

Rose Package

£3899.00 - 2018

Based on 50 day guests and 75 evening guests

Additional Day Guests: £46.00pp

Additional Evening Guests: £16.00pp

Includes:

- 1 arrival drink of Bucks Fizz or Orange Juice
- 3 course wedding breakfast for 50 guests from the Rose Menu
- 1 glass of House Wine per person to accompany the meal
- 1 glass of Sparkling Wine per person to toast the newlyweds
- Evening Buffet for 75 guests, selection of sandwiches and 4 items from the buffet selection

Rose Menu:

Choose 1 dish from each course to make up your set menu

- special dietary requirements are catered for separately

Homemade Soup with Crusty Roll

Country Style Pate served with Chutney and Toasted Bread

Pan-Fried Breast of Chicken with a Chasseur Sauce

Slow Cooked Pork Loin stuffed with Apple and served with a Cider Jus

(all main courses are served with Roast Potatoes and Chef's Selection of Vegetables)

Traditional Apple Crumble with Hot Custard

Profiteroles with Chocolate Sauce

On Site Ceremony Hire

Oak Room: from £99.00 – subject to dates

Garden Pavilion: up to £800.00 – subject to dates (including garden chair hire and red carpet aisle as well as complimentary set up of the Oak Room in reserve)

Up to 30% discount available for low season weddings in 2018

Freesia Package

£4899.00 - 2018

Based on 50 day guests and 75 evening guests
Additional Day Guests: £57.25pp & Additional Evening Guests: £18.00pp

Includes:

- 1 arrival drink from our drink selection or Orange Juice
- 3 course wedding breakfast for 50 guests from the Freesia Menu with tea & coffee
- ½ Bottle of House Wine per person to accompany the meal
- 1 glass of Prosecco per person to toast the newlyweds
- Evening Buffet for 75 guests, selection of sandwiches and 6 items from the buffet selection
- White chair covers & bows (in your choice of colour)
- Resident DJ for your evening entertainment

Freesia Menu:

Choose 1 dish from each course to make up your set menu
- Special dietary requirements are catered for separately

Homemade Soup with Crusty Roll

Country Style Pate served with Chutney and Toasted Bread

Prawn and Avocado Salad with Lime Vinaigrette

Tomato and Feta Cheese Brochette served with a Basil Pesto

Pan-Fried Breast of Chicken with a Chasseur Sauce

Slow Cooked Pork Loin stuffed with Apple and served with a Cider Jus

Top-Side of Roast Beef with Thyme, Shallots and Yorkshire Pudding

Poached Fillet of Salmon with Hollandaise Sauce

(all main courses are served with Roast Potatoes and Chef's Selection of Vegetables)

Traditional Apple Crumble with Hot Custard

Profiteroles with Chocolate Sauce

Crispy Meringue Nest filled with Cream and Seasonal Fruits

Homemade Cheesecake (of your choice) with Fresh Raspberries

On Site Ceremony Hire

Oak Room: from £99.00 – subject to dates

Garden Pavilion: up to £850.00 – subject to dates (including garden chair hire and red carpet aisle as well as complimentary set up of the Oak Room in reserve)

Up to 30% discount available for low season weddings in 2018

Orchid Package

£6099.00 – 2018

Based on 50 day guests and 75 evening guests

Additional Day Guests: £65.00pp & Additional Evening Guests: £19.95pp

Includes:

- 2 arrival drinks from our drink selection or Orange Juice
- Selection of Canapés (3 per person) to be served with your arrival drinks
- 4 course wedding breakfast for 50 guests from the Orchid Menu with tea & coffee
- ½ Bottle of Wine per person, from the Wine Selection to accompany the meal
- 1 glass of House Champagne per person to toast the newlyweds
- Evening Buffet for 75 guests, selection of sandwiches & 8 items from the selection
- White chair covers & bows (in your choice of colour)
- Resident DJ for your evening entertainment

Orchid Menu:

Choose 1 dish from each course to make up your set menu

- special dietary requirements are catered for separately

Homemade Soup with Crusty Roll

Country Style Pate served with Chutney and Toasted Bread

Prawn and Avocado Salad with Lime Vinaigrette

Tomato and Feta Cheese Brochette served with a Basil Pesto

Grilled Asparagus with Thyme & Sea Salt wrapped in Prosciutto with a Béarnaise Sauce

Smoked Salmon with Nicoise Salad

Champagne Sorbet

Pan-Fried Breast of Chicken with a Chasseur Sauce

Slow Cooked Pork Loin stuffed with Apple and served with a Cider Jus

Top-Side of Roast Beef with Thyme, Shallots and Yorkshire Pudding

Poached Fillet of Salmon with Hollandaise Sauce

Turkey Paupiette with Sausage Meat, Cranberry & Apricot Stuffing wrapped in Bacon

(all main courses are served with Roast Potatoes and Chef's Selection of Vegetables)

Traditional Apple Crumble with Hot Custard

Profiteroles with Chocolate Sauce

Crispy Meringue Nest filled with Cream and Seasonal Fruits

Homemade Cheesecake (of your choice) with Fresh Raspberries

Chocolate Caramel Salted Torte

Lemon Tart with a Raspberry Compote

On Site Ceremony Hire

Oak Room: from £99.00 – subject to dates

Garden Pavilion: up to £850.00 – subject to dates (including garden chair hire and red carpet aisle as well as complimentary set up of the Oak Room in reserve)

Up to 30% discount available for low season weddings in 2018

Mistletoe Package

£4199.00 – December 2018

Based on 50 day guests and 75 evening guests

Additional Day Guests: £44.00pp & Additional Evening Guests: £15.25pp

Includes:

- 1 arrival drink of Mulled Wine or Orange Juice
- Mini Mince Pies to be served with your arrival drinks
- 3 course wedding breakfast for 50 guests from the Mistletoe Menu with tea & coffee
- 1 glass of House Wine per person to accompany the meal
- 1 glass of Prosecco per person to toast the newlyweds
- Evening Buffet for 75 guests, selection of sandwiches & 4 items from the selection
- White chair covers & bows (in your choice of colour)
- Resident DJ for your evening entertainment

Mistletoe Menu:

Choose 1 dish from each course to make up your set menu

- special dietary requirements are catered for separately

Roast Parsnip and Sweet Potato Soup

Chicken Liver and Cognac Pate with Melba Toast

Fig, Thyme and Goats Cheese Tart

Turkey Paupiette with Sausage Meat, Cranberry & Apricot Stuffing wrapped in Bacon

Slow Cooked Top-Side of Beef with Shallots Thyme and Yorkshire Pudding

Baked Salmon with a Lemon and Herb Sauce

(all main courses are served with Roast Potatoes and Chef's Selection of Vegetables)

Plum Pudding with Creamy Brandy Sauce

Lemon Cheesecake with a Raspberry Coulis

Black Forest Roulade with Chantilly Cream

On Site Ceremony Hire

Oak Room: from £99.00 – subject to dates

Garden Pavilion: up to £800.00 – subject to dates (including garden chair hire and red carpet aisle as well as complimentary set up of the Oak Room in reserve)

Up to 30% discount available for weddings between 27th and 30th December 2018

Complimentary Ceremony Hire for weddings between 27th and 30th December 2018