



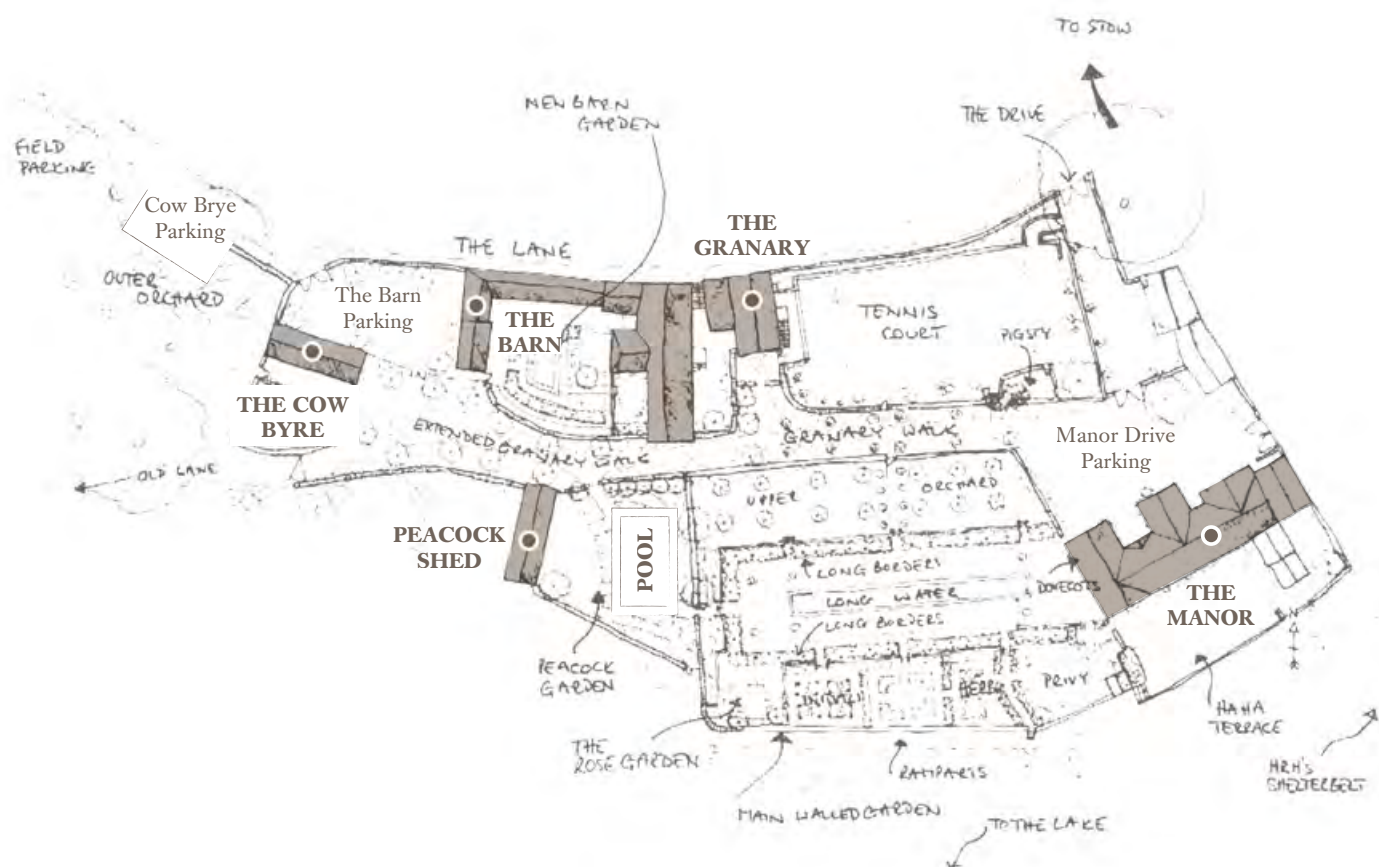
TEMPLE GUITING MANOR & BARNES



LUXURY COTSWOLD RENTALS

a member of **UV** ULTRAVILLA

THE ESTATE



With its exquisite Cotswold stone buildings, Jinny Blom designed gardens and beautiful, unique interiors, Temple Guiting Manor and Barns is one of the finest exclusive use estates in the Cotswolds.

The Estate sleeps 30 adults and 6 children across 16 bedrooms when hired exclusively. It can also be split depending on number of guests with distinct private areas for each of our two main houses. The only shared facilities are our all weather tennis court and our kids adventure playground that sits in harmony within its natural surroundings.

The property comprises of the following buildings: A six-bedroom Manor House which, has been privately owned since the 15th century and is steeped in English history and referenced in the Domesday Book. The luxuriously converted Barn containing five suites, from the elegant Gold bedroom, to the eclectic African bedroom. The main properties are then complimented by two smaller barns the 3 bed Granary and the one bed Cow Byre. These can be added as over spills to main houses and are included with exclusive use.

Set in approximately 14.5 acres, Temple Guiting offers large dry stone walled gardens with magnificent water feature overlooking wonderful views across the River Windrush and gently rolling fields. The new heated outdoor swimming pool is a highlight and is available for private use staying in the Barn or taking exclusive use.

Our beautiful gardens which were designed by Jinny Blom, who was chosen by The Prince of Wales to design the "Healing Garden" at the 2002 Chelsea Flower Show are a true inspiration for all our guests.

Our talented private chefs are on hand to cover any catering requirements whether full time or for certain celebratory occasions during your stay. Private staffing and child care as well as host of activities can also be arranged to enhance guest stays.



THE BARN & PEACOCK SHED

(SLEEPS 12 + 2 CHILDREN)



THE BARN & PEACOCK SHED (SLEEPS 12 + 2 CHILDREN)



Reception Rooms

- Long Corian kitchen / dining room (seats 14)
 - Oven x 2
 - Gas hob
 - American Fridge Freezer
 - Nespresso
 - KitchenAid
 - Magimix
- Living room with mezzanine study area
 - Smart TV
 - Sky TV with Movies and Sport
 - Xbox
 - Full movie collection
 - Fibre optic broadband
 - Surround music system with Spotify
- Utility
 - Additional Fridge
 - Washer Dryer
- Cloakroom

Bedrooms

Ground Floor

- Gold Bedroom – Super king with walk in shower / wet room
- Blue Bedroom – Super king (configurable as twin) with walk in shower / wet room. (There is also a day bed which can be used as a single bed.)
- African Bedroom – Super king (configurable as twin) with ensuite and roll top bath

Second Floor

- White Bedroom – Super king (configurable as twin) with ensuite and roll top bath
- Pink Bedroom – Super king (configurable as twin) with bath. (There is also a day bed which can be used as a single bed for small children.)

Outside

- Large patio garden
 - Cedar hot tub
 - Weber BBQ (Charcoal provided)
 - Table football
 - Dining table
- Heated outdoor swimming pool secured within the walled Peacock Garden
 - Available **April 1st - October 31st**
- Additional Bedroom – King sized bed & wet room
- Shared astro tennis court
- Shared kids playground
- Private parking for six cars



THE MANOR

(SLEEPS 10 + 2 CHILDREN)



THE MANOR

(SLEEPS 10 + 2 CHILDREN)



Reception Rooms

- Kitchen equipped with Miele Appliances; microwave; fridge; freezer; plate warmer; wine cooler; dishwasher
- Main Dining Room
 - Billiard table
 - Can be converted to seat 32 for dining
- Dining Room/Hallway
 - Dining table (seats 14)
- Sitting Room with an open fire
- Formal Lounge with open fire feature
- Snug
 - TV,
 - Sky TV with Movies and Sport
 - Xbox
 - Full movie collection
 - Fibre optic broadband
 - Surround music system with Spotify
 - Board Games
- Downstairs WC

Bedrooms

First Floor

- Provence Bedroom with super king bed (configurable as twin) with en-suite and bath
- The Bentley Bedroom with Four Poster bed with en-suite (Bentley Bathroom) with a bath and walk in shower
- The Windrush Bedroom with super king bed (configurable as twin), luxury marble ensuite with large bath and walk in shower

Attic Floor

- Family Suite
 - The Snug Bedroom with two built in long single beds perfect for children leading through to The Labrador Bedroom with super king size (configurable as twin)
- The Bear Bedroom with super king bed (configurable as twin) (height restrictions due to beams)
- This floor has a shared bathroom with bath and shower.

Outside

- Secret cinema room with all channels, Movies & Xbox
- Hidden Hot tub
- Lake with rowing boats, SUP
- Large water feature garden
- Lawned lower garden
 - Weber BBQ (Charcoal provided)
 - Table tennis
 - Dining table
- Shared astro Tennis Court
- Shared kids playground
- Please note you also have access to the laundry room equipped with washing machine and tumble dryer
- Private parking for up to eight cars in drive



THE MINI BARNs

(THESE ARE AVAILABLE TO ADD ON TO OUR MAIN HOUSES)



Cow Byre

(sleeps 2-4)

- Open plan kitchen / Living room
- TV, Sky and Wi-Fi
- Ensuite with bath and shower
- King bed & pull out double bed in sitting room for up to 2 adults.
- Small private garden

The Granary

(sleeps 6)

- Open plan kitchen, dining & living space
- Master Suite with super king bed (configurable as twin) with en-suite shower & bath
- Mini Double with standard double bed with ensuite shower room next door.
- Second Floor Suite with super king bed (configurable as twin) and spacious ensuite with roll top bath and shower.
- Small Cobbled Patio Garden with seating + BBQ



TEMPLE GUITING MANOR & BARN

THE GARDENS



TEMPLE GUITING MANOR & BARNs

THE GARDENS



A highlight of any stay at Temple Guiting Manor
& Barns are its exceptional gardens.

The gardens were designed by Jinny Blom, the landscape gardener who was chosen by The Prince of Wales to design the "Healing Garden" at the 2002 Chelsea Flower Show, which won the Royal Horticultural Society's Silver Medal.

Guests have access to an abundance of beautiful flowers, shrubs, herbs and vegetables which act as the perfect backdrop to your stay as well as having shared access of playground and tennis court.



TEMPLE GUITING MANOR & BARNES

THE RETREAT

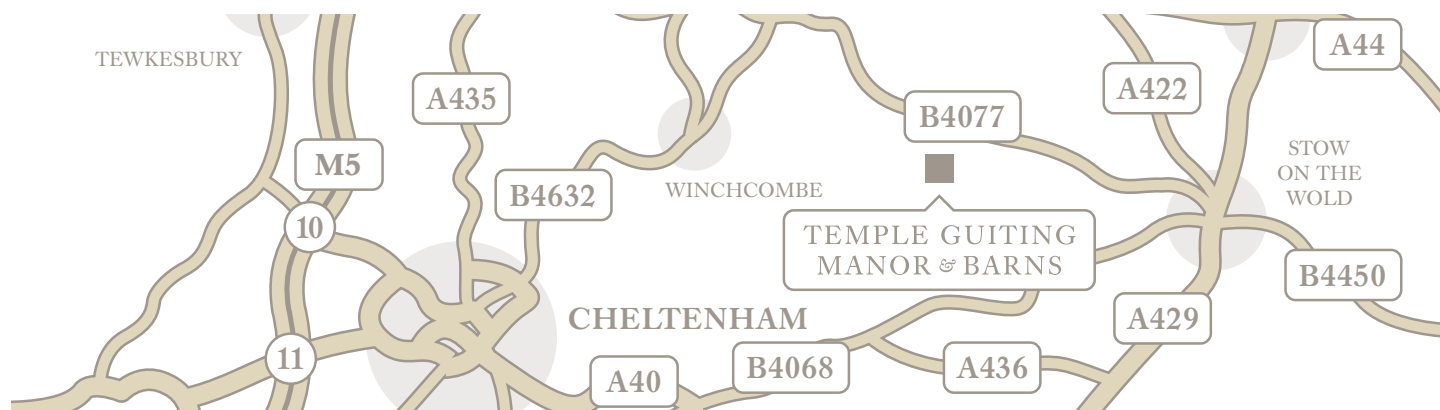


A new addition to the Estate facilities, The Retreat at Temple Guiting is just a few minutes walk from the main Estate and is the conversion of the villages' original post office into a charming reception area, state of the art water rower gym with cardio and weight facilities, treatment space and pilates / yoga studio.

All guests staying with us have access to the gym daily and personal training, treatments and private pilates & yoga classes can all be arranged via our Estate Concierge. We also have a stylish meeting room seating 12 which can also accommodate private dining when you fancy a change of scene from your exclusive property on the Estate.



DIRECTIONS



Temple Guiting Manor & Barns, Temple Guiting,
Cheltenham, Gloucestershire, GL54 5RP

From Birmingham (the M5 and M42)

From Birmingham take the A435 down to Evesham. From Evesham take A46 for a short distance until you see the turn for the B0478 to Toddington. (also signposted Winchcombe) Follow the B0478 to Toddington and at the Toddington roundabout take the road signposted Stow-on-the-Wold - B0477.

