

The image shows the interior of a restaurant with a rustic, industrial aesthetic. The walls are made of exposed brick, and the ceiling features wooden beams and several white, conical pendant lights. In the background, there is a dark bar counter with a whiteboard and shelves of bottles. The foreground and middle ground are filled with round wooden tables and upholstered chairs. A semi-transparent red banner is overlaid at the top of the image, containing the restaurant's name in white text.

THE  
**ENGINE SHED**  
RESTAURANT

EXCLUSIVE PRIVATE HIRE

# AN EVENT SPACE THAT SPEAKS FOR ITSELF

Located in the converted old Engine Shed house of Derby's historic Roundhouse, the Engine Shed Restaurant boasts a handsome environment, steeped in railway history, creating a contemporary space to host a variety of different events. We offer exclusive private hire which includes the use of furniture.

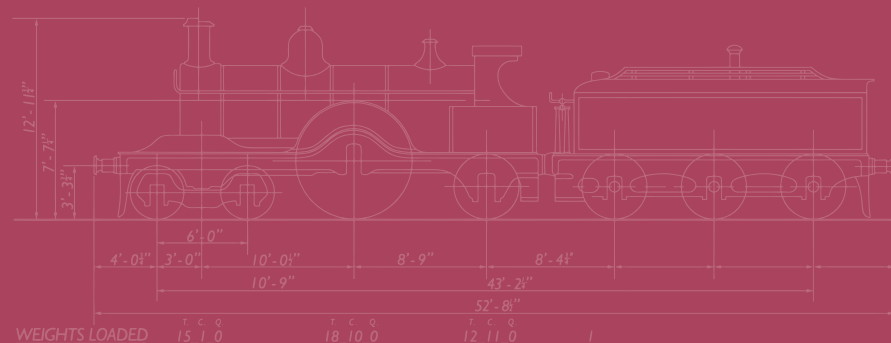
## LAYOUTS AND CAPACITIES

Theatre 50 Guests

Dinner 80 Guests

Cabaret 56 Guests

Reception 120 Guests





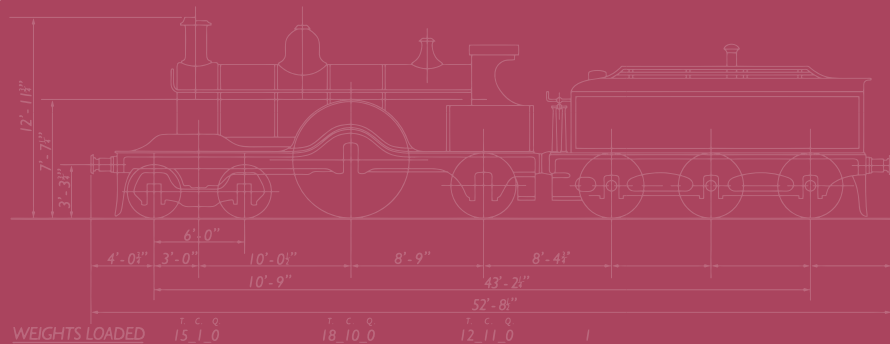
# OUR SPACE

The Engine Shed is a unique venue, offering a private space within the grounds of the iconic Roundhouse. Whether you are looking to host a wedding reception, party, celebratory dinner or conference, we are able to tailor the space to your personal requirements. The Engine Shed is fully equipped with contemporary furniture as well as a bar.

## HIRE PRICE

£500 + VAT

Based on a minimum of 50 Guests





# FOOD AT THE ENGINE SHED

We are delighted to work with a variety of trusted catering partners which showcase our extensive offering through a variety of cuisines. From fine modern cuisine, traditional English rustic style to authentic Indian catering, we offer a fully inclusive selection to cater to your needs.

