



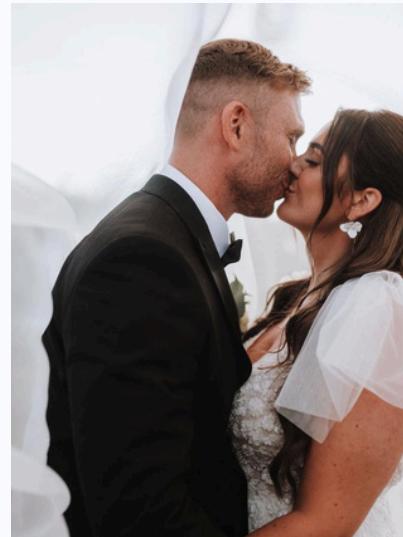
A
2028
WEDDING
PACKAGE

YOUR DAY, YOUR WAY, YOUR PERFECT VENUE

2028 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

£9,250

FRIDAY AND SUNDAY

£9,750

SATURDAY

£9,950

OFF PEAK SEASON

This package is for April, June, October and December

MONDAY-THURSDAY

£8,250

FRIDAY AND SUNDAY

£8,750

SATURDAY

£8,950

WINTER PACKAGE

This package is for February, March and November

MONDAY-THURSDAY

£7,250

FRIDAY AND SUNDAY

£7,750

SATURDAY

£7,950

If you would like to add more guests to your wedding package, we are happy to accommodate this for £80pp for a day guest and £18pp 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