

A WEDDING THAT'S YOU

MENU SELECTION AND PRICING

If you have any dietary requirements or require any information on any of the 14 declarable food allergens, then please speak to a member of our team before ordering. Please note that we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential of cross-contamination. (v) Vegetarian. (ve) Vegan. (gf) Gluten free dishes are produced utilising non-gluten containing ingredients.

WEDDING PACKAGES

CLASSIC (40 day guests and 70 evening guests)

2023 - £3,675.00
2024 - £3,850.00
2024 - £4,050.00

Additional guests Day adults £40.00

Day children (aged 3-12 years) £20.00
Evening adults £17.00
Evening children (aged 3-12 years) £10.00

To upgrade your wedding breakfast
to a three-course meal
£7.50 per person
(Must include all guests)

SELF-CATERED

2023 - £3,150.00
2024 - £3,300.00
2025 - £3,465.00

Speak to the wedding planning team to receive pricing for 2026 and beyond.

TWILIGHT (50 evening guests)

2023 - £2,625.00
2024 - £2,750.00
2024 - £2,885.00

Additional guests Evening adults £30.00

Evening children (aged 3-12 years) £15.00

OUTDOOR WEDDINGS (Land hire only)

Winter (October to March)
£1000 weekdays
£1500 Fridays
£2000 Saturdays

Summer (April to September)
£1500 weekdays
£2000 Fridays
£2500 Saturdays

CREATE A WEDDING THAT'S YOU

Utilising our "Create a wedding that's you" tool, you can build your own bespoke package with all of the elements that you would like included to make your wedding day perfect. Simply choose your favourite food and drink options and any extras you would like to add to make your day perfect.

DRINKS

Choose drinks for arrival, wedding breakfast and toast from the selection below.

Glass of gin and tonic
£7.50

Glass of seasonal cocktail
£7.50

Glass of Pimms and lemonade
£5.50

Glass of sparkling wine
£6.50

Glass of Buck's Fizz
£6.25

Glass of Prosecco
£6.25

Glass of fruit juice
£2.00

Jug of mocktail (42 - 115 kcal per glass)
£15.00

Glass of mocktail (42 - 115 kcal per glass)
£4.50

Bottle of J20 (52kcal)
£3.75

Jug of squash (12kcal per glass)
£3.00

Glass of mulled wine
£4.50

Bottle of Becks
£4.50

Bottle of Corona
£4.75

Bottle of Budweiser
£4.50

Glass of house white wine
£5.50

Glass of house red wine
£5.50

Glass of house rosé wine
£5.50

Half a bottle of house white wine
£12.50

Half a bottle of house red wine
£12.50

Half a bottle of house rosé wine
£12.50

Bottle of house white wine
£24.50

Bottle of house red wine
£24.50

Bottle of house rosé wine
£24.50

Corkage for wine - £7.50 per bottle
Corkage for Prosecco and Champagne - £10.00 per bottle

WEDDING BREAKFAST MENU

Starters	Mains	Desserts
Roasted tomato soup (ve) (gf) Chive oil (321 kcal)	Lamb shank (gf) Fondant potato, seasonal greens, rosemary and red wine gravy £3.50 supplement (974 kcal)	Chocolate orange gâteau (ve) (gf) Raspberry sorbet (441 kcal)
Carrot and butternut squash soup (v) (gf) Crème fraîche (222 kcal)	Chargrilled chicken supreme (gf) Dauphinoise potato, Cacciatore sauce (800 kcal)	Sticky toffee pudding (v) Salted caramel ice cream (497 kcal)
Ham hock and pea terrine Baguette croûtes, onion pickle (321kcal)	Roast sirloin of beef Roast potatoes, seasonal vegetables, Yorkshire pudding, thyme gravy £3.00 supplement (1191 kcal)	Apple tart (ve) Cinnamon spiced berries (407 kcal)
Smoked chicken and quails egg salad (gf) £3.00 supplement (480 kcal)	Stuffed loin of pork (gf) Celeriac dauphinoise, roasted Mediterranean vegetables (1389 kcal)	Chocolate bread and butter pudding (v) Salted caramel ice cream (444 kcal)
Chicken liver pâté Golden beetroot piccalilli, ciabatta croûtes (385 kcal)	Crumb coated cod loin Herb roasted new potatoes, tomato sauce. £3.00 supplement (924 kcal)	Glazed lemon tart (v) Clotted cream vanilla ice cream (602 kcal)
Chestnut, wild mushroom and pancetta gnocchi Baby spinach, rosemary (600 kcal)	Butternut squash, sage and saffron risotto (ve) (gf) Toasted pine nuts, lemon oil (1096 kcal)	Vanilla profiteroles (v) Chocolate Sauce, Irish cream liqueur cream (285 kcal)
Tomato and mozzarella salad (v) (gf) Basil and almond dressing (572 kcal)	Beetroot Wellington (v) Moroccan style aubergine, spiced tomato sauce (661 kcal)	New York style cheesecake (v) Hazelnut praline (682 kcal)
Red onion and goats cheese tart (v) Cumberland sauce, dressed rocket (508 kcal)	Wild mushroom and pea risotto (v) (gf) (755 kcal)	Chocolate coconut tart Forest fruits (ve) (gf) (550 kcal)
Crayfish, tiger prawn and avocado salad (gf) Lettuce, cocktail sauce £3.00 supplement (539 kcal)	Braised beef shin (gf) Celeriac fondant, roasted root vegetables (1431 kcal)	British cheese and biscuits (v) Crackers, celery and chutney. £4.00 supplement £11.50 as an extra course (1232 kcal)

