

WEDDINGS

*Civil ceremony room hire £500 – excluding fee paid to the registrar.
Two complimentary flower arrangements will be provided for your
ceremony, supplied by Flowers by Natrass.*

Gazebo ceremony £200 (weather dependent)

- ∞ 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 (provided by XLB events)*
- ∞ 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*

£79 PER HEAD



FINER DETAILS

THAT WE CAN HELP YOU WITH

- ∞ Chair covers & sashes
- ∞ Backdrops
- ∞ Centrepieces
- ∞ DJ
- ∞ Photographer
- ∞ Flowers
- ∞ Sweet table

Prices available on request, please see or speak to our wedding co-ordinator for further details.

WINTER WEDDINGS

- ∞ Up to 30% off package price
- ∞ Available on selected dates throughout January, February, March & November.

Subject to availability / selected dates only




MENUS

CANAPES

Assorted vegetable cups, smoked hummus, olive & sun blushed tomato 

Chicken liver pate, chilli jam, sourdough crispbread

Mini cheddar cheese scone with spiced apple chutney 

Mini smoked salmon & herb cream cheese bagels

Mozzarella pearls & cherry tomato skewers  

Chicken, pepper & pineapple kebabs 

Black pudding & smoked pancetta bon bons

£6.50 - 3 per person

£7.50 - 4 per person

£8.50 - 5 per person

Please choose one option from each course

STARTERS

Smooth duck & orange parfait served with toasted brioche, plum & apple chutney

Pressed ham hock terrine served with sourdough crispbread & beetroot relish

Assiette of melon, seasonal fruits & elderflower syrup  

Beetroot & orange salad, crumbled goats' cheese & watercress 

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

Confit of mushrooms with a creamy dolcelatte sauce served in a crisp filo basket

Cream of leek & potato soup 

Spiced parsnip & bramley apple soup 

Tomato & tarragon soup 

Chunky vegetable broth 

Roasted butternut squash & ginger soup 

 vegetarian  gluten free



MENUS

Please choose one option from each course

MAINS

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

Roast loin of pork, apple sauce, sea salt crackling, roast potatoes & seasonal vegetables

Breast of chicken, creamy white wine & leek sauce, roasted baby new potatoes & seasonal vegetables

Breast of chicken, red wine, pancetta, mushroom sauce, roasted baby new potatoes & seasonal vegetables

Baked fillet of salmon, spinach cream, buttered new potatoes & seasonal vegetables

Butternut squash, spinach & lentil casserole  

Stuffed capsicum with savoury chick pea cous cous with fresh herbs & roast tomato sauce 

The below main course options incur an additional £5.00 supplement per head

Roast sirloin of beef, Yorkshire pudding & thyme scented jus, roast potatoes & seasonal vegetables

Herb crusted cod loin, butter crushed potatoes, samphire, crab, chorizo & spring onion bisque

Oven baked rump of lamb, dauphinoise potatoes, spinach & garlic cream & seasonal vegetables

Honey glazed Gressingham duck breast, parsnip mash, & spiced blackberry jus & seasonal vegetables

DESSERTS

Fresh cream filled profiteroles with chocolate sauce

Dark chocolate & orange torte with chocolate drizzle

Baked vanilla cheesecake with sweet berry compote

Sticky toffee pudding with butterscotch sauce & vanilla bean ice cream

Warm apple & plum tart with crème anglaise  

Lemon Cheesecake with lemon curd ice cream & mini meringues 

Chocolate fudge brownie with fudge sauce & vanilla bean ice cream

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

Freshly brewed tea & coffee with chocolate mints £2.50 per head

 vegetarian  gluten free



CHILDREN'S MENU

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

STARTERS

Garlic & herb bread

Melon & fresh fruit platter

Soup of the day

MAINS

Chicken goujons with potato wedges & garden peas

Homemade battered cod goujons with skinny chips & garden peas

Cumberland sausage with mashed potato, seasonal vegetables & gravy

Penne pasta with tomato & basil sauce

Margherita pizza with potato wedges

DESSERTS

Ice cream sundae

Fresh fruit salad

Warm chocolate fudge cake with vanilla ice cream

Strawberry & marshmallow Eton mess

EVENING BUFFET SELECTOR

Please choose 5 items from the following menu.

Additional items £2.50 each

Selection of sandwiches & tortilla wraps

Assorted pizzas

Platter of artisan breads, olives, sun blushed tomatoes & hummus dips ✓

Mini barbecue chorizo sausage

Cheesy garlic flatbread ✓

Pearls of mozzarella & tomato skewers with basil mayonnaise ✓

Tandoori marinated chicken pieces with minted yoghurt

Sweet chilli chicken, pineapple & pepper kebabs

Mini smoked salmon bagel

Southern fried chicken strips

Mango & brie filo parcels ✓

Onion rings ✓

Bridge pork pie

Cocktail sausage rolls

Sea salt roasted potatoes ✓

Spicy potato wedges ✓

Sweet potato wedges ✓

£16 per bowl (20 portions)

Bowl of green leaf salad ✓

Bowl of pasta salad ✓

Bowl of coleslaw ✓

Bowl of potato salad ✓

✓ vegetarian

HOT SANDWICHES

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

£1.50 per head supplement

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

Hot sandwiches can be served with your choice of:

- ∞ Sea salt roast potatoes*
- ∞ Spicy potato wedges*
- ∞ Sweet potato wedges*
- ∞ Skinny fries*

DRINKS MENU

Alternative reception drinks...

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

Upgrade your drinks package...

- ∞ Peach bellini
- ∞ Aperol spritz
- ∞ Kir Royal
- ∞ Garden of Eden
- ∞ Pink gin fizz

£4 per head

Toast drinks

- ∞ Glass of Prosecco £1 per head
- ∞ Glass of pink Prosecco £2 per head
- ∞ Glass of Champagne £3 per head

Wine

- ∞ ½ bottle of wine per person £5 per head
- ∞ Bottles of wine from £17.50 per bottle