

THE HANGAR

MILSOMS KESGRAVE HALL

*The ultimate party pack for
Suffolk's most versatile events venue*

CALL OUR EVENTS TEAM ON 01473 333741

THE HANGAR

MILSOMS KESGRAVE HALL

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!

The Hangar will be exclusively dedicated to you and your guests for the entire event, along with our highly trained catering team, uniformed staff, dedicated event manager and expert chefs. All party packages also include modern white crockery, elegant cutlery, glassware, crisp white linen napkins and tablecloths, condiments and personalised menu cards.

EASY-GOING SUMMER BARBECUE

IT'S ALL INCLUDED:

Private use of The Hangar and Hangar gardens (6pm – midnight)

A choice of drink on arrival: Prosecco, bottled beer or Pimms (1 glass per person)

Full Barbecue menu

Sommeliers choice of wine (half a bottle per person)

State of the art disco lighting, microphone and background speakers

Dreamwave Events DJ

Dancefloor

Manned bar

10 en-suite bedrooms in our boutique hotel

Leisurely breakfast the next day

£85.00 per person

Minimum 100 guests / Maximum 250 guests

May to September, Sunday to Friday only

Available Saturdays for a supplement charge of £1000.00

THE HANGAR

MILSOMS KESGRAVE HALL

TWO COURSE SUMMER BARBECUE

IT'S ALL INCLUDED:

Private use of The Hangar and Hangar gardens (6pm – midnight)

A choice of drink on arrival: Prosecco, bottled beer or Pimms (1 glass per person)

Full Barbecue menu with dessert, coffee and chocolates

Sommeliers choice of wine (half a bottle per person)

State of the art disco lighting, microphone and background speakers

Dreamwave Events DJ

Dancefloor

Manned bar

10 en-suite bedrooms in our boutique hotel

Leisurely breakfast the next day

£95.00 per person

Minimum 100 guests / Maximum 250 guests

May to September, Sunday to Friday only

Available Saturdays for a supplement charge of £1000.00

THE HANGAR

MILSOMS KESGRAVE HALL

THE ULTIMATE PARTY NIGHT

IT'S ALL INCLUDED:

Private use of The Hangar and Hangar gardens (6pm – midnight)

A choice of drink on arrival: Prosecco, bottled beer or Pimms (2 glasses per person)

Three course dinner with coffee and chocolates

Sommeliers choice of wine (half a bottle per person)

State of the art disco lighting, microphone and background speakers

Dreamwave Events DJ

Dancefloor

Manned bar

10 en-suite bedrooms in our boutique hotel

Leisurely breakfast the next day

£115.00 per person

Minimum 100 guests / Maximum 250 guests

May to September, Sunday to Friday only

Available Saturdays for a supplement charge of £1000.00

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MILSOMS KESGRAVE HALL

CANAPÉS SELECTION

£6.75 per person, please select 4 canapés.

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 croûte with black pepper

Smoked duck

with cucumber, spring onion and hoisin

Smoked salmon

on a toasted croûte with a shallot and caper dressing

Serrano 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

Hot

Roast beef

with horseradish in a mini Yorkshire pudding

Wild mushroom (v)

vol-au-vent with black truffle hollandaise

Crispy tiger prawns

saffron aioli

Smoked cheese & jalapeño 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

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STARTERS

Chicken Pressing

Caesar dressing, baby gem, pancetta & smoked anchovies

Pea, broad bean & goats cheese tart (v)

Pickled beetroot carpaccio, crispy egg

Smoked salmon

On a toasted croûte with a shallot and caper dressing

Parma ham

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

Crayfish cocktail

Vanilla mayonnaise & lemon

Watermelon (v)

Chive goats curd, pickled chilli, capers, candied pistachios & micro herbs

Pressing of Dingley Dell ham hock

Black pudding purée, pickled shallots & spiced tomato ketchup

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MAIN COURSES

Loin of Dingley Dell pork

Hasselback potato, roasted apple, leek & carrot pureé

Chicken & spinach dartois

Crushed new potatoes, pea & girolle mushroom velouté

Braised lamb shoulder

Runner beans, peas, olives, confit potatoes & mint

Lane farm sausages

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

Pan fried chicken

creamed potato, asparagus, pea, broad beans
and asparagus velouté

Roast stone bass

Tomato pesto, roasted heritage tomatoes, samphire & taramasalata

Salmon en croûte

saffron mash, buttered savoy and chive beurre blanc

Steamed wild mushroom pudding (v)

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

Spinach & blue cheese cannelloni (v)

Arriabatta sauce, crispy leeks

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DESSERTS

Dark chocolate delice

Banana pureé, 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

Selection of British & Irish cheeses

celery, grapes & apple with biscuits

Available as an extra course
Supplement of £9.00 per person

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SAMPLE BARBECUE MENU

Whole Suffolk pig spit roast
Sirloin steaks in a spicy Kesgrave rub
Lane Farm sausages
Quorn sausages
Vegetable & halloumi kebabs
Dane of marinated salmon in chilli, lemon grass & lime

Selection of salads:

Coleslaw
Tomato & mozzarella salad
Mixed leaf salad
Truffled mushroom & baby onion salad
Mediterranean roasted vegetable, pasta & pesto
New potato salad
Beetroot salad with endive, pine nut & orange salad, yoghurt dressing
Dill pickled cucumber
Tabbouleh
Salad Niçoise
Vegetable moilee curry
Dauphinoise potatoes

Served with:

Apple sauce
Selection of pickles
Dressings
Mayonnaise

Sample Menus / All prices include VAT