



The Tufted Duck



Functions and Events



Welcome to the Tufted Duck

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The Tufted Duck re-opened following a full refurbishment in August 2026. The Victorian building, designed by local architect William Huckvale in 1901, has been carefully restored, with original features such as the fireplace in the bar sitting alongside a fresh, contemporary look. The name comes from local wildlife - Tufted Ducks are found on the nearby reservoirs and feature in the collection at the Tring Natural History Museum.

At the heart of the Tufted Duck is our restaurant, with the Head Chef and his team cooking freshly prepared dishes from the daily menu, from wood-fired pizzas to seasonal dishes from the grill and pub favourites, all made with quality ingredients and plenty of care. There is a strong line-up of vegetarian, vegan and gluten-free options too, and our Sunday roasts are well worth gathering the family for. Whether you are joining us for a relaxed lunch, dinner with friends or a special occasion, you will find a light, welcoming space with proper attention to the food.

The bar sits alongside, stocked with an extensive range of craft beers, real ales, wines and cocktails, and during the warmer months our courtyard garden is a lovely spot to settle in with a drink or a bite to eat.

Whatever the occasion, our team look forward to welcoming you.

Event Spaces

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The Meeting Room

Situated upstairs, The Meeting Room is a comfortable space for 6 to 12 people, ideal for meetings and small business gatherings. It includes an HDMI-enabled screen, presentation facilities and high-speed WiFi.



12 seated

Bar 10

Bar 10 is a semi-private space with its own bar, giving you the feel of having your very own small pub. The space can accommodate up to 50 standing or 28 seated guests, making it ideal for drinks receptions, networking and social gatherings. For those looking to use the area as a meeting space, a TV can be provided for presentations, subject to the number of guests attending the event.



28 seated



50 standing

Event Spaces

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The Nook

A stylish and relaxed semi-private space, The Nook offers a comfortable setting for up to 20 standing or 16 seated guests. With cosy booth seating, individual tables and a warm, characterful atmosphere, it's a versatile space ideal for informal meetings, drinks receptions and social occasions.



16 seated



20 standing

Garden View

Overlooking our outdoor space, Garden View is a bright and inviting semi-private space for up to 38 seated guests. Comfortable seating and a versatile layout make it ideal for three-course lunches and dinners. The space provides a relaxed and welcoming atmosphere, perfect for enjoying a meal with friends, family or colleagues.



38 seated



Meetings

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At the Tufted Duck, business and hospitality work seamlessly together.

The Meeting Room offers a professional, self-contained space ideal for meetings, strategy sessions, client presentations and training days. With a calm and characterful setting, it provides a focused environment without the formality of a traditional conference venue.

High-speed WiFi and an HDMI-enabled screen ensure every meeting runs efficiently and without interruption. Our hospitality sets us apart. Freshly prepared, seasonal menus and attentive service make it easy for you to focus on your meeting while we take care of the rest.

A range of seasonal buffet and dining options are available for lunch and dinner, with the opportunity to extend your meeting into networking drinks or hosted dining.

**Day Delegate Packages are available – please enquire for details.
Minimum numbers may apply.**

We also offer additional semi-private areas suitable for informal meetings, dining and gatherings. Please ask the team for more information.

Occasion Menu

3 courses £45pp

Add Puccia bread and gordal olives for the table £5pp

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Starters

Smoked salmon, cucumber, grape and dill salad, salmon roe and horseradish

Griddled courgette, pomegranate, coconut feta salad, orange dressing (vg)

Chicken, apricot and pancetta terrine, remoulade, focaccia

Buffalo mozzarella, pesto, herb pangrattato and toasted seeds (v)

Mains

Thyme roasted chicken breast, truffle and ricotta gnocchi, butternut squash purée, sherry jus

Salmon and smoked haddock fishcake, poached egg, white wine, tomato, caper sauce

Mushroom bourguignon pie, olive oil mash, red wine gravy, sauteed greens (vg)

Braised feather of beef, horseradish mash, buttered greens, red wine gravy

Desserts

Rich dark chocolate posset, blackberry sorbet, honeycomb (vg)

Mascarpone and lemon cheesecake, raspberry compote (v)

Sticky toffee pudding, whisky toffee sauce, vanilla ice cream (v)

Selection of British and French cheeses, celery, grapes, quince jelly, spiced apricot chutney, biscuits (£5 supplement)

For reservations of 20 or more guests.

Buffet Menu

£35pp

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Severn and Wye smoked salmon fishcakes, samphire, caper mayonnaise

Roasted souvlaki chicken thighs, tzatziki, puccia bread

Griddled courgette, pomegranate, coconut feta salad, orange dressing (vg)

Apple, celeriac and fennel remoulade (v)

Crispy green yasai vegetable gyozas, chilli mango dip (vg)

Roasted red pepper, blush tomato and goats' cheese quiche (v)

New potato salad, whole grain mustard, chive and crème fraîche (v)

Chips (vg)

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Napoli salami and Nduja Pizza - fior di latte mozzarella, fresh garlic, and red chillies

Margherita Pizza - tomato, fior di latte mozzarella, fresh basil (v)

Funghi and truffle Pizza - mascarpone and truffle cream, fior di latte mozzarella, sautéed mushroom (v)

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Triple chocolate brownie, Chantilly cream (v) (£4 Supplement)

Pizza Buffet

For reservations of 20 or more guests.

Pizzas are individually priced – see our daily menu for the current selection.

Canapé Menu

8 for £20pp

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Smoked salmon, salted cucumber, horseradish cream, crostini

Buttercross farm pork, sage and apple sausage rolls

Prosciutto, lemon whipped goats' cheese, balsamic, crostini

Crispy wild mushroom arancini, tarragon mayonnaise (v)

Tempura king prawn, Siracha mayonnaise

Crispy chicken gyozas, ponzu dipping sauce

Brie bites, apricot carrot chutney (v)

Tomato & red pepper hummus, crispy chickpeas and toasted flatbreads (vg)

For reservations of 20 or more guests.

Additional Menu Information

For food allergy and calorie information please ask our crew for assistance,
who will be able to direct you to the accurate and up to date allergy and calorie information on our website.

The menus in this brochure are subject to occasional change.

v - vegetarian, vg - vegan





Contact us

Interested in booking an event with us? Please contact our dedicated events team.

Drop us a line, give us a call or fill in an enquiry form via our website and we will get back to you as soon as we can.

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Our high street location makes us a destination venue for events and gatherings of all kinds,
and our team can help you create a bespoke experience for you and your guests.