



## *Special Occasion*

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The Family Tree is the perfect place to hold your special occasion, seating up to 25 guests in our function room, 40 in our restaurant and over 70 in our courtyard.

The neutral decor provides a blank canvas for any decorations or colour theme you choose.

*Enquire now*

01773 425915

[www.thefamilytreederbyshire.co.uk](http://www.thefamilytreederbyshire.co.uk)  
Derby Rd, Whatstandwell, DE4 5HG





## Sparkling Breakfast

To begin...freshly baked pastries, greek yoghurt & granola topped with fresh berries and honey, a selection of cold breakfast meats and cheese, served with artisan bread, beautifully presented on a 3-tiered cake stand

Enjoy with....a glass of prosecco, bucks fizz or fruit juice

Followed by....any freshly cooked breakfast from our menu and unlimited tea and coffee



Whats included:

- Exclusive room hire
- Sparkling breakfast
- Glass of prosecco, bucks fizz or fruit juice
- Unlimited tea & coffee
- Banqueting roll table coverings
- Cake stand & knife (when required)
- 30 mins room access prior to event to decorate how you like

**Sparkling breakfast £22.50 per person**

(minimum 15 guests)





THE FAMILY TREE

## Afternoon Tea

Our Afternoon Tea is beautifully presented on a three tiered stand  
It includes a selection of delicate sandwiches and savoury bites  
freshly made fruit scones served with butter, jam and clotted cream  
and a selection of homemade mini cakes  
This is all accompanied with unlimited English breakfast tea & filter coffee

Sparkling Afternoon Tea includes all the above and a glass of prosecco

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Whats included:

- Exclusive Function room hire
- Afternoon tea
- Unlimited tea & coffee
- Banqueting roll table coverings
- Cake stand & knife (when required)
- - 30 mins room access prior to event to decorate how you like

**Afternoon Tea £22.50 per person**

**Sparkling Afternoon Tea £25 per person**

(minimum 15 guests)



THE FAMILY TREE

# Deluxe Buffet Menu

**Assortment of gourmet sandwiches served on a mix of bloomer bread, artisan rolls and wraps, Choose 3 fillings:**

- Mature cheddar and caramelised red onion chutney V
- Wiltshire ham, fresh tomato and lettuce
- Smoked salmon and chive cream cheese
- Egg mayonnaise and cress V
- Chicken tikka, mint yoghurt, cucumber and lettuce
- Hummus, roasted peppers and spinach V
- Falafel, tomato chutney and mixed leaves V
- Brie, caramelised red onion chutney and spinach V
- Pesto chicken, sundried tomatoes and spinach

**Choose 4 finger buffet items:**

- Sausage roll
- Pork pie
- Scotch egg
- Goats cheese, roasted peppers and caramelised onion mini quiche V
- Bbq chicken and bacon skewer
- Tandoori chicken skewer with tzatziki dip
- Mediterranean vegetable skewer with balsamic glaze V
- Cheese and onion roll V
- Mini cheese and sundried tomato scones topped with cream cheese and tomato chutney V
- Pesto pasta & mozzarella pearls pot V
- Prawn and avocado cocktail pot
- Caesar salad pot V
- Farmhouse pie (sausage meat, boiled eggs, mature cheddar cheese)
- Picnic pie (caramelised onions, goats cheese, spinach, butternut squash, sundried tomatoes) V
- Hummos, pitta and vegetable pot V
- Pigs in blankets with a honey and mustard dip

**Choose 2 hot buffet items:**

- Chicken goujons with garlic mayonnaise
- Cod goujons with tartare sauce
- Lamb koftas with tzatziki
- Cheeseburger slider
- Skinny fries basket and tomato sauce V
- Onion ring basket with Bbq dip V
- Halloumi bites V

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Whats included:

- Exclusive room hire
- Buffet Lunch
- Cake stand & knife (when required)
- 30 mins room access prior to event to decorate how you like

**£16.50 per person**

(minimum 15 guests)



THE FAMILY TREE

## Classic Buffet Menu

**Assortment of gourmet sandwiches served on a mix of bloomer bread, artisan rolls and wraps, Choose 3 fillings:**

Mature cheddar and caramelised red onion chutney V

Wiltshire ham, fresh tomato and lettuce

Smoked salmon and chive cream cheese

Egg mayonnaise and cress V

Chicken tikka, mint yoghurt, cucumber and lettuce

Hummus, roasted peppers and spinach Ve

Falafel, tomato chutney and mixed leaves Ve

Brie, caramelised red onion chutney and spinach V

Pesto chicken, sundried tomatoes and spinach

**Choose 4 finger buffet items:**

Sausage roll

Pork pie

Scotch egg

Goats cheese, roasted peppers and caramelised onion mini quiche V

Bbq chicken and bacon skewer

Tandoori chicken skewer with tzatziki dip

Mediterranean vegetable skewer with balsamic glaze Ve

Cheese and onion roll V

Mini cheese and sundried tomato scones topped with cream cheese and tomato chutney V

