

Celebration of Life

Set amidst 10 acres of the Chilterns countryside, the 12th Century Missenden Abbey provides a beautiful setting to celebrate the life of a loved one.

What We Offer


Our experienced and dedicated team are here to assist you and your family in any way we can during this difficult time.


- Private areas for up to 200 guests
- Licensed bar
- Selection of buffet menus available
- Free parking offering accessible spaces


Pricing - £39 per person

Inclusive of room hire, buffet and VAT

**For more information
please contact our sales team**

01494 866811 

www.missendenabbey.co.uk 

sales@missendenabbey.ltd.uk 

Menu Choices

GRAZING BOARD

CHARCUTERIE BOARD OF MEDITERRANEAN MEATS AND CHEESES

Served with mozzarella sticks, a selection of bread and crackers, sundried tomatoes, artichokes and olives.

Dips include - baba ghanoush, hummus and tzatziki.

THE FOLLOWING ITEMS CAN BE ADDED FOR AN ADDITIONAL £3.00 PER ITEM

- Coconut prawns
- Greek style spinach and feta parcel
- Chicken and mushroom strudel
- Asparagus, pea and ricotta tarts
- Cheese and pickle pinwheels
- Parmesan palmiers
- Cheese straws



HOT FORK BUFFET

Please choose 2 main courses and 2 dessert courses from the list below.

MAINS

BEEF CHILLI

served with rice, sour cream and nachos (vegetarian option available)

TRADITIONAL COTTAGE PIE

served with a selection of green vegetables

THAI GREEN CHICKEN CURRY

served with rice and poppadums

BEEF AND ALE PIE

served with new potatoes and seasonal vegetables

BEEF LASAGNE

served with mixed salad and garlic bread

MIXED BEAN CASSOULET

served with mashed potatoes and seasonal vegetables

MACARONI CHEESE

served with green salad and garlic bread

DESSERTS

CHOCOLATE TART

with clotted cream or ice cream

SEASONAL BERRY ETON MESS

CHOCOLATE BROWNIE

with vanilla ice cream and chocolate sauce

STRAWBERRY AND VANILLA CHEESECAKE

with white chocolate and lime dressing

AFTERNOON TEA RECEPTION

SANDWICHES

Ham and mustard

Egg mayonnaise and mustard & cress

Mild cheddar cheese with apple, ale and chilli chutney

Open smoked salmon on rye with cream cheese

SWEET

Chocolate and orange cream dipped profiterole

Raspberry and strawberry cheesecake

Coffee opera

Classic Victoria sponge

Caramel macaron

SCONES

Plain and fruit scones

Served with clotted cream and mixed berry jam

TEA AND COFFEE

A selection of teas and coffees