

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)

2022 - £3,200.00
2023 - £3,360.00
2024 - £3,520.00

Additional guests

Day adults £39.00
Day children (aged 3-12 years) £19.50
Evening adults £15.00
Evening children (aged 3-12 years) £10.00

To upgrade your wedding breakfast
to a three-course meal

£8.00 - per person
(Must include all guests)

Speak to the wedding planning team to receive pricing for 2025 and beyond.

TWILIGHT (50 evening guests)

2022 - £2,350.00
2023 - £2,467.50
2024 - £2,585.00

Additional guests

Evening adults £29.00
Evening children (aged 3-12 years) £14.50

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
£7.00

Glass of seasonal cocktail
£7.00

Glass of Pimms and lemonade
£5.00

Glass of sparkling wine
£6.25

Glass of Buck's Fizz
£6.00

Glass of Prosecco
£6.00

Glass of fruit juice
£1.75

Jug of mocktail
£14.00

Glass of mocktail
£4.00

Bottle of J20
£3.50

Jug of squash
£2.75

Glass of mulled wine
£4.00

Bottle of Becks
£4.00

Bottle of Corona
£4.50

Bottle of Budweiser
£4.00

Glass of house white wine
£5.00

Glass of house red wine
£5.00

Glass of house rosé wine
£5.00

Half a bottle of house white wine
£11.50

Half a bottle of house red wine
£11.50

Half a bottle of house rosé wine
£11.50

Bottle of house white wine
£23.00

Bottle of house red wine
£23.00

Bottle of house rosé wine
£23.00

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

WEDDING BREAKFAST MENU

Starters

Roasted tomato soup (ve) (gf)
Chive oil
(321 kcal)

Carrot and butternut
squash soup (v) (gf)
Crème fraîche
(222 kcal)

Ham hock and pea terrine
Baguette croûtes, onion pickle
(321 kcal)

Smoked chicken and
quails egg salad (gf)
£3.00 supplement
(480 kcal)

Chicken liver pâté
Golden beetroot piccalilli,
ciabatta croûtes
(385 kcal)

Chestnut, wild mushroom and
pancetta gnocchi
Baby spinach, rosemary
(600 kcal)

Tomato and
mozzarella salad (v) (gf)
Basil and almond dressing
(572 kcal)

Red onion and goats
cheese tart (v)
Cumberland sauce, dressed rocket
(508 kcal)

Crayfish, tiger prawn
and avocado salad (gf)
Lettuce, cocktail sauce
£3.00 supplement
(539 kcal)

Mains

Lamb shank (gf)
Fondant potato, seasonal greens,
rosemary and red wine gravy
£3.50 supplement
(974 kcal)

Chargrilled chicken supreme (gf)
Dauphinoise potato, Cacciatore sauce
(800 kcal)

Roast sirloin of beef
Roast potatoes, seasonal vegetables,
Yorkshire pudding, thyme gravy
(1191 kcal)

Stuffed loin of pork (gf)
Celeriac dauphinoise, roasted
Mediterranean vegetables
(1389 kcal)

Crumb coated cod loin
Herb roasted new potatoes,
fish pie sauce.
£3.00 supplement
(924 kcal)

Butternut squash, sage and
saffron risotto (ve) (gf)
Toasted pine nuts, lemon oil
(1096 kcal)

Beetroot Wellington (v)
Moroccan style aubergine,
spiced tomato sauce
(661 kcal)

Wild mushroom and
pea risotto (v) (gf)
(755 kcal)

Braised beef shin (gf)
Celeriac fondant, roasted
root vegetables
(1431 kcal)

Desserts

Chocolate orange gâteau (ve) (gf)
Raspberry sorbet
(441 kcal)

Sticky toffee pudding (v)
Salted caramel ice cream
(497 kcal)

Apple tart (ve)
Cinnamon spiced berries
(407 kcal)

Chocolate bread and
butter pudding (v)
Salted caramel ice cream
(444 kcal)

Glazed lemon tart (v)
Clotted cream vanilla ice cream
(602 kcal)

Vanilla profiteroles (v)
Chocolate Sauce, Irish cream
liqueur cream
(285 kcal)

New York style cheesecake (v)
Hazelnut praline
(682 kcal)

Chocolate coconut tart
Forest fruits (ve) (gf)
(550 kcal)

British cheese and biscuits (v)
Crackers, celery and chutney.
£3.50 supplement
£11.00 as an extra course
(1232 kcal)

EVENING RECEPTION MENU

Selection 1

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 2

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)

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)

Selection 3

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)
Thai chicken skewers (gf) (104 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)

Eight pieces @ £17.95pp

1 from selection 1
1 from selection 2
6 from selection 3

Ten pieces @ £20.95pp

1 from selection 1
2 from selection 2
7 from selection 3

Twelve pieces @ £22.95pp

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

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 - £25.50 per person

Two-courses - £29.50 per person

Three-courses - £37.50 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.

