

# *Forget-me-not*



Room Hire for your Wedding Breakfast  
Red carpet on arrival  
Wedding Flowers – Top table and table arrangements  
for your Wedding Breakfast  
Arrival Drinks – 1 glass of Bucks Fizz per person  
Wedding Breakfast – Starter, Main & Dessert  
Wedding Breakfast- 1 glass of House Wine per person  
Toast drink – 1 glass of Sparkling House Wine per person  
Still and Sparkling Filtered Bottled Water  
Evening Buffet for Adult Day Guests- 6 Items  
Complimentary accommodation with Breakfast for the Happy Couple in an  
Executive bedroom on the night of the wedding  
Wedding Coordinator

**£99.00 per person**  
**Based on a minimum number of**  
**45 adult guests**

**Additional Charge**  
**of £17.00 per evening guest**

# *Gardenia*



Menu Tasting for the Happy Couple  
Room Hire for your Wedding Breakfast  
Red carpet on arrival  
Wedding Flowers – Top table and table arrangements  
for your Wedding Breakfast  
Chair Covers and Sashes – selection of 6 sash colours  
Arrival Drinks – 1 glass of Sparkling House Wine per person  
Wedding Breakfast – Starter, Main & Dessert  
Wedding Breakfast- ½ bottle of House Wine per person  
Toast drink – 1 glass of Sparkling House Wine per person  
Still and Sparkling Filtered Bottled Water  
Evening Buffet for Adult Day Guests- 7 Items  
Complimentary accommodation with Breakfast for the Happy Couple in an  
Executive bedroom on the night of the wedding  
Wedding Coordinator  
1<sup>st</sup> Year Anniversary Dinner for two

**£115.00 per person**  
**Based on a minimum number of**  
**45 adult guests**

**Additional Charge**  
**of £20.00 per evening guest**

# *Blue Violet*



Menu Tasting for the Happy Couple  
Room Hire for your Wedding Breakfast  
Red carpet on arrival

Wedding Flowers – Top table and table arrangements for your Wedding  
Breakfast

Chair Covers and Sashes – selection of 6 sash colours

Arrival Drinks – 1 glass of House Champagne per person  
Selection of Canapés (2 per person)

Wedding Breakfast – Soup, Starter, Main & Dessert

Wedding Breakfast - ½ bottle of House Wine per person

Toast drink – 1 glass of House Champagne per person

Still and Sparkling Filtered Bottled Water

Evening Buffet for Adult Day Guests- 10 Items

Complimentary accommodation with Breakfast for the Happy Couple in an  
Executive bedroom on the night of the wedding

Wedding Coordinator

1<sup>st</sup> Year Anniversary Dinner plus accommodation in an Executive bedroom  
with Breakfast

**£130.00 per person**

**Based on a minimum number of  
45 adult guests**

**Additional Charge  
of £23.00 per evening guest**

# *Sunflower Children's Package*



Arrival Drinks – 1 x Glass of Orange Juice or Apple Juice per child

Wedding Breakfast – Three Course Children's Meal or Half Portion of Adult's Meal

Wedding Breakfast – 2 x Glasses of Orange Juice or Apple Juice per child

**£25.00 per Child**

**Children based on ages 2-10 years**

## *Savoury Canapé Selection*

**Parmesan Brulee**  
confit tomato and basil

**Smoked Salmon Blinis**  
sour cream

**Potted Chicken**  
ale chutney, rosemary crouton

**Mini Caesar Salad Filo Tart**  
grated egg & shaved parmesan

**Cajun Tiger Prawns**  
garlic mayonnaise

**Mini Cumberland Sausage**  
rolled in herbs and honey

## *Sweet Canapé Selection*

**Mini Eton Mess**

**Apple & Blackberry Crumble tarts**  
clotted cream

**Chocolate Cup**  
dark chocolate & raspberry ganache

**Lemon & Strawberry Tart**  
pistachios

**Fig & Cinnamon Mascarpone Shortbread**

**Chocolate Brownie**  
whisky cream

*Two canapés per person included with the Blue Violet Package or  
upgrade your current package at £1.80 per item, per person.*

# *Starters*

## *Soups:*

**Cream of Plum Tomato & Basil Soup**

**Woodland Mushroom Soup**  
truffle & parsley oil

**Cream of Butternut Squash Soup**  
Rosemary, olive oil

## *Starters:*

**Ham Hock & Parsley Terrine**  
Piccalilli, toasted bloomer

**Baby Mozzarella, Confit Tomato, Artichoke Salad**  
aged balsamic and basil oil

**Parma Ham & Galia Melon**  
roasted red peppers, thyme oil

**Smoked Trout, Salmon & Horseradish Terrine**  
pickled cucumber, watercress salad

**Chicken Liver Pate**  
apple chutney, toasted brioche

**Prawn Cocktail**  
slow roasted tomato, smoked paprika Marie Rose

*Select both a Soup & Starter with the Blue Violet Package or upgrade your current package to include a soup option for £6.50 per person.*