Pesto pasta & mozzarella pearls pot V

Prawn and avocado cocktail pot

Caesar salad pot V

Farmhouse pie (sausage meat, boiled eggs, mature cheddar cheese)

Picnic pie (caramelised onions, goats cheese, spinach, butternut squash, sundried tomatoes) V

Hummus, pitta and vegetable pot Ve

Pigs in blankets with a honey and mustard dip

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Whats included:

-Exclusive room hire

-Buffet Lunch

-Cake stand & knife (when required)

- 30 mins room access prior to event to decorate how you like

**£14.50 per person**

(minimum 15 guests)



THE FAMILY TREE

## Hot Buffet Menu

**Choose two mains from the options below  
(plus a Vegetarian or Vegan option if required)**

Burrito bowl- chilli con carnie, coriander rice, sour cream, tomato and avocado salsa, mexican sweetcorn with black beans and tortilla chips (Vegetarian chilli available)

Beef lasagna with herby new potatoes, coleslaw, garlic bread and rocket caprese salad (Vegetarian lasagne available)

Moroccan lamb tagine with minted yogurt, pitta bread and pomegranate couscous (Vegetarian tagine available)

Green Thai chicken curry, jasmine rice, sautéed bok choy and pine nuts, prawn crackers and sweet chilli sauce (Vegetarian Thai curry available)

Beef bourguignon, creamy mash potatoes, roasted root vegetables and tender stem broccoli (Vegetarian bourguignon available)

Spanish chicken with chorizo and chick peas, spicy potatoes, roasted vegetables and crusty ciabatta bread

**£16.50 per person**  
(minimum 35 guests)

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### *Pie & Pudding night*

Two pies with fillings of your choice served with chunky chips, garden peas, roasted carrots and gravy

pudding choice of -  
Apple and blackberry crumble served with ice cream or custard  
Sticky toffee pudding served with butterscotch sauce and ice cream

**£16.50 per person**  
(minimum 35 guests)



THE FAMILY TREE

# Buffet Extras

## Sweet Options

### Desserts

Mini style desserts for your guests to enjoy

#### Choose two options:

- Chocolate brownie squares
- Carrot cake squares
- Sticky toffee squares
- Lemon drizzle squares
- Eaton mess pots

Vanilla cheesecake & raspberry coulis pots

Lemon & blueberry posset pots

Chocolate mousse pot

**£5.50 per person**

### Classic Puddings

Individual puddings served with a choice of custard, cream or ice cream

#### Choose two options:

- Apple pie black cherry pie
- Lemon meringue pie
- Seasonal fruit crumble
- Salted caramel torte
- Lemon tart with blueberry compote
- Sticky toffee pudding
- Treacle sponge pudding

**£5.50 per person**

### Tray Bakes

Mini tray bakes for your guests to enjoy

#### Choose three options:

- Flapjack
- Brownie
- Rocky road
- Tiffin
- Millionaire shortbread

**£3.50 per person**

### Scones

Your choice of fruit, plain or cherry & almond scones served with strawberry jam and clotted cream

**£4.00 per person**





THE FAMILY TREE

## Grazing Table



### **Cheeses**

A selection of local cheeses

### **Cured Meats**

Salami, chorizo & prosciutto

### **Breads**

Artisan breads with butter  
Savoury crackers  
Pastry cheese twists

### **Antipasti**

Chutneys and condiments  
Dried fruits and nuts  
Hummous trio  
Tzatziki  
Olives and feta stuffed peppers  
Balsamic onions

### **Seasonal fruit and vegetables**

A selection of fruit and crudites

(Please note menu items can vary depending on availability)



Whats included:

-Exclusive room hire

-Grazing table

-Cake stand & knife (when required)

-30 mins room access prior to event to decorate how you like

**£16.50 Per Person**

(minimum 15 guests)







# THE FAMILY TREE

## Set Menu

*Sample menu*



### Starters

Crumbed brie served on a bed of balsamic dressed rocket & pine nuts, accompanied by caramelised red onion chutney and crostini V

Prawn and crayfish cocktail served with pickled cucumber salad and lemon creme fraiche

Baked creamy garlic mushrooms served with warm artisan bread V

### Mains

Beef bourguignon on a bed of creamy mash potatoes, roasted root vegetables and tender stem broccoli

Herb crusted cod loin on a bed of ratatouille served with smoked salt and garlic new potatoes and dill oil

