



Morley Hayes

FUNERAL RECEPTIONS

2026

Function Suites at Morley Hayes

We offer a selection of elegant and private function suites suitable for gatherings of various sizes, providing a comfortable setting for your funeral reception.

The Mill Room

An intimate space, suitable for gatherings of 30 to 100 guests.

The Pavilion Suite

A spacious, bright setting, ideal for 30 to 130 guests.

The Granary Loft

A larger space accommodating between 50 and 150 guests.



Morley Hayes, Main Road, Morley,
Derbyshire, DE7 6QA

01332 782005
events@morleyhayes.com
www.morleyhayes.com



At Morley Hayes, we understand how difficult this time can be and we offer sensitive and respectful support as you plan a funeral reception.

Our tranquil, countryside setting provides a peaceful space for reflection and remembrance. A dedicated team member will guide you through the planning process with care and compassion, ensuring every detail is handled with dignity.



We will welcome your guests on arrival and remain on hand throughout to ensure the occasion runs smoothly and respectfully.

The following menus range from a light buffet though to a more substantial fork buffet. We are always happy to adjust the menus to make them just right for you and your family.

We also offer a complimentary car service home for up to 8 members of the main funeral party (within a 5-mile radius) if arriving by funeral car.



Why choose Morley Hayes:

- Family-owned and operated
 - No room hire charge
 - Private bar facilities
 - Full disabled access
- Ample free on-site parking
- Sound system facilities available
 - Luxury four star hotel



Welcome your guests with a reception drink

menu and prices available upon request

MENU ONE – LIGHT BUFFET

£18.95 per person

A selection of freshly made sandwiches and open rolls
Owen Taylor's warm sausage rolls
Cheese and onion quiches v
Crisps
A selection of cakes
Unlimited freshly brewed tea and coffee

MENU TWO – AFTERNOON TEA

£25.00 per person

A selection of freshly made finger sandwiches including: cucumber, locally smoked salmon, free range egg mayonnaise and ham *served on farmhouse brown and white bread*
Homemade scones *with raspberry jam and clotted cream*
Chocolate éclairs
A selection of cakes
Unlimited freshly brewed tea and coffee

MENU THREE – FINGER BUFFET

£25.00 per person

A selection of freshly made sandwiches and open rolls
Mini sausages wrapped in bacon, *with chilli jam*
Cheese and onion quiches v
Scampi *with tartare sauce*
Garlic cheese bread v
Seasoned jacket potato wedges, *with blue cheese dip v*
Mississippi southern fried chicken, *with bourbon sour cream dip*
Crisps
A selection of cakes
Unlimited freshly brewed tea and coffee

MENU FOUR – FORK BUFFET

£35.00 per person

Orange & maple glazed ham, *served with a selection of mustards*
Poached fillet of salmon *with watercress salad, roasted tomato, and basil mayonnaise*
Warm quiche Lorraine
Spiced beetroot salad *with star anise, chillies, poppy seeds & balsamic dressing*
American slaw *with French mustard, apple, raisins, mixed with mayonnaise*
Mixed leaf salad *with tomatoes, cucumber, peppers, onions, celery and cress*
Orzo pasta salad *with baby spinach, peppers, grilled courgettes, tomatoes, and herby dressing*
Roasted baby potatoes with rosemary and sea salt
Sour dough and rye bread with English butter
Unlimited freshly brewed tea and coffee

Substitute ham for cold roast sirloin of British beef with horseradish cream and watercress
£3.95 supplement per person