

Inclusive Wedding Package

WEDDING BREAKFAST FOR

Make one choice from the following for all guests for each course: (upgrades available)

STARTERS

Soup of your choice with Crusty Bread and Butter

Choose from Country Vegetable, Roasted Red Pepper and Tomato, Potato Rosemary and Garlic, Broccoli and Stilton
Or

Heritage Tomato and Bocconcini Salad served with a Basil Dressing

MAIN COURSE

Pressed Beef Shin and Horseradish Mash

served with Red Wine Jus, Roasted Shallots and Chantenay Carrots

Or

Confit Chicken and Sweet Potato Croquettes

served with Rosemary and Blackberry Jus, Roasted Shallots and Chantenay Carrots

VEGETARIAN OPTIONS

Leek and Artisan Reserve Cheddar Quiche with Micro Salad (V)

Or

Stuffed Mushrooms and Horseradish Mash with Seasonal Vegetables (Vg)

Or

Curried Cauliflower Fritters with Spiced Squash Puree and Pickled Shallots (Vg)

CHILDREN

Sausages with Onion Gravy, Mash and Mangetout

Or

Fish and Chips with Mushy Peas and Tartar Sauce

Or

Creamy Chicken and Pesto Pasta

DESSERT

Warm Chocolate Brownie with White Chocolate Sauce, Pistachio Dust and Chantilly Cream

Or

Orange and Cinnamon Panna Cotta with Roasted Pineapple and Toasted Almond Flakes

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Coffee and Confection



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DRINKS PACKAGE FOR DAY GUESTS (upgrades available)

Bellini on arrival/following a Civil Ceremony (Choose from White peach, Passion fruit or Raspberry)

Glass of House Red or White Wine with the meal

Sparkling White or Rosé Wine for Toast

Soft drinks provided in all instances for guests under 18 years



EVENING BUFFET

Selection of Sandwiches,

Sweet and Sticky Chicken Wings, Tarragon and Mustard Sausage Rolls

Greek Wild Rice Salad, Asian Slaw, Southern Spiced Chips,

Warm New Potatoes with Shallot and White Wine Vinaigrette



Why not add some Canapes to your Drinks Reception....?

TO COMPLEMENT YOUR RECEPTION DRINKS CHOOSE 4 OF THE FOLLOWING:

Mini Burgers

Wild Mushroom and Truffle Arancini (v)

Crystal Rolls (v)

Spiced Soup Shooters (v)

Mini Satay Chicken Skewers

Salmon Sourdough Toast

Minted Lamb Koftas

Mediterranean Vegetable Pesto on Ciabatta (v)

Crispy Beef in Baby Gem Cups with Ginger Dressing

Prawn Tostado with Mango Salsa



Upgrades Available For Day Guests

WEDDING BREAKFAST OPTIONS

STARTERS

Chicken Liver Parfait with Red Onion Jam and Brioche Toast

Or

Roasted Staffordshire Tender stem Broccoli and Feta Salad with a Honey Dijon Dressing

MAIN COURSE

Beef Fillet and Horseradish Mash with Red Wine Jus and Seasonal Vegetables

Or

Teriyaki Glazed Salmon Fillet with Sesame Pak Choi and Miso Broth

DESSERT

Slater's Warm Apple Pie with Honey Whipped Cream and Caramelised Apple Chips

Or

Deconstructed Eton Mess with Honeycomb Ice Cream

RECEPTION DRINKS

On arrival/following ceremony

Pimms and Lemonade

Bottled Corona & Sparkling Wine

Gin Bar (minimum 50 guests)

CANAPES

Canapes to be served with reception drinks can be added at £4.95 per person

With the Wedding Breakfast

Second serving of House Wine

For the Toast

White or Rose House Champagne



Upgrades Available For Evening Guests

TO REPLACE THE LIGHT BUFFET

HOG ROAST for up to 140 guests

Roast Pork carved from the Hog

Served with

Southern Spiced Chips

Apple Sauce

Asian Slaw

Baps

Greek Wild Rice Salad

Seasoning

Vegetarian Burgers (V) can be added by request



ARTISAN BURGER for up to 120 guests

Cooked & Served from the BBQ

BBQ Beef Burger prepared from the finest locally reared beef served on a fresh burger bun

Plus

One side option of either

Lamb Kofta

Sausage

Chicken Skewer

Served with

Gherkins

Cheese

Fried Onion

Southern Spiced Chips

Asian Slaw

Greek Wild Rice Salad

Vegetarian Burgers (V) can be added by request



TRADITIONAL STONEBAKED PIZZA for up to 120 guests

Baked by our chefs in front of your guests using our traditional built stone baked Pizza oven

Classic Italian Pizza with a choice of toppings

Choose 3 options from the following to be served on the night:

Classic Margherita, Ham and Pineapple, Pepperoni,

Spicy Chicken and Sweetcorn, Goats Cheese and Red Onion, Vegetarian

Served with

Southern Spiced Chips

Asian Slaw

Greek Wild Rice Salad

Chilli, Garlic and Basil Oil