



BABINGTON HOUSE
Private events



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Welcome

Built in 1705 and set within 18 acres of Somerset countryside, Babington House – our Grade II-listed rural retreat – is home to the original Cowshed spa, indoor and outdoor pools, and a variety of spaces suited to private dining and parties.







LOG ROOM

Named after the wall of logs that lines the space, plan a private dining experience or drinks reception and make the most of the long table and open fireplace.

	Members only	
SET-UP	Standing	Seated
CAPACITY	50	36



Members only

THE LIBRARY

This wood-panelled room features an open fireplace and different seating options, including armchairs and sofas, making it ideal for meetings and private drinks receptions.

SET-UP	Standing	Seated
CAPACITY	30	22



THE STUDY

This cosy space has an open fireplace and can host private dining experiences, as well as meetings for up to eight people.

Members only

SET-UP Seated

CAPACITY 8



THE SNUG

This room features multiple seating options and is ideal for intimate drinks receptions or meetings.

	Members only	
SET-UP	Standing	Seated
CAPACITY	30	20



SCREENING ROOM

Invite up to 45 people to the screening room, which has comfy velvet armchairs, for a private screening or presentation.

Members only

SET-UP

Seated

CAPACITY

45



WALLED GARDEN

During the warmer months, invite your guests to dine outdoors in the Walled Garden and enjoy dishes featuring ingredients grown in the garden.

	Members only	
SET-UP	Standing	Seated
CAPACITY	45	36





CROQUET LAWN

Located just outside the main House, host a drinks reception or dine with your guests on the croquet lawn.

Members only

SET-UP	Standing	Seated
CAPACITY	45	36

WOODLAND DINING

Tucked away in the woods, host a private dinner in this hidden area and enjoy dishes cooked over an open fire.