Follow the B0477 for about 10 miles and just before you approach the village of Ford you will see a right hand turn to Temple Guiting. Take this turn and follow the road which will take you up to the Temple Guiting village sign. Just past this sign on the right hand side is a school and almost opposite the school is a left hand turn into the village. Follow this road (which dips and winds passed the church and as you climb up slowly out of the dip, you will find The Manor on your left hand side.

From M42 leave at junction 3 and follow the A435 down to Evesham as above.

From M5 leave at junction 9, take the A46 down to Teddington and from Teddington follow the B4077 signposted Stow-on-the-Wold as above.

(Note the difference between Teddington and Toddington villages).

Travel by Train

There are train links from London Paddington to Moreton-in-Marsh station and take just under 2 hours; if you use this service we will be happy to book your taxis for you. The drive from the station to Temple Guiting is about 25 minutes.

You can travel from London Paddington and Birmingham to Cheltenham Spa station. The journey time is approximately 40 minutes. Cheltenham is about 30 minutes from Temple Guiting Manor, where there are plenty of taxis available.

From London

Follow through Oxford outskirts A40. Take the Cheltenham Road A40 signposted Witney/Cheltenham. Continue for approximately 18 miles and follow signs to Burford. Turn right into Burford High Street, over bridge, left turn to Stow-on-the-Wold on A424 (for 6 miles).

At Stow-on-the-Wold take 2nd left turn on the B4077 towards Tewkesbury / Cotswold Farm Park (for 6 miles) – Take care at this junction to take left turn and then left fork! Continue on B4077 past the sign for Cotswold Farm Park and then take next sharp left fork to Temple Guiting. Pass through the village. The Manor is found on the right hand side (just before the road dips down to pass over the river). The "Manor" is marked on a stone wall.

For The Barn turn right past The Manor down a small lane where you will arrive at some black iron gates on your left hand side.

Helpful Info

There is only one postcode for the whole village so this sometimes causes confusion for guests. If you find your satnav takes you to a culdesac called The Sherry, come out of there and turn right and head down the road.

DO NOT go down the drive for Temple Guiting House, this is a neighbours house and not part of our Estate.

The website what3words.com or the app will bring you straight to the properties

The locator for the Manor is: [snowballs.expert.overlaps](https://www.what3words.com/snowballs.expert.overlaps)

The locator for the Barn is: [informs.wings.sheds](https://www.what3words.com/informs.wings.sheds)

The locator for the Retreat and our Estate office is: [expect.admiringly.horseshoe](https://www.what3words.com/expect.admiringly.horseshoe)



BEDROOM LAYOUTS

THE MANOR (SLEEPS 10 + 2 CHILDREN)

Bedroom Name	Bedroom Configuration	Bathroom Facilities
First Floor Provence Bedroom	Super King or Twin	Ensuite with Bath
First Floor The Bentley Bedroom	Four Poster King Size	Ensuite with Bath & Shower
First Floor The Windrush Bedroom	Super King or Twin	Ensuite with Bath & Shower
Attic Labrador Bedroom	Super King or Twin	Shared bathroom on landing with Bath & Shower
Attic Children's Snug*	2 built in single beds leading to the Labrador Bedroom	Shared bathroom on landing with Bath & Shower
Attic Bear Room	Super King or Twin	Shared bathroom on landing with Bath & Shower

*(height restriction due to beams)

THE GRANARY (SLEEPS 6 ADULTS)

Bedroom Name	Bedroom Configuration	Bathroom Facilities
First Floor Master Bedroom	Super King or Twin	Ensuite with Bath & Shower
First Floor Smaller Bedroom	King Size Bed	Private Shower Room next-door
Second Floor Bedroom	Super King or Twin	Ensuite with Bath & Shower



BEDROOM LAYOUTS

THE BARN (SLEEPS 10 + 3 CHILDREN)

Bedroom Name	Bedroom Configuration	Bathroom Facilities
Ground Floor Gold Bedroom	Super King	Ensuite Wet Room
Ground Floor Blue Bedroom	Super King or Twin Double Day Bed	Ensuite Wet Room
Ground Floor African Bedroom	Super King or Twin	Ensuite with Bath
First Floor White Bedroom	Super King or Twin	Ensuite with Bath
First Floor Pink Bedroom	Super King or Twin Single Day Bed	Ensuite with Bath

THE COW BYRE (SLEEPS 2 ADULTS + 2 CHILDREN)

Bedroom Name	Bedroom Configuration	Bathroom Facilities
Master Bedroom	King Size Bed	Bathroom with Bath & Shower over
Sitting Room	Double Day Bed	

THE PEACOCK SHED (SLEEPS 2 ADULTS)

Bedroom Name	Bedroom Configuration	Bathroom Facilities
Master Bedroom	King Size Bed	



2024/2025 RATES

The Estate Exclusive Use

Sleeps up to 30 in 15 bedrooms,
+ 6 children on extra sofa beds

- **Low season:**
£5750 p/n | £37500 p/w
- **Mid season:**
£6400 p/n | £43000 p/w
- **High season:**
£7450 p/n | £49000 p/w

The Manor

Sleeps 10 + 2 extra in attic
twin family link bedroom

- **Low season:**
£2200 p/n | £15000 p/w
- **Mid season:**
£2350 p/n | £16200 p/w
- **High season:**
£2750 p/n | £18500 p/w

The Barn

Sleeps 12 + 2 on sofa beds

- **Low season:**
£2200 p/n | £15000 p/w
- **Mid season:**
£2500 p/n | £17500 p/w
- **High season:**
£2950 p/n | £20500 p/w

The Granary

Sleeps 6 in 3 bedrooms

- **Low season:**
£950 p/n | £6500 p/w
- **Mid season:**
£1100 p/n | £7500 p/w
- **High season:**
£1250 p/n | £8500 p/w

Cow Byre

Sleeps 2 + double sofa-bed
for children

- **Low season:**
£400 p/n | £2800 p/w
- **Mid season:**
£450 p/n | £3000 p/w
- **High season:**
£500 p/n | £3500 p/w

Weddings

Estate exclusive use

- **Low season:**
2 night weddings £15000
- **Mid season:**
2 night weddings £17500
- **High season:**
3 night weddings £25000
7 night weddings £52500

Elopement / Small weddings

In the Barn for up to 12 Guests

- **Low season:**
2 night weddings £7500
- **Mid season:**
2 night weddings £8000
- **High season:**
3 night weddings £10500

Includes

On the day management, ceremony set up & planning assistance. A complimentary night at Henrys Townhouse our London hotel, before the wedding.

Seasons

- **Low season** - January, February, November,
- **Mid season** - March, April, October, December 1st to 19th
- **High season** - May, June, July, August, September, Christmas and New Year (December 20th - 3rd January), Cheltenham Gold Cup Week,

The Granary and Cow Byre can be booked as independent properties in low and mid season and may be available in high season if there is availability.

Minimum Stays

- **2 nights** - January, February, March, April, October, November and December (1st to 19th)
- **3 nights** - May, June, September, Half-term holidays
- **5 nights** - Cheltenham Gold Cup week, Easter, August
- **7 nights** - July, Christmas, New year

Important notes

- **Check-in** - 4pm
- **Check-out** - 11am
- **Extra beds** - All included. If Required in Blue Bedroom (King), Cow Byre (Double)
- **Travel cots & highchairs** - Free of charge (Available on a first come first served basis)
- **Daily housekeeping** - £26.50 Per hr
- **Additional sheet change & towels** - £100 Per room
- **Late check-out till 5pm** - Charged at 50% of the nightly rate

All rates include

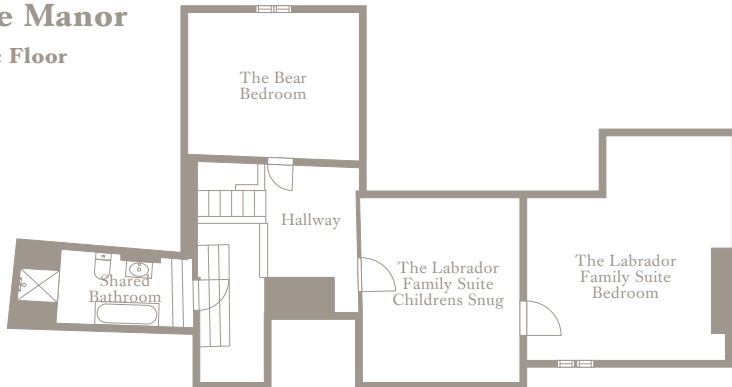
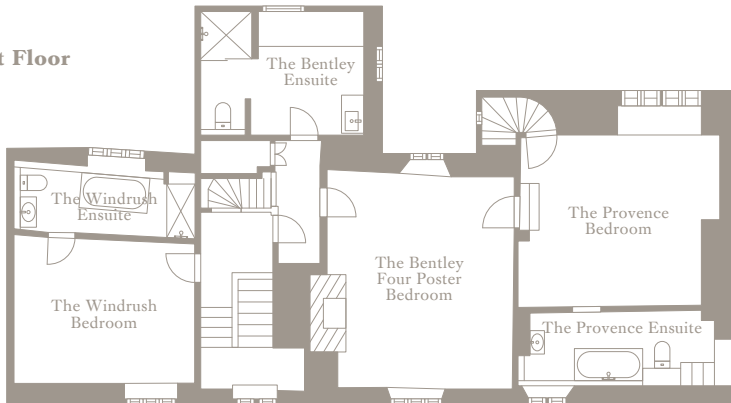
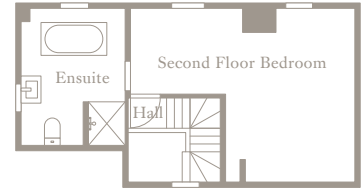
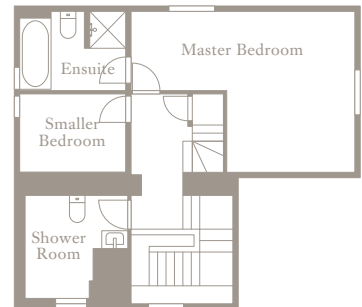
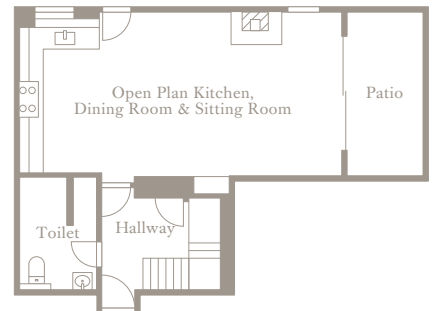
- Luxury bed linen, towels & bathrobes
- Pool / Hot tub towels
- 100 Acres organic bathroom amenities
- House flowers
- Blenheim Palace mineral water
- British sparkling from Hambledon Vineyard
- Firewood (Winter bookings)
- Charcoal for the BBQ (Summer bookings)
- Organic Peppermint, Chamomile, Lemon and Ginger, Roiboss, Green, Decaf English Breakfast, English Breakfast & Earl Grey teas
- Fairtrade cafetière coffee
- Grind compostable coffee capsules
- Organic Cotswold milk
- Sugar, salt, pepper, oil
- Fresh fruit
- Popcorn in the cinema
- Chilled mineral water by the pool
- Press London smoothies and juices
- A Henrys Townhouse scented candle
- Cotswold gin and whisky from the Cotswold Distillery

Longer stays extra inclusions (7 nights +)

- Midweek towel and linen change 5 nights or more
- Complimentary housekeeping every other day 7 nights or more (must be booked in advance)
- 2 complimentary - 30 minute massages (must be booked in advance)

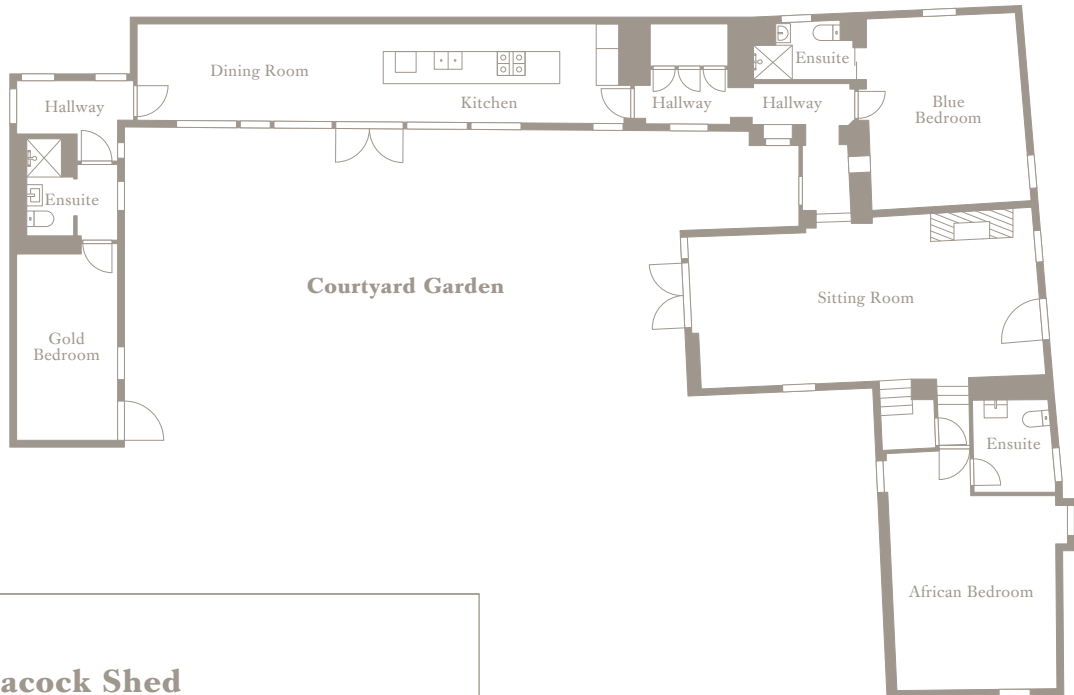


FLOORPLANS

The Manor**Attic Floor****First Floor****Ground Floor****The Granary****Second Floor****Second Floor****Second Floor**

