



A former coaching inn serving travellers to and from Highclere Castle, Grade II listed Carnarvon Arms has been offering excellent hospitality to visitors in the area for some 200 years.

Beautifully restored to its former glory, The Carnarvon Arms is the ideal venue for you to host your next event or celebration, with a selection of spaces to choose from, try our stunning newly refurbished Dining Room or our private Highclere Room. With 18 individually styled boutique bedrooms and a glorious pub, we have something for everyone.



Situated just a few miles from Newbury town centre, we're blessed with the beautiful Berkshire countryside right on our doorstep, whilst also being well connected and within easy proximity to the A34 and M4.

There are several spaces perfect for functions, celebrations and meetings and our incredible chefs serve up delectable British seasonal dishes to suit all occasions. Just speak to a member of our events team and we'll do the rest.





THE HIGHCLERE ROOM

This beautifully designed private room lends a sense of sophistication to any event you wish to plan. Whether it's to bring your office together for a board meeting, a celebratory meal with the family right through to shoot parties.

	40
	20

THE RESTAURANT

Fresh from its makeover, our oak-beamed restaurant lends itself perfectly to all manner of occasions; with our private Highclere Room attached the two rooms can be hired together for an extra special function.

	100
	50



MEETINGS

If you're looking for a private space to hold your upcoming meeting, beat the boardroom boredom and hold your upcoming breakfast brainstorm session, team training day or just escape from the office – our Highclere room is the perfect space for you, for team up to 20 people.

HALF DAY

4 hours

Unlimited teas and coffee • Water • Pastries • Fruit platter
Television for presentation with HDMI cable • Wi-fi • Flipchart and pens

£15 per person

FULL DAY

8 hours

Unlimited teas and coffee • Water • Pastries • Fruit platter
Selection of buffet items • Television for presentation with HDMI cable
Wi-fi • Flipchart and

£30 per person



BUFFET MENU

Our standard buffet is charged at £9.50 per head and consists of a selection of both meat and vegetarian sandwiches, gluten free alternatives are available should you need them.

We then offer 3 of the following options in the price:

Potato wedges with dips • Cocktail sausages • Quiche • Potato salad
Sausage rolls • Mini pork pies • Mixed leaf dressed salad
Herb infused pearl barley and roasted vegetable salad
Spiced whole king prawns • Cream cheese and dill blinis
Hot and spicy chicken wings • Mediterranean vegetable pesto salad (vg)
Miniature stuffed Yorkshire puddings with roast beef and horseradish

If you wish to expand your choices with additional items from the above list the cost is an additional £2.50 per item per person.

OTHER MENU CHOICES

Extra platters of sandwiches for 30 people • £95

Selection of pastries • £3.50 per person

Scones with jam and cream • £3.75 per person

Tea for 20 people • £25

Coffee for 20 people • £25

Jugs of orange/apple juice • £8.95 per jug

Rustic Bread for 25 people • £30.00

PLATTERS

We also offer a range of premium platters to help give your buffet that extra special something.

All prices are based on a 25 person serving.

British artisan cheese selection with biscuits, chutney, celery and grapes • £75

Cold meat platter with chicken, pork and beef • £95

British charcuterie platter of cured meats, olives and variety of pickles • £95

Dressed half side of Scottish salmon • £110

We require your menu choices a week prior to the event, if you have guests with special dietary requirements, please do not hesitate to contact us, and our chefs will be able to create options for those guests.



EXAMPLE SET SHOOT MENUS

RETRIEVERS

£25 per person

Starter

Freshly baked bread basket for the table

Ham hock terrine, spiced pear chutney

Gin cured trout and smoked mackerel mousse, watercress

Young's Ale and mature Butlers Cheddar soup

Mains

Beef Wellington, goose fat roasted potatoes, hispi cabbage,
heritage carrots and rich gravy

Chalkdown cider braised pork loin, bubble and squeak,
purple sprouting broccoli, apple cider gravy

Root vegetable tatin, candied walnuts, Oxford Isis blue cheese,
garlic new potatoes, spinach, creamed leek sauce

Lancashire hot pot, nappa cabbage and lamb jus

Puddings

Warm whisky treacle tart with citrus crème fraîche

Baileys crème brûlée and shortbread

Traditional ginger parkin and custard

British artisan cheese board, oatcakes and chutney

BEATERS

£45 per person

Gin cured salmon and smoked fish sharing board

Smoked salmon • Smoked mackerel • Smoked trout fillets
Shallot vinaigrette • Caper berries • Granary bread

