

DINNER IN THE HOUSE

THE GRANGE FESTIVAL 2023

This form is for all Dinner in the House bookings. Please book everything at your earliest convenience and at least 7 working days before your visit.

If your party has mobility, access or dietary requirements please contact us: dining@thegrangefestival.co.uk or 01962 791020

Cancellation of any reservations must be received 14 days before your visit, or you will still be charged.

Please send this booking form to: Dining@TheGrange, Folly Hill Farm, Itchen Stoke, SO24 9TF

BOOKING DETAILS							
NAME							
NAME OF TICKET BUYER				DATE OF VISIT			
ADDRESS					POST CODE		
PHONE			MOBILE				
EMAIL							
BOOKING SUMMARY & PAYMENT METHOD							
	TOTAL COST	PAYMENT METHOD				✓	
PRE-PERFORMANCE	£	CHEQUE - Payable to The Grange Festival					
LONG INTERVAL	£	BACS TRANSFER - Reference SURNAME,DINING Barclays Bank, The Grange Festival, 20-79-31, 40608866					
	£						
GUEST DETAILS							
Please provide the names and any allergies or dietary requirements for your guests. If there are no allergies or dietary requirements, please put N/A. We will provide printed name cards for your table which will include this information.							
NAME	GUEST 1	GUEST 2		GUEST 3		GUEST 4	
DIETARY REQUIREMENTS							
NAME	GUEST 5	GUEST 6		GUEST 7		GUEST 8	
DIETARY REQUIREMENTS							
ORDER NOTES							
PRE-PERFORMANCE				LONG INTERVAL			
ITEM	COST	QTY	TOTAL	ITEM	COST	QTY	TOTAL
Canapés	£25		£	Dinner in The House	£87.50pp		£
Smoked Salmon	£25		£	Bin No. []	£		£
Bin No. []	£		£	Bin No. []	£		£
Bin No. []	£		£	Bin No. []	£		£
Bin No. []	£		£	Bin No. []	£		£
Corkage	£30/bottle		£	Corkage	£30/bottle		£
PRE-PERFORMANCE TOTAL			£	LONG INTERVAL TOTAL			£

TOSCA MENU (INCLUDES DANCE) - AVAILABLE ON JUNE 6, 8, 15, 21, 26, 30, JULY 5				
	GUEST 1	GUEST 2	GUEST 3	GUEST 4
MAIN				
Beef rump				
Fillet of seabass				
Salt-baked celeriac (VE)				
DESSERT				
Apple Tart Tatin				
Chocolate Brownie (GF, VE)				
	GUEST 5	GUEST 6	GUEST 7	GUEST 8
MAIN				
Beef rump				
Fillet of seabass				
Salt-baked celeriac (VE)				
DESSERT				
Apple Tart Tatin				
Chocolate Brownie (GF, VE)				

POPPEA MENU (INCLUDES JAZZ) - AVAILABLE ON JUNE 7, 14, 16, 20, 22, 28, 29				
	GUEST 1	GUEST 2	GUEST 3	GUEST 4
MAIN				
Ginger beer braised pork belly				
Pan-fried salmon				
Heritage carrot Wellington (VE)				
DESSERT				
Rhubarb & Custard Panna Cotta				
Chocolate Brownie (GF, VE)				
	GUEST 5	GUEST 6	GUEST 7	GUEST 8
MAIN				
Ginger beer braised pork belly				
Pan-fried salmon				
Heritage carrot Wellington (VE)				
DESSERT				
Rhubarb & Custard Panna Cotta				
Chocolate Brownie (GF, VE)				

RAKE'S PROGRESS MENU - AVAILABLE ON JUNE 23, 27, JULY 4, 6				
	GUEST 1	GUEST 2	GUEST 3	GUEST 4
MAIN				
Herb roasted chicken breast				
Chalk stream trout				
Wild mushroom & thyme pithivier (VE)				
DESSERT				
Summer pudding				
Chocolate Brownie (GF, VE)				
	GUEST 5	GUEST 6	GUEST 7	GUEST 8
MAIN				
Herb roasted chicken breast				
Chalk stream trout				
Wild mushroom & thyme pithivier (VE)				
DESSERT				
Summer pudding				
Chocolate Brownie (GF, VE)				