

Private Dining  
& Events



THE THREE ACRES  
EST. 1968



# Welcome to The 3 Acres

Set in the rolling, green pennines just outside Huddersfield, The 3 Acres is a welcoming countryside inn & restaurant with 15 bedrooms, owned and run by the Truelove family since 1968.



# The Pol Roger

PRIVATE DINING | 13 - 20 GUESTS

The Pol Roger private dining room is an opulent room full of character.

Suitable for between 13 and 20 guests, it is the ideal space for smaller client meetings, strategy & planning days, or private corporate dining.

Our dedicated Events Manager is here to help with all your ideas, large or small.



# The Tasting Room

SEMI-PRIVATE DINING | 17 - 40 GUESTS

The Tasting Room is a semi private room complete with its own exclusive bar and private entrance, the room seats 20 to 40 guests and offers flexible table layout options to suit your celebration

Whether styled for an intimate dinner or a lively gathering, it provides the perfect backdrop for milestone events, anniversaries, and corporate occasions.



# Exclusive Hire

**PRIVATE EVENT HIRE | 30 - 100 GUESTS**

**Our space is available to hire exclusively for between 30 and 100 guests, Monday to Thursday.**

**Designed with elegance in mind, the interior combines warm ambient lighting, and plush finishes to create an atmosphere that feels both sophisticated and inviting.**

**Offering style and privacy it is the perfect setting for weddings, corporate events, or any special celebrations.**

**With its own private entrance, bar, and patio area, the space is yours to enjoy exactly as you wish.**





# Availability & Packages

All our spaces are available to host your corporate event between Monday to Thursday.

Our team can work with you to create bespoke corporate hospitality packages including food, drink and reduced-rate overnight stays to deliver a successful event that leaves a lasting impression.

# Private Dining

The 3 Acres is the perfect spot to host a private event.

Whether it's a milestone birthday celebration, corporate lunch, press preview, or anything in between, we'll work with you to curate an event that leaves a lasting impression on every guest.

Our private dining package is available for parties between 13 - 80 guests and covers everything you require. However, if you did want to make it extra special we do have a variety of upgrade options.

Our dedicated Events Manager is here to help with all your ideas, large or small.



# Private Dining Menu

(example menu)



 **CELEBRATING 50 YEARS**

*The Spring Menu* THE THREE ACRES  
EST. 1968

*Est. 1968 - Reborn 2025*

PRIVATE DINING

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*Starters*

Terrine of Chicken, Smoked Ham Hock & Spring Leek (g/b)  
*pickled shallots, caramelised bramley apple & sultana chutney*

Sticky Creole Pork Belly Rib (g/b)  
*pickled carrot & cucumber salad*

Whealers of St James' Smoked Salmon (g/b)  
*celeriac & horseradish cream, pickled dill cucumber, Guinness & rye bread*

Josper Mackerel, Shaved Fennel & Apple Salad (g/b)  
*wild garlic buttermilk & fresh lemon*

Hot & Spicy Tempura King Prawns  
*burnt chilli mayonnaise, fresh lime*  
(£2.00 supplement)

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*Main Courses*

Free Range Chicken Coq au Vin (g/b)  
*creamy mashed potatoes, button mushrooms, bacon, spring greens*

Josper Grilled Middle White Pork Chop (g/b)  
*caramelised celeriac & bramley apple purée, sweet mustard dressed charred kipi, crispy onions*

12hr Slow Braised Pressed Lamb Belly (g/b)  
*crispy fried sweet breads, caper & wild garlic pesto, summer vegetables, braising jus*

Salmon & Smoked Haddock Fishcake  
*asparagus, watercress & spinach cream, poached hen's egg*

Salt Aged Ribeye Steak (g/b)  
*served with pepper sauce or béarnaise, remouade & pecorino salad, proper chips or french fries*  
(£7.50 supplement)

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*Puddings*

Dark Chocolate Ganache (g/b)  
*hazelnut praline, brûlée banana, roast banana ice cream*

Lemon Posset (g/b)  
*piñacchio tuile, lemon thyme, pistachio ice cream, fresh raspberries*

Sticky Toffee Pudding  
*clotted cream, butterscotch sauce*

Caramelised Coconut Rice Pudding (v) (g/b)  
*coconut shavings, lime zest*

Artisan Cheese (g/b)  
*choice of three - £8 supplement choice of five - £11 supplement*  
*seasonal chutney, honey tea loaf, artisan biscuits, frozen grapes*  
*Cheese: Bleu d'Auvergne, Petit Gras des Kirock, Westcombe Cheddar, Sussex Blossom, Blauwin White*

 As all our food is freshly prepared to order this may result in a delay at busy periods. Some dishes may contain nuts and/or shellfish. We do not serve halal/kosher meat.  
Contains any allergen food. Please make us aware of any allergies and scan the QR code to the left to access the allergen & vegetarian menus.  
Prices & dishes are subject to change. Please make arrangements aware if you are not comfortable at your table.  
An optional service charge of 10% will be included in the bill. Please make us aware if you would like this adjusting.

Our seasonal private dining dishes are specially selected from our à la carte menu, with menus carefully curated every three months to showcase the finest seasonal produce.

Each course offers five choices, including vegetarian and vegan options. Guests may select their dishes on the day - no pre-orders required. For parties of over 40 guests, the menu is streamlined to three choices per course to ensure the highest quality and service.

To make your occasion even more memorable, we can provide a personalised, headed menu for your special event - a beautiful keepsake for you and your guests.

A bottle of The Three Acres Champagne stands on a white tablecloth. The bottle is dark green with a gold foil-wrapped neck. The neck has 'CHAMPAGNE' printed vertically. The main label is dark with gold text: 'THE THREE ACRES EST. 1968', 'Champagne' in a large cursive font, 'BRUT NV', a circular logo with '50' and 'CELEBRATING FIFTY YEARS', and 'PRODUCT OF FRANCE - PRODUIT DE FRANCE'. Two champagne flutes are to the right, one in the foreground filled with bubbly champagne and a thick head of foam, and another in the background. The background is dark and out of focus.

# Drinks Upgrades

**Why not make your event extra-special and upgrade to a glass of The 3 Acres house champagne for your guests on arrival?**

**We can also help you with pre-ordering wine for your tables from our extensive wine list, or creating bespoke cocktails and drinks packages to suit your occasion.**

**Please speak with our Events Manager to discuss your requirements and pricing.**



# Accommodation

Following your event, we have up to 15 comfortable bedrooms available for you and your guests to stay with us.

Choose from Master & Junior Suites and Superior Rooms.

Please speak to our Events Manager for availability and pricing information.

Contact Us

For more information on planning your event with us,  
please contact Laura on [events@3acres.com](mailto:events@3acres.com) or call 01484 602606.

We look forward to working with you.



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