

A

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 choice of either a Gourmet 3-course Wedding Breakfast or our relaxed BBQ option
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.

OPTION ONE: FORMAL DINING

*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

OPTION TWO: BBQ WEDDING BREAKFAST

OUR RELAXED BBQ WEDDING BREAKFAST IS SERVED
FROM EITHER OUR INSIDE OR OUTSIDE GRAZING TABLE
FOR GUESTS TO COLLECT AND ENJOY

GOURMET MEATS

CHOOSE 3 ITEMS

- STICKY PORK RIBS
- 6OZ HOMEMADE BEEF BURGER
- PORK AND LEEK THICK SAUSAGES
- SALMON AND RED PEPPER KEBABS IN A LIME AND LEMON JU
- HALLOUMI, COURGETTE AND RED ONION KEBAB
- LAMB KOFTA KEBABS
- MINTED CHICKEN AND RED ONION KEBAB
- CHARGRILLED CHICKEN AND SWEET PEPPER KEBAB
- MINTED CHICKEN BBQ THIGHS
- LEMON & HERB CHICKEN SKEWERS

VEGETARIAN/ VEGAN OPTIONS

- VEGAN KOFTA
- PORTOBELLO MUSHROOM STUFFED WITH SPINACH AND BLUE
CHEESE
- PLANT BASE BURGER
- PLANT BASE SAUSAGES
- MIXED VEGETABLE SKEWER

WE WILL SUBSTITUTE ANY MEAT OPTIONS CHOSEN ABOVE TO
SUIT ALL DIETARY REQUIREMENTS

SALADS

CHOOSE 4 SALADS

- GREEK SALAD
- CAESAR SALAD
- HOMEMADE COLESLAW
- MEDITERRANEAN PASTA SALAD
- COUSCOUS
- LEAF AND ROCKET SALAD WITH BALSAMIC SYRUP
- BEEF AND CHERRY TOMATOES WITH VINAIGRETTE
- GRILLED VEGETABLES AND TABBOULEH SALAD

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POTATO DISHES

CHOOSE 1 DISH

- BAKED JACKET WEDGES.
- HAND CUT FRIES
- HONEY BAKED POTATOES STUFFED WITH MATURE CHEDDAR CHEESE
- NEW POTATOES SAUTÉED IN BALSAMIC

DESSERTS

CHOOSE 2 DESSERTS

- STICKY TOFFEE PUDDING WITH CARAMEL SAUCE AND CRÈME ANGLAISE
- SUMMER FRUIT CHEESECAKE WITH FRESH CREAM AND SUMMER FRUIT COMPOTE
- STRAWBERRY SHAPED CHEESECAKE COATED IN A SWEET GLAZE.
- CHOCOLATE GARDEN POT.
- MINI TRIO OF CHOCOLATE DESSERTS – TORTE, CHOUX PASTRY AND BROWNIE, SERVED WITH SUMMER FRUITS, WARM CHOCOLATE SAUCE AND CHOCOLATE CHIP ICE CREAM
- MINI TRIO OF DECONSTRUCTED CHEESECAKE, RASPBERRY PAVLOVA AND STICKY TOFFEE PUDDING WITH A TOFFEE SAUCE
- LEMON CITRUS TART WITH FRESH STRAWBERRIES AND CHANTILLY CREAM

FOR OUR EVENING PIZZA MENU,
PLEASE REFER TO THE PAGE 4

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 Fentimans Bottles

BUBBLES: 30 Flutes of Prosecco

£450.00

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 Fentimans Bottles

BUBBLES: 30 Flutes of Prosecco

£500.00

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

£15.50 per bottle- minimum of 2 per table