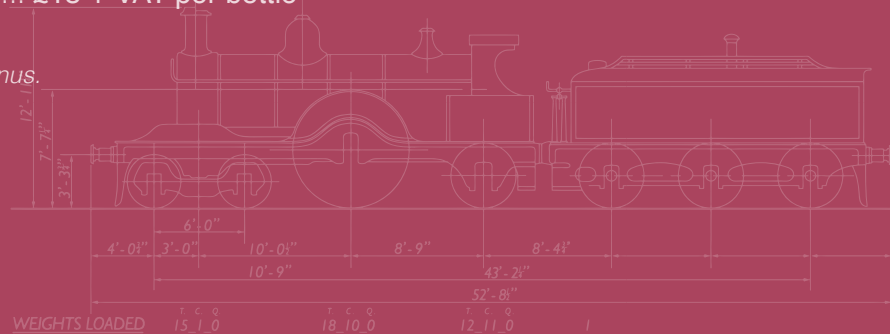
Three Course Menu from ..... £31.95 + VAT per person

Hot Fork Buffets from ..... £29.00 + VAT per person

Canapés from ..... £4.50 + VAT per person *(when added to a dinner)*

House wine from ..... £15 + VAT per bottle

See overleaf for a selection of sample menus.



# THREE COURSE SAMPLE MENU

## STARTER

- Goats' Cheese Salad (v) ..... Crisp beetroot, tangy goats' cheese and watercress salad dressed with extra virgin olive oil and balsamic reduction
- Soup ..... Smooth butternut soup with a hint of cumin topped with toasted almonds and mascarpone cheese

## MAIN

- Pork Belly Roulade ..... Succulent slow roasted crispy pork belly stuffed with chicken liver pate and brandy flamed stewed fruits served over spiced potato wedges and stewed bramley apples topped with pan jus and wholegrain mustard emulsion
- Caprese Style Stuffed Chicken ..... Fresh chicken breast stuffed with mozzarella, sundried tomatoes and basil. Served over panache of seasonal vegetables and roasted garlic new potatoes drizzled with basil cream.
- Wild Mushroom Ragout (v) ..... Wild mushrooms grilled with rosemary and garlic in a rich ragout accompanied with soft herbed polenta

## DESSERT

- Gourmet Cheesecake ..... Served with stewed berries and fresh mint
- Trio of Ice Cream ..... A variety of specially selected ice-creams

3 Course Banquet Menu ..... Prices from £31.95 + VAT

(v) - vegetarian

*Other menus and our drinks tariff are available upon request.*

# HOT FORK BUFFET SAMPLE MENU

Please choose 3 options from the below.

Beer Battered Mini Fish ..... with minted mushy peas, thick cut chips and tartare sauce

Chang Mai Thai Green Chicken Curry ..... with sticky rice

Spicy Potato Wedges ..... topped with BBQ pulled pork and cheese

Authentic Chicken Tikka Masala ..... served with Basmati rice

Cumberland Sausage ..... with creamy mashed potato and rich gravy

Italian Style Lasagne Al Forno ..... with crispy garlic bread and garden salad (*vegetarian option also available*)

Vegetable Moussaka ..... with crispy garlic bread and garden salad (v)

Five Bean Chilli ..... served with long grain rice, tortilla chips and salsa (v)

Hot Fork Buffet Menu ..... £29.00 + VAT per person (based on 3 options) (v) - vegetarian

*Minimum numbers of 50 required.*

*Additional options are priced at £5.00 + VAT per person.*

*Please advise of menu choices and any special dietary requirements at least 14 days prior to your event.*

*Other menus and our drinks tariff are available upon request.*





# CANAPÉ SAMPLE MENU

## HOT SELECTION

Arabic spicy chicken kebabs

Crispy potato and vegetable samosa (v)

Oriental style vegetables wrapped in a crispy filo pastry (v)

Lamb Kofta with yoghurt and mint coulis

Thai style crab cakes topped with kataifi and teriyaki sauce

Farmer choice chipolatas glazed with hoisin and honey

## COLD SELECTION

Crispy herbed crouton with olive tapenade, sundried tomato and crumbled feta cheese (v)

Blini topped with creamy goats cheese, red onion chutney and yellow pepper syrup (v)

Melba toast topped with coronation chicken and sultanas

Seasonal vegetable pakora and cucumber yoghurt (v)

Cucumber cups with red pepper hummus and salad cress (v)

Choice of 4 Canapés ..... £4.50 + VAT per person

(v) - vegetarian

*£1.50 + VAT for each additional Canapé item*




*Other menus and our drinks tariff are available upon request.*



THE  
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RESTAURANT

**Get in touch**

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