



CATTHORPE
MANOR ESTATE
COUNTRY HOUSE HOTEL & RESTAURANT

Late-Availability Winter Weddings **£4000, 50 day & 80 evening guests**

Celebrate your special day, with this fantastic late-availability winter weddings package for 50 day and 80 evening guests, inclusive of:

- Room hire, including civil ceremony room if required.
- Drinks package, to include drinks reception, wine with dinner and a prosecco toast.
- A 3-course wedding breakfast, plus coffee and chocolates to conclude the meal.
 - An evening buffet for 80 guests.
- Platinum King room for your wedding night, including breakfast.
- A meal for 2 in advance of the wedding to try your menu

Plus, book before 30th September 2019 and get a COMPLIMENTARY DJ & Disco for your evening reception and COMPLIMENTARY use of 2 x 7ft pre-lit trees, starlit curtain for your evening reception and silver candelabra for your centrepieces.

Available for remaining dates during November/December 2019 & January to March 2020. Mid-week offer, excluding 23rd December – 2nd January.

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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.)

Wine 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.

Cont. O/L

Wedding Breakfast

(Please choose one from each section, which all guests, except those with special dietary requirements, will receive.)

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.

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.

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 mid-week dates in November and December 2019 and January to March 2020, excluding 23rd December – 2nd January.

Price includes 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.