

Blackwell Grange Hotel

Wedding Menu A

Choose one selection from each course to complete your menu

Starters

Roasted Vine Tomato Soup
Cream of Leek and Potato Soup
Chicken Liver Parfait with Orange and Redcurrant Dressing
Seasonal Melon and Fresh Fruits with Berry Coulis
Smoked Mackerel Rilette with Rustic Bread



Main Course

Roast Loin of Pork with Roast Potatoes, Apple Sauce and Roast Gravy
Traditional Roast Turkey with Chipolata, Homemade stuffing,
Cranberry Sauce and Roast Potatoes
Traditional Roast Chicken with Chipolata, Roast Potatoes and Roast Gravy
Supreme of Chicken in a rich Mushroom Sauce with Roast Baby Potatoes
Baked Fillet of Salmon with New Potatoes and Hollandaise Sauce
Tomato and Spinach Pancake baked with Mozzarella

Served with selection of seasonal vegetables



Desserts

Homemade Apple Pie served with Custard or Cornish Clotted Cream
Profiteroles filled with Cream served with Chocolate Sauce
Sticky Toffee Pudding with Caramel Sauce with Callistick Vanilla Ice Cream
Fruits of the Forest Cheesecake with Berry Coulis
Meringue Nest filled with Fresh Fruits and Vanilla Cream



Freshly brewed Tea or Coffee with Mint Chocolates



£29.00 per person

All prices apply to events taking place during 2010
and are inclusive of VAT at the current rate

Blackwell Grange Hotel

Wedding Menu B

Choose one selection from each course to complete your menu

Starters

Cream of Forest Mushroom Soup
Carrot and Coriander Soup
Duck and Pork Pate with spiced Apple and Cinnamon Chutney
Prawn Cocktail with baby Gem lettuce and Marie Rose Sauce
Smoked Chicken Salad with Mango and Pineapple Mayonnaise



Main Course

Roast Sirloin of Beef with Yorkshire Pudding,
Roast Potatoes and Roast Gravy
Pork Medallions served with Creamed Potatoes and Calvados Sauce
Breast of Chicken with Asparagus in a White Wine Cream Sauce
Escalope of Turkey in Lemon Breadcrumbs with Black Pepper Mash
Baked Cod topped with a Herb Crust, Creamed Leeks and Crushed New
Potatoes



Desserts

Crème Brulee with Shortbread Biscuits
Chocolate Brownie served with Callistick Pistachio Ice Cream
Lemon Tart with Raspberry Coulis
Fruits of the Forest Cheesecake with Berry Coulis
Tropical Fruit Salad in a Candy Basket



Freshly brewed Tea or Coffee with Chocolate Mints



£34.00 per person

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Blackwell Grange Hotel

Wedding Menu C

Choose one selection from each course to complete your menu

Starters

Cream of Forest Mushroom Soup
Pressed Chicken and Leek Terrine with Balsamic reduction
Smoked Salmon and Prawn Roulade with Cucumber Dressing
Smoked Duck Breast with fresh Orange Salad
Goats Cheese Salad with Apple and Walnut Dressing



Main Course

Fillet of Beef Wellington with Forest Mushrooms encased in Puff Pastry
served with Potato Gratin
Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes and Roast
Gravy
Roast Rack of Lamb with Wholegrain Mustard Crust, Redcurrant Sauce and
Roast Potatoes
Pan Fried Duck Breast with Braised Red Cabbage and Red Wine Sauce
Sole Roulade with Prawn Mousse and Chive Butter Sauce
Roquefort, Spinach and Red Onion Tart with New Potatoes and Rocket Salad



Dessert

Dark Chocolate Tart served with Cornish Clotted Cream
Tropical Fruit Salad in a Candy Basket
White Chocolate Cheesecake served with Fruit Compote
Meringue Nest filled with Fresh Fruits and Vanilla Cream
Lemon Tart with Raspberry Coulis



Freshly brewed Tea or Coffee with Chocolate Mints



£41.00 per person

All prices apply to events taking place during 2010
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Blackwell Grange Hotel

Book your wedding for 2010 For only £2010

Your Package for 40 people Includes:

Glass of Bucks Fizz or Pomegranate Fizz or Pimms & Lemonade on Arrival

3 course wedding breakfast with coffee
(Chosen from Wedding Menu A)

Glass of Specially Selected Red or White House Wine with the meal

Glass of Cordoniu Sparkling Wine for the Toast



Red Carpet on arrival
White Table Linen & Napkins
Chair Cover with coordinating Sash
Use of Cake Stand and Knife,
Printed Table Plan & Printed Menus for each table
Services of our Banqueting Manager
Hire of George Allan Suite for your Wedding Breakfast & Evening Reception



Evening buffet consisting of Bacon & Sausage Baps, Potato Wedges,
Chips and Onion Rings

Disco until Midnight

Premier Bedroom, including breakfast for the Bride and Groom on the
wedding night



Additional Costs

The Room Hire for the Civil Wedding Ceremony is from £150. This does not
include the fee payable to the Registrar

Numbers can be increased for the day and evening reception
Wedding Breakfast - £40.00 per person Evening Buffet - £8.95 per person

*The above package is available Sunday - Thursday
For weddings taking place before 31st December 2010*

