



PRIVATE HIRE

WELCOME

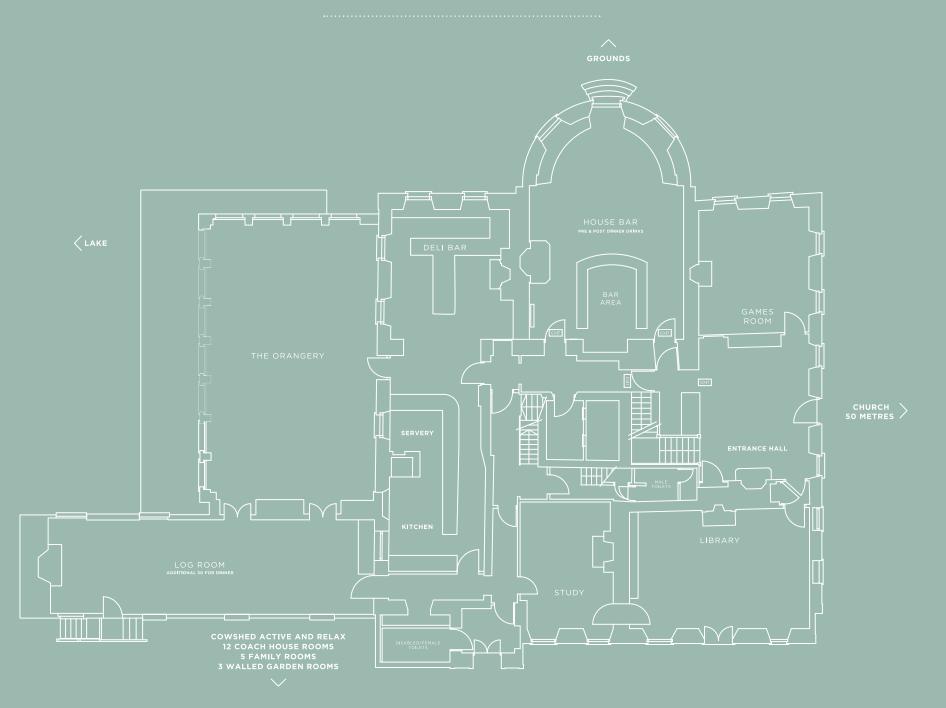
Babington House is a Georgian manor in 18 acres of grounds, deep in the English countryside, and 30 minutes from Bath.

It's home to the original Cowshed spa and has indoor and outdoor pools, a gym, walled garden, tennis courts, croquet lawn and 33 bedrooms.

Spaces to hire at Babington range from the Study, which seats 8 people, to the Log Room, which can host up to 36. Soho House members can also hire our 45-seat screening room



FLOOR PLAN





LOG ROOM

Available Monday to Sunday, for breakfast, lunch and dinner

SET-UP	
CAPACITY	



SCREENING ROOM

Available Monday to Sunday

SET-UP	
CAPACITY	



STUDY

Available Monday to Sunday, for meetings and private dining at any time of day

SET-UP	
CAPACITY	

To Begin

Pea & spinach soup

House-cured salmon, caper berries, chives

Devon crab, fennel, avocado

Prawn cocktail

Buffalo mozzarella, tomatoes, basi

Red & golden beetroot, spelt, goat's cheese

Prosciutto, rocket, parmesan

Middle

Rib of beef & Yorkshire pudding

Old Spot pork belly & apple sauce

Castlemead chicken & bread sauce

(all served with cauliflower cheese duck fat roast potatoes and spring greens)

Pudding

Lemon tart

Chocolate brownie, double chocolate ce cream

Eton mess

Passion fruit & almond roulade

Salted caramel & chocolate tart

English cheeses, crackers, house chutney

This is a BMF (bring me food) menu, and the food will be served on large platters so your guests can help themselves and try all the dishes.

SUNDAY MENU

£40 Per Person Sharing platters - choose three starters and two puddings

SPRING AND SUMMER SOCIAL MENUS

Canapes

Choose from a selection of six £12 per person

Smashed broad bean, rye toast (v) Scones, cream cheese, chives Sweet potato tart, ricotta, pine nuts Courgette & mozzarella arancini Welsh rarebit Mushroom croquettes Chilli poppers Tomato bruschetta (v)

Tempura prawns, sweet chilli Smoked salmon blini, caviar Mackerel pate, pickles Salt cod & saffron fritters Thai style crab cakes, lime aioli Calamari, harissa mayonnaise Sea bass tartare

Spiced lamb, tzatziki Sausage & haggis rolls Honey & mustard chipolatas Scotch quail's egg Chermoula chicken skewers Ox cheek croquettes, horseradish Shepherd's pie

There is a discretionary 12.5% service charge added to your bill

Sharing platters

£60 per person - choose three starters, three mains and two pudding

STARTERS

Pea & mint soup (pb)

Spiced yellow lentil soup, crispy kale, coriander (v) (pb)
Devon crab, asparagus, fennel, garden sorrel
Salmon tartare, avocado, chilli, rye crackers
Seafood & saffron risotto, tomato, chilli
Bresaola, smashed green beans, parmesan
Slow-cooked ox ragu, wild nettle pasta, pangrattato
Prosciutto, melon, feta, hazelnuts
Heritage carrots, bulgur wheat, dukkah (v) (pb)
Buffalo mozzarella, broad beans, pea shoots, mint (v)

1 A I N S

Organic salmon, cauliflower rice, pepper salsa Sea bass, samphire, peas, olives Wood-roast cod, asparagus, tomatoes, basil Stuffed porchetta, sweet potato, lentils, salsa verde Roast rib of beef, duck fat potatoes, béarnaise Roast leg of lamb, slow-cooked peas & bacon, mint Castlemead chicken, mashed potato, chestnut mushrooms Spring vegetable risotto (v) (pb) Spinach & Westcombe ricotta rotolo, sage butter Spinach, basil, aubergine, rotolo (pb)

Seasonal antipasti board (to be chosen as the only starter); example; seasonal vegetables, cured meats olives, hummus, mozzarella

DESSERTS

Selection of English cheese Orange & almond cake, whipped cream Chocolate & salted caramel tart Chocolate mousse Arctic roll, berries Passion fruit roulade Lemon tart Eton mess

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v = vegetarian pb = plant based



CROQUET LAWN

Available Monday to Sunday, or breakfast, lunch and dinner

Use of the Croquet Lawn is weather dependent, and in the case of bad weather, the event will be held in the Log Room

THE BBQ

£40 per person Choose five sides/salads, five BBQ dishes/wood oven and two desserts

BBQ

Spit-roast chicken

Whole marinated sirloin

House burger

Tandoor lamb kebabs

uid, chilli, lemon

Grilled salmon

Wood Oven

Tomato, basil

Salami, onion, chilli

Salad Bar

Garden beetroot, quinoa, mint, goat's cheese

Super green, toasted seeds

Panzanella

Courgette, broad beans, pea shoots, feta

Babington coleslaw

Mustard potatoes

Grilled corn, coriander, chilli

Sweet potato, kale, harissa yoghurt

Cos, croutons, avocado, anchovy

Homemade breads, sauces

Sweet

Lemon tart

Strawberry Eton mess

Chocolate & pistachio profiteroles





SOMERSET

FOR MORE INFORMATION PLEASE CONTACT

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