

The image shows the exterior of a pub named 'The Princess Royal' at dusk. The building has a steep, dark wooden gable roof. The name 'THE PRINCESS ROYAL' is displayed in large, illuminated, gold-colored block letters on the front-facing gable. The roofline is decorated with a string of warm white fairy lights. Below the gable, the entrance is framed by white pillars. Two ornate black lanterns hang on either side of the door, each with a hanging basket of colorful flowers (pink, orange, and purple) attached to it. The scene is warmly lit, creating a cozy atmosphere.

THE PRINCESS ROYAL

CELEBRATIONS

Your event.
Our expertise.

WWW.THEPRINCESSROYAL.CO.UK



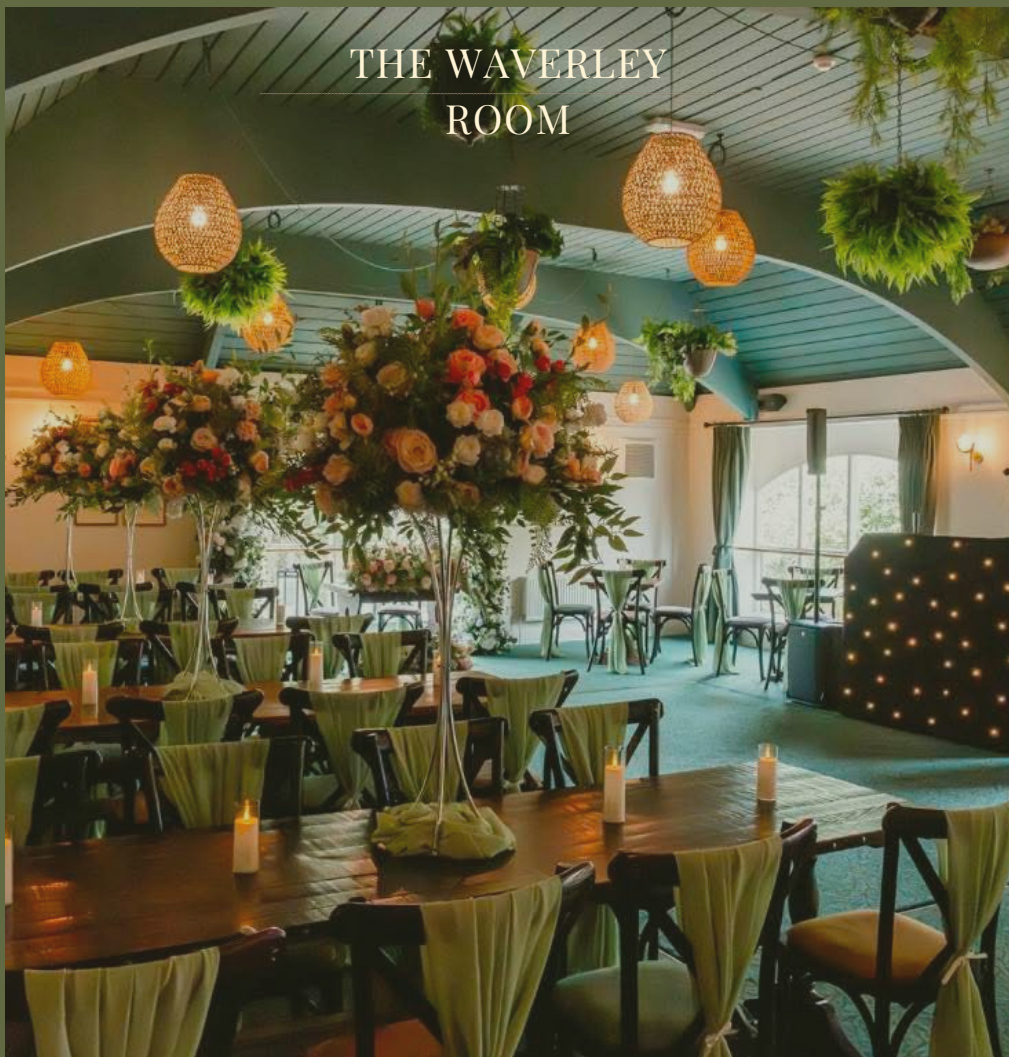
The Princess Royal

Celebrate in style at The Princess Royal. Whether you're planning a milestone birthday, engagement party, anniversary or special get-together, our spaces set the scene for a celebration to remember. Raise a glass with friends, enjoy fantastic food and drinks, and enjoy the moment.

