

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.

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

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

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							
PRE-PERFORMANCE	TOTAL COST	PAYMENT METHOD					✓
LONG INTERVAL	£	CHEQUE - Payable to The Grange Festival					
	£	BACS TRANSFER - Reference SURNAME,DINING Barclays Bank, The Grange Festival, 20-79-31, 40608866					
GUEST DETAILS							
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)				