



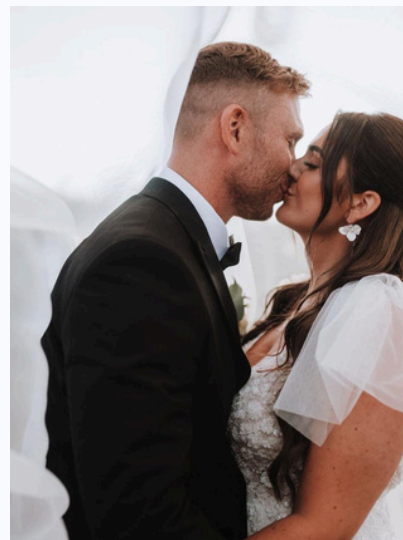
**2028**  
**WEDDING**  
**PACKAGE**

**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**



## HIGH SEASON

May, July, August and September

MONDAY-THURSDAY

**£9,250**

FRIDAY AND SUNDAY

**£9,750**

SATURDAY

**£9,950**

## LOW SEASON

April, June, October and December

MONDAY-THURSDAY

**£8,250**

FRIDAY AND SUNDAY

**£8,750**

SATURDAY

**£8,950**

## WINTER PACKAGE

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

# 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

# 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*

## 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

£17.50 per bottle- minimum of 2 per table