



- Private Functions
- Annual Dinners
- Dinner Dances
- Corporate Functions
- Masonic Dinners
- Christmas & New Year Parties
- Engagement Parties
- Christening Celebrations
- Birthday Celebrations
- Wedding Anniversaries
- Bon Voyage (travelling/
moving abroad) Parties
- Funeral Teas
- Baby Showers



- Private Functions
- Annual Dinners
- Dinner Dances
- Corporate Functions
- Masonic Dinners
- Christmas & New Year Parties
- Engagement Parties
- Christening Celebrations
- Birthday Celebrations
- Wedding Anniversaries
- Bon Voyage (travelling/
moving abroad) Parties
- Funeral Teas
- Baby Showers

Thurrock Hotel
Ship Lane, Aveley,
Thurrock
Essex RM19 1YN
Telephone: 01708 860 222
E-mail: functions@thurrockhotel.co.uk
www.thurrockhotel.co.uk



*The Thurrock Hotel is the
perfect venue for special events
and private functions
in South Essex.*



The Thurrock Hotel offers a choice of 2 well appointed suites suitable for events including birthday parties, dinner dances, private functions and much more.

The Garden Suite, with French doors opening onto the courtyard patio, can cater for up to 120 for a sit down meal and up to 200 for a buffet.

The Belmont Suite, has a private outside deck area covered with awnings and can cater for up to 90 people for a sit down meal and up to 150 for a buffet.

We will also be delighted to recommend other service providers which you may require for your event from toast masters to florists, photographers, entertainment & room decorations.

The hotel also features 60 comfortable bedrooms and plenty of free car parking for guests travelling or wanting a night away.

Once you have booked your event you can be assured that our experienced staff will help and advise you from the initial enquiry, through the planning, and then on the day, you can relax with your guests in the knowledge that every detail will taken care of as agreed.

As a popular and sought after venue, we advise that you make your enquiry as soon as possible by telephoning our events manager on 01708 860222 or emailing sales@thurrockhotel.co.uk



Chef recommended set menus. Suitable for most occasions

PLEASE CHOOSE 1 STARTER, 1 MAIN, 1 DESSERT FROM YOUR CHOSEN PACKAGE.

SILVER MENU

Leek and Potato Soup Parsley Cream

Roast Tomato and Pepper Soup, Basil Oil

Pressed Smoked Ham Hock Terrine
with Piccalilli and Ciabatta Croute

Brie and Leek Tart with Tomato and Shallot Chutney

Smoked Mackerel and Horseradish Pate with Crusty Bread and Pickles

Pan Roasted Breast of Chicken with Potato Gratin and Red Wine Jus

Baked Fillet of Salmon Crushed Garlic and Chive Potatoes Tomato Fondue

Roasted Loin of Old Spot Pork with Bubble and Squeak, Crackling, Apple Cider Jus

Pea, Spring Onion and Corn Risotto with Pecorino and Herb Oil

Milk Chocolate Tart, Praline Cream and Sesame Brittle

Lemon Curd Cheesecake Textures of Raspberry

Sticky Toffee Pudding, Treacle Sauce Vanilla Ice Cream

Ice Cream and Sorbet Selection With Brandy Snap Basket

GOLD MENU

Roast Butternut Squash Soup with Cinnamon Cream

Chicken and Sweet Corn Broth with Chilli, Garlic and Spring Onion

Terrine of Confit Chicken and Baby Leeks, Bacon and Chilli Jam, Baby Leaf Salad

Tian of Prawn and Crab, Cucumber, Tomato, Red Pepper Emulsion

Baked Marinated Goats Cheese, Heritage Tomato and Basil Salad, Vincotta

Slow Cooked Belly of Old Spot Pork, Sweet Potato Puree, Crackling, Port Jus

Braised Feather Blade of Beef Bourguignon, Garlic Creamed Potatoes

Poached Smoked Haddock, Potato & Herb Cake, Creamed Leeks

Courgette, Aubergine and Vine Tomato Bake, Spinach Salad

Baileys Crème Brulee with Biscotti

Chocolate Brownie, Dark Chocolate Sauce, Vanilla Cream,

Mixed Berries' Eton Mess

Citrus Tart with Vanilla Cream and Berry Compote

PLATINUM MENU

Confit Duck Leg Presse, Plum Compote, Watercress Salad

Roasted Beetroot Soup with Herb Crème Fraiche

Home Cured Salmon, Citrus and Fennel Salad, Salmon Caviar

Chicken, Smoked Bacon and Tarragon Terrine, Sour Dough, Fruit Chutney

Slow Cooked Shoulder of Lamb, Apricot Stuffing,
Boulangere Potato, Redcurrant Jus

Beef Wellington, Truffle Infused Mash, Bordelaise Jus

Roast Sea Bass Fillet, Basil Mash, Sauce Vierge

Gnocchi with Wild Mushrooms Roast Garlic and Parmesan

Trio of Chocolate
(Brownie, Milk Chocolate & Cointreau Mousse, White Chocolate Shake)

Assiette of Desserts

(Lemon Tart, Raspberry Cheesecake, Poached Fruits,)

British Cheese Selection with Quince Jelly and Biscuits

Iced Passion Fruit Parfait and Mango Salsa

To further enhance your meal, a delicious platter of English Cheeses, Celery, Grapes, chutney & Biscuits can be provided at £28.00 per table of 10.

Finger Buffet

PLEASE CHOOSE A TOTAL OF 7 ITEMS.

Choose 3 items From this List Below

Spiced Potato Wedges with Sour Cream
Sausage Rolls Plain or Cheese and Pickle
Assorted Sandwiches
Mini Vegetable Samosa with Mango Chutney
Mini Spring Rolls and Sweet Soy Dipping Sauce
Crudities Cheese Straws and Trio of Dips
Selection of Pizza Slices
Seasoned Pork Crackling

Choose 2 Items from This List

Hot Wings with Blue Cheese Dip
Southern Fried Chicken
Honey and Mustard Glazed Chipolatas
Plaice Goujons and Tartar Sauce
Assorted Gourmet Wraps
Sweet Potato Fries with Alioli
Salt and Pepper Squid

Choose 2 Items from This List

Slow Cooked BBQ Ribs and Hickory BBQ Sauce
Mini Beef Sliders with Cheese and Relish
Slow Cooked Pulled Pork Sliders with Creolaise
Tempura Battered King Prawns with Sweet Chili Dip
Crispy Coated Pork with Sweet and Sour Sauce
Nachos with Chili, Sour Cream, Salsa and Cheese
Beef Satay Skewers Thai Style
Assiette Dessert Selection

Enhance your finger buffet further by adding some extra choices. All additional items are charged at £1.50 per item per person”