FLOORPLANS

The Barn
Ground Floor



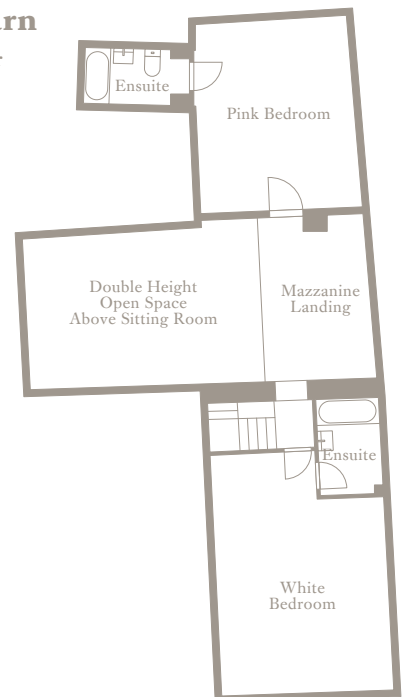
The Peacock Shed



The Cow Byre



The Barn
First Floor



CONTACT



For further information and to arrange to come and see our beautiful property please contact:

Reservations:

hello@templeguitingmanor.co.uk
07748 118288

Concierge & Guest Services:

Gavin Thomson, Estate Manager
estate@templeguitingmanor.co.uk
01451 850577

PR, Sales & Marketing Enquiries:

Caroline Horstmann, Associate Director
caroline@templeguitingmanor.co.uk
07557 100892

Address:

Temple Guiting Manor & Barns,
Temple Guiting, Cheltenham, Gloucestershire,
GL54 5RP

www.templeguitingmanor.co.uk

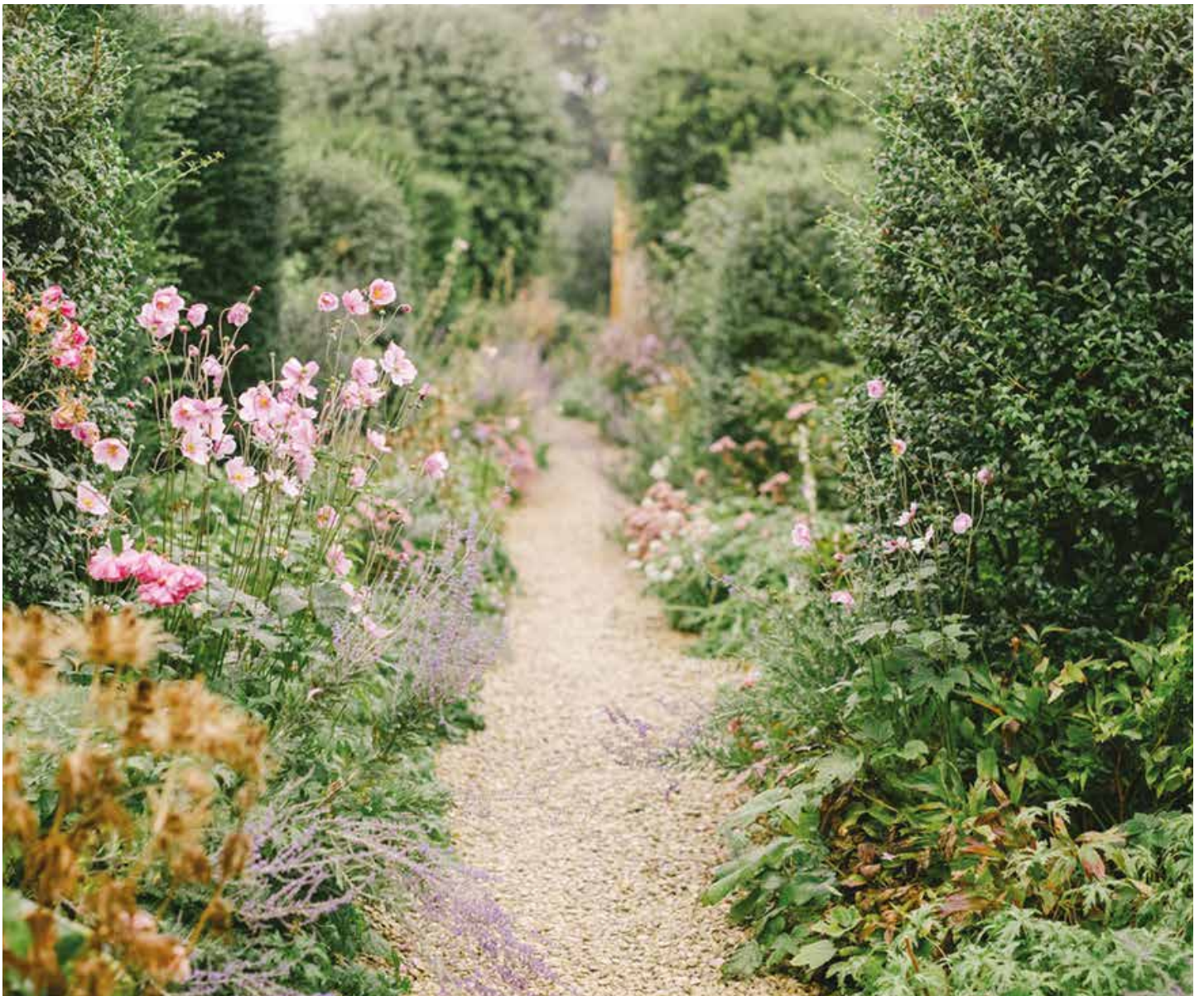


hello@templeguitingmanor.co.uk | 01451 850577

Temple Guiting Manor & Barns, Temple Guiting, Cheltenham, Gloucestershire, GL54 5RP
templeguitingmanor.co.uk | [Twitter](#) [Instagram](#) @templeguitingmanor



TEMPLE GUITING MANOR & BARNs



CATERING, ACTIVITIES &
ADDITIONAL SERVICES

CATERING



Our talented catering team can offer everything from simple drop off supper meals for you to enjoy at your leisure, or fully catered and serviced elaborate dinners, including arranging the table dressing and entertainment.

We have our very own catering team at Temple Guiting Manor & Barns who have a vast experience catering for events at from canapé parties & BBQ's to wedding breakfasts & elaborate dinners. Here are some ideas for inspiration, however, we can tailor menus to your personal taste and will happily put together a bespoke menu according to your brief.



CATERING

BREAKFAST AND BRUNCH MENUS

COOKED
BREAKFAST

- Yoghurt, Fruit, Cereals and Granola
- Smoked Salmon, Avocado and Cream Cheese Bagels
- Poached Egg or Scrambled Egg, Smoked Bacon, Roasted Tomatoes and Locally Made Sausages
- Freshly Baked Pastries
- Home Baked Sourdough with Jams and Spreads
- Fruit Juices
- Teas and Coffee

Breakfast Bar set up - freshly cooked hot food to order - served and cleared away.

Costs

£47.50 per person

LIGHT
BREAKFAST

- Yoghurt, Fruit, Cereals and Granola
- Selection of Bacon, Sausage and Veggie Sausage Brioche Rolls With Brown Sauce or Ketchup
- Selection of Pastries and Jams
- Fruit Juices
- Teas and Coffee

All placed down the centre of the table.

Costs

£36 per person

BRUNCH
BUFFET**Waffle Station**

- Waffles
- Fruit- Berries
- Maple Syrup
- Honey
- Nutella

- Fruit and Yoghurt
- Granola, Yoghurt and Fruit Pots
- Mixed Pastries and Jam

Open Bagels and Open Sourdough Sandwiches

- Welsh Rarebit with a Tomato Relish
- Smoked Salmon Bagels with Cream Cheese and Avocado Mayonnaise
- Roasted Tomato and Chorizo on Toasted Sourdough
- Egg and Spring Onion on Toasted Sourdough

Costs

£55 per person

Mixed Fruit Platter

- Mango, Pineapple, Kiwi, Grapes, Passionfruit, Berries, Watermelon, Melon, Dragonfruit



CATERING

AFTERNOON TEA MENUS

TEMPLE GUITING
TEA PARTY

Selection of Sandwiches

- Chicken Mayonnaise
- Smoked Salmon and Cream Cheese
- Egg Mayonnaise
- Cream Cheese and Cucumber
- Cheddar and Tomato
- Cheese and Sundried Tomato Straws

- Chocolate Mousse Shot
- Victoria Sponge
- Freshly Baked Scones with Jam and Clotted Cream

- English Breakfast Tea

Costs

£60 per person

MAD HATTER'S
TEA PARTY

Selection of Sandwiches and Rolls

- Chicken and Tarragon
- Smoked Salmon and Cream Cheese
- Honey Roasted Ham
- Cheese and Tomato
- Cream Cheese and Cucumber
- Sausage and Apricot Puff Pastry Rolls
- Cheese and Leek Puff Pastry Rolls

- Mango and Passionfruit 'Drink Me' Potion
- Toadstool Meringues
- Queen of Hearts Vanilla Biscuits
- Macarons
- Earl Grey Tea Loaf
- Victoria Sponge
- Freshly Baked Scones with Jam and Clotted Cream

- English Breakfast Tea

Costs

£77 per person



CATERING

SPRING / SUMMER
BUFFET AND LUNCH MENUSPLOUGHMAN'S
BUFFET

Mains

- Selection of Sourdough Breads
- Honey and Mustard Roasted Gammon and Mini Wholegrain Mustard and Honey Sausage Bites
- Selection of British Cheeses served with Pickles, Apples, Pears and Spiced Walnuts
- Goats Cheese and Beetroot Quiche
- Heritage Tomato, Cucumber, Onion, Feta and Rocket Salad
- Potato Salad with a Mustard Mayonnaise
- Waldorf Coleslaw
- Vegetable Chips

Dessert Table

- Baked Lemon and Poppyseed Cheesecake with a Blueberry Compote
- Individual Fruit Pavlovas

Blenheim Palace Still and Sparkling
Mineral Water served with lunch

Costs

Main- £48 per person

Main and 1 Dessert - £55 per person

Main and 2 Desserts £65 per person

LUNCH

Mains

- Italian Cheese and Meat Board
- Coriander Chicken and Watercress Platter
- Cheese and Pickle Quiche
- Honey Roasted Ham
- Green Goddess Soup- Green Vegetables, Ginger, Miso and Turmeric Soup and Toasted Sourdough
- Roasted Tomato and Butter Bean Soup topped with a Mixed Herb Pesto with Sourdough
- Shredded Cabbage, Swiss Chard, Celery and Apple Salad topped with Toasted Walnuts and a Herby Yoghurt Dressing
- Baked Camembert topped with Honey, Rosemary and Pecans with Sourdough Dippers
- Spiced Mixed Grain Salad with Roasted Butternut Squash and Watercress with Feta and Pomegranate seeds
- Open Smoked Salmon Sourdough Bagels with Cream Cheese Sprinkled with Chives
- Minestrone Soup and Toasted Sourdough

Selection of Open Sandwiches

- Cream Cheese and Cucumber
- Parma Ham and Gorgonzola
- Egg Mayo and Cress

Dessert Table

- Fruit Platter
- Triple Chocolate Brownie with Berries
- Mixed Fruit Pavlova
- Vanilla Cheesecakes

Blenheim Palace Still and Sparkling
Mineral Water served with lunch

Costs

Select 3 of the above - £40

Select 4 of the above - £49

Select 5 of the above -£54

Select 6 of the above -£60

Select 7 of the above- £66



CATERING

SPRING / SUMMER
CANAPÉS

- Seeded Crispbread with Whipped Goats Cheese, Thyme Honey and Balsamic Pearls
- Mini Welsh Rarebit with a Tomato Relish
- Cheese Sables with a Slow Roasted Cherry Tomato, Pesto and Basil
- Beetroot and Fennel Chutney with a Parmesan Mousse on a Toasted Rye Cracker
- Chorizo Roasted in Thyme Honey with a Confit Garlic Mayonnaise
- Lamb Koftas Drizzled with a Tzatziki, Pomegranate and Coriander
- Harissa Chicken Skewers with a Coriander Yoghurt and Pomegranate Seeds
- Glazed Pork Belly Cube with Pickled Cucumber Ribbons
- Thai Green Chicken Skewers served with Toasted Sesame Seeds and Spring Onion