# *Mains*

## *Meat:*

### **Braised Shank of Salt Marsh Lamb**

garlic & thyme scented jus

### **Roast Chicken Supreme, Pan Juices with Garlic,**

chives, tarragon

### **Roast Rack of English Pork**

apple sauce, crackling, mustard cream

## *Fish:*

### **Poached Fillet of Scottish Salmon**

tomato & rosemary velouté

### **Seared Fillet of Sea Bream**

olive, sun blushed tomato & basil vierge dressing

## *Vegetarian:*

### **Wellington of Provence Vegetables**

sweet pepper & basil salsa

### **Charred Cauliflower Steak**

spiced quinoa, salsa of golden raisins, ginger & coriander

### **Woodland Mushroom & Leek Strudel**

tomato & shallot coulis

*Ask your Wedding Coordinator for Allergy & Dietary requirements.*

# *Desserts*

**Dark Chocolate & Praline Torte**  
white chocolate mousse

**Vanilla Crème Bruleé**

**Warm Apple Pie**  
vanilla custard

**Pavlova with Seasonal Berries & Chantilly Cream**

**Lemon Tart**  
raspberries, crème fraiche

**Vanilla Panna Cotta & Strawberries**

**Treacle Tart**  
clotted cream

**Coffee Mousse**  
pumpkin seed flapjack, mocha syrup

**Sticky Toffee Pudding**  
Caramel sauce, vanilla ice cream



# *Children's Menu*

## **Starters:**

Fan of Melon with Strawberries

Tomato Soup

Half portion of Adult Starter

## **Mains:**

Chicken Goujons with Chips and Baked Beans

Pasta Bolognese (V)

Cod Bites with Chips and Peas

Half portion of Adult Main

## **Desserts:**

Chocolate Mousse

Assorted Ice Cream

Half portion of Adult Dessert

# *Evening Buffet*

Cajun Spiced Chicken Drumsticks

Hot Flaky Sausage Rolls

Selection of Warm Artisan Breads, Olive Oil & Balsamic Vinegar

Lamb Kofta, Mint Yogurt Dip

Vegetable Spring Rolls, Sweet Chilli Sauce

Crudities, Selection of Dips

Corn Chips, Guacamole, Salsa

Pork Balls, Sweet & Sour Dip

Breaded Mozzarella Sticks, Garlic Mayonnaise

Onion Bhaji, Crème Fraiche

Teriyaki Salmon Brochettes

Potato Wedges, Sweet Chilli Dip

Selection of Mini Vegetarian Tartlets

Dough Balls, Tomato Dip

*Choose 4, 6, 7 or 10 items in your package or upgrade at £1.80 per item, per person.*

*Or*

*Upgrade to our BBQ Menu for £6.00 per person to include 2 meat options,  
1 vegetarian, 2 salads, 1 side and 1 dessert*

*Or*

*Upgrade to our Hog Roast Menu for £6.00 per person*

# *Upgrade Your Menu*

## *Nibbles:*

Marinated olives  
Spicy rice crackers  
Japanese cracker mix  
Root vegetable crisps

*£4.50 per person*

## *Starters:*

**London Cure Scottish Smoked Salmon**  
shallots, capers, blinis, crème fraiche

**Warm Salad of Griddled Haloumi & Courgettes**  
marinated peppers, hummus, oregano salsa

**Smoked Duck, Glazed Apple & Lentil Salad, Pickled Walnuts**

*Upgrade your current menu for £1.50 per person*

*Or*

*Add an additional soup course at £6.50 per person*

## *Sorbet:*

**Lemon or Strawberry**  
£5.00 per person

## *Mains:*

**Roast Sirloin of Scotch Beef**  
Yorkshire pudding, red wine gravy

**Baked Guinea Fowl Supreme in Puff Pastry**  
truffled mushroom filling, mustard cream

**Pan Fried Fillet of Seabass**  
white wine, chive fish cream

**Red Wine Braised Duck Leg**  
shallots, smoked bacon lardons

*Upgrade your current menu to one of these items for £2.50 per person*

## *Desserts:*

**Selection of Fine English Cheeses**  
celery, grapes, apple chutney, biscuits

**Glazed Dark Chocolate Mousse**  
Praline crumb, cherry sorbet

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**Double Espresso Tiramisu**  
laced with amaretto

*Upgrade your current menu to one of these items for £2.00 per person*

## *Cheese Course:*

A selection of fine English Cheeses  
celery, grapes, apple chutney, biscuits

*Upgrade your current menu to include a cheese course for £9.00 per person*

*Or*

*£64.00 per platter for 8 person*

## *Canape:*

### **Chocolate Covered Strawberries**

£1.00 per person

## *Petit Fours:*

*Upgrade your current package to include a selection of 3 Petit Fours per person with tea and coffee for £2.00 per person*

## *Late Night Snacks:*

To keep the party going!

Why not add some additional snacks for your guests after the evening buffet?

### **Beer Battered Cod, Chips, Mushy Peas, Tartar Sauce**

£9.00 per person

### **BBQ Pulled Pork, Brioche Bun, Chunky Chips**

£8.50 per person

### **Falafels, Pitta, Lettuce, Mint Yogurt**

£8.00 per person

### **4oz Beef Burger, Brioche Bun, Chunky Chips. (With Or Without Cheese)**

£9.00 per person

### **Bacon butty**

£5.00 per person

### **Sausage bap**

£5.00 per person

### **Refried bean, egg & coriander butty**

£4.50 per person

*Late night snacks to be served by 22:00 at the latest*

# *Upgrade Your Drinks*

## *Arrival Drinks:*

### **Pimp your Prosecco Station**

£5.00 per person on Wedding Package or £10.00 per person Tailor Made

### **Signature Cocktails**

£8.95 per person, pre-order for 50% if your Guests (available on day for £9.50)

### **Pimms**

£2 per person supplement on top of Forget-me-not & Gardenia packages  
£5 per person for Bespoke package

### **Bottle of beer – Corona, Peroni or Bud Weiser**

£2.50 a bottle on Wedding Package  
£4.80 a bottle for Bespoke Package  
£25 for bucket of 6 bottles

## *Wines:*

### **Upgrade Sparkling Wine to Prosecco (Arrival & Toast Drinks)**

£1.50 per person

### **Upgrade Sparkling Wine to Champagne (Arrival & Toast Drinks)**

£5.00 per person

**(Rose Wine same price as House wines, can be swapped from either Red or White)**

**All prices are inclusive of VAT at the current rate.**