



Credit: The Lemon House Photography

*The Hill*

# THE HILL

FUNERAL BROCHURE 2026/27

*Berry Blue*  
creative food 

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*“I just wanted to write and thank you for the marvellous job you and your staff all did yesterday. The food was delicious, and the service discrete and efficient. Please thank everyone involved and feel sure we would not hesitate to recommend you to anyone needing a catering service.”*

VICTORIA PIECHOWIAK

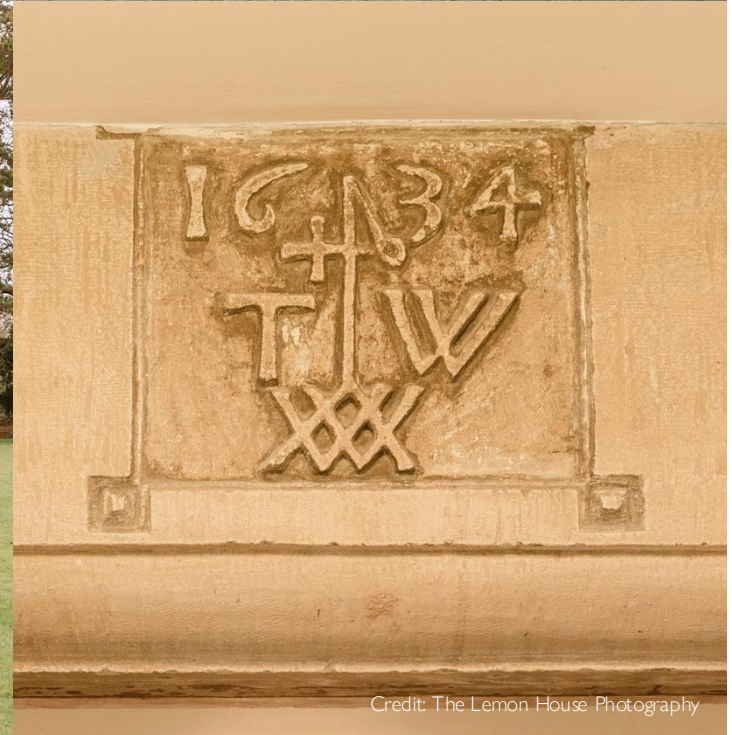


## THE PERFECT VENUE IN THE HEART OF STROUD

The Hill is a beautiful 17th-century property located in the centre of Stroud, yet entirely secluded from public view, making it the perfect location for wakes and celebrations of life.

Losing a loved one and organising a funeral can be a distressing time. Our experienced team are here to help you create a beautiful celebration of life with the sensitivity and professionalism you'd expect.

With spacious rooms, bar facilities, period features and landscaped gardens, The Hill offers a flexible event space for your individual needs.



# HIRE RATES

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## Funerals and wakes

*Hire costs start at £100.00*

*Includes use of the main venue area and the bar, as well as gardens and free parking*

Email the team for a quote or a show round:  
[sales@the-hill.co.uk](mailto:sales@the-hill.co.uk)



## AWARD-WINNING CATERING BY BERRY BLUE

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Catering at The Hill is provided exclusively by local company Berry Blue Creative Food. Based in Stroud, Berry Blue is an award-winning caterer with a wealth of experience running events across the county.

Berry Blue prides themselves on using seasonal and locally sourced produce where possible. They offer a range of catering options from afternoon teas, barbecues, hot fork buffets, finger buffets, and more.

Please get in touch to see all the menus.



