



PINCHINTHORPE HALL

Pinchinthorpe Hall, Pinchinthorpe, Guisborough, North Yorkshire, TS14 8HG
info@pinchinthorpehall.com | www.pinchinthorpehall.com | 01287 213250

CELEBRATIONS, EVENT & PRIVATE DINING

Based just outside Guisborough in the North York Moors national park, 12th century Pinchinthorpe Hall is the perfect for your special event. We are an independently ran venue with excellent facilities and stunning views over Roseberry Topping where every occasion is bespoke to your requirements.

From. celebrations of life to engagements, and from birthdays to baby showers. Whatever the event, as one of North Yorkshire & Teesside's most popular venues, Pinchinthorpe Hall, provides the perfect setting for your celebration. Even providing a dedicated events manager to ensure the perfect day. All of our event packages can be tailored to suit any of your requirements and are here as examples.

Surrounded by beautiful architecture, elegantly decorated reception rooms, luscious gardens and a stunning backdrop of Roseberry Topping, we perfectly suited for private gatherings. It's a brilliant intimate setting for entertaining whether that's in the Billiard room, dining room, or the whole hall!

PINCHINTHORPE HALL

The main house comprises of a number of rooms, The Entrance Hall, The Butlers Bar, five en-suite bedrooms and three reception rooms; The Dining Room, The Billiard Room, The Drawing Room. Our reception rooms are available to book for private events; however, we also offer exclusive use of the whole house. We don't have a dance floor area unless the exclusive use is taken including accommodation due to the layout. The old stables block now houses our restaurant which is separate from the main hall.

The Dining Room

This room is part of the earliest area of the building as we see it today, dating back to when it is believed to have been first built in the late 1500's. In Victorian times it was also known as the Smoke Room. It has a beautiful view over the front gardens and water feature, this room also has its own open fire and can seat up to 20 people.

The Billiard Room

The largest of our reception rooms, was one of the latest additions to the hall added on in 1883 by Edwin Fox. It has beautiful views over the back garden and of course Roseberry Topping. This room has gorgeous architecture featuring a decorative fireplace too and can seat up to 52 guests. The Billiard Room is adjoined by the Drawing Room connected by double doors, together making a great space for entertaining, with combined dining capacity of 80 people.

The Drawing Room

The Drawing Room sits at the front of the house with views out onto the front garden, regal entrance gate and water feature. This room was thought to have been added to the house in the late 1600's by Roger Lee, when significant expansions were made to the hall. This room has capacity to seat 30 for dining, but as mentioned above, joins the Billiard Room allowing for a bigger entertainment space.

ROOM HIRE

We try to avoid unnecessary extra costs. As such, for use of our private rooms we will only charge a room hire fee if your party is below 10 people of £50 in addition to the menu cost. We do ask for a deposit in advance of your booking.



PRIVATE DINING & SUNDAY LUNCH

Enjoy private dining for up to 80 guests in the Billiard & Drawing rooms, up to 100 in The Stables, or up to 132 in the multiple rooms in the main hall. Whether its for lunch, dinner or Sunday roast. Make the most of our private spaces for whatever your special event is.



Up to 12 people - Order from our menu from The Stables restaurant

13 to 20 people - Order from a limited menu from The Stables restaurant

21 to 80 people - Order from our special banqueting below or Sunday roast, menu £28 two courses or £35 three courses

Banqueting menu:

Starter

Oak Smoked Salmon, Heritage Beetroot, Toasted Hazelnuts, Sorrel
Cauliflower Velouté, Cauliflower Shavings, Coriander
Chicken and leek Terrine, Black Pudding Bon Bon, Roasted Shallot, Apple
Pork Rillettes, Heritage Carrots, Puffed Pork, Celeriac Remoulade

Main

Beef Cheek, Pomme Puree, Roasted Carrots, Silverskin Onions, Pancetta
Pan Roasted Chicken, Mushroom Couscous, Charred Leek, Kale
Oven Roasted Cod, Beurre Blanc, Tenderstem Broccoli, Shallot
Carrot Risotto, Roasted Pumpkin, Crispy Kale

Dessert

Lemon Posset, Shortbread Biscuit, Berry Compote
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
Chocolate Orange Ganache, Chocolate Crumb, Orange Sorbet
Seasonal Berry, Red Vein Sorrel, Berry Sorbet

Please speak to a member of the Team regarding Dietary Requirements. Menus are changed seasonally. Current menu available upon request. Pre-order and deposit required.

AFTERNOON TEA

£21 per person. Served 11.00pm - 4.00pm.
Minimum 10 people.
Speak to our team to pre-order fizz to accompany your afternoon tea.

A fine selection of afternoon tea sandwiches, pastries and sweet treats Or Savouries for those without a sweet tooth. Warm fruit and cheese scones accompanied by strawberry preserve and clotted cream. Served with loose leaf tea or coffee, with a free refill. Additional refills will be charged

Sandwiches

Smoked salmon with pickled cucumber and dill dressing

Ham with whole grain mustard mayonnaise

Egg mayonnaise with baby watercress

Cheese savoury



Traditional Afternoon Tea

Sweet Treats;

Lemon and vanilla macaroon

Carrot cake with cream cheese frosting,

Blackberry panna cotta with liquorice jelly and crunchy meringue

Chocolate opera cake with toasted popcorn

Savoury Afternoon Tea

Savouries;

Raised Breed Pork Pie with homemade apple sauce

Rare Breed Pork and black pudding Sausage Roll

Free range Scotch Egg and Piccalilli

Cherry tomato tartlet with crumbled blue cheese and rocket

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BARBEQUE

£30.00 per person

Buffalo Burgers
Free Range Sausages
Marinated Lamb Strips
Marinated Chicken Wings
Jacket Potatoes
Salads
Coleslaw
Ciabatta Rolls

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HOG ROAST

£26.00 per person.

