAT (Minimum of 100 people) Sunday - Friday

Available Saturdays for a supplement charge of £750 inc. VAT

Additional guests can be invited at £45.60 inc. 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 from 6pm - midnight

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

£66 per person inc. VAT (minimum of 100 people) Sunday - Friday

Available Saturdays for a supplement charge of £750 inc. VAT

Additional guests can be invited at £55.20 inc. VAT (maximum 250 guests)

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## **PARTY NIGHT**

**Available throughout the year excluding December**

**This evening includes:**

Exclusive hire of The Hangar 6pm - midnight

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

£90 per person inc. VAT (minimum of 100 people) Sunday - Friday

Available Saturdays for a supplement charge of £750 inc. VAT

Additional guests can be invited at £80.40 inc. VAT (maximum 270 guests)

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## STARTERS

### **Pea, broad bean & goats cheese tart (v)**

pickled beetroot carpaccio, crispy egg

### **Watermelon (v)**

chive goats curd, pickled chilli, capers, candid pistachios & micro herbs

### **Smoked salmon**

traditionally garnished

### **Parma ham**

Suffolk blue cheese, chicory, king oyster mushroom & cherry vinegar

### **Crayfish cocktail**

vanilla mayonnaise & lemon

### **Chicken pressing**

Caesar dressing, baby gem, pancetta & smoked anchovies

### **Pressing of Dingley Dell ham hock**

black pudding purée, pickled shallots & spiced tomato ketchup

SAMPLE

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## MAIN COURSES

### **Steamed wild mushroom pudding (v)**

broccoli purée, tarragon & blue cheese croquette, heritage carrots & sauce béarnaise

### **Spinach & blue cheese cannelloni (v)**

arriabatta sauce, crispy leeks

### **Lane Farm sausages**

creamed potato, tenderstem broccoli, onion jus & crispy shallot rings

### **Chicken & spinach darts**

crushed new potatoes, pea & girolle mushroom veloute

### **Roast stone bass**

tomato pesto, roasted heritage tomatoes, samphire & taramasalata

### **Loin of Dingley Dell pork**

hasselback potato, roasted apple, leek & carrot purée

### **Free range chicken kiev**

fondant potato, watercress & shallot salad

### **Braised lamb shoulder**

runner beans, peas, olives, confit potatoes & mint

SAMPLE

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## DESSERTS

### Dark chocolate delice

banana purée, crispy caramel & vanilla ice cream

### Eton mess

Strawberries & mint

### Toffee apple crumble tart

chilled crème anglaise & blackberry sorbet

### Lemon tart

crème fraîche, lime syrup & raspberry meringue

### Raspberry & passionfruit pavlova

crème chantilly

### Classic summer pudding

clotted cream & fresh berries

### Tiramisu

dark chocolate ganache, feuilletine & black cherry

## CHEESE

### As an extra course

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

£90 per board based on a tables of 10 (inc. VAT).

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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 halloumi kebabs  
Dane 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  
Tabbouleh  
Salad Niçoise  
Vegetable moilee curry  
Dauphinoise potatoes  
Apple sauce, selection of pickles, dressings, mayonnaise



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## CANAPÉS

### SERVED COLD

**Pea houmous (v)**

with filo tart and pickled red onions

**Tomato paniers (v)**

with burrata and basil

**White crab**

on toast with spring onion

**Carpaccio of Dedham Vale beef**

on a parmesan croute with black pepper

**Smoked duck**

with cucumber, spring onion and hoi-sin

**Smoked salmon**

on a toasted croute with a shallot and caper dressing

**Serano ham**

with fig and manchego skewers

**Broad bean pesto (v)**

mint and feta crostini

**Smoked mackerel**

with cucumber and horseradish in a beetroot cone

**Dukkah crusted halloumi (v)**

melon and mint skewer

### SERVED HOT

**Roast beef**

with horseradish in a mini Yorkshire pudding

**Wild mushroom (v)**

vol au vont with black truffle hollandaise

**Crispy tiger prawns**

saffron aioli

**Smoked cheese & jalapeno beignets (v)**

with spiced tomato purée

**Sweetcorn arancini (v)**

with truffle mayonnaise

**Mini fish and chips**

with tartare sauce

**Pork & black pudding sausage roll**

with brown sauce

**Chicken yakatori**

**Pumpkin & blue cheese mini quiche (v)**

**Smoked haddock croquette**

with parsley mayonnaise

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

Four canapés: £6.50 inc. VAT per person

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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

### 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

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.