Blackwell Grange Hotel

Wedding Buffet Menu Selector

Starters

Cream of Forest Mushroom Soup
Carrot and Sweet Potato Soup
Duck and Pork Terrine with Spiced Apple and Cinnamon Chutney
Prawn Cocktail with Baby Gem Lettuce and Marie Rose Sauce
Smoked Chicken Salad with Mango and Pineapple Mayonnaise
Seasonal Melon and Fresh Fruits with Berry Coulis



Main Course

Cold Buffet Selection

Roast Sirloin of Beef, Honey Glazed Ham, Roast Turkey Breast,
Poached Salmon, Seafood Platter

Salad Selection

Tomato and Red Onion, Mixed Leaf, Beetroot and Pinenuts, Cous Cous and
Roasted Vegetables, Pasta with Green Herb Dressing, Cucumber and Minted
Yoghurt, Rocket and Balsamic Dressing, Coleslaw

Hot Buffet Selection

Coq au Vin, Thai Green Chicken Curry, Sweet and Sour Chicken
Braised Beef and Mushroom, Slow Cooked Belly of Pork with Cider Gravy,
Fillet of Salmon with Saffron Sauce

Vegetarian Selection

Roast Red Pepper Stuffed with Mushroom Pilaff, Thai Green Vegetable Curry,
Gratin of Gnocchi with Chargrilled Vegetables, Mixed Vegetable Tempura with
Hoi Sin Sauce

All hot dishes are served with seasonal vegetables and potatoes, rice or pasta



Desserts

Crème Brulee with Shortbread Biscuits
Warm Chocolate Brownie served with Callestick Pistachio Ice Cream
Lemon Tart with Raspberry Coulis
Fruits of the Forest Cheesecake with Berry Coulis
Tropical Fruit Salad in a Brandy Snap Basket



Freshly Brewed Tea or Coffee with Mint Chocolates

Please see following page for package details and prices

Blackwell Grange Hotel

Wedding Buffet Packages

Wedding Buffet Menu A

Select one choice from the Starter Course * Three selections from the Cold Buffet, One Hot Dish, One Vegetarian Dish and Four Salads * Select one choice from the Dessert Course * Freshly brewed Tea or Coffee with Mint Chocolates

£33.00 per person



Wedding Buffet Menu B

Select two choices from the Starter Course * Four selections from the Cold Buffet, Two Hot Dishes, One Vegetarian Dish and Four Salads * Select two choices from the Dessert Course * Freshly brewed Tea or Coffee with Mint Chocolates

£36.00 per person



Wedding Buffet Menu C

Select three choices from the Starter Course * Four selections from the Cold Buffet, Three Hot Dishes, One Vegetarian Dish and Four Salads * Select three choices from the Dessert Course * Freshly brewed Tea or Coffee with Mint Chocolates

£43.00 per person



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Blackwell Grange Hotel

Wedding Drinks Packages

Drinks Package A

Glass of Bucks Fizz or Pomegranate Fizz or Pimms & Lemonade on Arrival
Glass of Specially Selected Red or White House Wine with the meal
Glass of Cordoniu Sparking Wine for the Toast

£11.00 per person



Drinks Package B

Glass of Bucks Fizz or Pomegranate Fizz or Pimms & Lemonade on Arrival
Two glasses of Specially Selected Red or White House Wine
Glass of Cordoniu Sparking Wine for the Toast

£13.00 per person



Drinks Package C

Glass of Bucks Fizz or Pomegranate Fizz or Pimms & Lemonade or Sparkling Wine
on arrival
Two glasses of Hardy's The Riddle Chardonnay-Semillion or Shiraz Cabernet
Glass of Louis Dornier NV Champagne for the toast

£16.00 per person



Premium Drinks Package

Glass of Pink Champagne with a Strawberry or Champagne Kir Royale on arrival
Half a bottle of Errazuriz Sauvignon Blanc or Cabernet Sauvignon with the meal
Glass of Lanson Black Label NV for the Toast

£25.00 per person



Additional Drinks

Still or Sparkling Mineral Water £3.50 per bottle

Orange Juice £5 per jug

Prices are valid for weddings taking place before 31st December 2010
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Blackwell Grange Hotel

Evening Celebrations

If you wish to extend your celebrations into the evening, perhaps inviting further guests to help you celebrate your special day to the end, we can help create the perfect Evening Celebration for you.

(Please note: Evening Celebrations are available without prior Wedding Breakfast, Sunday to Friday for an additional Room Hire charge of £300)



Evening Finger Buffet Menu

Choose 7 items from the list below

Selection of filled Baguettes and Wraps
Salmon, Chive and Cream Cheese Tartlet
Tomato, Mozzarella and Basil Bruschetta
Cajun spiced Chicken Wings
Curried Vegetable Samosas
Baby Roast Potatoes with Rosemary and Rock Salt
BBQ Spare Ribs
Thai spiced Chicken Pieces
Mini Baked potato filled with chilli and melted cheese
Breaded Tiger Prawns
Vegetable Kebabs
Salmon Goujons

A selection of mini desserts are also available, choose from the following:

Mini Chocolate Brownies
Profiteroles
Fruit tartlets

£12.50 per person

additional items £1.95 per person, per item



Entertainment

We can assist you in choosing the perfect entertainment for your Evening Celebration:

Discos, Karaoke, Bands or Soloists

Bar closes midnight ~ Entertainment to finish by midnight