Minimum 50 Guests.

Whole Slow Cooked Pig
Apple Sauce
Stuffing
Ciabatta Rolls
Additional Sauce
Garlic & Herb Roast Potatoes
Mixed Leaf Salad
Pickled Cabbage
Sweet Potato Wedges

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CANAPÉS

3 canapés £6.95 per person

4 canapés £8.50 per person

5 canapés £9.95 per person

Cheese Straws, Smoked Paprika

Choux Buns, Whipped Goats Cheese, Caramelized Red Onions

Smoked Mackerel Pate, Pickled Cucumber, Rye Bread

Smoked Salmon Parfait, Herb Crouton

Bread Crumbed Pork Rillettes, Apple Sauce

Black Pudding Croquette, Chorizo Jam

Leek & Potato Croquette, Celeriac Puree

Mushroom Arancini, Onion Ketchup

Lamb Kofta Skewers, Mint Yoghurt

Beetroot & Goats Cheese Parcels

Tempura Prawn, Sweet Chilli Jam

Watermelon, Cucumber, Tomato & Basil Skewers

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BUFFET SELECTION

Option 1 – Cold Standard Buffet £10.00 per person

Cheese & Tomato Quiche OR Homemade Sausage Rolls
Sandwich Selection
Seasonal Salad
Crisp Selection

Option 2 – Hot Baguette Buffet £12.00 per person

Roast Pork OR Beef Brisket OR Beetroot Falafel
Rosemary Butter Roast Potatoes
Gravy
House Coleslaw
Seasonal Salad

Option 2 – Cold Premium Buffet £16.00 per person

Pork Belly Terrine & Pineapple Chutney
Cheese & Tomato Quiche
Homemade Sausage Rolls
Poached Salmon Fillets & Dill
Sandwich Selection
Seasonal Salad
House Coleslaw
Sweet Potato Fries
Crisp Selection

Option 3 – Hot Buffet

Choose 1 choice for £16, 2 choices for £18, 3 choices for £20;
Pork & Beef Lasagne, Garlic Bread
Vegetable Moussaka, Garlic Bread
Chicken Curry with Rice & Pitta Bread
Fish Pie
Chilli Con Carne & Texan Bean Rice
Braised Beef Hotpot, Pickled Red Cabbage
Penne Pasta Arrabiata
Belly Pork & Kimchi
Wild Mushroom Risotto
Mini Toad In The Hole, Gravy & Mash
Seafood Cocktail With Cherry Tomatoes And Gem Lettuce

Served with
Sandwiches Selection
Sweet Potato Fries
Seasonal Salad
House Coleslaw

Option 4 - Carvery Style Sunday Lunch £16.00 per person

Choose two of the following;

Roast Pork, Beef Brisket, Roast Chicken Or Nut Roast

Served with Roast Potatoes
Mashed Potato
Braised Red Cabbage
Broccoli & Cauliflower Cheese
Roasted Root Vegetables
Homemade Stuffing
Yorkshire Puddings
Gravy
Condiments

Option 5 - Deluxe Buffet £25.00 per person

Choose 2 of the following (all hot dishes):

Roast Sirloin Of Beef, Horseradish Sauce, Rocket & Shallot Salad
Whole Roasted Chicken Stuffed with Lemon, Garlic & Thyme
Katsu Chicken OR Vegetable Curry, Egg Noodles OR Jasmine Rice
Mini Chicken Kiev, Garlic Butter
Minced Beef Chilli Con Carne, Rice, Sour Cream
12 Hour Braised Steak & Ale Pie
Thai Spiced Fishcakes, Asian Slaw
Penne Arrabiatta With Slow Roasted Tomatoes, Garlic And Thyme

Choose 2 Of The Following (All Cold Dishes):

Honey Marinated Pork Belly, Wholegrain Mustard Mayonnaise
Crispy Hens Egg, House Piccalilli
Cured Salmon, Compressed Cucumber, Dill Emulsion
Greenland Prawn Cocktail, Marie Rose Sauce
Caramelised Red Onion & Goats Cheese Tart (V)
Sandwich Selection

Choose 1 Of The Following:

Roast Potatoes, Garlic & Thyme
Spiced Sweet Potato Wedges
Florida Salad, Potatoes & Orange
Pasta Salad, Peppers, Red Onion & Spring Onion

Choose 1 Of The Following:

Tzatziki Dip & Marinated Olives,
Mediterranean Vegetable Couscous, Ras El Hanout,
Asian Slaw, White Cabbage, Onion, Chilli, Carrot & Beansprout

Seasonal Salad
House Coleslaw

Additional Buffet Items

Afternoon Tea Cakes x 2 £3.50pp
Fruit, Cheese or Plain Scones £2pp French Fries £2 pp
Herb Salted Fries £2 pp
Orange or Apple Juice £7.50 per Jug
Tea & Coffee served with all Menus

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DESSERT OPTION

Add the following Bowl Food
Dessert options to any of the
menus for

one choice £5.00 per person
two choices £6.50 per person

Berry Eton Mess

Sticky Toffee Pudding & Caramel
Sauce

Apple Crumble & Crème Anglaise,
Caramel Almond Topping

Chocolate Brownie & Chantilly
Cream

Rich Chocolate Marquise, Caramel
Popcorn

Caramelised Rice Pudding,
Poached Mango & Lemongrass
Syrup



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