



Lansdown Grove Hotel

1880

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ABOUT US

Lansdown Grove Hotel

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Perched elegantly on the slopes of Lansdown Hill, the Lansdown Grove Hotel has stood as a proud landmark of Bath's historic architectural landscape since 1770. A beautifully restored, Grade II listed Georgian mansion, our hotel seamlessly blends timeless Regency charm with the sleek, contemporary comforts expected of a modern events venue.

From intimate celebrations and romantic weddings to high-profile corporate conferences, we offer a collection of distinct meeting spaces, a tranquil private garden, and exceptional on-site dining.

Backed by an experienced, attentive events team and featuring the rare city-centre luxury of private parking, Lansdown Grove provides a stunning, historic backdrop tailored to bring your unique vision to life.



ROOMS



Garden Room

£250 Whole Day | £150 Half Day

Maximum 30 people seated

50 people standing

Theatre, seated, boardroom

Regency Room

£400 Whole Day | £250 Half Day

Maximum 60 people seated

100 people standing

Theatre, seated



Drawing Room

£100 Whole Day | £75 Half Day

Maximum 14 people seated

Boardroom style only



AFTERNOON TEA

Afternoon Tea

£28ph

Minimum 10 people

Finger Sandwiches,
Fresh scones cream and jam,
cake selection,
tea/coffee

Extras

Prosecco/Champagne from £25
(as per bar menu)

From sparkling wine and classic cocktails to
speakers and screens we have all of your
requirements covered. Please let us know what
you require to make your event extra special.



Juice Jugs

From £5 per jug

We have various choices available from
Elderflower Pressé and fresh fruit juices to a
large selection of cocktails & mocktails.

Bespoke Events

Please get in touch if you have any special
requirements, our dedicated team are available
to discuss and create a quote for your event.

Buffet Menu

- The Essential** (Select 6 Items) £26 per person
- The Classic** (Select 8 Items) £30 per person
- The Lansdown** (Select 10 Items) £32 per person

All choices include:
Tea and coffee, selection of fresh fruit & dressed house salad

Buffet Selections

From the Land & Sea

- Assorted wraps including:
Cheese & chutney, coronation chicken and tuna mayonnaise (GF and VE options available upon request)
- Smoked salmon & cream cheese blinis
- Freshly baked sausage rolls
- Southern fried chicken strips with BBQ sauce
- Crispy duck spring rolls with hoisin sauce
- Honey & mustard glazed chipolatas (GF available upon request)
- Tempura king prawns served with sweet chilli dipping sauce

Vegetarian & Vegan

- Vegetable samosas (VE)
- Sweet potato falafel bites with spiced vegan yogurt dip (VE/GF)
- Classic crudités with hummus (VE/GF)
- Vegetable medley pizza (V)
- Premium Kettle crisps & savory nuts (V)
- Seasoned skin on Fries (VE)

The Sweet Finish

- Zesty lemon drizzle squares (V)
- Miniature fruit tartlets (V)
- Rich chocolate brownie bites (VE)
- Freshly baked pastry selection (V)

All prices are inclusive of VAT. Service charge is not included.

V = Vegetarian, VE = Vegan, GF = Gluten Free

We take food allergies seriously. If you have a food allergy or intolerance, please inform a member of our team before ordering. While we take extensive precautions to prevent cross-contamination, our kitchen handles various allergens including nuts, gluten, and dairy. We cannot guarantee that any dish is 100% free from traces of allergens. Full allergen information for all our dishes is available upon request.

The Regency Menu

£40 PH

Starters

- Chicken apricot terrine, pickled onion and cranberry sauce
- Classic prawn cocktail, brown bread and butter
- Homemade soup, with warm bread and butter (VE)

Mains

- Ale battered fish and chips, served with garden peas and tartare sauce
- Pea and mint gnocchi (VE)
- Pork and leek sausages, mustard mash, red wine gravy and red cabbage

Desserts

- Sticky toffee pudding, toffee sauce
- Vegan chocolate brownie, vanilla ice cream (VE)
- Banana and berry pancakes, vanilla ice cream
- Selection of ice creams and sorbets

The Heritage Menu

£46 PH

Starters

- Roasted beetroot, pear and walnut salad (VE)
- Smooth duck parfait, cherry compote and sourdough shards
- Homemade soup, with warm bread and butter (VE)

Mains

- Pan seared sea bass, samphire, Jersey royals, asparagus and hollandaise sauce
- Penne Arrabbiata, served with vegan hard cheese (VE)
- Dijon and herb buttered chicken, honey glazed rainbow carrots and herby potatoes

Desserts

- Bakewell tart, berry compote (VE)
- Vanilla crème brûlée, biscoff biscuit
- Local cheese board, crackers and biscuits
- Selection of Ice creams and sorbets

All prices are inclusive of VAT. An optional 10% service charge will be added to your bill. Please let us know of any dietary requirements and full allergen information is available upon request.



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GENERAL ENQUIRIES: events@lansdowngrove.co.uk