

**Late-Availability Winter Weddings  
Special All-Inclusive Package  
£4000, 50 day & 80 evening guests**



**November/December 2019 & January/February 2020**

**Wedding Breakfast Menu**

(Please choose one from each section, which all guests, except those with special dietary requirements, will receive. If you wish to offer a multiple-choice menu to your guests, of up to three from each section, a £6pp supplement applies)

**Starters**

Chicken & Leek Terrine

*Served with fig & plum chutney, toasted soda bread and baby leaves (GF)*

Sweet Potato & Seasonal Squash Soup

*Served with warm bread, chilli oil & coconut dumpling (V / GF / Vgn)*

Flat Cap Mushroom

*With a stilton crumb and peppercorn cream (V / GF)*

**Main Courses**

Chicken Breast

*Served with Cranberry, Chestnut & Sausage Stuffing, served with honey-roasted parsnips, cabbage & bacon, chantenay carrots, Duchess potato and roast jus (GF)*

Pork Loin

*With a clementine stuffing, roast potatoes, seasonal veg & wholegrain mustard sauce. (GF)*

Caramelised Red Onion & Goat's Cheese Tart

*In a Filo Crown served with seasonal vegetables. (V)*

**Desserts**

Chocolate Orange Brownie

*Served with orange sorbet and charred oranges*

White Chocolate & Raspberry Cheesecake

*Served with vanilla cream & a crispy tuile.*

Red Wine Poached Pear

*Served with charred fruits. (GF / Vgn)*

**Coffee, tea and chocolates to conclude the meal.**

**Cont. Overleaf**

## Evening Reception Food

### Stone-Baked Pizza

Stone-baked pizzas, with a selection of toppings, served with homemade coleslaw and salads. (V)

OR

### Hot Filled Rolls

Pork and vegetarian sausage baps and bacon rolls, served with an assortment of sauces, French fries, sautéed onions and onion rings. (V / GF)

OR

### Hog Roast

(£5pp supplement applies)

Served in soft rolls, with roasted new potatoes, homemade coleslaw and sauces (GF)  
Vegetarian/Vegan sausages provided, where required.

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## Drinks Package

### Drinks Reception

Choose from Winter Pimms, Pimms No7, Prosecco or Peroni, or a combination of any two.  
Sparkling elderflower or passion fruit lemonade for non-drinks and children.  
(One glass per person included in package.)

### With Dinner

Two bottles of House wine per table of 8 adults.  
Jugs of iced water  
Orange juice or cordial for children.

### Toast

House Prosecco

Sparkling elderflower OR orange and lemonade for children and non-drinkers.

### Key

GF - Gluten free OR a dish which can be adapted to accommodate gluten free diets

V - Vegetarian

Vgn - Vegan

### Terms of Offer

Late-availability package for remaining dates in November and December 2019 and January & February 2020.

Excludes 23<sup>rd</sup> December - 2<sup>nd</sup> January.

Midweek price detailed for 50 day and 80 evening guests.

Additional guests can be added **from** £75pp or £15pp for evening-only guests.

For weekend availability surcharges apply.

Full terms and conditions apply.