

L A T E
A V A I L A B I L I T Y
W E D D I N G P A C K A G E



TIMELESS MOMENTS, BEAUTIFULLY CELEBRATED

ALL-INCLUSIVE PACKAGE

Our curated wedding package is based on 50 guests for the day and evening and includes...

Exclusive Use of the Wedding Venue and Grounds
Beautifully styled Table Decor & Twinkling Fairy Lights
Celebratory Toast Drink & Choice of Wine on the Table
A Gourmet 3-course Wedding Breakfast
Evening Food Option
Our Resident DJ



HIGH SEASON

May, July, August and
September

MONDAY-THURSDAY

£8,000

FRIDAY AND SUNDAY

£8,500

SATURDAY

£8,950

LOW SEASON

April, June, October
and December

MONDAY-THURSDAY

£7,000

FRIDAY AND SUNDAY

£7,500

SATURDAY

£7,950

WINTER PACKAGE

February, March and
November

MONDAY-THURSDAY

£6,000

FRIDAY AND SUNDAY

£6,500

SATURDAY

£6,950

If you would like to add more guests to your wedding package, we are happy to accommodate this for £75pp for a day guest and £17pp for an evening guest only.

ENQUIRE TODAY TO BOOK YOUR VISIT.

WEDDING BREAKFAST MENU

*PLEASE SELECT ONE CHOICE PER COURSE – DIETARY
OPTION WILL BE INCLUDED IF REQUIRED.*

STARTERS

SOUP OF YOUR CHOICE WITH SOURDOUGH BREAD

Creamy Farmhouse Vegetable, Tomato & Granny Smith Apple, Leek & Potato, Spiced Parsnip, Mushroom & Cracked Black Pepper or Broccoli & Cauliflower

TOASTED CIABATTA WITH HERB & GARLIC TOMATOES

Topped with flaked Feta Cheese on a bed of Wild Rocket & Balsamic

CANTALOUPE MELON WITH ORANGE SORBET

Topped with a Raspberry Crisp

FLAT ROASTED MUSHROOM

Topped with Celeriac & Beetroot Shavings

MAINS

TRADITIONAL ROAST BEEF

With Homemade Yorkshire Pudding

HERB ROASTED CHICKEN

With a Red Wine & Garlic Jus

SOYA ROASTED SALMON FILLET

With Baked Lemon

BACON CHOP

With Honey Glaze & Baked Pineapple

BEETROOT & BUTTERNUT SQUASH WELLINGTON

Served with a Sweet Potato Jus

All mains are plated and served with a Roasted Potato Fondant, Tender Stem Broccoli, Roasted Carrots & Baby Corn

DESSERTS

STICKY TOFFEE PUDDING

Served with Toffee Sauce & Vanilla Ice Cream

INDIVIDUAL CHEESECAKE

Served with a Berry Compote

CHERRY BAKEWELL TART

Served with Sauce Anglaise

PROFITEROLES

Served with Chocolate Sauce & a Sprinkle of Icing Sugar

EVENING MENU

STONEBAKED PIZZAS

Please choose 3 pizza toppings from the below:

VEGETARIAN

Fresh Spinach, Sweetcorn, Mixed Peppers, Red Onions & Mushrooms

HAWAIIAN

Sliced Ham & Pineapple

MARGHERITA

Classic Mozzarella and Tomato

SUPREME

Chicken, Black Olives, Beef, Pepperoni, Red Onions & Mixed Peppers

TEXAS MEAT MELTDOWN

Spicy Sausage, Chicken, Chorizo & Pepperoni on a BBQ Sauce

TUNA NICOISE

Tuna, Black Olives, Cherry Tomatoes topped with Rocket, Red Onion, and a Drizzle of Caesar Dressing

BBQ AMERICANO

Smoky BBQ Sauce, Chicken Breast, Bacon & Sweetcorn with BBQ Drizzle



DRINKS PACKAGES

BUBBLES AND BEER

TO SHARE...

CIDER: Selection of 12 Old Mout Ciders

BEER: Mix of 24 bottles of Peroni and 24 Bottles of Corona

SOFT: Selection of 12 Sparkling Frobisher Bottles

BUBBLES: 30 Flutes of Prosecco

£400.00

LOOKING FOR SOMETHING EXTRA- UPGRADE TO OUR
PREMIUM PACKAGE

TO SHARE...

BEER: Selection of 24 Pacifico and 24 Estrella

CIDER: Selection of 12 Rattler Ciders

SOFT: Selection of 12 Sparkling Frobisher Bottles

BUBBLES: 30 Flutes of Prosecco

£450.00

BESPOKE PACKAGES

Swap out Prosecco in any package for a Spritz or Pimms: £50 extra

Swap out Prosecco in any package for our selection of Premium Cocktails:
£100 extra

PORNSTAR MARTINI
ESPRESSO MARTINI
STRAWBERRY DAIQUIRI
HIS & HERS

Swap out Prosecco in any package for our House Champagne: £100 extra

WINE ON THE TABLE

Choose from a selection of Pinot Grigio or Sauvignon Blanc
Rose or Blush
Malbec or Merlot

£15 per bottle- minimum of 2 per table