CANAPÉS

Any three for £7.00 per person | Any four for £8.00 per person | Any five for £9.00 per person

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)

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)

Falafel (ve) (gf) (65 kcal each)

HOT FORK BUFFET MENU

£28.95 per person

Standard items

Bread rolls (ve)
(307 kcal each)

Soft herb and baby
leaf salad (ve) (gf)
(102 kcal per scoop)

Heritage tomato and
basil salad (ve) (gf)
(110 kcal per scoop)

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

Choose one

Smoked mackerel, new potato
and spinach salad (gf)
(253 kcal per scoop)

Chicken, broccoli, sweetcorn
and cos salad (gf)
(391 kcal per scoop)

Grilled halloumi salad (v) (gf)
(201 kcal per scoop)

Choose two

Chinese chicken
Singapore style
Served with noodles
(615 kcal, 1 skewer, 2 scoops noodles)

Pork meatballs (gf)
Served with mixed bean ragu
(258 kcal, 5 meatballs, 2 scoops ragu)

Soy salmon
Served with cabbage,
coconut rice
(673 kcal, 1 piece salmon, 2 scoops rice)

Cumberland sausage (gf)
Served with chorizo and champ mash
(764 kcal, 2 sausages, 2 scoops mash)

Sweet potato, cauliflower
and bean katsu curry (ve)
Served with rice
(815 kcal, 2 scoops each, curry and rice)

Moving Mountains™ sausage (ve)
Served with mixed bean ragu
(290 kcal, 3 scoops)

Beef chilli (gf)
Served with rice
(795 kcal, 2 scoops each, curry and rice)

Three bean chilli (ve) (gf)
Served with rice
(686 kcal, 2 scoops each, curry and rice)

Choose two

Jam roly poly (v)
Served with custard
(439 kcal, per piece)

Spotted dick (v)
Served with double cream
(283 kcal, per piece)

Churros (v)
Served with chocolate sauce
(369 kcal, 2 pieces)

Coffee and
walnut cake (v)
(422 kcal, per slice)

Red velvet gâteau (v)
(385 kcal, per slice)

Lemon drizzle cake (v)
(324 kcal, per slice)

Chocolate orange
gâteau (ve) (gf)
(340 kcal, per slice)

Carrot cake (v)
(384 kcal, per slice)

Lemon posset (v)
Served with shortbread
(594 kcal each)

Caramel, ginger nut and
vanilla yogurt (v)
(257 kcal each)

SUNDAY LUNCH

Set menu, served plated

Starters

Roasted tomato soup (ve) (gf)
Chive oil
(321 kcal)

Tomato and mozzarella
salad (v) (gf)
Almond dressing
(572 kcal)

Pumpkin tortellini (v)
Sage butter
(714 kcal)

Chicken liver pâté,
Piccalilli, ciabatta croûtes
(385 kcal)

Mains

Roast sirloin of beef
Roast potatoes, seasonal vegetables,
Yorkshire pudding, thyme gravy
(1191 kcal)

Roast loin of pork (gf)
Crackling, traditional trimmings,
thyme gravy
(1598 kcal)

Baked salmon
Lemon hollandaise, fondant
potato, greens (gf)
(1029 kcal)

Beetroot Wellington (ve)
Fondant potato, greens, mild
piri-piri sauce
(533 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 - £21.95 per person

Two-courses - £27.95 per person

Three-courses - £32.95 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.

Desserts

Chocolate orange gâteau (ve) (gf)
Raspberry sorbet
(441 kcal)

Sticky toffee pudding (v)
Salted caramel ice cream
(497 kcal)

New York style cheesecake (v)
Hazelnut praline
(682 kcal)

Chocolate bread and
butter pudding (v)
Salted caramel ice cream
(444 kcal)

AFTERNOON TEA

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
£16.95 per person

Sparkling Afternoon Tea,
all items including glass of Prosecco
£21.95 per person

HOG ROAST

£15.95 per person

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 £2.00 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

£5.75 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.

CHILDRENS MENU

£11.50 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
£400

DJ
£265

Chair covers and coloured sashes
£2.50 per chair

For venue dressing and decorations our nominated supplier is -
Blue Parrot Event Group
www.blueparroteventsgroup.co.uk
stephanie@blueparroteventsgroup.com