The Loft

New for 2024, our contemporary eatery and hospitality space

Hospitality packages from £35 per person

It's the time to network, relax, take-stock and recharge with modern hospitality that exceeds your guests expectations...





Elevate your event experience

With a maître d'entrance, a stunning mirrored bar and an ambiance of curated coolness, The Loft is a vibrant and versatile space at the heart of Cranmore Park.

Perfect for celebrating special occasions with family, friends or colleagues, corporate awards nights, and evening receptions, The Loft has also been designed to seamlessly complement exhibitions and conferences at Cranmore Park, offering a relaxed break-out or post-event space to fuel inspiration and conversation.

The Loft has banquette seating for group dining, freestanding tables for a more intimate setting, and a high business bar for a quick bite or work catch-up.

Enjoy bespoke hospitality menus crafted by our in-house chefs using the freshest, most sustainable and locally sourced ingredients.

A new vibrant space designed to seamlessly blend with any part of your day Package 1
Minimum 40 guests
£35 per person

Package 2
Minimum 40 guests **£38 per person**

Package 3
Minimum 40 guests
£42 per person

Please enquire with the Cranmore Park team for events of different numbers

Inclusive of:

Evening or day hire

Hire of events space (5 hours)

Hot Buffet or Street Food

Access to cash bar

Inclusive of:

Evening or day hire

Hire of events space (5 hours)

2 course lunch or dinner (£7 supplement for 3 courses)

Access to cash bar

Inclusive of:

Evening or day hire

Hire of events space (5 hours)

Hot Buffet or Street Food

Access to cash bar

DJ hire



Build your Hot Buffet Menu:

Meat & fish

Chicken & Chorizo En Croute
Beef Blade A La Bourguignon
Herb Crusted Salmon
Poached Haddock, Beer Batter Scraps
Rolled Lamb Shoulder, Salsa Verde

Veggie/vegan

Summer Vegetable Tart, Cheese Mousse (V)
Thai Green Tofu (VE)
Saffron Aubergine, Feta & Tomato (V)
Grilled Chilli & Oregano Haloumi (V)
Wild Mushroom Raviolo (VE)

Sides

Paprika Potato Terrine
Cheese & Chive Mash
Truffled Potato Fondant
Heritage Tomato & Mozzarella Salad
Honey & Mustard Heritage Carrot
Greens Fricassee
Smoked Cheese Stuffed Red Onion
Ratatouille
Broccoli & Pesto
Spiced Tabouleh Salad



Build your Street Food Menu:

Meat & fish

Signature Peri Peri Chicken
Lashford Sausages, Honey & Mustard Glaze
Lamb Kofta, Pistachio & Mint Yoghurt
Smoked Chilli Cheeseburger
Chilli & Garlic King Prawns (£1pp supplement)
Teriyaki Salmon, Lime & Coriander Salsa

Veggie/vegan

Halloumi, Chilli & Lemon Skewers (V)
Celeriac Pastrami, Coconut Russian Dressing (VE)

Sides

American Mustard & Gherkin Potato Salad (VE)
Summer Slaw (VE)
Grilled Flatbreads (VE)
Heritage Tomato & Buffalo Mozzarella Salad (V)
Spiced Pepper Cous Cous, Chermoula Dressing (VE)



Build your Lunch/ Dinner Menu:

Starter

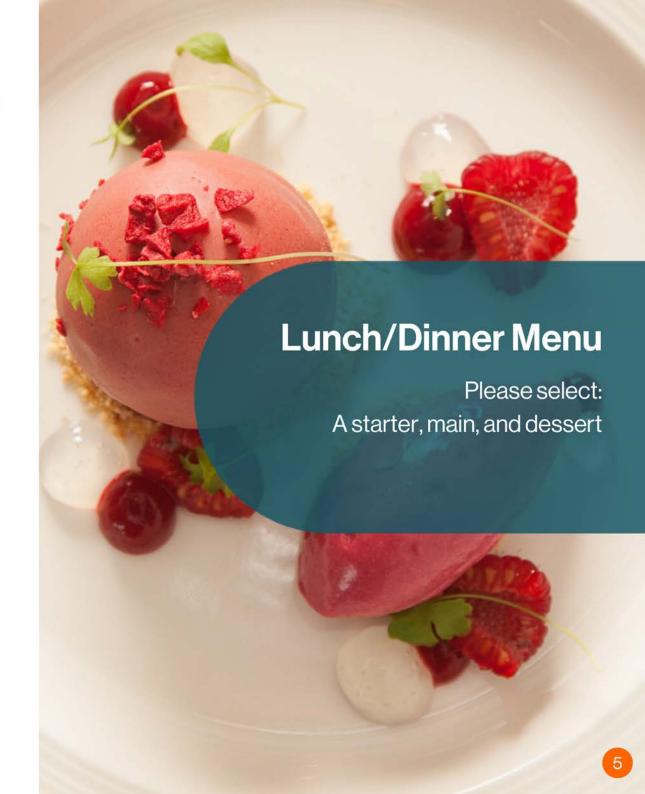
Seasonal Soup, Fresh Bread (VE)
Ham Hock Terrine, Piccalilli
Blue Cheese, Pear & Walnut Salad (V)
Welsh Rarebit, Onion Salad (V)
Smoked Fishcake, Citrus Hollandaise

Main

Braised Pork, Bacon Green Beans, Hasselback Potato Stuffed Chicken Leg, Mash, Fricasse of Carrot Pasta A La Puntanesca (VE) Coconut & Potato Curry, Crispy Onion Rice (VE) Mullet, Mussels, New Potato, Sauce Vierge

Dessert

Forest Fruit Cheesecake Chocolate Brownie, Vanilla Ice Cream Seasonal Fruit & Sorbet (VE) Custard Tart, Crème Fraiche Cheese & Biscuits



Talk to us today, we can help you bring your event to life.



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www.cranmorepark.co.uk