Prosciutto wrapped chicken in a creamy mustard sauce served with parmesan and thyme dauphinoise potatoes and buttered green beans

Goats cheese and Mediterranean roasted vegetable stack served with spicy tomato quinoa and wilted spinach, dressed with balsamic glaze V

### Desserts

Sticky toffee pudding and butterscotch sauce served with ice cream

Vanilla panna cotta and black cherry compote served with homemade shortbread

Salted caramel cream puffs with warm dark chocolate sauce

Cheese board (£2.00 supplement)

**£25 per person**  
(minimum 35 guests)





# Summer BBQ

## BBQ Menu

### Off the Grill

- Beef burger slider, topped with mature cheddar, bacon and relish
- Cajun spiced boneless chicken thigh
- Slow cooked pork ribs with smokey bourbon glaze
- Moroccan spiced minted lamb kofta, with mint yoghurt and flatbread

### Vegetarian Off the Grill

- Vegan burger slider, topped with vegan cheese and relish
- Mediterranean vegetable & halloumi skewer
- Harissa roasted cauliflower, with houmous & flatbread
- Blue cheese portabella mushroom

### Salads

- Chopped greek - Romaine lettuce, tomatoes, cucumbers, red onion, feta, olives, parsley, olive oil, balsamic
- Pesto pasta - Sundried tomato pesto, blushed tomatoes, roasted peppers and spinach
- Superfood - Cous cous, quinoa, sweet potato, avocado, edamame beans, pomagranate, mixed seeds, fresh herbs and citrus dressing

### Sides

- Classic creamy coleslaw
- Butter and herb new potatoes
- Seasoned corn on the cob

### Desserts

- Chocolate and raspberry pot
- Eton mess pot

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**£20 per person**  
(minimum 35 guests)





## Drink Options

### **Tea & Coffee Station**

Unlimited tea and coffee

**£5 per person**

### **On Arrival**

Glass of prosecco or bucks fizz

**£3.50 per person**

Elderflower presse or raspberry lemonade

**£3 per person**

### **From the Bar**

Soft drinks, beers, wines, other alcoholic and non alcoholic drinks

**from £1.80**



### **Prosecco Bar**

Prosecco bottles on ice served with fruit juices, liquors, fresh fruit and garnishes

**£5 per person**

### **Gin & Tonic Station**

Selection of three Gins served premium tonics and garnishes

**£6 per person**





## Cake & Coffee

### Cake Table

A delicious selection of homemade classic cakes, tray bakes and freshly baked fruit scones with strawberry jam & clotted cream.

Beautifully presented on cake stands and platters and served with unlimited tea and coffee



Whats included:

-Exclusive room hire

-Cake table

-Unlimited tea and filter coffee

- - 30 mins room access prior to event to decorate how you like

**£10 per person**

(minimum 16 guests - only available weekdays)



### Savoury extras

Platter of classic sandwiches (30 quarters) £17

Sausage rolls (serves 16) £9

Mini quiches (serves 16) £9

Nibbles - crisps, mini cheese crackers & caprese salad cocktail sticks (serves 16) £5

### Drink extras

-Glass of prosecco or bucks fizz on arrival £3.50pp

-Elderflower presse or raspberry lemonade on arrival £3pp

-Order individually off our menu from £1.80





## Function Room Exclusive use



- Exclusive use for 3 hours
- Access to the room up to 30 mins before event to decorate (if more time is needed for a backdrop balloon installation please ask)
- Minimum of 15 people for exclusive use on weekends, should your numbers drop below 15 this will be the minimum number you will no longer have exclusive use of the function room
- A £50 deposit or £5 per person deposit will be taken on booking
- Vegetarian, vegan, gluten free, dairy free and other allergies can be accommodated (seating plan may be required)
- NB: We operate a 48 hr cancellation policy - Final numbers and dietary requirements will need to be confirmed 48 hours before the event (this would be the amount of people you would need to pay for if someone did not turn up)
- Optional 10% service charge will be added to your bill





## Restuarant & Garden exclusive use



- Private evening functions minimum 35 guests, should your numbers drop below 35 guests this will be the minimum number of people you will be charged for
  - Evening functions available from 5pm until midnight
  - Private daytime functions minimum spend £2000
  - Private daytime functions available between 9am-4pm
- Access to the venue 1hr before event to decorate (if more time is needed for a backdrop balloon instillation please ask)
  - A £100 deposit will be taken on booking
  - vegetarian, vegan, gluten free, dairy free and other allergies can be accommodated (seating plan may be required)
- NB: We operate a 48 hr cancellation policy - Final numbers and dietary requirements will need to be confirmed 48 hours before the event (this would be the amount of people you would need to pay for if someone did not turn up)
  - Optional 10% service charge will be added to your bill