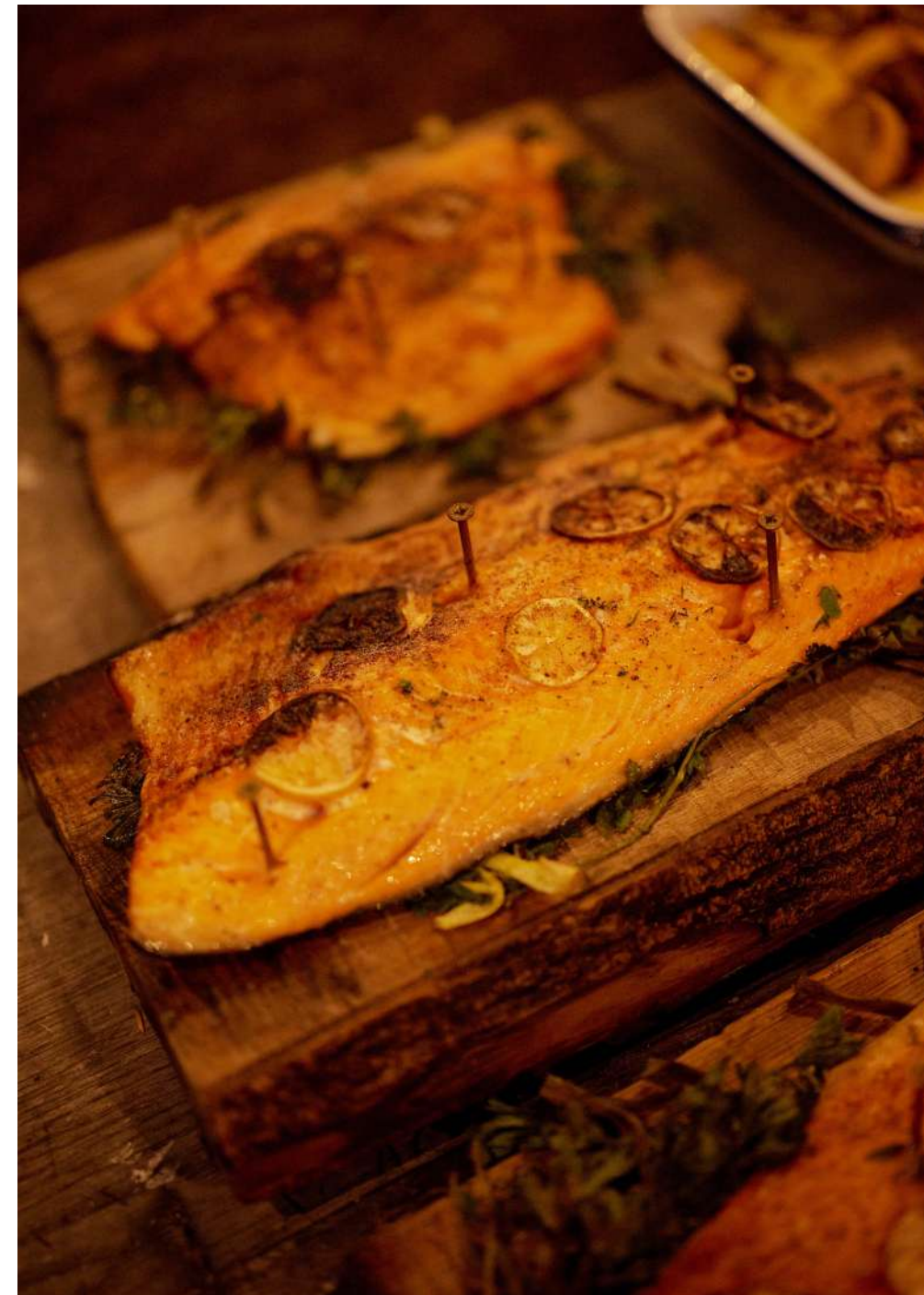
Members only

SET-UP

Seated

CAPACITY

20



SAMPLE MENUS:

CANAPES

VEGETARIAN

Smashed broad bean, rye toast (pb)
Aubergine caponata tart (pb)
Truffle mushroom arancini
Welsh rarebit
Beetroot and goat's cheese tartine
Dirty mac and cheese bites
Tomato bruschetta (pb)

FISH

Tempura prawns, miso mayonnaise
Smoked salmon blini, caviar
Smoked trout pate, pickles
Potato pave, smoked cod's roe, caviar
Kedgeree fritters
Crab, avocado and apple tart
Sea bass tartare, crostini

MEAT

Chermoula chicken skewers
Sausage and haggis rolls, ketchup
Honey and mustard chipolatas
Scotch quail's egg
Karaage fried chicken, ginger, soy sauce, lime
Ox cheek croquettes, horseradish
Steak tartare battuta, truffle, pecorino

pb: plant based, v: vegetarian.

Please let us know if you have any allergies or dietary requirements.

Our dishes are made here and may contain trace ingredients. There is a 14.5% service charge added to your bill. Prices are inclusive of VAT.

SHARING MENU

STARTERS

Buffalo mozzarella, garden peas, grilled chilli (v)
Beetroot, Westcombe ricotta, broad beans, balsamic (v)
Isle of Wight tomatoes, grilled peach, basil (pb)
House-cured trout, creme fraiche, capers
Tuna sashimi, cucumber, truffle
Cornish squid, green peppers, lemon
Steak tartare, Melba toast, aged parmesan
Pork ragu, wild nettle pasta, pangrattato

MAINS

ChalkStream trout, cauliflower rice, pepper salsa
Sea bass, samphire, peas, olives
Pork belly, white beans, salsa verde
Roast rib of beef, duck fat potatoes, bearnaise
Rotisserie Castlemead chicken, seasonal slaw, aioli, fries
Spring vegetable risotto (v)
Burnt aubergine, miso, chilli, coriander (pb)
Ricotta and spinach ravioli, brown butter, sage (v)

DESSERTS

Selection of English cheese
Chocolate and salted caramel tart
Babington brownie, vanilla ice cream, caramelised popcorn
Arctic roll, berries
Passion fruit roulade
Lemon tart
Eton mess



SAMPLE MENUS:

Choose between multiple menus and tailor the food options served at your private event.

GARDEN BRUNCH MENU

Avocado on toast, chilli

Smoked salmon

Cured meats

Selection of cheese

Seasonal frittata

Babington granola, yoghurt, berries

Selection of filled baguettes and bagels

Fruit platter

Caramelised grapefruit

Crudites and dips

Marinated tomatoes

Cinnamon bun | muffin | croissant | banana bread

Unlimited tea and coffee*

*Tea and filter coffee

pb: plant based, v: vegetarian.

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PLOUGHMAN'S LUNCH

Cold cut meats

Seasonal quiches

Black pudding scotch eggs

Cheese board with pickles and chutneys

Green salad

Rustic breads

Flatbreads





THE BEDROOMS

The House's 33 bedrooms will be reserved for your friends and family to stay over after the wedding. Ranging from small split-level bedrooms to large family rooms, each space includes Cowshed products, a rainforest shower and homemade cookies. The largest bedroom in the House, the Playroom, is booked for the wedding couple, and features views of the lake and grounds, a double bath and a spacious seating area.







ABOUT US

We have Soho Houses all over the world, from Miami and Mumbai to Berlin and Barcelona, plus a number of public restaurants, townhouses, screening rooms, retail offerings, and workspaces.

CONTACT US

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