# SAMPLE FINGER BUFFET MENU

## SAVOURY ITEMS (Hot and cold items)

Seasonal vegetable frittata

Lamb koftas, toasted pitta, minted yoghurt

Curried chicken, mango and brie filo cups

Duck or vegetable spring rolls, hoisin dipping sauce

Spicy chicken satay, peanut satay sauce

Deep filled quiche, meat or vegetarian options

Homemade Gloucester Old Spot sausage rolls

Mini bagels, smoked salmon and cream cheese

Pork pies or Classic bite sized Scotch eggs

Spiced vegetable samosas, raita and mango chutney

Courgette Pakora, raita and mango chutney

Onion bhajis with yoghurt and mint raita

Honey and mustard glazed chipolata sausages

Tomato, bocconcini and basil skewers with basil oil

Roasted beetroot and feta bruschetta

Garlic hummus, toasted pitta and vegetable crudité's

Mushroom and thyme vol-au-vent

Prawn and Marie Rose vol-au-vent

Caramelised red onion, goat's cheese and thyme crostini

Leek and stilton tartlets

Chicken breast goujons with lemon and chive dip

Mini Cornish pasties

## SWEET ITEMS

Selection of mini desserts, including:

- ❖ Selection of cakes
- ❖ Fruit kebabs
- ❖ Chocolate brownie
- ❖ Fruit scones, jam and clotted cream



# SANDWICH FILLINGS

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## MEAT FILLINGS

Honey roast ham, rocket and mustard mayonnaise

Coronation chicken

Roast chicken, tarragon mayonnaise

Roast beef, horseradish

Roast chicken with lemon and parsley mayonnaise

## FISH FILLINGS

Prawns, Marie Rose sauce

Tuna mayonnaise and sweetcorn

## VEGETARIAN FILLINGS

West country mature cheddar and chutney

Free range egg mayonnaise and cress

Roasted red pepper and cream cheese

Grated carrot, walnut and cheddar with baby spinach

Hummus with roasted Mediterranean vegetables

Egg Florentine

Selection of sandwiches, kettle chips, plus three additional items: £12.50

Selection of sandwiches, kettle chips, plus five additional items: £15.75

*Includes crockery, disposable napkins and white linen for the buffet station*



## CELEBRATION HOT FORK BUFFET

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*A more formal buffet served from a station with show-stopping main courses. £35 per person. Choose three main courses, three sides and one potato dish:*

Please select three of the following:

