

# WEDDINGS 2023/24

*Civil ceremony room hire £550 – excluding fee paid to the registrar.  
Two complimentary flower arrangements will be provided for your ceremony.*

*Gazebo ceremony £200 (weather dependent)*

*Hire of Blackwell Bar & Terrace for reception drinks – price on request*

- ∞ Complimentary function room hire (minimum numbers apply)*
- ∞ A glass of Prosecco on arrival*
- ∞ 3 course wedding breakfast*
- ∞ 125ml glass of red, white or rose wine with the meal*
- ∞ Glass of sparkling wine toast drink*
- ∞ 5 item evening finger buffet*
- ∞ Bridal suite for night of the wedding including full English breakfast*
- ∞ Chivari chair & sash*
- ∞ Typed table plan & menu cards*
- ∞ Half price meals for children aged 3–12 & under 3s complimentary*
- ∞ Cake stand & knife*
- ∞ White linen table cloths & napkins*
- ∞ Ivory aisle runner*
- ∞ Dedicated event manager & wedding co-ordinator*
- ∞ Complimentary leisure membership 3 months prior to wedding*
- ∞ 2 Course complimentary wedding taster meal*

2023

£87 PER HEAD *day & evening guest*

£18 PER HEAD *evening guest*

2024

£92 PER HEAD *day & evening guest*

£19 PER HEAD *evening guest*



# SEASONAL OFFERS

- ∞ *Up to 25% off package price  
Available on selected dates throughout January,  
February, March & November.*
- ∞ *10% discount for Monday – Thursday dates  
(excluding bank holidays)*
- Subject to availability / selected dates only*



# MENUS

## CANAPES

*Mini Yorkshire pudding with roast beef & horseradish*


*Mini fish & chips*

*Mini caramelised red onion & goat's cheese tart* 



*Buffalo mozzarella, tomato & basil skewer*  

*Salmon & pepper kebab* 

*Tandoori chicken bites* 

*Tomato soup shot with a garlic bread finger* 

*Assorted vegetable cups, smoked hummus, olive & sun blushed tomatoes*  

*Tomato tartlet with spinach pesto*  

*£7.50 - 3 per person*

*£8.50 - 4 per person*




*£9.50 - 5 per person*

*Please choose one option from each course*

## STARTERS

*Chicken & chorizo terrine with chorizo mayo & sourdough crisp bread*

*Salad of crayfish & freshwater prawns, tomato & herb crème fraiche,  
served with malted bloomer bread*

*Chef's choice of soup*   

*Asparagus, black pudding & pancetta salad*

*Heritage tomato salad with mozzarella, shallot & basil vinaigrette*  

*Butternut squash, caramelised onion & goat's cheese tart* 

 vegetarian  vegan  gluten free



# MENUS

*Please choose one option from each course*

## MAINS

*Slow braised brisket of beef with Diane sauce, fondant potato, Chantenmay carrots & tenderstem broccoli*

*Burgundy chicken with creamy mash, button mushrooms, onions & crispy pancetta* GF

*Fillet of pork with creamy mustard sauce, roast potatoes & braised red cabbage* GF

*Roast topside of beef with Yorkshire pudding, served with roast potatoes & seasonal vegetables*

*Honey, chilli & ginger seabass fillet with herb roasted new potatoes, stir-fried greens and sun-blushed tomatoes* GF

*Wild salmon with samphire, sweet chilli & spring onion cream served with lemon & herb potatoes* GF

*Ratatouille stuffed aubergine with a cheese & herb crust & chilli tomato sauce* V

