

Silver Package

To include:

Glass of bucks fizz or orange juice on arrival for you and your guests

Three course menu with coffee and chocolate mints with a choice of the following dishes:

Starter

Salad of prawns with gem lettuce and marie rose sauce

Chicken liver parfait, crostini, caramelised onion chutney

Mozzarella, tomato and pesto salad (v)

Main

Honey roasted gammon, parsley new potatoes, mustard sauce

Roast chicken supreme, fondant potato, mushroom sauce.

Poached fillet of salmon, dill cream sauce, buttered new potatoes

Butternut squash and potato wellington, tomato and tarragon sauce (v)

Served with seasonal vegetables

Dessert

Lemon posset, shortbread biscuit.

Warm chocolate brownie, chantilly cream

Raspberry and white chocolate pavlova

Two glasses of house wine per person to accompany your meal

A glass of bubbly to toast the happy couple

Four option evening finger buffet

Four poster bedroom for the wedding night including breakfast

Room hire for your day and evening reception

Gold Package

To include:

Glass of prosecco on arrival for you and your guests

Three course menu with coffee and chocolate mints with a choice of the following dishes:

Starter

Classic smoked salmon plate, lemon and blackpepper

Ham hock terrine, piccalilli and crostini

Warm chickpea and aubergine falafel, salad and spiced yoghurt (v)

Main

Roast sirloin of beef, Yorkshire pudding, red wine gravy, chateau potatoes

Wild mushroom, sweet potato and leek crumble with a cheddar cheese sauce (v)

Tenderloin of pork, dauphinoise potato, calvados sauce

Fillet of sea bass, cherry tomato risotto, basil pesto

Served with seasonal vegetables

Dessert

Strawberry cheesecake with a berry compote

Steamed ginger pudding, toffee sauce, clotted cream

Crème brulee, shortbread biscuit

Two glasses of house wine per person to accompany your meal

A glass of bubbly to toast the happy couple

Four option evening finger buffet

Four poster bedroom for the wedding night including breakfast

Room hire for your day and evening reception

Diamond Package

To include:

Glass of champagne on arrival for you and your guests

Three course menu with coffee and petit fours with a choice of the following dishes:

Amuse bouche

Starter

Poached salmon, dill cream sauce

Smoked duck breast salad with green bean, tomato and sherry vinegar dressing

Wild mushroom fricassee in puff pastry case, truffle dressing (v)

Intermediate

Lemon or champagne sorbet

Main

Roast rump of lamb, fondant potato, redcurrant sauce

Poached monkish medallions, prawn and pea risotto, dill cream sauce

Com fed breast of chicken stuffed with spinach and leek, sautéed potatoes, madeira and onion sauce

Roasted Mediterranean vegetable tarte tatin with sweet potato puree, warm tomato and basil dressing (v)

Served with seasonal vegetables

Dessert

Trio of chocolate

Apple and elderflower crumble, vanilla custard

Glazed lemon and passion fruit tart, raspberry cream

Two glasses of house wine per person to accompany your meal

A glass of bubbly to toast the happy couple

Four option evening finger buffet

Four poster bedroom for the wedding night including breakfast

Room hire for your day and evening reception