- Teriyaki Chicken Skewers served with Spring Onions and Sesame Seeds
- Smoked Salmon Blinis with an Avocado Mayonnaise
- Spicy Jerk Prawn or Chicken (select one) with a Mango and Coriander Salsa

Costs

Select 3- £21 per person

Select 4- £25 per person

Select 5- £30 per person

SPRING / SUMMER
DINNER MENU

Starter

- Griddled Asparagus with a Herb Vinaigrette, Poached Egg, Pea Shoots and Toasted Sourdough
- Tandoori Spiced Chicken, Coconut Flatbread, Pomegranate Seeds, Radishes and a Yoghurt and Mint Dressing
- Slow Roasted Duck with a Spiced Plum Sauce and a Mint and Coriander Noodle Salad
- Pea, Broad Bean, Lemon Crostini with Burrata and Crispy Pancetta (or roasted tomatoes for vegetarian)
- Chicken Caesar- Smoked Chicken, Little Gem, Sourdough Croutons, Steamed Chicken, Anchovy, Parmesan and Caesar Dressing
- Courgette, Leek and Potato Soup with a Foraged Wild Garlic Pesto and served with Warm Sourdough

Main

- Pork Belly with Roasted Chorizo, Celeriac Puree, Whole Roasted Carrots, Crispy Kale and Dauphinoise
- Roasted Free Range Chicken Breast on a Pea and Mint Risotto with Griddled Rosemary Carrot and Crispy Parma Ham
- Steamed Cod Loin on a Bed of Spiced Lentils, Coriander and Cumin Roasted Vegetables, Mango Salsa and a Lime Crème Fraîche
- Baked Free Range Chicken with Shallots, Tarragon and White Wine, Crispy Crushed New Potatoes and Buttered Carrots
- Pan Fried Gnocchi with Petit Pois, Broad Beans and Asparagus, Rocket Pesto and Toasted Hazelnuts
- Fish Pie Topped with All Butter Puff Pastry served with Seasonal Greens and Buttered New Potatoes

Dessert

- Raspberry Frangipane and an Amaretto Cream
- Chocolate Orange and Brioche Bread and Butter Pudding
- Sticky Chocolate Brownie with a Vanilla Ice Cream
- Individual Mango, Passionfruit and Raspberry Pavlovas
- Seasonal Fruit Crumble and Cream

Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

£89 per person

For a set starter, main and dessert

£105 per person

Pre order from 2 starters, 2 mains, 2 desserts

Added Extras

Bread Course

- Sourdough Bread with a Whipped Pesto Butter and a Nduja Butter

£12.50 per person

Cheese Board

- Selection of British cheeses, caramelised onion chutney and crackers garnished with grapes, figs, celery and apples

£16.50 per person

Coffee, Tea Chocolates

£7.50 per person



CATERING

 SPRING / SUMMER
LUXURY CANAPÉS

- Cheese and Pineapple- Cheese Choux Buns with a Cheddar Cheese Mousse and Caramelized Pineapple Cube
- Lobster Mac and Cheese Pot
- Tuna Tartare with an Avocado, Sesame, Lime, Ginger and Soy Dressing
- Crab, Shredded Fennel, Celeriac and Soft Herb Tart
- Beef Carpaccio, 30 Month Aged Parmesan, Balsamic Pearls and Rocket
- Gorgonzola, Fig and Truffle Honey on a Hazelnut Cracker
- Smoked Duck Crostini with a Cranberry and Port Sauce
- Smoked Chicken with a Curried Mango Chutney and Mini Poppadom
- Smoked Trout Mousse Cone with a Horseradish Cream and Celery Leaf

Costs

Select 3- £35 per person

Select 4- £43 per person

Select 5- £53 per person

 SPRING / SUMMER
LUXURY DINNER MENU

Starter

- Steamed Monkfish with Buttered Samphire, Lobster and a Champagne Sauce
- Parmesan and Black Truffle Risotto with a Parmesan Crisp and Chive Oil
- Trio of beetroot- Dehydrated, Pickled and Roasted served with Toasted Walnuts, Goats Cheese Mousse, Dill Powder and a Balsamic and Orange Dressing
- Chicken Liver Parfait with a Shallot and Madeira Jelly, Parmesan Sourdough Crackers and Sorrel
- Prawn and Lobster Cocktail with a Classic Marie Rose Sauce, Shredded Little Gem, Avocado and Cucumber topped with Salmon Caviar
- Smoked Duck with Burnt Butter Glaze, Spiced Demi Glaze and Pea Puree

Main

- Sous Vide Venison Loin with Pea and Leek Puree, Dehydrated Leeks, Buttered Seasonal Greens and Garlic and Rosemary Parmentier Potatoes
- Rack of Lamb with Braised Lamb Faggot, Lamb Jus, Roasted Beetroot, Carrot Puree, Broad Beans and a Fondant Potato
- Squid Ink Risotto with Clams, Scallops, Charred Baby Carrots and Leeks
- Sous Vide Fillet of Beef with Ox Cheek Arancini, Carrot Puree and Roasted Cabbage
- Cauliflower Steak with a Hazelnut and Parsley Crumb, Truffle Baron Bigod Cauliflower Cheese Puree, Buttered Peas and Roasted Courgettes
- Buttered Cod Loin on a bed of Olive and Pepper Tapenade, Roasted Pepper Discs, Roasted Aubergine and Mini Oregano Fondant Potatoes
- Tomahawk Steak with Salsa Verde Butter, Beef Jus, Beef Fat Roasted Potatoes Griddled Baby Carrots and Tenderstem Broccoli- **extra £5pp**

Dessert

- Rhubarb and Custard Choux Bun dipped in Caramel with a Raspberry and White Chocolate Crumb
- Lemon Meringue Pie- Set Lemon Cream, Freeze Dried Raspberries, Vanilla Shortbread and a Toasted Swiss Meringue
- Salted Caramel Chocolate Fondant with a Salted Chocolate and Popcorn Crumb and Vanilla Ice Cream
- Mango and Passionfruit Tartlet with a Sweet Pineapple Salsa and a Mango and Lime Gel

 Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

£111.50 per person

Based on the whole party having the same choices

£127.50 per person

Allowing a pre order from 2 starters, 2 mains, 2 desserts

Added Extras

Bread Course

- Sourdough Bread with a Whipped Pesto Butter and a Nduja Butter **£12.50 per person**

Cheese Board

- Selection of British cheeses, caramelised onion chutney and crackers garnished with grapes, figs, celery and apples **£16.50 per person**

Coffee, Tea Chocolates

£7.50 per person



CATERING

SPRING / SUMMER
FEASTING TABLES

MOROCCAN FEAST

Starter - Moroccan Platter

- Homemade Lemon Hummus with Honey Roasted Chickpeas, Zaalouk dip, Roasted Vegetables, Moroccan Meatballs, Moroccan Yoghurt, Mini Pitta Breads and Olives

Main

Select one of the below;

- Roasted Moroccan Spiced Lamb Shoulder on a Bed of Spiced Tomato and Chickpea Sauce
- Roasted Pumpkin and Butternut Squash with Chilli and Crispy Cumin Chickpeas (v)
- Chicken and Apricot Tagine

Served with;

- Soft Herb and Black Pepper Labneh
- Roasted Vegetable Couscous with Pomegranate Seeds, Mini Teardrop Peppers and Preserved Lemons
- Moroccan Roasted Carrots Topped with Coriander and Mint
- Green Salad with a Cumin and Honey Dressing

Dessert

Select one of the below;

- Individual Pavlovas with a Spiced Berry Compote
- Orange, Honey and Cinnamon Cake with Toasted Pistachios and Yoghurt Ice Cream

Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

£89 per person

Based on the whole party having the same choices

£105 per person

Serving a selection of 2 mains and 2 desserts

ITALIAN FEAST

Starter - Antipasti Boards

- Prosciutto, Salami, Burrata, Pecorino, Heritage Tomatoes, Tapenade, Chicory, Figs, Home Baked Focaccia, Olives, Italian Oil and Balsamic

Main

Select one of the below;

- Chicken Parmigiana
- Pan Fried Seabass with Lemon and Capers
- Roasted Aubergine and Butternut Squash Parmigiana

Served with;

- Rocket, Roasted Vegetables and Parmesan Salad
- Garlic and Rosemary Roasted Potatoes
- Steamed Green Beans with Lemon Zest and Olive Oil

Or

- 24 hour Beef Shin Ragu with Fresh Tagliatelle with a Rocket, Roasted Vegetables and Parmesan Salad

Dessert

Select one of the below;

- Individual Tiramisu
- Amalfi Lemon Posset with Freeze Dried Raspberries and Lemon Verbena

Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

£89 per person

Based on the whole party having the same choices

£105 per person

Serving a selection of 2 mains and 2 desserts



CATERING

 SPRING / SUMMER
FEASTING TABLES

TAPAS FEAST

Dishes

All served with crusty sourdough;

- Chorizo Braised with Red Wine and Shallots
- Braised Pork Shoulder in a Cider Sauce
- Patatas Bravas and Aioli - Crispy roasted potatoes, rich tomato sauce and garlic sauce (v)
- Gambas Pil Pil- Prawns cooked in a garlic and Chilli Oil
- Tortilla - Spanish omelette layers with potatoes and white onions (v)
- Spanish Cheese and Meat Board with a Quince Jelly
- Spanish Cheese, Padron Peppers and Pan con Tomatoes (v)
- Adalusian Chicken- Braised chicken thighs with onions, saffron, almonds and sherry
- Cheese Croquettes (v)
- Ham and Cheese Croquettes
- White Bean, Vegetable and Onion Stew (v)
- Gazpacho topped with Toasted Almond and Cucumber
- Chicken OR Vegetable Paella (**extra £12.50pp**)
- Seafood Paella (**extra £19pp**)

Dessert

Select one of the below;

- Tarta de Santiago
- Churros with Chocolate Sauce
- Crema Catalana
- Basque Cheesecake

 Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

- 4 dishes plus one dessert £68
 5 dishes plus one dessert £72.50
 6 dishes plus one dessert £85

THAI FEAST

Starter

- Thai crackers, Crispy Corn Cakes, Chicken Satay Pieces, Vegetable Spring Rolls
- Sweet Chilli Dipping, Satay and a Ginger, Lime and Soy Dipping Sauce

Main

Select one main from below;

- Red Thai Chicken Curry
- Beef Massaman
- Thai Green Vegetable Curry
- Whole Deep Fried Sea Bass with a Hot and Sour Sauce
- Fish and Mango Thai Curry

Served with;

- Thai Sticky Rice
- Stir Fried Mixed Vegetables
- Add Papaya Salad- **extra £2pp**

Dessert

Select one of the below;

- Lime and Ginger Cheese Cake
- Tropical Fruit Salad with a Lime and Ginger Dressing and Coconut Ice Cream

 Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

- £89 per person**
 Based on the whole party having the same choices

£105 per person

Serving a selection of 2 mains and 2 desserts



CATERING

SPRING / SUMMER
VEGAN CANAPÉS

- Gazpacho with a Cucumber Caviar and Basil
- Truffled Cheese served on Toasted Rye Bread
- Miso Aubergine Skewers
- Spiced Guacamole Tacos Served with a Tomato Salsa
- Padron Peppers with a Pepper and Olive Tapenade

Costs

- Select 3- £21 per person
Select 4- £25 per person
Select 5- £30 per person

SPRING / SUMMER
DINNER MENU

Starter

- Sharing Mezze- Hummus, Radish, Baby Cucumber, Guacamole and Roasted Red Pepper Dip, Griddled Vegetables
- Served with Homemade Coconut Yoghurt and Nigella Seed Flatbread
- Gazpacho Served with Cucumber Caviar and a Basil Oil
- Chilli and Paprika Charred Broccoli, Spanish Aioli and Toasted Almonds
- Trio of Carrots (Roasted, Pureed and Crisp) served with Roasted Chickpeas, Pickled Onions and Sumac and Parsley Dressing
- Griddled Asparagus served with a White Bean Hummus and Salsa Verde
- A Spiced and Seasoned Bed of Cauliflower Puree topped with Oven Roasted Carrots,
- Butternut Squash and Beetroot

Main

- Stuffed Round Courgette Served with Lightly Roasted Tomatoes and Basil Salad and Seasonal Greens
- Smoked Aubergine Steak, Served with Spiced New Potatoes and Seasonal Greens
- Aubergine and Butternut Squash Parmigiana with Roasted Vegetable and Rocket Salad
- Charred Cauliflower Steak with Beetroot and Chilli Salsa
- Tabbouleh and Seasonal Greens
- Pea and Mint Risotto and a Pine Nut Pesto