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THE WAVERLEY ROOM





Waverley Room & Private Garden

Ideal for Larger Celebrations

Private Hire • Accessible • 70" Presentation Screen • Bluetooth
Audio System • Exclusive Garden Access

Our Waverley Room is the perfect space all year-round for all celebrations. Whether it be a birthday, anniversary, engagement or another milestone event, we have the private space with the distinctive charm of our historic venue for you.

Capacities

Waverley Room

Seated - 85 Guests
Standing - 100 Guest

Private Garden

Seated - 25 Guests
Standing - 50 Guests

Cost

Monday - Saturday

Room Hire - £200
4 Hour Hire

Sunday

£2000 Minimum spend (Food & Drink)

Timeslots: 12pm until 5pm | 6pm until 11pm

An early set up time may be available subject to availability



Extend your party an extra hour, and dance the night away until
Midnight for an additional £300.

THE PARLOUR ROOM





The Parlour

A comfortable space for Intimate Gatherings

Semi-Private Hire • Accessible • Dual Presentation
Screens

The Parlour offers a warm and welcoming setting for smaller family gatherings and celebrations. Its open-plan layout creates a relaxed atmosphere while still providing a dedicated space for any occasion.

Capacities

Parlour

Seated - 40 Guests

Standing - 40 Guest

Cost

Monday - Saturday

Room Hire - £100

4 Hour Hire

Sunday

£1000 Minimum spend (Food & Drink)

Timeslots: 12pm until 5pm | 6pm until 11pm

*An early set up time may be available subject to
availability*



THE BAR





The Bar

A comfortable space for Intimate Gatherings

Semi-Private Hire • Accessible • Presentation Screen

The Parlour offers a smaller space for intimate celebrations. The Bar offers a open plan layout which creates a comfortable environment.

Capacities

Parlour

Seated - 20 Guests

Standing - 20 Guest

Cost

Monday - Saturday

£50 Room Hire Fee

Sunday

£500 Minimum spend (Food & Drink)

Timeslots: 12pm until 5pm | 6pm until 11pm





SPECIAL OCCASIONS

Whether you're celebrating a birthday, anniversary, engagement, or any of life's special occasions, our venue offers the perfect backdrop for a joyous gathering.

From relaxed drinks receptions to lively parties, our versatile spaces are ideal for standing celebrations. With delicious menus, flowing drinks, and attentive service, we'll create an unforgettable atmosphere where guests can mix, mingle, and make memories.

However you choose to celebrate, we'll make sure it's one to remember.

MEETINGS & CORPORATE EVENTS

Step away from the ordinary boardroom and host your next corporate event in a setting that inspires. Blending character with modern convenience, our flexible spaces are ideal for meetings, team-building days, training sessions, and conferences.

From bright, spacious rooms for presentations and workshops to more private settings for focused discussions. We offer tailored catering, seamless service, and a calm environment to help you focus on what matters most: engaging with your team and achieving your goals.