British cured meats charcuterie board

Verbena and smoked olives • Ale chutney • Toasted rustic breads

Mains

Roast rib of beef, goose fat roast potatoes, seasonal vegetables, cave aged
Cheddar cauliflower cheese and pan gravy

Roast rib of beef, triple cooked chips, toasted tomatoes, mushrooms and a
peppercorn sauce

Venison and suet pastry pudding with charred shallots sautéed wild
mushroom crispy kale duchess potatoes and jus

Puddings

Warm whisky treacle tart with citrus crème fraîche

Baileys crème brûlée and shortbread

Traditional ginger parkin and custard

Cheese Course

Cheese selection with all the trimmings • £4.00 per person supplement

GUNS

£65 per person

Gin cured salmon and smoked fish sharing board

Smoked Scottish salmon • Smoked mackerel • Smoked trout fillets
Fresh bay oysters • Lobster • Brixham crab brûlée
Shallot vinaigrette • Caper berries • Granary bread

British cured meats charcuterie board

Verbena and smoked olives • Ale chutney • Carpaccio • Venison croquets
Local artisan cheese • Toasted rustic breads

Mains

Carved chateaubriand or venison haunch, goose fat roast potatoes, seasonal vegetables, cave aged heddar cauliflower cheese and pan gravy

Carved chateaubriand or venison haunch, triple cooked chips, toasted tomatoes, mushrooms and a peppercorn sauce

Venison Wellington with goose fat roast potatoes seasonal vegetables and rich pan gravy

Puddings

Warm whisky treacle tart with citrus crème fraîche

Baileys crème brûlée and shortbread

Traditional ginger parkin and custard

Cheese course with all of the trimmings



EXAMPLE 3 COURSE PRIVATE DINING MENU

TO START

Ham hock terrine homemade piccalilli, English mustard aioli

Carnarvon roasted onion soup puff pastry Lincolnshire Poacher and garlic croute

Highclere gin cured trout pickled kohlrabi,
whipped lemon cream, stem ginger, caviar

Pan seared scallops celeriac and apple puree, dehydrated stout
and treacle bacon, red wine sauce • £3.00 supplement

Vegan garden board to share

Vegan feta • Olives • Crushed chilli and garlic avocado • Barbequed broccoli

Sun-blushed tomatoes • Shallot and mint white beans

Balsamic infused oils • Peanut sauce • Bread

MAIN COURSE

Pomegranate glazed chicken thighs with a quinoa salad

Herb crusted lamb rump potato terrine, glazed baby carrots,
celeriac puree, deep red wine jus • £3.00 supplement

Pan seared hake loin dehydrated stout and treacle bacon sautéed artichokes,
dressed watercress, sun blushed tomatoes and a leek oil

Confit belly pork with black pudding bonbon, emulsified leeks, potato
terrine, celeriac puree, carrot crisps and a charred apple jus

Celeriac steak with pomegranate quinoa coriander salad,
toasted almonds and kale pesto (vg)

White bean, vegan feta and mint salad baby rocket,
spring onion, smoked peanut dressing

PUDDINGS

Mulled wine poached pear tatin

Cinnamon and pear purée, Jude's vanilla ice cream

Dark chocolate brownie with raspberry gel

Blueberry tea and yoghurt panna cotta

Macerated fruit, thyme shortbread

Deconstructed apple and hazelnut crumble with set vanilla custard

British Artisan cheese board

Butlers Secret' mature cheddar • Lincolnshire Poacher • Oxford Blue

Add a glass of port £4.40



TERMS & CONDITIONS

SECURING YOUR BOOKING

We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS

Your booking is only confirmed once we have received the agreed deposit pre-payment which will be redeemed on the night of your event. The deposit is fully refundable up to 14 days prior to your bookings date. Any later than this and we're afraid it becomes non-refundable. The balance is payable on or before the day of your booking. On arrival we will kindly ask you for a card to act as a guarantee against our agreed minimum spend requirement. Should the minimum spend not be reached, the balance must be settled on the day.

GUEST NUMBERS & PRE-ORDERING

If you are pre-ordering any food, please confirm final guest numbers and pre-orders at least 5 days before your booking date. Please note that this will be the number charged to your final food bill. Please advise us if your guests have any special dietary requirements

SERVICE CHARGE

For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.

SPECIAL REQUESTS

Do let us know if you have any particular requests no matter how far-fetched and we will always do our best for you.

THE CARNARVON ARMS

Highclere

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