Dessert

- Chocolate Brownie with a Salted Caramel Sauce
- Orange and Polenta Cake, Toasted Hazelnuts, and a Vanilla Ice

Cream

- Lime Summer Berries and Coconut Yoghurt Pavlovas
- Chilli Roasted and Caramelised Pineapple served with a Coconut Ice Cream and Pineapple Crisps
- Banana Cake Served with Banana Crisps and Ice Cream

Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

£89 per person

Based on the whole party having the same choices

£105 per person

Serving a selection of 2 mains and 2 desserts



CATERING

SPRING / SUMMER
TASTING MENUS

BRONZE

- Heritage Tomato, Burrata, Basil, Toasted Sourdough, Lemon and White Balsamic Dressing
- Gin and Fennel Cured Salmon, Pickled Cucumber Ribbons, Dill Powder, Toasted Rye Cracker and a Black Pepper Yoghurts Curd
- Sous Vide Corn Fed Chicken Breast, White Wine and Chicken Reduction, Sweetcorn Puree, Cumin Butter Roasted Carrot, Parma Ham Shard

- Crème Brûlée Choux Bun, White Chocolate and Freeze Dried Raspberry Crumb
- Gold Leaf Espresso Martini Macaron, Salted Chocolate Ganache

Costs

£135 per person

SILVER

- Roasted Candied Beetroot, Pickled Golden Beetroot, Purple Beetroot Crisp, Goats Cheese
- Mousse, Grapefruit Vinaigrette, Crisp Gingerbread Shards, Micro Fennel
- Thin Toast Disc, Dressed Crab, Shredded Fennel and Celeriac, Soft Herbs, Black Pepper Crème Fraîche
- Venison Loin, Dehydrated Leeks, Pea Puree Fondant New Potato and a Port and Beef Reduction

- Truffle Baron Bigod, Honey Comb, Seeded Sourdough Cracker

- Slow Set Lemon Tart, Raspberry Meringue Shard, Gold Leaf White Chocolate Soil, Sour Raspberry Fruit Gel

Costs

£147.50 per person

GOLD

- Purple Roasted Carrot, Carrot Puree, Carrot Crisp, Roasted Chickpeas, Pickled Onions, Sumac and Parsley Dressing
- Tuna Tartar, Lime, Soy, and Ginger Dressing, Avocado, Coriander, Toasted Sesame Seeds, Truffle Japanese Mayonnaise, Sourdough Crisp
- Sous Vide Fillet of Beef, Pea Puree, Buttered Chive Wild Mushrooms, Griddled Asparagus, Fondant Potatoes, Red Wine Beef Jus
- Oxford Blue, Black Bomber Extra Mature Cheddar, Honey Roasted Sesame Dates, Toasted Seeded Sourdough

- Salted Caramel and Chocolate Ganache Mousse Tart, Gold Honey Roasted Figs, Orange Chantilly Cream

**Blenheim Palace Still and Sparkling
Mineral Water served with dinner****Costs**

£165 per person



CATERING

SPRING / SUMMER
BBQ MENU

BBQ MENU

Mains

- Chicken Shawarma
- Sausages with Caramelised Onions
- Burgers with a selection of cheeses and toppings
- Marinated Vegetables and Halloumi (v)
- Soy, Coriander and Butter Salmon Parcels
- Sticky Pork Belly and Ribs
- Marinated Mint Lamb Leg and Onion Skewers
- Thai Red Chicken Thighs Garnished with Spring Onions and Coriander
- BBQ Corn on the Cob with a Herb Butter Glaze

Sides & Salads

- Green Salad with a Lemon Mustard Dressing
- Couscous Salad with Cucumber, Mint, Red Onions, Parsley, Coriander, Feta and Pomegranate
- Heritage Tomato, Basil and Mozzarella Salad Olive Oil and Balsamic Homemade Coleslaw
- Potato, Dill and Caper Salad
- Panzanella Salad
- Balsamic Roasted Beetroot, Red Onion and Spelt Tabbouleh
- Artichoke, Green Bean, Pea and Parmesan Salad with a Olive Oil and Lemon Dressing
- Bread Rolls, Pitas, and a Selection of Sauces included in the price

Dessert

- Mixed Fruit and Elderflower Pavlova
- Chocolate Brownies with Whipped Cream
- Fruit Skewers with a Lime and Ginger Dressing
- Baked Lemon Cheesecake with a Blueberry Compote
- BBQ Pineapple with a Spiced Rum Toffee Sauce

Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

£64 per person

4 main options and 4 salad

£85 per person

4 main options and 4 salads, 2 desserts

CHEF'S CHOICE
LUXURY BBQ

Mains

- Tomahawk Steak topped with Garlic Butter and Salsa Verde
- Chicken Shawarma with a Yoghurt and Cucumber Dressing
- Griddled Corn Ribs with a Smoked Paprika Salt
- BBQ Roasted Garlic and Rosemary Potatoes
- BBQ Vegetables

Dessert

- Triple Chocolate Brownies with Griddled Butterscotch Pineapple served with Crème Fraîche

Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

£97.50 per person



CATERING

AUTUMN / WINTER
BUFFET AND LUNCH MENUSPLOUGHMAN'S
BUFFET

Mains

- Selection of Sourdough Breads
- Honey and Mustard Roasted Gammon and Mini Wholegrain Mustard and Honey Sausage Bites
- Selection of British Cheeses served with Pickles, Apples, Pears and Spiced Walnuts
- Cheese and Pickle Quiche
- Mixed Grain, Cucumber, Onion, Feta and Rocket Salad
- Potato Salad with a Mustard Mayonnaise
- Waldorf Coleslaw
- Vegetable Chips

Dessert Table

- Baked Lemon and Poppyseed Cheesecake with a Blueberry Compote
- Individual Fruit Pavlovas

Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

Main- £48 per person
Main and 1 Dessert - £55 per person
Main and 2 Desserts £65 per person

LUNCH

Mains

- Italian Cheese and Meat Board
- Coriander Chicken and Watercress Platter
- Cheese and Pickle Quiche
- Honey Roasted Ham
- Kale, Roasted Sprouts, Tender Stem, Mixed Seeds and Cranberry Salad topped with Pickled Shallots and Pesto Dressing
- Green Goddess Soup- Green Vegetables, Ginger, Miso and Turmeric Soup
- Spiced Parsnip Soup topped with Honey and Mustard Dehydrated Parsnip Crisps
- Roasted Tomato and Butter Bean Soup topped with a Mixed Herb Pesto
- Shredded Cabbage, Swiss Chard, Celery and Apple Salad topped with Toasted Walnuts and a Herby Yoghurt Dressing
- Baked Camabert topped with Honey, Rosemary and Pecans
- Pear, Gorgonzola and Watercress Salad with a Cranberry Dressing
- Spiced Mixed Grain Salad with Roasted Butternut Squash and Chestnuts topped with Feta and Pomegranate seeds
- Griddled Broccoli and Sprout Caesar Salad with Sourdough Croutons
- Open Smoked Salmon Sourdough Bagels with Cream Cheese Sprinkled with Chives
- Minestrone Soup and Toasted Sourdough

Selection of Open Sandwiches

- Cream Cheese and Cucumber
- Parma Ham and Gorgonzola-
- Egg Mayo and Cress

Dessert Table

- Fruit Platter
- Triple Chocolate Brownie with Berries
- Mixed Fruit Pavlova
- Vanilla Cheesecakes

Blenheim Palace Still and Sparkling
Mineral Water served with lunch

Costs

Select 3 of the above - £40
Select 4 of the above - £49
Select 5 of the above -£54
Select 6 of the above -£60
Select 7 of the above- £66



CATERING

AUTUMN / WINTER
CANAPÉS

- Seeded Crispbread with Whipped Goats Cheese, Thyme Honey and Balsamic Pearls.
- Mini Welsh Rarebit with a Tomato Relish.
- Beetroot Pickled Quails Eggs.
- Cheese Sables with a Slow Roasted Cherry Tomato, Pesto and Basil.
- Roasted Butternut Squash Soup with Chestnut and Pumpkin Seeds.
- Beetroot and Fennel Chutney with a Parmesan Mousse on a Toasted Rye Cracker.
- Chorizo Roasted in Thyme Honey with a Confit Garlic Mayonnaise.
- Lamb Koftas Drizzled with a Tzatziki, Pomegranate and Coriander.
- Harissa Chicken Skewers with a Coriander Yoghurt and Pomegranate Seeds.
- Glazed Pork Belly Cube with Pickled Cucumber Ribbons.
- Thai Green Chicken Skewers served with Toasted Sesame Seeds and Spring Onion.
- Teriyaki Chicken Skewers served with Spring Onions and Sesame Seeds
- Smoked Salmon Blinis with an Avocado Mayonnaise.
- Spicy Jerk Prawn or Chicken (select one) with a Mango and Coriander Salsa.

Costs

Select 3- £21 per person

Select 4- £25 per person

Select 5- £30 per person

AUTUMN / WINTER
DINNER MENU

Starter

- Smoked Salmon with Pickled Shallots, Peppered Yoghurts Curd and Toasted Seeded Rye
- Slow Roasted Duck with a Spiced Plum Sauce and Stir Fried Kale, Coriander, Cashews and Noodle Salad
- Garlic and Crème Fraîche Wild Mushrooms on Toasted Sourdough with Fried Quails Eggs
- Roasted Butternut Squash and Red Pepper Soup with a Herb Pesto and Toasted Pumpkin Seeds with Warm Sourdough
- Tandoori Spiced Chicken, Coconut Flatbread, Pomegranate Seeds, Radishes and a Yoghurt and Mint Dressing
- Chicken Caesar- Griddled Little Gem, Sourdough Croutons, Steamed Chicken, Anchovy, Parmesan and Caesar Dressing

Main

- Pork Belly with Roasted Chorizo, Celeriac Puree, Whole Roasted Carrots, Crispy Kale and Dauphinoise
- Roasted Free Range Chicken Breast on a Squash and Parmesan Risotto with Griddled Rosemary Carrot and Parmesan Crisp Pan Fried Hake with a Root Vegetable Ratatouille, Roasted Fennel and a Lemon Beurre Blanc Sauce
- Free Range Baked Chicken with Shallots, Thyme and White Wine, Crispy Crushed New Potatoes and Buttered Carrots
- Roasted Aubergine and Butternut Squash Parmigiana with a Sourdough and Mozzarella Topping served with a Warm Roasted Pepper and Radish Salad
- Fish Pie Topped with All Butter Puff Pastry served with Seasonal Greens and Buttered New Potatoes

Dessert

- Warm Blackberry Frangipane and an Amaretto Cream
- Chocolate Orange and Ginger Baked Cheesecake
- Triple Chocolate Brownie with a Vanilla Ice Cream
- Sticky Toffee Apple Pudding with a Vanilla Custard
- Seasonal Fruit Crumble and Cream

Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

£89 per person

For a set starter, main and dessert

£105 per person

Pre order from 2 starter, 2 mains, 2 desserts

Added Extras

Bread Course

- Sourdough Bread with a Whipped Pesto Butter and a Nduja Butter
£12.50 per person

Cheese Board

- Selection of British cheeses, caramelised onion chutney and crackers garnished with grapes, figs, celery and apples
£16.50 per person

Coffee, Tea Chocolates

£7.50 per person



CATERING

AUTUMN / WINTER
LUXURY CANAPÉS

- Cheese and Pineapple- Cheese Choux Buns with a Cheddar Cheese Mousse and Caramelized Pineapple Cube.
- Lobster Mac and Cheese Pot
- Tuna Tartare with an Avocado, Sesame, Lime, Ginger and Soy Dressing
- Crab, Shredded Fennel, Celeriac and Soft Herb Tart
- Beef Carpaccio, 30 Month Aged Parmesan, Balsamic Pearls and Rocket
- Gorgonzola, Fig and Truffle Honey on a Hazelnut Cracker
- Smoked Duck Crostini with a Cranberry and Port Sauce
- Smoked Chicken with a Curried Mango Chutney and Mini Poppadom
- Smoked Trout Mousse Cone with a Horseradish Cream and Celery Leaf

Costs

Select 3- £35 per person

Select 4- £43 per person

Select 5- £53 per person

AUTUMN / WINTER
LUXURY DINNER MENU

Starter

- Steamed Monkfish with Buttered Samphire, Lobster and a Champagne Sauce
- Parmesan and Black Truffle Risotto with a Parmesan Crisp and Chive Oil
- Trio of beetroot- Dehydrated, Pickled and Roasted served with Toasted Walnuts, Goats Cheese Mousse, Dill Powder and a Balsamic and Orange Dressing
- Chicken Liver Parfait with a Shallot and Madeira Jelly, Parmesan Sourdough Crackers and Sorrel
- Prawn and Lobster Cocktail with a Classic Marie Rose Sauce, Shredded Little Gem,
- Avocado and Cucumber topped with Salmon Caviar
- Smoked Duck with Burnt Butter Glaze, Spiced Demi Glaze and Maple Roasted Squash Puree