*Barley & broccoli risotto with lemon & basil* V VE GF

## DESSERTS

*Sticky toffee pudding with butterscotch sauce & vanilla bean ice cream*

*Lemon cheesecake with lemon curd ice cream & mini meringues* GF

*Chocolate fudge brownie with fudge sauce & vanilla bean ice cream*

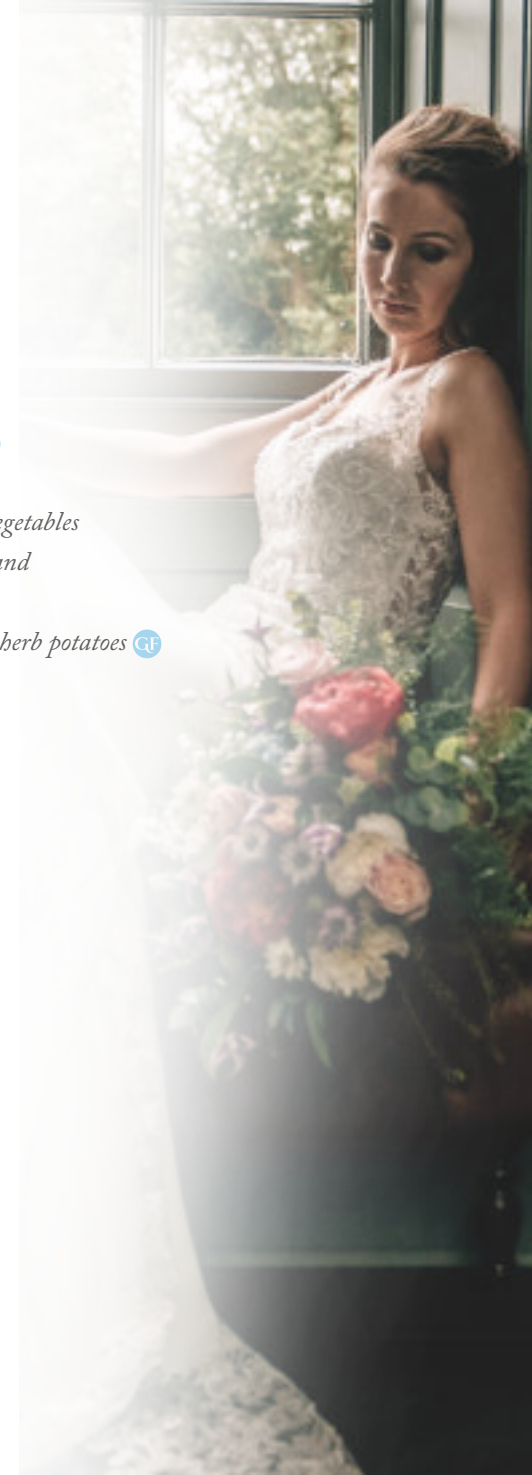
*Chocolate Torte* VE

*Trio of mini desserts (Cheesecake, profiterole, chocolate brownie)*

*Cheeseboard - £3 supplement for dessert or £8 per person as extra course*

*Freshly brewed tea & coffee with chocolate mints £2.75 per head*

V vegetarian   VE vegan   GF gluten free



# CHILDREN'S MENU

*Pick one from each course for all children, alternatively we can serve ½ portion of adult choice*

## STARTERS

*Tomato soup with a bread roll*

*Melon & fresh fruit platter*

*Cheesy garlic bread*

*Vegetable sticks with dips*

## MAINS

*Chicken goujons*

*Fish goujons*

*Margarita pizza*

*All served with chips & a choice of garden peas or baked beans*

*Pork sausages with mashed potato, garden peas & gravy*

*Macaroni cheese with garlic bread*

## DESSERTS

*Chocolate fudge brownie with fudge sauce & vanilla bean ice cream*

*Ice cream sundae*

*Sweet waffles with chocolate sauce & strawberries*

*Chocolate smartie cookie with glass of milk*






# EVENING BUFFET SELECTOR

*Please choose 5 items from the following list.*

*Selection of freshly cut sandwiches & tortilla wraps with various fillings*

*Mini slider burgers*

*Baby roast new potatoes with rosemary & rock salt*   

*Pizza slices with various toppings*

*Breaded chicken fillets with BBQ dipping sauce*


*Homemade mini quiche*

*Buffalo mozzarella & tomato skewers*  

*Salmon & pepper kebabs* 

*Chicken & pepper kebabs* 



*Mini smoked salmon & cream cheese bagels*

*Spicy lamb koftas with minted yoghurt dip* 

*Tandoori marinated chicken pieces with minted yoghurt dip* 

*Mini barbeque chorizo sausages*

*Battered fish goujons with tartare sauce*

*Platter of artisan breads, olives, sun-blushed tomatoes & hummus dip*  

*Chunky chips*   

**£16 per bowl (20 portions)**

*Bowl of green leaf salad* 

*Bowl of pasta salad* 

*Bowl of coleslaw* 

*Bowl of potato salad* 

 vegetarian  vegan  gluten free



# HOT SANDWICHES

*Bacon & sausage floured baps served with skinny fries  
& onion rings (No supplement)*

*£1.50 per head supplement*

*Hot roast pork sub roll served with apple sauce, stuffing,  
roast potatoes & onion rings*

*£2.00 per head supplement*

*Mini slider burgers & mini hot dogs served with  
skinny fries & coleslaw*

*£2.50 per head supplement*

*Hot roast beef sub roll served with horseradish sauce,  
roast potatoes & onion rings*

*Please note selected items can be prepared gluten free –  
please ask for further details*



# DRINKS MENU

## *Alternative reception drinks...*

- ∞ Pimms & lemonade
- ∞ Mulled wine
- ∞ Bottle of lager

## *Upgrade your drinks package...*

- ∞ Passion fruit Martini
- ∞ Aperol spritz
- ∞ Kir Royale
- ∞ Espresso Martini
- ∞ Pink gin Martini

*£4 per head*

## *Toast drinks*

- ∞ Glass of Prosecco £1 per head
- ∞ Glass of pink Prosecco £2 per head
- ∞ Glass of Champagne £4 per head

## *Wine*

- ∞ ½ bottle of wine per person £6 per head
- ∞ Bottles of wine from £19.95 per bottle

