

Wedding Packages 2023-2024

Our Wedding Packages have been expertly designed by our experienced Wedding Co-ordinators, which together, with their professional and attentive service will ensure you have a perfect day. Please be aware that our packages have a minimum requirement of 60 daytime guests for Saturdays throughout May - September however, we offer great flexibility and tailor made packages at all other times.

ALL WEDDING PACKAGES ARE INCLUSIVE OF THE FOLLOWING;

Room Hire	Printed Seating Plan
Toastmaster Services	Personalised Menu Cards
Four-course Wedding Breakfast Menu:	Luxury Overnight Stay in our Fulcher Suite
White Table Linen	DJ for your Evening Entertainment
Cake Stand & Knife	Discounted room rates for your Guests
<i>(to compile your own menu, select one dish for each course from the options below)</i>	10% Discount on our rates at the time of booking which includes breakfast

Package A

2023 @ £92.00 per person, 2024 @ £94.00 per person

Soup of your choice - Roasted Tomato, Red Onion & Courgette / Leek, Potato & Watercress / Vegetable & Herb	Roasted Sirloin of Beef	Toffee & Apple Crumble Tartlet, Cinnamon Ice Cream
Chicken Liver Parfait with Apple & Grape Chutney, Melba Toast	Duo of Roasted Pork Belly and Pork Loin	Double Chocolate Brownie, Vanilla Ice Cream, White Chocolate Sauce
Classic Prawn Cocktail, Buttered Wholemeal Bread	Roasted Chicken Breast with Sage & Onion Stuffing Ball	Tropical Fruit Salad in a Brandy Snap Basket, Passion Fruit Sorbet
Duo of Melon with Orange & Mint Dressing, Lemon Sorbet	<i>All of the above are Silver Served and come with Yorkshire Pudding, Roast Potatoes and Chef's Selection of Seasonal Vegetables</i>	Vanilla Cheesecake, Fruits of the Forest Compote, Raspberry Sorbet
	Grilled Salmon with Crushed New Potatoes, Dill, Lemon & Caper Butter	<i>To finish: Freshly brewed Tea, Coffee & Petit Fours</i>
	Baked Cod with Mashed Potato, Wilted Spinach and Dill Cream	

Package B

2023 @ £94.00 per person, 2024 @ £96.00 per person

Crayfish & Prawn Salad with Pickled Cucumber, Slow Roasted Cherry Tomatoes, Baby Gem, Tomato Crème Fraiche, Granary Bread	Bacon wrapped Maize Fed Chicken Breast filled with Sage & Onion Stuffing, served with Fondant Potato, Seasonal Vegetables & Madeira Sauce	Salted Chocolate Caramel Tart, Clotted Cream
Smoked Chicken & Bacon Caesar Salad	Pot Roasted Duck Leg, Dauphinoise Potato, Seasonal Vegetables & Orange & Star Anise Sauce	Crème Brulee, Praline Shortbread
Breaded Goats Cheese with Beetroot Carpaccio, Pine Nuts, Rocket, Balsamic Dressing	Grilled Sea Bass Fillet with Sautéed Potatoes, Artichokes, Olive, Watercress & Tomato Herb Oil	Vanilla Cream filled Profiteroles, Chocolate Sauce, White Chocolate Shard
Duck Spring Roll with Asian Slaw, Sweet Chilli Sauce	Baked Smoked Haddock topped with Welsh Rarebit, Champ Mashed Potato	Apple & Sultana Crumble, Custard
		<i>To finish: Freshly brewed Tea, Coffee & Petit Fours</i>

Package C

2023 @ £96.00 per person, 2024 @ £100.00 per person

Parma Ham, Baby Mozzarella, Rocket, Rustic Crouton and Basil Pesto	Pan Fried Medallions of Beef Fillet (served pink), Duck Fat Confit Potato, Wild Mushroom Ravioli, Red Wine Sauce	Sticky Toffee Pudding, Toffee Custard, Vanilla Ice Cream
Roasted Red Pepper, Courgette & Mozzarella Breaded Risotto Cake served with Tomato Compote, Crispy Rocket	Braised Lamb Chump, Rosemary Parmentier Potatoes, Slow Roasted Balsamic Onions, Red Currant Jus, served with Seasonal Vegetables	Lemon Delice, Raspberry & Mint Salsa
Gravlax, Smoked Salmon and Salmon Mousse, Granary Bread, Lemon Mayonnaise	Baked Halibut, Potato Croquette, Pea Puree, Gremolata, served with Seasonal Vegetables	Frozen Banana Parfait, Caramel Sauce, Sable Biscuits
	Turmeric Marinated Monkfish Tail, Curry Risotto Cake, Lime & Coriander Cream	Poached Pear, Roasted Plums, Vanilla Parfait
		<i>To finish: Freshly brewed Tea, Coffee & Petit Fours</i>