Main

- Sous Vide Venison Loin with Steamed Haggis and Barley Crumb, Seasonal Green and Whisky and Shallot Reduction
- Pork Loin and Black Pudding Wellington, Pork and White Wine Reduction, Roasted Beetroot, Carrot Puree, Cavolo Nero and a Fondant Potato
- Squid Ink Risotto with Clams, Scallops, Charred Baby Carrots and Leeks
- Sous Vide Fillet of Beef with Ox Cheek Arancini, Carrot Puree and Roasted Cabbage
- Cauliflower Steak with a Pumpkin Seed and Parsley Crumb, Truffle Baron Bigod Cauliflower Cheese Puree, Buttered Carrots and Roasted Pumpkin
- Buttered Cod Loin on a bed of Olive and Pepper Tapenade, Roasted Pepper Discs, Roasted Aubergine and Mini Oregano Fondant Potatoes
- Tomahawk Steak with Salsa Verde Butter, Beef Jus, Beef Fat Roasted Potatoes Griddled Baby Carrots and Tenderstem Broccoli- extra £5pp

Dessert

- Caramelised Chocolate Mousse, Roasted Fig and a Chocolate and Vanilla Genoise
- Roasted Pear and Custard Choux Bun dipped in Caramel with a Pear Crisp and White Chocolate Crumb
- Vanilla and Orange Steamed Cake with Salted Chocolate Orange Ganache, Roasted Quince and a Pumpkin Seed and Honey Granola
- Apple and Blackberry Crumble- Vanilla Creme Patisserie, Apple Compote, Vanilla Crumble,
- Mini Toffee Apple, Poached Blackberry Jelly and Lemon Balm

Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

£111.50 per person

Based on the whole party having the same choices

£127.50 per person

Allowing a pre order from 2 starters, 2 mains, 2 desserts

Added Extras

Bread Course

- Sourdough Bread with a Whipped Pesto Butter and a Nduja Butter

£12.50 per person

Cheese Board

- Selection of British cheeses, caramelised onion chutney and crackers garnished with grapes, figs, celery and apples

£16.50 per person

Coffee, Tea Chocolates

£7.50 per person



CATERING

AUTUMN / WINTER
FEASTING TABLES

MOROCCAN FEAST

Starter - Moroccan Platter

- Homemade Lemon Hummus with Honey Roasted Chickpeas, Zaalouk dip, Roasted Vegetables, Moroccan Meatballs, Moroccan Yoghurt, Mini Pitta Breads and Olives

Main

Select one of the below;

- Roasted Moroccan Spiced Lamb Shoulder on a Bed of Spiced Tomato and Chickpea Sauce
- Roasted Pumpkin and Butternut Squash with Chilli and Crispy Cumin Chickpeas (v)
- Chicken and Apricot Tagine

Served with;

- Soft Herb and Black Pepper Labneh
- Roasted Vegetable Couscous with Pomegranate Seeds, Mini Teardrop Peppers and Preserved Lemons
- Moroccan Roasted Carrots Topped with Coriander and Mint
- Green Salad with a Cumin and Honey Dressing

Dessert

Select one of the below;

- Individual Pavlovas with a Spiced Berry Compote
- Orange, Honey and Cinnamon Cake with Toasted Pistachios and Yoghurt Ice Cream

Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

£89 per person

Based on the whole party having the same choices

£105 per person

Serving a selection of 2 mains and 2 desserts

ITALIAN FEAST

Starter - Antipasti Boards

- Prosciutto, Salami, Burrata, Pecorino, Heritage Tomatoes, Tapenade, Chicory, Figs, Home
- Baked Focaccia, Olives, Italian Oil and Balsamic

Main

Select one of the below;

- Chicken Parmigiana
- Pan Fried Seabass with Lemon and Capers
- Roasted Aubergine and Butternut Squash Parmigiana

Served with;

- Rocket, Roasted Vegetables and Parmesan Salad
- Garlic and Rosemary Roasted Potatoes
- Steamed Green Beans with Lemon Zest and Olive Oil

Or

- 24 hour Beef Shin Ragu with Fresh Tagliatelle with a Rocket, Roasted Vegetables and Parmesan Salad

Dessert

Select one of the below;

- Individual Tiramisu
- Amalfi Lemon Posset with Freeze Dried Raspberries and Lemon Verbena

Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

£89 per person

Based on the whole party having the same choices

£105 per person

Serving a selection of 2 mains and 2 desserts



CATERING

AUTUMN / WINTER
FEASTING TABLES

TAPAS FEAST

Dishes

All served with crusty sourdough;

- Chorizo Braised with Red Wine and Shallots
- Braised Pork Shoulder in a Cider Sauce
- Patatas Bravas and Aioli - Crispy roasted potatoes, rich tomato sauce and garlic sauce (v)
- Gambas Pil Pil- Prawns cooked in a garlic and Chilli Oil
- Tortilla - Spanish omelette layers with potatoes and white onions (v)
- Spanish Cheese and Meat Board with a Quince Jelly
- Spanish Cheese, Padron Peppers and Pan con Tomatoes (v)
- Adalusian Chicken- Braised chicken thighs with onions, saffron, almonds and sherry
- Cheese Croquettes (v)
- Ham and Cheese Croquettes
- White Bean, Vegetable and Onion Stew (v)
- Gazpacho topped with Toasted Almond and Cucumber
- Chicken OR Vegetable Paella (**extra £8pp**)
- Seafood Paella (**extra £12pp**)

Dessert

Select one of the below;

- Tarta de Santiago
- Churros with Chocolate Sauce
- Crema Catalana
- Basque Cheesecake

Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

- 4 dishes plus one dessert £68
 5 dishes plus one dessert £72.50
 6 dishes plus one dessert £85

THAI FEAST

Starter

- Thai crackers, Crispy Corn Cakes, Chicken Satay Pieces, Vegetable Spring Rolls
- Sweet Chilli Dipping, Satay and a Ginger, Lime and Soy Dipping Sauce

Main

Select one main from below;

- Red Thai Chicken Curry
- Beef Massaman
- Thai Green Vegetable Curry
- Whole Deep Fried Sea Bass with a Hot and Sour Sauce
- Fish and Mango Thai Curry

Served with;

- Thai Sticky Rice
- Stir Fried Mixed Vegetables
- Add Papaya Salad- **extra £2pp**

Dessert

Select one of the below;

- Lime and Ginger Cheese Cake
- Tropical Fruit Salad with a Lime and Ginger Dressing and Coconut Ice Cream

Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

- £89 per person
 Based on the whole party having the same choices

£105 per person

Serving a selection of 2 mains and 2 desserts



CATERING

AUTUMN / WINTER
VEGAN CANAPÉS

- Gazpacho with a Cucumber Caviar and Basil
- Truffled Cheese served on Toasted Rye Bread
- Miso Aubergine Skewers
- Spiced Guacamole Tacos Served with a Tomato Salsa
- Padron Peppers with a Pepper and Olive Tapenade

Costs

- Select 3- £21 per person
 Select 4- £25 per person
 Select 5- £30 per person

AUTUMN / WINTER
DINNER MENU

Starter

- Sharing Mezze- Hummus, Radish, Baby Cucumber, Guacamole and Roasted Red Pepper Dip, Griddled Vegetables Served with Homemade Coconut Yoghurt and Nigella Seed Flatbread
- Roasted Tomato and Pepper Soup Finisher with a Basil Oil Chilli and Paprika Charred Broccoli, Spanish Aioli and Toasted Almonds
- Trio of Carrots (Roasted, Pureed and Crisp) served with Roasted Chickpeas, Pickled Onions and Sumac and Parsley Dressing
- Griddled Asparagus served with a White Bean Hummus and Salsa Verde
- A Spiced and Seasoned Bed of Cauliflower Puree topped with Oven Roasted Carrots, Butternut Squash and Beetroot

Main

- Stuffed Pumpkin Served with Lightly Roasted Tomatoes and Basil and Seasonal Greens
- Smoked Aubergine Steak, Served with Spiced New Potatoes and Seasonal Greens
- Aubergine and Butternut Squash Parmigiana with Roasted Vegetable and Rocket Salad
- Charred Cauliflower Steak with Beetroot and Chilli Salsa, Tabbouleh and Seasonal Greens
- Roasted Butternut Squash and Pumpkin Risotto with a Pumpkin Seed Pesto

Dessert

- Chocolate Brownie with a Salted Caramel Sauce
- Orange and Polenta Cake, Toasted Hazelnuts, and a Vanilla Ice Cream
- Chilli Roasted and Caramelised Pineapple served with a Coconut Ice Cream and Pineapple Crisps
- Banana Cake Served with Banana Crisps and Ice Cream

Blenheim Palace Still and Sparkling
Mineral Water served with dinner

Costs

- £89 per person
 Based on the whole party having the same choices

£105 per person

Serving a selection of 2 mains and 2 desserts



CATERING

AUTUMN / WINTER
TASTING MENUS

BRONZE

- Mushroom Tea, Marmite Butter and a Mini Brioche Roll
- Gin and Fennel Cured Salmon, Pickled Cucumber Ribbons, Dill Powder, Toasted Rye Cracker and a Black Pepper Yoghurts Curd
- Sous Vide Corn Fed Chicken Breast, White Wine and Chicken Reduction, Sweetcorn Puree, Cumin Butter Roasted Carrot, Parma Ham Shard

- Crème Brûlée Choux Bun, White Chocolate and Freeze Dried Raspberry Crumb
- Gold Leaf Espresso Martini Macaron, Salted Chocolate Ganache

Costs**£135 per person**

SILVER

- Roasted Candied Beetroot, Pickled Golden Beetroot, Purple Beetroot Crisp, Goats Cheese Mousse, Grapefruit Vinaigrette, Crisp Gingerbread Shards, Micro Fennel
- Thin Toast Disc, Dressed Crab, Shredded Fennel and Celeriac, Soft Herbs, Black Pepper Crème Fraîche
- Venison Loin, Dehydrated Leeks, Pea Puree Fondant New Potato and a Port and Beef Reduction
- Truffle Baron Bigod, HoneyComb, Seeded Sourdough Cracker

- Slow Set Lemon Tart, Raspberry Meringue Shard, Gold Leaf White Chocolate Soil, Sour Raspberry Fruit Gel

Costs**£147.50 per person**

GOLD

- Cauliflower Steak with a Hazelnut and Parsley Crumb, Cauliflower Cheese Puree, Roasted Shallots and Parsley Oil
- Tuna Tartar, Lime, Soy, and Ginger Dressing, Avocado, Coriander, Toasted Sesame Seeds, Truffle Japanese Mayonnaise, Sourdough Crisp
- Sous Vide Fillet of Beef, Carrot Puree, Buttered Chive Wild Mushrooms, Fondant Potatoes, Red Wine Beef Jus
- Oxford Blue, Black Bomber Extra Mature Cheddar, Honey Roasted Sesame Dates, Toasted Seeded Sourdough

- Salted Caramel and Chocolate Ganache Mousse Tart, Gold Honey Roasted Figs, Orange Chantilly Cream

**Blenheim Palace Still and Sparkling
Mineral Water served with dinner****Costs****£165 per person**

CATERING

AUTUMN / WINTER
CHRISTMAS MENU

Starter

- Pan Fried Scallops with a Celeriac Puree, Black Pudding Crumb and Parsnip Crisps
- Smoked Salmon, Prawns, Pickled Shallots, Cucumber and Avocado Salad with Seeded Rye
- Roasted Quail with a Chicken and Blackberry Reduction and Jerusalem Artichoke

Main

- Mushroom Pithivier with a Madeira Sauce, Roasted Root Vegetables, Carrots, Buttered Brussels Sprouts and Fondant Potatoes (V)
- Boned and Rolled Turkey with a Chestnut and Cranberry Stuffing, Brussels with Pancetta, Pigs in Blankets, Carrots, Braised Red Cabbage, Goose Fat Roasted Potatoes and a Turkey and White Wine Sauce
- Pan Fried Duck Breast with a Cranberry and Orange Sauce, Braised Red Cabbage, Goose Fat Roasted Potatoes and Buttered Carrot Puree

Dessert

- Christmas Pudding with a Brandy Butter and Vanilla Custard
- Traditional English Trifle
- Black Forest Gateau
- Chocolate Mousse and Yule Log With Meringue and Cream
- Homemade Luxury Mince Pie with Brandy Custard

**Blenheim Palace Still and Sparkling
Mineral Water served with dinner**

Costs

£95 per person

Based on the whole party having the same choices

£115 per person

Allowing a pre order from 2 starters, 2 mains, 2 desserts

Added Extras

Bread Course

- Sourdough Bread with a Whipped Pesto Butter and a Nduja Butter

£12.50 per person

Cheese Board

- Selection of British cheeses, caramelised onion chutney and crackers garnished with grapes, figs, celery and apples

£16.50 per person

Coffee, Tea Chocolates

£7.50 per person



CATERING



TERMS & CONDITIONS

Minimum Numbers of 10 apply.

