



DIAMOND WEDDING PACKAGE

£65.99 per head

4 course dinner menu with coffee and chocolates

Room hire

Arrival glass of House Champagne

Half bottle of wine per guest with the wedding breakfast

Glass of House Champagne with the toast

Evening Buffet

DJ entertainment

White linen & napkins

Flowers for Head Table

Balloons for guest tables

Chair covers including bows

The services of a dedicated Wedding planner

Table plan, name cards & menu cards

Menu tasting complementary for bride & Groom

Red carpet on arrival

Cake table and knife

Free car parking for all your guests

Waiting, bar and security staff

Duty manager to ensure that your day runs smoothly

Special menus for children

MENU

Starter

Choose one meat and one vegetarian option

Roasted peppers, vine tomato & fresh basil soup (V)

Cream of Leek, potato and herbs soup truffle oil (V)

Cherry tomato & basil pesto tart with rocket salad & olive oil (V)

Vine Tomato, buffalo Mozzarella and Basil Salad served with Rocket Pesto (supplement) £1.00 (V)

Roasted Pepper stuffed with cream cheese served with herb salad & cherry tomato salsa (V)

Lamb & mint maple skewers with Mediterranean salad & coriander pesto

Scottish smoked salmon roulade stuffed with prawn & champagne & mango salsa

Fine Italian air cured Parma ham & fig salad with balsamic vinegar & parmesan cheese

Slices of Smoked Duck Breast with Spring Onion & Cucumber Salad with Oriental Dressing (supplement) £2.00

Thai Crab & king prawn Cakes with lemongrass served with mango & papaya salad (supplement) £2.00

Main course

Choose one meat and one vegetarian option

Pan fried breast of chicken with asparagus in a white wine & saffron cream sauce

Supreme of corn fed chicken with wild mushrooms & tarragon served in tomato butter sauce

Pan Grilled Duck breast served with pickled new potato in orange and red wine jus

Grilled loin of English baby lamb with vegetables & vine tomato in red wine sauce

Roast Leg of English Lamb With glazed shallots, thyme and a port wine sauce

Oven-Roasted lamb loin chops with Creamed Spinach in Port and Cranberry Sauce (supplement) £2.00

Loin of Pork served with stir fried Asian green vegetable finished with lime leave jus

Oven roasted British beef fillet with seasonal vegetables & rosemary red wine sauce (supplement) £2.00

Roasted wild salmon on a bed of creamed leeks & potatoes in dill & herbs sauce

Pan fried sea bass with wild mushroom & sea food risotto with a coriander & tomato sauce (supplement) £2.00

Wild mushroom and pea risotto with cherry tomato & shaved parmesan cheese (V)

Tortelloni formaggio with olive & cream cheese stuffed red pepper and fresh rocket salad (supplement) £2.00 (V)

Dessert

Any one of your choice

Raspberry & Belgian white chocolate bavarois with fruit coolie

White chocolate & raspberry cheesecake with wild berry compote

Creamy vanilla pannacotta served with wild raspberry sauce

Traditional Italian tiramisu served with coffee cream

Caramel cream chocolate pyramid coated with velvet chocolate dusting

Classic cream Brulee garnished with fresh berry (supplement) £1.00

Thin crispy lemon tart with mango sorbet & honey-ginger salsa (supplement) £1.00

Selection of fine ice creams or sorbets

Tea & Coffee

Unlimited Soft Drinks £2.50 per head

Upgrade champagne to Moët & Chandon £2.00 per head

Terms & Conditions

Minimum guests 70

All prices are inclusive of 8 hours of usage.

Additional hours will be charged at £500.

To confirm the booking a non returnable deposit of 20% of the total is required.

Each booking requires a £1000 returnable deposit for breakages.

We will be pleased to provide a bespoke quotation based upon your requirements.

Any dish followed by (v) on our main menu is suitable for vegetarians

Buffet Menu available at request