All starters include a bread roll, (307 kcal) (gluten-free alternative available, (405 kcal))

All meals include tea and coffee (92 kcal)

Petit fours - £2.50 per person (65 kcal each)

Main course - £27.50 per person

Two-courses - £32.50 per person

Three-courses - £39.50 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option)

Choice menu includes three starters, three main courses and three desserts.

EVENING RECEPTION MENU

Selection 1	Selection 2	Selection 3
Crispy BBQ chicken burger (1012 kcal each) Crispy BBQ quorn burger (ve) (982 kcal each) BBQ beef burger (1180 kcal each) Crispy fish taco (508 kcal each)	Selection of sandwiches - Coronation chicken (258 kcal each) Ham and mustard mayo (289 kcal each) Cheese and chutney (v) (185 kcal each) Cheese and chutney (ve) (281 kcal each) Tuna mayo and cucumber (280 kcal each) Turkey salad (221 kcal each)	Mini duck spring rolls (109 kcal each) Mini spring rolls (v) (110 kcal each) Smoked haddock and spring onion fishcakes (209 kcal each) Mini cottage pies (59 kcal each) Sausage rolls (205 kcal each) Margherita pizza (v) (93 kcal per slice) Pepperoni pizza (206 kcal per slice) Fiorentina pizza (v) (117 kcal per slice) Potato wedges (ve) (151 kcal per scoop) Spiced sweet potato wedges (ve) (gf) (117 kcal per scoop) Spiced chicken drumsticks (440 kcal each) Chicken and chorizo skewers (gf) (211 kcal each) Vegetable pakoras (ve) (gf) (67 kcal each) Beetroot falafel bites (ve) (gf) (90 kcal each) Bakewell tart (v) (194 kcal each) Mini doughnuts (v) (163 kcal each) Dark chocolate brownie (v) (167 kcal each) Mini eclairs (v) (104 kcal each) Fresh fruit skewers (ve) (gf) (153 kcal each)
	Selection of open sandwiches - Smoked salmon (99 kcal each) Beef and horseradish (139 kcal each) Goats cheese and beetroot (v) (112 kcal each) Hoisin duck (125 kcal each) Mozzarella and pesto (v) (140 kcal each)	
	Selection of piadina (wraps) - Pulled pork (169 kcal each) Egg and cress (v) (246 kcal each) Cheese and coleslaw (v) (232 kcal each) Cheese and coleslaw (ve option) (228 kcal each) Tuna and sweetcorn (190 kcal each) Chicken, bacon and sweetcorn (145 kcal each)	

Eight pieces @ £21.95pp

1 from selection 1

1 from selection 2

6 from selection 3

Ten pieces @ £23.95pp

1 from selection 1

2 from selection 2

7 from selection 3

Twelve pieces @ £25.95pp

1 from selection 1

2 from selection 2

9 from selection 3

If you have chosen one of our packages, your evening buffet will include -

Classic

1 item from selection 1 or 2 and 5 items from selection 3

Twilight

1 item from selection 1, 1 item from selection 2 and 6 items from selection 3

CANAPÉS

Any three for £9.50 per person | Any four for £10.50 per person | Any five for £11.50 per person