We can happily cater for smaller groups although a surcharge will be added.

Timings

We are more than happy to adjust timings at the last minute during the event, however we may have to charge for extra staff time, which hadn't been accounted for.

Kitchen Tidy

The kitchen needs to be clear and tidy prior to our team's arrival or extra staff time & costs will be removed from the security deposit.

Should you wish to relax and have us to tidy up for you when we arrive or would like our post party tidy service from the evening before, do let us know and this can easily be arranged and billed for on booking.

Extras

We are more than happy to serve your cakes, have speeches, musical interludes, or entertainment between courses, but please do let us know beforehand we can build the staff time into the quote.

Payment

- Must be made 1 month prior to arrival to secure the catering.
- All Prices quoted include vat.
- Final numbers are to be given and the invoice is to be settled six weeks prior to arrival.
- Cancellation Charge:
 - 14 days to 8 days prior to the event – 35% charge of total invoice
 - 7 days to 5 days prior to the event – 50% charge of total invoice
 - 4 days prior to the event or less notice – 75% of total invoice

Prices

- All prices include vat
- Menu prices are based on guest all eating the same Starter, Main and Dessert.
- If a choice menu is required this will be priced individually as this will require extra chef time and possibly an additional extra chef at the event.



WINE AND DRINKS LIST

WHITE WINE

Laurent Miquel, Heritage Vineyards, White, France, 2020 Languedoc, France	£10.99
The Crossings, Sauvignon Blanc, New Zealand, 2021 Marlborough, New Zealand	£14.00
Jean-Luc Colombo, Picpoul de Pinet, France 2020 IGP Mediterranean, France	£14.99
Laurent Miquel, Solas, Albarino, Spain 2020 Languedoc, France	£14.99
Klein Constantia, Sauvignon Blanc, South Africa 2020 Constantia, South Africa	£17.65
Tenuta Fertuna, Vermentino, Tuscany, Italy 2019 Tuscany, Italy	£18.49
Chanson, Vire-Clesse, Burgundy, France 2019 Burgundy, France	£18.99
Langlois Chateau, Fontaine Audon, Sancerre, France 2020 Loire Valley, France	£24.99
Hamilton Russell Vineyards, Chardonnay, South Africa 2021 Hemel-en-Aarde, South Africa	£36.99

CHAMPAGNE
& SPARKLING

Langlois Chateau, Cremant de Loire Blanc, France Loire Valley, France	£18.99
Klein Constantia Cap Classique Brut, South Africa 2017 Constantia, South Africa	£22.50
Champagne Ayala Brut Majeur, France Champagne, France	£37.99
Champagne Ayala Rosé Majeur, France Champagne, France	£45.00
Bollinger Rosé, France Champagne, France	£69.99
Bollinger Special Cuvée, France Champagne, France	£54.99
Bollinger La Grande Année, France 2014 Champagne, France	£120.00

WATER

Blenheim Water Still / Sparkling (75cl)	£3.50
--	-------

Spirits & Mixers available on request

RED WINE

Laurent Miquel, Heritage Vineyards, Rouge, France 2019 Languedoc, France	£10.99
Jean-Luc Colombo, Les Abeilles, Cotes du Rhone, France 2018 Rhône Valley, France	£14.00
Ciacci Piccolomini d'Aragona, Toscana Rosso, IGT, Italy, 2019 Tuscany, Italy	£14.99
Kilikanoon, Killerman's Run, Shiraz, Australia 2019 South Australia, Australia	£17.65
Bodegas Roda, Sela, Rioja, Spain 2018 Rioja, Spain	£22.00
Southern Right, Pinotage, South Africa 2020 Hemel-en-Aarde, South Africa	£23.49
Bodegas La Hora, Corimbo, Spain 2016 Ribeira del Duero, Spain	£25.99
Chateau Le Fleur de Bouard, Lalande-de-Pomerol, Bordeaux, France 2015 Bordeaux, France	£31.99
Hamilton Russell Vineyards, Pinot Noir, South Africa 2021 Hemel-en-Aarde, South Africa	£42.99

ROSÉ WINE

Aix Rose, Provence, France 2021 Provence, France	£19.99
Turkey Flat, Rose, Australia 2021 South Australia	£17.50

PORT &
DESSERT WINE

Taylors LBV, Portugal 2017 Porto, Portugal	£19.50
Turkey Flat, Pedro Ximenez, Australia South Australia, Australia	£24.99
Taylors, 20 Year Old, Tawny, Portugal Porto, Portugal	£47.99



ACTIVITIES & ENTERTAINMENT



AT THE ESTATE

WINE TASTING

All our wine tastings can be adapted to your needs however we have included some ideas below:

Arrival Drink – Champagne, Sparkling Wine or Prosecco priced accordingly.

Option A

Single country e.g. England, France or New Zealand.

- 2 x White Wines, 2 x Red Wines, 1 Rose Wine.
- 3 x White Wines, 3 x Red Wines (Wine flight).

Option B

Tasting wines from Two Countries e.g. France versus Chile i.e. French Sauvignon Blanc versus Chilean Sauvignon Blanc French Merlot versus Chilean Merlot.

Option C

Tasting a White Wine from Two or Three Different Countries i.e. Sauvignon Blanc from France, New Zealand & Chile followed by Cabernet Sauvignon from South Africa, Chile & Italy.

Wine Man's Bluff

The party is divided into two or more teams.

- All wines are tasted Blind – each team has a sheet with wines on.
- Wine Number 1 – Wine expert, plus two (guests), will read wine tasting notes to convince tasters as to which wine it is e.g. A Sav Blanc OR Chardonnay OR Pinot Grigio.
- This is done with 4 or 6 wines depending on budget.

We are happy to suggest wines for tastings, as well as a budget for wines.

FLOWER ARRANGING CLASSES

Working with a natural and wild florist sourcing locally and seasonally. Our florist prefers to work with seasonal flowers and plants when they're the most beautiful and fragrant.

Hand tied bouquet workshop (2 hours)

£95 per person

Seasonal arrangement workshop (3 hours)
(with vessel included)

£125 per person

Flower Crown Workshop (2 hours)

£75 per person

Christmas & Easter wreath making workshop (3 hours)

£125 per person including velvet ribbons

Minimum numbers 4

CALLIGRAPHY

The workshop is a beginner level class and runs for 2.5 hours. We cover the basics of modern calligraphy, covering tools, techniques, how to hold the pen, basic practise strokes, and how to form lower case and upper case letters. We then make some beautiful keepsakes.

Price on request.

(Including equipment)

COCKTAIL MASTER CLASS

Cocktail Masterclass between 5-12 people (includes a cocktail on arrival, learn how to make 2 cocktails and then create your own bespoke cocktail)

Cocktail Masterclass Teacher

£435

Bespoke Cocktail Masterclass

£60 per person

Staff Travel & Logistics

£240 per person

Cocktail Masterclass between 12+ people (includes a cocktail on arrival, learn how to make 2 cocktails and then create your own bespoke cocktail)

Cocktail Masterclass Teacher and Cocktail Assistant Teacher

£570

Bespoke Cocktail Masterclass

£58.50 per person

Staff Travel & Logistics

£240 per person



AT THE ESTATE

MASSAGE

The perfect way to unwind, we have a number of highly trained therapists who are available to offer a range of revitalising massage techniques. These can take place in the privacy of your bedroom or a nominated room by the client.

We can assure you that afterwards you will feel supple; more relaxed and energetic.

Sports Massage

Sports massage helps promote healing of the soft tissue and muscle following exercise, it helps to prevent injury occurring and stimulates repair

Relaxation Massage

Incorporating elements of Swedish And Shiatsu techniques, a relaxation massage can release tension and leave you with a deep sense of well being

Cost

60 mins - £110 | 90 mins - £160

WALKING

Being situated along the Cotswold way there are a number of different routes you can take usually ending up at a pub for lunch or back at our Pantry, for lunch or cream tea! We have a lovely number of circular walks available in our welcome book to use.

REFLEXOLOGY

With a passion for wellbeing and finding it hugely rewarding helping people with self-care to feel balanced, restored and healthy, our reflexologist includes mindful breathing techniques to help guests reconnect with their bodies and aid deep relaxation.

Reflexology is a deeply relaxing holistic therapy that helps identify imbalances in the body by applying gentle pressure on specific points on the feet called 'reflexes', each corresponding to a specific organ or system. Unblocking congested reflexes helps the body return to a state of homeostasis (balance) boosting its own ability to heal.

Treatments can be performed in the comfort of your own room or even in a private outdoor space (in warmer months).

Cost

£110 per hour

HEALTH & FITNESS

Based very much on the fast moving and developing London fitness scene, our trainers are able to passionately deliver a range of disciplines all taught at the highest level.

We can offer fully qualified Trainers in:

- Mat Pilates
- Barre
- Vinyasa Flow Yoga
- HIIT & Cardio
- Personal Training

Prices are person based on number of guests:

1 – £85	4 – £45
2 – £65	5 – £35
3 – £55	6 to 9 – £30



AT THE ESTATE

ARCHERY

You will be instructed by highly qualified archery professionals who will teach you all that you need to know

COST

£80 per person

Archery cannot operate in heavy rain and high winds. This may cause a cancellation. Minimum Age 8.

TENNIS

Private coaching on our Astro tennis court

Our tennis coach is LTA and MTI qualified and has 13 years experience. Having coached in America, Australia and Kenya as well as working in different schools and academies in Gloucestershire, he is great with adults and children. His favourite player is Roger Federer

£90 per hour

TEAM BUILDING

This is bespoke so please contact us for further details and options.

KIDS

Temple Guiting Manor is a mecca for families and children of all ages with plenty of facilities and activities that can be arranged to keep younger ones busy at all times. We can't guarantee but will try to ensure they are worn out and ready to hit the pillow allowing you quieter evenings of relaxation! These include:

Inclusive facilities

- Swimming pool
- Tennis court
- Playground
- Cinema
- X Box
- Table Tennis
- Table Football
- Rowing Boats
- Mini 5 a side football nets on the astro
- Meadow & lake walks

Chargeable activities

- Bike hire
- Swimming lessons
- Tennis Lessons
- Mermaid & Merman Lessons
- Cookery
- Art Classes
- Kids Personal Training
- Kids Yoga
- Magic Masterclass with Sav the Deceptionist
- Babysitting
- Childcare



OFFSITE

BIKE HIRE

The Cotswold's are a cycling mecca, with many traffic free lanes, rolling countryside, well maintained off-road tracks and plenty of watering holes along the way. Temple Guiting Estate is situated in the middle of an Area of Outstanding Natural Beauty (AONB) with cycling routes running right past our driveway.

- Each hire is provided with an accessory pack, including multi tool, puncture repair kit, pump and lock to make your journey as hassle free as possible, wherever you decide to ride.

- Delivery and collection £20 per bike

- Minimum Hire period 2 days

Adult Hybrid Bike

A modern sporty bike with a more upright riding position. Perfect for leisure riding on roads and hard tracks.

£27.50 per day

Adult Light Mountain Bike

A great bike with disc brakes, 18 gears and full front suspension. Great for those wanting to explore the many tracks and byways.

£29.50 per day

Childs Mountain Bike**20" Child Mountain Bike**

Suitable for age 6-10 Child Mountain Bike, a lightweight bike with 6 gears for those gentle hills!

24" Child Mountain Bike

Suitable for age 7 - 12, great for boys and girls to keep up with mum and dad wherever you decide to travel!

£24.50 per day

Adult Tandem

The most fun you can have on a bike made for two! Definitely Adult size, with 24 gears and a rack on the back.

£39.50 per day

FALCONRY

Price on application

RIFLE SHOOTING

Shooting

Well-Known local shooting venue 20 minutes from Temple Guiting Estate. Air rifle shooting inclusive of tuition, air rifle hire, unlimited pellets and unlimited targets.

£80 for the first person

£49 for additional people

Clay Pigeon Shooting

20 minutes from TG.

Sporting clays to include driven, crossing, going-away and springing teal targets. Approx 20 minutes away from TG

£100 per person

Opposite steer and blindfolded Golf Buggy Driving

It takes two people to operate the golf buggy, one controls the brake and accelerator and the other controls the steering. To add to the fun, after some practice, we blindfold the driver

£65.00

Quad Biking

Run on a grass circuit

£100.00

Quad Trekking

£115.00

Fly Casting Instruction

£85.00

Fly Fishing with instruction

£250.00 for half a day.



OFFSITE

COTSWOLD
HORSE RIDING

(Local 10 minutes from Temple Guiting)

With over 50 horses and ponies to suit all abilities and challenges, people come from all over the UK and around the world to ride here. Operating in a beautiful setting, riders can be up in the hills enjoying magnificent views on many miles of paths and bridleways, with virtually no roads.

The purpose built facility ensures an enjoyable experience for the beginner as well as the advanced rider. For over 35 years they have been teaching both adults and children, with a team of instructors and guides who have been specially trained.