TASTY ADDITIONS

5 | 4 | 3 ITEMS
£22.50 | £18 | £13.50 PER PERSON

TASTY SALAD AND VEGETABLES

Potato salad (v)
Baked sweet potato, sour cream, spring onion (v)
Buttered new potatoes (v)
Lemon dressed rocket & grand padano salad (v)
Triple cooked chips, rosemary salt (pb)
Burnt aubergine fregola salad (v)
Panzanella (v)

PLANT-BASED SALADS

Smoked paprika corn ribs, lime wedge (pb)
Cajun roasted chickpeas, caramelised onions and butternut squash salad (pb)
Coleslaw (pb)
Mixed leaf salad (pb)
Basmati rice & chickpea salad, crispy shallots (pb)
Flatbread & hummus (pb)

HOT AND TASTY BITES

Mrs Owton's Bacon roll
Sausage bap
Egg bap (v)
Chorizo sausage roll
Mini fish & tartare sauce
Chicken wings, hot honey sauce

PLANT-BASED HOT AND TASTY BITES

Avocado, field mushroom and plant-based cheese bap (pb)
Falafel & minted coconut yoghurt slider (pb)

TASTY SWEETS AND NIBBLES

White chocolate & raspberry muffin
Carrot cake (v)
Lemon drizzle cake (v)
Scones and cream (v)



If you have an allergy, please use the QR code to check for allergens.

Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.

As we try to keep our menus seasonal ingredients may be changed in line with the seasons

FINGER FOOD BUFFET

5 | 4 | 3 ITEMS

£22.95 | £19 | £14.25 PER PERSON

MEAT BASED

Lamb kofta, minted raita

Chorizo sausage roll

Chicken wings, hot honey sauce

BBQ south coast ribs

Honey & mustard sausages, cranberry & mandarin jam

FISH BASED

Salt & pepper squid, chilli, coriander, sriracha aioli

Smoked haddock & leek fishcakes

Roasted salmon & sauce vierge

Garlic chilli prawns

SLIDERS

Spice-rubbed pulled pork

Buttermilk-fried chicken

Chalcroft Farm beef

Onion bhaji, raita, cucumber (pb)

Falafel & minted coconut yoghurt (pb)

PLANT - BASED

Pulled jackfruit taco, mango salsa (pb)

Mushroom arancini, truffle mayo (pb)

Spiced chickpea fritter, sweet chilli jam (pb)

Sweetcorn fritters, roasted tomato salsa (pb)

Hummus & flatbread (pb)

SWEET

Sweet mini doughnut (v)

Warm treacle tart, clotted cream

Mini lemon meringue pie (v)

Sticky toffee pudding (v)

Chocolate brownie (v)



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BOWL FOOD

3 BOWLS

£21.95 PER PERSON

MEAT BASED

Braised oxtail stew, pumpkin polenta, buttered cavolo nero

Chicken tikka masala, rice, coriander

Fuller's London Pride sausages, mash, peas & onion gravy

Mini roast beef sirloin, roasted vegetables, cauliflower cheese
bonbon, Yorkshire pudding

FISH BASED

Marinated squid, chickpea & chorizo stew, gremolata, sourdough

Mini battered fish & chips, tartare sauce

PLANT-BASED

Tarka dahl, chickpea, coriander, flatbread (pb)

Aubergine and tomato ragout, herb salad (pb)

Plant-based chilli, rice, guacamole (pb)

Wild mushroom, tarragon & chestnut orzo pasta (pb)

DESSERTS

Chocolate brownie, vanilla cream (v)

Sticky toffee pudding, vanilla cream (v)

Bailey's tiramisu

PLANT-BASED DESSERT

Apple & blackberry crumble, plant-based vanilla cream (pb)

LOOKING FOR A MORE PREMIUM EXPERIENCE?

Please ask us about hiring crockery for your bowl food service for a more premium experience.



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BBQ BUFFET

2 BBQ ITEMS & 2 SIDES FROM TASTY ADDITIONS
£25.95 PER PERSON

MEAT BASED

Chalcroft Farm beef burger

Lamb kofta, tzatziki

BBQ & honey pork belly skewer

Mango & chilli jerk chicken skewer

Bratwurst, soft roll

South coast lamb & mint burger, cumin yoghurt

Pork & chorizo burger

South coast lamb, anchovy, feta and mint skewer

Peanut pork satay skewer

Teriyaki beef skewer

Jerk chicken burger

FISH BASED

Cajun herb salmon skewer

VEGETABLE BASED

Roasted vegetable, red onion and halloumi skewer (v)

Halloumi, roasted red pepper, cholla bun (v)

PLANT BASED

BBQ jackfruit burger (pb)

Soya, sesame & chilli tofu skewer (pb)



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DINING MENU

Please select two starter, main and pudding which all your guests will have.

