



To have and to hold...

Room Hire for your Wedding Breakfast

Red carpet on arrival

Arrival Drinks – 1 glass of Sparkling House Wine 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 £19.00 per evening guest**



From this day forward...

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 Prosecco per person
Wedding Breakfast – Starter, Main & Dessert
Wedding Breakfast- ½ bottle of House Wine per person
Toast drink – 1 glass of Prosecco per person
Still and Sparkling Filtered Bottled Water
Evening Buffet for Adult Day Guests- 8 Items
Complimentary accommodation for the Happy Couple in an
Executive bedroom on the night of the wedding
Wedding Coordinator
Breakfast in bed for the Happy Couple the morning after

£122.00 per person
Based on a minimum number of
45 adult guests

Additional Charge
of £23.00 per evening guest



Forever and Always.

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 – choose 2 from the below options (1 drink per guest)

- Prosecco with fresh strawberry
 - Pimms and lemonade
 - Champagne
- Elderflower Fizz or Raspberry Lemonade *non-alcoholic*
Selection of Canapés (3 per person)

Wedding Breakfast – Starter, Main & Dessert

Wedding Breakfast - ½ bottle of House Wine per person

Toast drink – 1 glass of Champagne per person

Still and Sparkling Filtered Bottled Water

Evening Buffet for Adult Day Guests- 10 Items

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

Wedding Coordinator

Champagne Breakfast in bed for the Happy Couple the morning after

£137.00 per person

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

**Additional Charge
of £26.00 per evening guest**

Children's Package

Arrival Drinks – 1 x Glass of soft drink per child

Wedding Breakfast – Three Course Children's Meal

Wedding Breakfast – 2 x Glasses of soft drink per child

£27.00 per Child

Children based on 12 years and under

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

*Upgrade your package for £4.25 per person to include Canapes (3 per person)
Canapes already included in the Blue Violet Package.*

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

Salmon Gravadlax
summerslaw, salad peas, tomato dressing

Chicken Liver Pate
apple chutney, toasted brioche

Prawn Cocktail
slow roasted tomato, smoked paprika Marie Rose

Upgrade your current package to include an additional soup course 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:

Bruschetta and Chargrilled Provence Vegetables

bitter greens, parmesan, red pesto

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

Cherry and Chocolate Torte
vanilla ice cream

Vanilla Crème Bruleé

Warm Apple Pie
vanilla custard

Pavlova with Seasonal Berries & Chantilly Cream

Lemon Tart
raspberries, crème fraiche

Vanilla Cheesecake & Strawberries

Treacle Tart
clotted cream

Glazed Passionfruit and Raspberry Mousse
forrest fruit compote

Sticky Toffee Pudding
caramel sauce, vanilla ice cream

Children's Menu

Starters:

Fan of Melon with Strawberries

Tomato Soup

Mains:

Chicken Goujons with Chips and Baked Beans

Pasta Bolognese (V)

Cod Bites with Chips and Peas

Desserts:

Chocolate Mousse

Assorted Ice Cream

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

Nachos, 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, 8 or 10 items in your package.

*Upgrade to our BBQ Evening Buffet 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 Evening Buffet 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 £2.00 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 £3.00 per person

Desserts:

Glazed Dark Chocolate Mousse
Praline crumb, cherry sorbet

Double Espresso Tiramisu
laced with amaretto

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

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

Trio of Mini Desserts
Triple Chocolate Mousse, Forest Fruit & Vanilla Cheesecake and Lemon Posset with raspberries and shortbread

Upgrade your current menu to one of these items for £4.00 per person

Cheese Course:

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

Upgrade your menu to include a cheese course for £9.50 pp or £70.00 for a platter for 8

Canape:

Chocolate Covered Strawberries

£1.50 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

£6.00 per person when added to a Wedding Package or £10.00 per person to Tailor Made

Signature Cocktails

£9 per person, pre-order for 50% if your Guests (available on day for £11)

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 Arrival & Toast Drinks to Prosecco

(Forget-Me-Not package)

£1.50 per person

Upgrade Arrival & Toast Drinks to Champagne

(Forget-Me-Not & Gardenia packages)

£5.00 per person

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

All prices are inclusive of VAT at the current rate.