Roast topside of beef, Yorkshire pudding and gravy

Roast pork loin, apple sauce, stuffing, crackling and gravy

Garlic and lemon roasted chicken, stuffing, pigs in blankets and chicken gravy

Marinated salmon, fennel with lemon and parsley

Salmon en croûte, hollandaise sauce

Chicken wrapped in Parma ham stuffed with chorizo and mozzarella

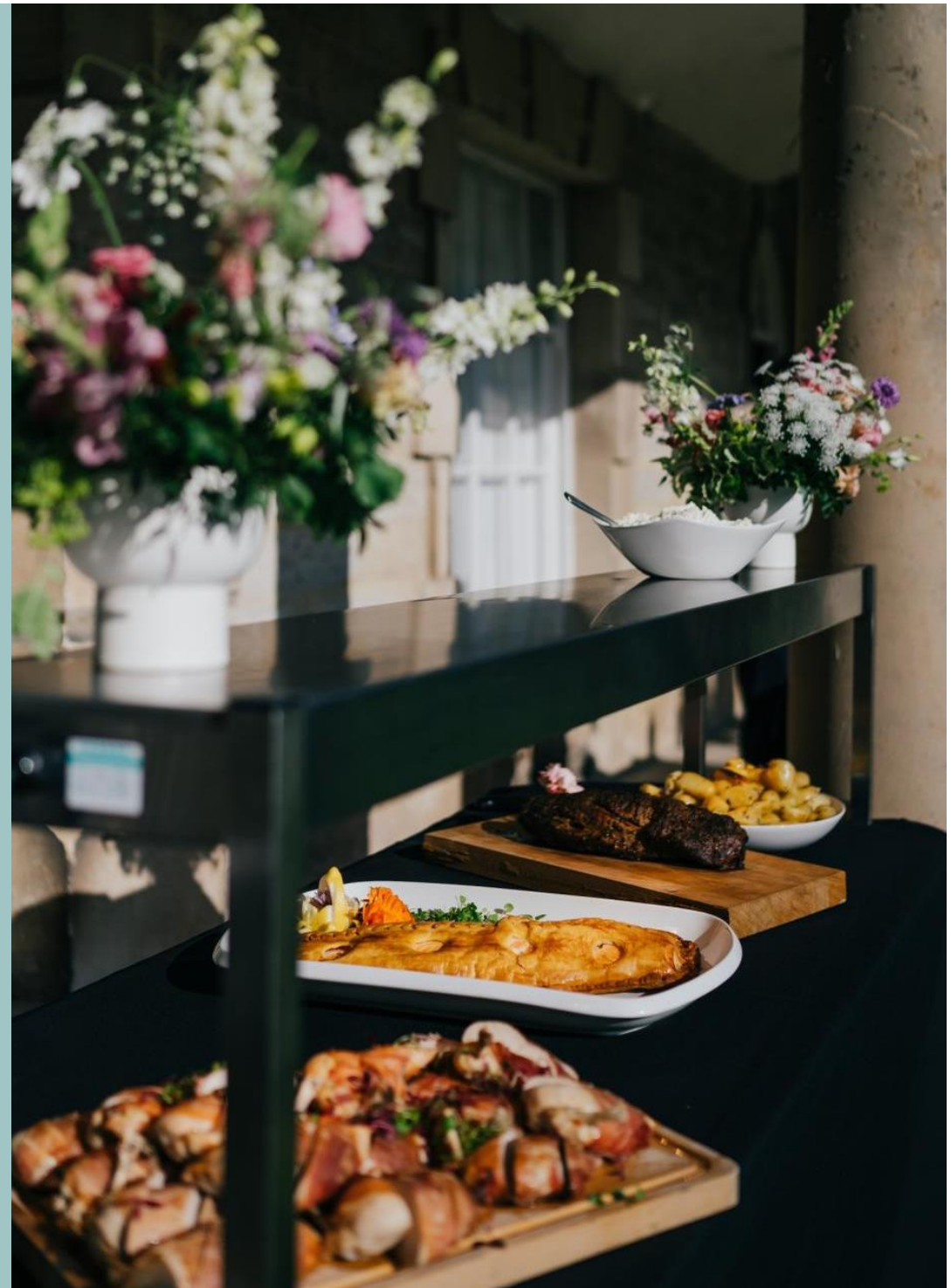
Boned and rolled breast of turkey, pigs in blankets, cranberry sauce, sage and onion stuffing

Lamb leg roasted and rolled with garlic and thyme served with redcurrant jus and mint sauce

Roast field mushroom, spinach and shallot filled puff pastry wellington carved to order, served with vegetarian gravy (V)

Roasted butternut squash and sage filled puff pastry wellington carved to order, served with salsa verde (V)

Home-grown asparagus and parmesan tart, watercress salad (V)



## CELEBRATION COLD FORK BUFFET

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*A more formal buffet served from a station with show-stopping main courses. £30 per person. Choose three main courses, three sides and one potato dish:*

Please select three of the following:

Slices of medium rare roast beef, watercress and horseradish

Chicken breast with creamy coronation chicken dressing

Roast chicken with Parma ham and basil, aioli

Free range honey and mustard glazed ham

Gloucester Old Spot pork sausage rolls

Smoked bacon and West Country cheddar quiche

Selection of cured meats and cheeses

Loch Fyne smoked salmon, prawns and seafood sauce

Whole dressed poached salmon fillet, sweet dill and mustard mayonnaise

Smoked mackerel pâté

Roasted tomato and basil tart (V)

Summer vegetable frittata (V)

Home-grown asparagus and parmesan tart, watercress salad (V)

Warm glazed goat's cheese, crisp sourdough croûte, beetroot and candied hazelnut salad, aged balsamic vinegar (V)