- | | |
|---|---|
| <p>Feta and parma ham (gf) (67 kcal each)
Smoked chicken, chimichurri houmous (124 kcal each)
Mushroom and tarragon bruschetta (ve) (127 kcal each)
Smoked mackerel mousse (129 kcal each)
Goats cheese and red onion crostini (v) (139 kcal each)
Smoked salmon and quails egg (178 kcal each)</p> | <p>Duck terrine, onion chutney (gf) (45 kcal each)
Beef and horseradish mini Yorkshire pudding (32 kcal each)
Chicken and redcurrant mini Yorkshire pudding (32 kcal each)
Lemon and coriander houmous cucumber roll (ve) (gf) (49 kcal each)
Sweet potato falafel (ve) (gf) (65 kcal each)</p> |
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HOT FORK BUFFET

£31.95 per person

- | Standard items | Choose two | Choose two |
|--|--|---|
| Bread rolls (ve) (307 kcal each) | Chinese chicken Singapore style Served with noodles (615 kcal, 1 skewer, 2 scoops noodles) | Jam roly poly (v) Served with custard (439 kcal, per piece) |
| Soft herb and baby leaf salad (ve) (gf) (102 kcal per scoop) | Pork meatballs (gf) Served with mixed bean ragu (258 kcal, 5 meatballs, 2 scoops ragu) | Spotted dick (v) Served with double cream (283 kcal, per piece) |
| Heritage tomato and basil salad (ve) (gf) (110 kcal per scoop) | Soy salmon Served with cabbage, coconut rice (673 kcal, 1 piece salmon, 2 scoops rice) | Churros (v) Served with chocolate sauce (369 kcal, 2 pieces) |
| Vegetable, soft herb and spring onion salad (ve) (gf) (125 kcal per scoop) | Cumberland sausage (gf) Served with chorizo and champ mash (764 kcal, 2 sausages, 2 scoops mash) | Coffee and walnut cake (v) (422 kcal, per slice) |
| Choose one | | Red velvet gâteau (v) (385 kcal, per slice) |
| Smoked mackerel, new potato and spinach salad (gf) (253 kcal per scoop) | Sweet potato, cauliflower and bean katsu curry (ve) Served with rice (815 kcal, 2 scoops each, curry and rice) | Lemon drizzle cake (v) (324 kcal, per slice) |
| Chicken, broccoli, sweetcorn and cos salad (gf) (391 kcal per scoop) | Moving Mountains™ sausage (ve) Served with mixed bean ragu (290 kcal, 3 scoops) | Chocolate orange gâteau (ve) (gf) (340 kcal, per slice) |
| Grilled halloumi salad (v) (gf) (201 kcal per scoop) | Beef chilli (gf) Served with rice (795 kcal, 2 scoops each, curry and rice) | Carrot cake (v) (384 kcal, per slice) |
| | Three bean chilli (ve) (gf) Served with rice (686 kcal, 2 scoops each, curry and rice) | Lemon posset (v) Served with shortbread (594 kcal each) |
| | | Caramel, ginger nut and vanilla yogurt (v) (257kcal each) |

SUNDAY LUNCH

Set menu, served plated

- | Starters | Mains | Desserts |
|---|---|--|
| Roasted tomato soup (ve) (gf) Chive oil (321 kcal) | Roast sirloin of beef Roast potatoes, seasonal vegetables, Yorkshire pudding, thyme gravy (1191 kcal) | Chocolate orange gâteau (ve) (gf) Raspberry sorbet (441 kcal) |
| Tomato and mozzarella salad (v) (gf) Almond dressing (572 kcal) | Roast loin of pork (gf) Crackling, traditional trimmings, thyme gravy (1598 kcal) | Sticky toffee pudding (v) Salted caramel ice cream (497 kcal) |
| Formaggio and sage tortellini (v) Sage butter (677 kcal) | Baked salmon Lemon hollandaise, fondant potato, greens (gf) (1029 kcal) | New York style cheesecake (v) Hazelnut praline (682 kcal) |
| Chicken liver pâté, Piccalilli, ciabatta croûtes (385 kcal) | Beetroot Wellington (ve) Fondant potato, greens, mild piri-piri sauce (533 kcal) | Chocolate bread and butter pudding (v) Salted caramel ice cream (444 kcal) |
| | Roasted chicken supreme (gf) Parmesan potatoes, seasonal vegetables, sage sauce (1126 kcal) | |
| | Tea and coffee - £1.50 per person (92 kcal)
Petit fours - £2.50 per person (65 kcal each) | |
| | Main course - £24.95 per person
Two-courses - £30.95 per person
Three-courses - £35.95 per person | |

£5.00 per person to upgrade to a choice menu (must include vegetarian option)
Choice menu includes three starters, three main courses and three desserts.

