

DINNER IN THE HOUSE

THE GRANGE FESTIVAL 2024

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)				