



A

2027

WEDDING

PACKAGE

TIMELESS MOMENTS, BEAUTIFULLY CELEBRATED

# 2027 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



## PEAK SEASON

This package is for May, July, August and September

**MONDAY-THURSDAY**

**£9,000**

**FRIDAY AND SUNDAY**

**£9,500**

**SATURDAY**

**£9,750**

## OFF PEAK SEASON

This package is for April, June, October and December

**MONDAY-THURSDAY**

**£8,000**

**FRIDAY AND SUNDAY**

**£8,500**

**SATURDAY**

**£8,750**

## WINTER PACKAGE

This package is for February, March and November

**MONDAY-THURSDAY**

**£7,000**

**FRIDAY AND SUNDAY**

**£7,500**

**SATURDAY**

**£7,750**

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