AFTERNOON TEA

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|---|--|
| Smoked salmon sandwich (276 kcal each)
Ham and tomato sandwich (130 kcal each)
Egg and cress sandwich (v) (255 kcal each)
Sultana scone, clotted cream, butter and jam (v) (603 kcal each)
Mini éclair (v) (51 kcal each)
Chocolate brownie (v) (139 kcal each)
Genoa cake (v) (gf) (125 kcal per slice)
Savoury tart (v) (62 kcal each)
Bakewell tart (v) (194 kcal each)
Tea or coffee (92 kcal) | Standard Afternoon Tea
£18.95 per person |
| | Sparkling Afternoon Tea,
all items including glass of Prosecco
£24.95 per person |

HOG ROAST

From £20.00 per person, subject to availability

Hog roast rolls (1342 kcal, per portion)

Apple sauce (36 kcal, per 2 tbsp)

Stuffing (ve) (111 kcal, per 2 tbsp)

Coleslaw (ve) (gf) (169 kcal, per scoop)

Corn salsa (ve) (gf) (47 kcal, per scoop)

Vegetable, soft herb and spring onion salad (ve) (gf) (122 kcal per scoop)

BBQ

£29.95 per person

Additional items £3.00 per person

Always as standard

Iceberg lettuce (ve) (gf) (4 kcal, per half scoop)

Sliced tomato, cucumber
and onion (ve) (gf) (18 kcal per half scoop)

Corn salsa (ve) (gf) (47 kcal, per scoop)

Vegetable, soft herb and spring
onion salad (ve) (gf) (122 kcal per scoop)

Tomato salsa (ve) (gf) (15 kcal per half scoop)

Coleslaw (ve) (gf) (169 kcal, per scoop)

Bread baskets (v) (125 kcal, per piece)

Pasta salad (ve) (92 kcal, per scoop)

Potato salad (v) (189 kcal, per scoop)

Choose five

Beefburger in a bun (745 kcal each)

Sausage in a roll (360 kcal each)

Chicken thigh (gf) (484 kcal each)

Lemon and coriander pork rib (gf) (1126 kcal each)

Corn on the cob (ve) (gf) (205 kcal each)

Plant based burger in a bun (ve) (628 kcal each)

BBQ chicken skewers (141 kcal each)

Vegetable skewers (ve) (gf) (161 kcal each)

Halloumi skewers (v) (gf) (324 kcal each)

Fruit skewers and maple syrup (ve) (gf) (114 kcal each)

Chocolate banana (v) (gf) (288 kcal each)

Glazed pineapple (ve) (gf) (94 kcal each)

MIDNIGHT SNACKS

£8.00 per person

Chips included as standard

Bacon sandwiches (730 kcal each)

Sausage sandwiches (964 kcal each)

Vegan sausage sandwiches (ve) (755 kcal each)

Fish goujons (473 kcal each)

All kcal totals include chips.

A selection of the above can be chosen, however,
this will be split equally based on guest numbers.

CHILDRENS MENU

£19.95 per child (3-12 years)

Under 3's eat free

Tomato soup (ve) (gf available) (124 kcal)

Garlic bread (v) (320 kcal)

Houmous dipper platter (ve) (gf) (444 kcal)

Pesto pasta (v) (gf) (466 kcal)

Chicken nuggets (590 kcal)

Fish fingers (592 kcal)

Seasonal fruit and chocolate sauce (ve) (gf) (198 kcal)

Ice cream party (v) (428 kcal)

Arctic roll (v) (140 kcal)

THE FINISHING TOUCHES

Civil ceremony room hire

£500

DJ

£250

Chair covers and coloured sashes

£1.95 per chair

For venue dressing and decorations our nominated supplier is -

Sapphires

www.sapphiresdecor.co.uk

sapphires@blueyonder.co.uk