		Semi Private
Hack	Private	£65
1 hour	£75	£90
1.5 hours	£110	£130
2 hours	£150	
Lesson	Private	Semi Private
30 minutes	£50	£45
45 minutes	£65	£55
1 hour	£80	£75

One off rider assessment fee £10

GIN MAKING
EXPERIENCE

Price on request.

GIN TASTING
AND TOUR

Price on request.

HOT AIR
BALLOON TRIPS

We partner with an award winning, independent, family run company and offer a friendly, personalised and memorable flight experience - far more than just a balloon ride!

We offer a 3-4 hour ballooning experience that invites passengers to help prepare for take-off, find out how the balloon works, enjoy about an hour's flight with panoramic views of beautiful towns and rolling countryside, and relax and enjoy a glass of chilled champagne after the flight. Champagne is included with all of the flights and we would of course drive passengers back to Temple Guiting following the flight

Large balloon

For our larger balloons, which can take 16 passengers, this would be **£250 per person**. There would need to be the full 16 passengers in order for this balloon to be booked.

Small balloon

We have a smaller balloon that can take 4-6 passengers, in order for this balloon to launch there would need to be a minimum of 4 passengers. On a weekday this would be **£475 per person**, and **£545 per person at the weekend**.

To launch from Temple Guiting there would also be a **£275 relocation fee** for each flight.

BREWERY TOUR

The Cotswold Brew Co story goes back to 2005. The founders, Richard & Emma Keene went against the grain of the UK brewing industry by taking up a challenge that few others were attempting at the time: to start a brewery that would produce a high-quality British lager full of flavour – bringing new life to the style.

Do you love beer and want to know more about brewing lager? The expert tour guides will teach you all about the history of Cotswold Brew Co, how lager is brewed and show you around the brewhouse, all supported by generous sampling.

These Tours are for a small groups with a maximum of 12 guests and a minimum of 10

£40 per person



UNIQUE EXPERIENCES

A COTSWOLD DAY TO REMEMBER

Robin Dale, farmer and tour guide, is a bit of a local legend. On this exclusive VIP tour, you will join Robin on his farm, home to his family for 500 years. You will have the chance to explore the 'lay of the land' and discover all the secrets of farming in the Cotswold's.

You will have exclusive access to his private museum, where, a range of pictures, fossils and historic farm machinery will be explained to you by your host.

The Cotswold's are famous for their 'dry stone walls' and Robin has built one especially for you. He will share the ancient craft with you and even give you the opportunity to place some stones yourselves. Not many tours offer you the chance to take part in creating Cotswold history! Once your work is done, Robin will take you on a tour of the local area, where he will share his deep knowledge of the English countryside.

For us, of course, no exclusive tour in the Cotswold's would be complete without a private visit to an English manor house, so to end the day, you will be taken on an exclusive 'behind the scenes' tour of a Cotswold mansion one of the finest in the Cotswold's.

If it's gardens you like the Manor's grounds are sublime and after your tour of the Manor we can also organise afternoon tea in the gardens or in the grand hall. Once you have finished, Robin will be waiting to transfer you back to your hotel or do a bit more touring.

Price on request.
(With Afternoon Tea)

HISTORIC PRIVATE CASTLE TOUR

This medieval fortress situated in Gloucestershire is certain to amaze anybody.

With an aristocratic lineage dating back to the time of Edward the Confessor, and most famous as the site of the murder of Edward II, this Castle has remained in the same family and you'll have the opportunity to meet the current 'Lord of the Manor' himself. He will give you an in-depth private tour of the Castle, seeing sights unseen to the public and offering personal stories passed down through generations of his family. If required private lunches and dinners can be organised to match this unique tour. Keeping with the historic theme the afternoon can be taken in many ways, to visit any of the following stunning sites; Sudeley Castle, burial place of Henry VIII's last wife Catherine Parr, Hereford Cathedral, home of the famous 'Mapa Mundi' or even Tewkesbury Abbey, a significant sight of pilgrimage and worship for over 500 years. This is a day to remember for any lover of English history.

Price on request.

COUNTRY SKILL

We get many requests for specialist experiences and seeing sheepdogs work has increasingly been on the lips of our North American guests. We can now offer a rare and exclusive tailor-made experience with one of the finest shepherds in the United Kingdom. We are delighted to be able to say one of the world's best Sheepdog handlers, has joined our team.

We'll whisk you away into the glorious Cotswold countryside via a scenic route, to the farm near the beautiful town of Northleach. On arrival, you'll have tea and coffee house in an 18th century farm cottage. You'll then be out in the fields learning the skills of a shepherd and you will see the shepherd working his six sheepdogs and the progressions from the puppies to his international winning dogs. Then it's over to you as you have a chance to try your hand at working the dogs yourself and to be taught from one of the world's best. The experience will be around 1-3 hours depending on how much you wish to do.

The afternoon will be a tour tailored around your interests in the Cotswold's, we'll have the chance to see the famous sights such as Bibury and Lower Slaughter, or we can take the off the beaten track roads and visit the magical villages tucked away in the Cotswold countryside, or perhaps you want to sit by a fire and enjoy a relaxing afternoon tea in a Manor. Whatever your choice we'll tailor the day to you.

Price on request.

LAMBING LIVE

(Feb 14th-30th March)

For anybody arriving in the Cotswold's from mid-February to late March this is an experience that is certain to blow you away and is a fabulous unique experience to combine with a Cotswold tour. This experience promises to be a family treat as you join our 'Cousin James' on his local farm and take part in the annual adventure of lambing and bringing a new life into this world.

Lambing happens in the months of February to early April and you will be taken to a beautiful sheep farm, near Stratford upon Avon, where you will be able to watch and learn from the experts. We recommend that you 'dress down' in your casual clothing as the experience can, if you like, be literally 'hands on' and is truly a once in a lifetime experience for many. Depending on how messy we might get or how the morning turns out we'll either pop back to the hotel or get cleaned up and then enjoy the afternoon in a cosy pub for lunch and explore the latter afternoon in the quaint North Cotswold's.



UNIQUE EXPERIENCES

LAVENDER FARM

(16th June To 23rd July)

We're not going mad! Although Provence is around a 1,000 miles away it's just a tad to far for us to visit in a day, we're fortunate in the Cotswold's we have our very own stunning lavender farm, and for 6 weeks of the year this flower blooms it has become a very popular tourist attraction.

Before the gates open the farmer is going to give us a private run down of the farm, he will explain the varieties of lavender, how it's farmed and then finally how it's produced and placed into products in the shop. This private experience is a truly unique experience for anybody with a horticultural background or general interest in flowers.

We shall do this experience bright and early at 9 am and then combine this with a tour of your choice and in particular this works well with the Cotswold Garden Tour or Explore The Cotswold's.

Price on request.

CLASSIC CARS

Certainly the Cotswold's provide some of the best natural sights and sounds in all of England, but also, tucked away in its beautiful countryside, are hidden gems known only to those who live here. One such secret is 'The Classic Motor Hub', a private collection of 'super-cars' that is not open to the general public.

We have arranged for exclusive private access for our touring guests, giving you an opportunity to take a close up look at some truly amazing classic cars, an exclusive sales room and the owner's private collection. We should emphasise that the collection includes some extremely special cars, including rare Ferraris, E Type Jaguars, a racing Bentley and many others. For any 'Petrol-Heads' out there, a visit will be a superb addition to any day tour.

Monday to Friday

£945 for a group of up to 7

Weekends

Priced upon request

COTSWOLD WILDLIFE PARK JUNIOR KEEPER EXPERIENCE

A unique opportunity for your child (aged 7 to 11 years) to go behind the scenes at Cotswold Wildlife Park and Gardens.

Your child will get the chance to gain practical experience of working with our varied and exciting collection of animals. Your child will work with a member of their education team in a group of up to 4 children.

Your Junior Keeper Experience...

The Junior Keeper Experience will run from 9.00am to 1.00pm and will include activities such as mucking out and feeding some of the animals, as well as learning about some of the enrichment techniques we use to ensure our animals are kept busy.

The cost per child is: £185 and they will be given a gift pack and certificate as a souvenir of their fantastic day.

You will need to provide suitable weatherproof clothing and sturdy footwear; we will provide your child with any other protective clothing they need to use during the day. A light snack is included mid morning.

FAMILY ELECTRIC QUAD BIKE SAFARI

For family with smaller children we can organise a 'Visit the Animals' trek. This session will be tailored to childrens ability to ride the quads. The youngest will be riding on our small quads, the rest of the group will follow on the big quads. The session includes stopping to feed farm animals, alpacas, donkeys and goats.

The price is £95 per adult quad and £85 per child. Waterproofs can be provided for additional £10 per set.

The session lasts for about 1.5 hours.



ENTERTAINMENT

MAGICIAN

Our award-winning magician is sure to get your guests talking about their night long after the party. He travels across the UK and Internationally to perform at parties, weddings and VIP corporate events. He brings energy, fun and 'wow factor' to your event.

45 minute after dinner parlour show (to the whole group)

This can also be split into 2 parts for example pre dinner drinks then main & dessert 2 x 20 minute slots.

POA including tax and travel

1.5 hours drinks reception & table magic

e.g. drinks reception and then visiting the table in between first couple of courses.

POA including tax and travel

Magic Masterclass

POA including tax and travel

MURDER MYSTERY

Our Equity registered Actors have worked with us for many years providing murder Mystery Events

There is often a Murder in a Manor or a will reading happening during dinner. When not with us the team are to be found on the Orient Express and many top hotels in the UK and abroad. They are used to working with family groups, corporate events and top celebrities. The event can be a surprise for your group with the team leading them through the evenings entertainment.

One Actor Hosted Format - ideal for up to 30 guests. 10 guest play the suspects with three or four guests reading out supplied statements. Guest pick up clues, carry out interviews and take notes to solve the crime. Prize and certificate for the winning team, certificates for the runners up and losers. Follow up newspaper article after the event.

One Actor POA

Four Actors POA



HOUSE HELP

CAR VALET

- Two bucket method wash using microfibre mitt and grit guards. Dried using microfibre towel.
- Clean all wheel arches and door shuts.
- Clean the wheels and alloy true endurance gel.
- Dress black plastics and clean the glass.
- Hoover all carpets and mats. Clean the seats, door cards, dashboards and glass.

Medium sized car taking approx 2 - 2.5 hours

£67.50

Estate or 4x4 taking approx 3 hours

£82.00

Valet Extras

Hand Polishing £20

Hand Waxing £20

WAITING STAFF

£19.50 per hour

(Based on a minimum of three hours)

CLEANING

Perfect for daily cleaning, bed & bathroom tidy, wash up and kitchen clean & ironing.

£25 per hour

(Based on a minimum of three hours)

CAR TRANSFERS

Luxury travel to and from Temple Guiting Estate Prices based on a group of up to 7 guests.

To / From Oxford £175

To / From Bath £325

To / From Birmingham Airport £195

To / From Blenheim Palace £145

To / From Edinburgh £1450

To / From Central London £345

To / From Southampton £325

To / From London Gatwick Airport £365

To / From London Heathrow Airport £325



FAQS

SUPERMARKET AND DELIVERIES

All online Supermarkets deliver to Temple Guiting
Consider splitting your delivery if easier
Please arrange all deliveries for after you have arrived and checked in.
Addresses are as follows....

The Manor

Temple Guiting, Cheltenham, Gloucestershire, GL54 5RP

Manor Farm Barns

Temple Guiting, Cheltenham, Gloucestershire, GL54 5RP

ICE

There is a small ice maker built into the Barn friid so do consider ice
when planning your stay and events.

You can order ice though your online supermarket

TABLE SIZE

We are frequently asked what size the table is while guests
are planning table decorations.

The Billiard Room Table is 201 cm wide and 636 cm long when fully
extended and seats 32

The Barn table is 84cm by 366cm and seat 14

TIDYING UP

If you would like the team to come and do a post party tidy up
the next day, washing glasses, putting rubbish and bins out an tidying
the public areas this can easily be arranged so you and your guests
wake up to a clean and tidy house the next morning.

FARM SHOPS

Daylesford Organic in Kingham
www.daylesford.com

The Cotswold Guy in Guiting Power
www.thecotswoldguy.co.uk

TAKEAWAY / RESTAURANT DELIVERY

We do not get take away delivery, Uber Eats,
Deliver or Just Eat in Temple Guiting.

CROCKERY

The houses are extremely well equipped with Sophie Conran
China, Robert Welsh Cutlery and Riedel Wine Glasses. There is
more than enough for the events we have. If numbers are larger
or specialist items are required we can certainly hire
these in for you.

FRIDGE SPACE

There are two fridges in the Barn and one in the Manor. We can hire in
an extra fridge if needed for larger groups or events

COFFEE MACHINES

All houses are equipped with Nespresso machines and Cafetiere. The
Nespresso Machines take the original size capsules.

We have a supply of Capsules and Ground Coffee to get you started and
more can be purchased as needed.



LUXURY COTSWOLD RENTALS

a member of **UV** ULTRAVILLA