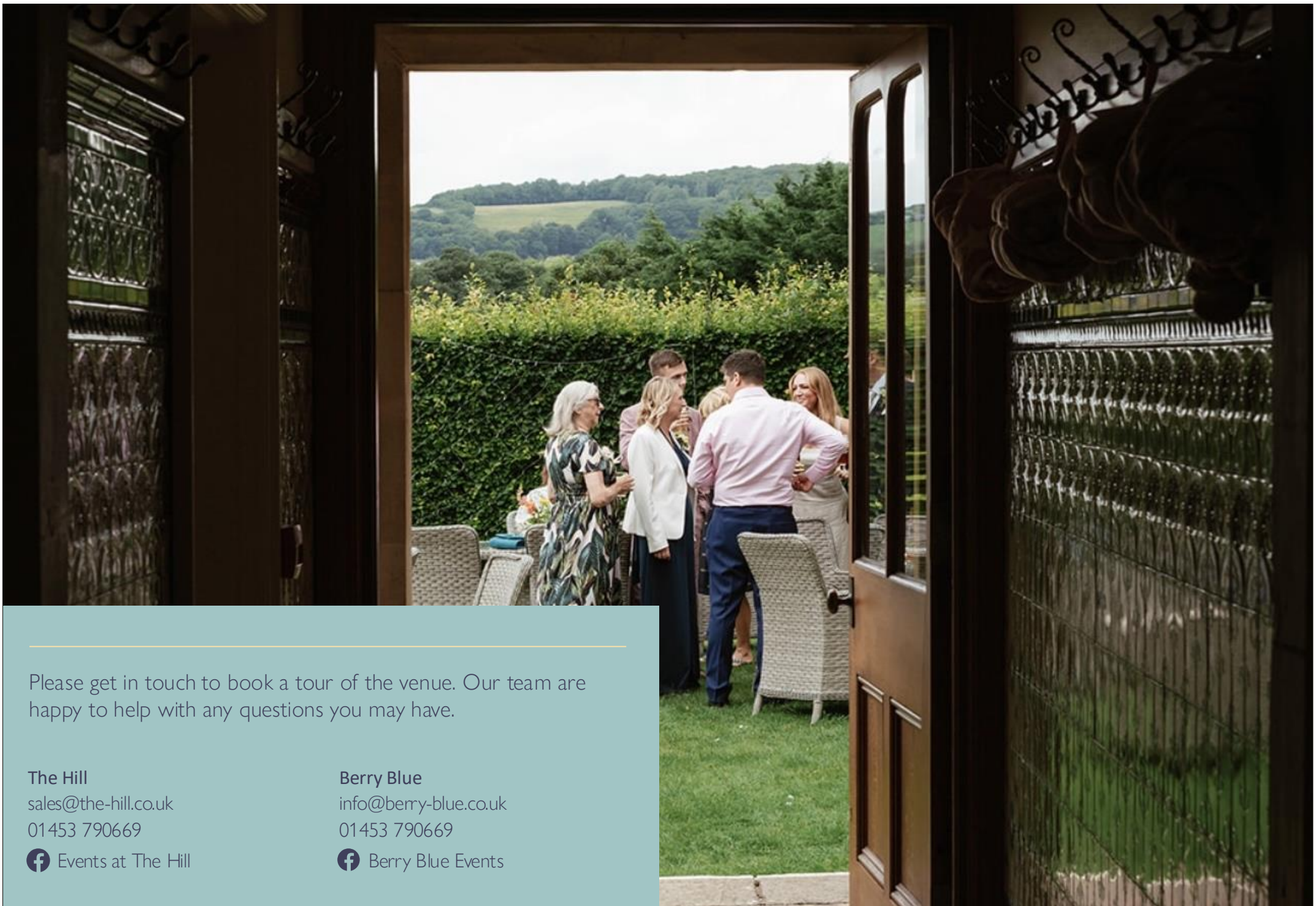




## FAQ

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- ❖ The venue can hold up to 100 guests during the day and up to 120 in the evening
- ❖ For larger events, we can accommodate more guests in a marquee outside
- ❖ Bar and dedicated bar room with seating and views to the rear gardens
- ❖ Spacious rooms with space for presentations and sit-down dinners
- ❖ Parking at the front of the property
- ❖ Landscaped gardens at the back of the property
- ❖ Experienced event team on hand to help run your event



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Please get in touch to book a tour of the venue. Our team are happy to help with any questions you may have.

**The Hill**

[sales@the-hill.co.uk](mailto:sales@the-hill.co.uk)

01453 790669

 Events at The Hill

**Berry Blue**

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 Berry Blue Events