We will then cater for any dietary/allergen requirements separately.

2 COURSE £33.50 | 3 COURSE £40.00
PER PERSON

TO START

Smoked mackerel pâté
served with pickled apple & radish salad, dill butter and toasted
sourdough

Confit pork belly
with apple & celeriac remoulade & pickled cucumber

Cured beef carpaccio
with cucumber salsa, Dorset Blue Vinny, pickled radish & rocket

Emmental & Cheddar fritters
served with truffled mayonnaise, rocket & pickled walnut salad

Harissa roasted courgette
served with hummus, pine nuts, focaccia croutons, pumpkin seeds
& pomegranate



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TO EAT

Slow braised shin of beef
served on potato rösti, buttered kale & pickled shallots

Brown crab, lemon & parsley risotto
topped with flaked white crab meat

Sticky teriyaki cauliflower,
courgette & broad bean rice, pickled kohlrabi & carrot salad

Braised pig's cheek
with garlic mash, rainbow chard, cafe de Paris butter & pork crumb

Gnocchi
with charred long stem broccoli, pine nut pesto, roasted mushroom and
goat's curd

Norfolk chicken Milanese
with charred hispi cabbage, tomato, caper & brown butter sauce

Beef burger
with Monterey Jack cheese, London Pride braised onions, burger sauce,
rocket, gherkin, tomato, kohlrabi coleslaw, triple-cooked chips

Beer battered haddock & chips
with crushed minted peas, tartare sauce, lemon



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TO TREAT

Chocolate pave,
Frangelico Chantilly, toasted hazelnuts, chocolate soil

Warm treacle tart,
clotted cream

Bailey's tiramisu

Rhubarb, orange & ginger crumble,
custard

Selection of ice-creams by the scoop:

Salted caramel (gf)

Vanilla (gf)

Strawberry (pb)

Chocolate ice cream (pb)

Coconut (pb) (gf)

Raspberry sorbet (pb)

ADD ON

CHEESEBOARD

British cheeseboard:

Oxford Blue, Double Gloucester, Cotswold Brie, grapes, quince, apple
chutney and crackers



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SANDWICH BUFFET

Served on a selection of white, granary & gluten free bread.

Inclusive of Tea & Coffee

Sandwiches & 1 Side included

£16pp

£4.50 per additional side

SANDWICHES

Egg Mayonnaise & chives (v)

Tuna, Mayonnaise & Spring Onion

Mature Cheddar & Ham

Hummus & piquillo peppers (pb)

SIDES

Mrs Owton's Bacon roll

Sausage bap

Egg bap (v)

Lamb Kofta

Honey & Mustard Sausages

White chocolate & raspberry muffin

Carrot cake (v)

Lemon drizzle cake (v)

Scones and cream (v)

Potato salad (v)

Buttered new potatoes (v)

Triple cooked chips, rosemary salt (pb)

Panzanella (v)

Coleslaw (pb)

Mixed leaf salad (pb)



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AFTERNOON TEA

Served on a selection of white & granary granary
£24.95 per person

SANDWICHES

Egg Mayonnaise & chives (v)
Tuna, Mayonnaise & Spring Onion
Mature Cheddar & Ham

Plant-based option available on request

SWEET SIDES

Lemon Drizzle Cake
Warm scones, jam and Devonshire cream
White Chocolate & Raspberry Muffin

HOT DRINK

Teas:

English Breakfast
Lemon & Ginger
Peppermint
Earl Grey
Berry Burst
Green
Camomile

Coffee:

Americano
Latte
Cappuccino



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