

# 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)

### 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

#### SELF-CATERED

2022 - £2,500.00  
2023 - £2,625.00  
2024 - £2,750.00

**Private hire of kitchen for reheating only**  
£1000

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

## 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

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

Ham hock and pea terrine  
Baguette croûtes, onion pickle

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

Chicken liver pâté  
Golden beetroot piccalilli,  
ciabatta croûtes

Chestnut, wild mushroom and  
pancetta gnocchi  
Baby spinach, rosemary

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

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

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

### Mains

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

Chargrilled chicken supreme (gf)  
Dauphinoise potato, Cacciatore sauce

Roast sirloin of beef  
Roast potatoes, seasonal vegetables,  
Yorkshire pudding, thyme gravy

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

Crumb coated cod loin  
Herb roasted new potatoes, fish pie  
sauce. **£3.00 supplement**

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

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

Wild mushroom and  
pea risotto (v) (gf)

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

### Desserts

Chocolate orange gâteau (ve) (gf)  
Raspberry sorbet

Sticky toffee pudding (v)  
Salted caramel ice cream

Apple tart (ve)  
Cinnamon spiced berries

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

Glazed lemon tart (v)  
Clotted cream vanilla ice cream

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

New York style cheesecake (v)  
Hazelnut praline

Chocolate coconut tart  
Forest fruits (ve) (gf)

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

All starters include a bread roll (gluten free alternative available)

All meals include tea and coffee

Petit fours - £2.50 per person

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.**

## EVENING RECEPTION MENU

### Selection 1

Crispy BBQ chicken burger  
Crispy BBQ quorn burger (ve)  
BBQ beef burger  
Crispy fish taco

### Selection 2

Selection of sandwiches  
Selection of open sandwiches  
Selection of piadina (wraps)

### Selection 3

Mini duck spring rolls  
Mini spring rolls (v)  
Smoked haddock & spring onion fishcakes  
Mini cottage pies  
Sausage rolls  
Margherita pizza (v)  
Pepperoni pizza  
Fiorentina pizza (v)  
Potato wedges (ve)  
Spiced sweet potato wedges (ve) (gf)  
Spiced chicken drumsticks  
Thai chicken skewers (gf)  
Chicken and chorizo skewers (gf)  
Vegetable pakoras (ve) (gf)  
Beetroot falafel bites (ve) (gf)  
Mini fruit tartlets (v)  
Mini doughnuts (v)  
Dark chocolate brownie (v)  
Mini eclairs (v)  
Fresh fruit skewers (ve) (gf)

### 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

## 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)  
Smoked chicken, chimichurri houmous  
Mushroom and tarragon bruschetta (ve)  
Smoked mackerel mousse  
Goats cheese and red onion crostini (v)  
Smoked salmon and quails egg

Duck terrine, onion chutney (gf)  
Beef & horseradish mini Yorkshire pudding  
Chicken & redcurrant mini Yorkshire pudding  
Lemon & coriander houmous cucumber roll (ve) (gf)  
Falafel (ve) (gf)

## HOT FORK BUFFET MENU

£28.95 per person

### All items always as standard

Bread rolls (ve)  
Soft herb and baby leaf salad (ve) (gf)  
Heritage tomato and basil salad (ve) (gf)  
Vegetable, soft herb and spring onion salad (ve) (gf)

### Choose one

Smoked mackerel, new potato and spinach salad (gf)  
Chicken, broccoli, sweetcorn and cos salad (gf)  
Grilled halloumi salad (v) (gf)

### Choose two

Chinese chicken Singapore style Served with noodles  
Pork meatballs (gf) Served with mixed bean ragu  
Soy salmon Served with cabbage, coconut rice  
Cumberland sausage (gf) Served with chorizo and champ mash  
Sweet potato, cauliflower and bean katsu curry (ve) Served with rice  
Moving Mountains™ sausage (ve) Served with mixed bean ragu  
Beef chilli (gf) Served with rice  
Three bean chilli (ve) (gf) Served with rice

### Choose two

Jam roly (v) Served with custard  
Spotted dick (v) Served with double cream  
Churros (v) Served with chocolate sauce  
Coffee and walnut cake (v)  
Red velvet gâteau (v)  
Lemon drizzle cake (v)  
Chocolate orange gâteau (ve) (gf)  
Carrot cake (v)  
Lemon posset (v) Served with shortbread  
Caramel, ginger nut and vanilla yogurt (v)

## SUNDAY LUNCH

Set menu, served plated

### Starters

Roasted tomato soup (ve) (gf)  
Chive oil  
Tomato and mozzarella salad (v) (gf)  
Almond dressing  
Pumpkin tortellini (v)  
Sage butter  
Chicken liver pâté,  
Piccalilli, ciabatta croûtes

### Mains

Roast sirloin of beef  
Roast potatoes, seasonal vegetables,  
Yorkshire pudding, thyme gravy  
Roast loin of pork (gf)  
Crackling, traditional trimmings,  
thyme gravy  
Baked salmon  
Lemon hollandaise, fondant  
potato, greens (gf)  
Beetroot Wellington (ve)  
Fondant potato, greens, mild  
piri-piri sauce  
Roasted chicken supreme (gf)  
Parmesan potatoes, seasonal  
vegetables, sage sauce

### Desserts

Chocolate orange gâteau (ve) (gf)  
Raspberry sorbet  
Sticky toffee pudding (v)  
Salted caramel ice cream  
New York style cheesecake (v)  
Hazelnut praline

Tea and coffee - £1.50 per person  
Petit fours - £2.50 per person

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.

## AFTERNOON TEA

Smoked salmon sandwich  
Ham and tomato sandwich  
Egg and cress sandwich (v)  
Sultana scone, clotted cream,  
butter and jam (v)  
Mini éclair (v)  
Chocolate brownie (v)  
Genoa cake (v) (gf)  
Savoury tart (v)  
Mini fruit tartlette (v)  
Tea or coffee

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  
Apple sauce  
Stuffing (ve)  
Coleslaw (ve) (gf)  
Corn salsa (ve) (gf)  
Vegetable, soft herb and spring onion salad (ve) (gf)

## BBQ

£29.95 per person  
Additional items £2.00 per person

### Always as standard

Iceberg lettuce (ve) (gf)  
Sliced tomato/cucumber/onion (ve) (gf)  
Corn salsa (ve) (gf)  
Vegetable, soft herb and spring onion salad (ve) (gf)  
Tomato salsa (ve) (gf)  
Coleslaw (ve) (gf)  
Bread baskets (v)  
Pasta salad (ve)  
Potato salad (v)

### Choose five

Beefburger in a bun  
Sausage in a roll  
Chicken thigh (gf)  
Lemon and coriander pork rib (gf)  
Corn on the cob (ve) (gf)  
Plant based burger in a bun (ve)  
BBQ chicken skewers  
Vegetable skewers (ve) (gf)  
Halloumi skewers (v) (gf)  
Fruit skewers and maple syrup (ve) (gf)  
Chocolate banana (v) (gf)  
Glazed pineapple (ve) (gf)

## MIDNIGHT SNACKS

£5.75 per person  
Chips included as standard

Bacon sandwiches  
Sausage sandwiches  
Vegan sausage sandwiches (ve)  
Fish goujons

## CHILDRENS MENU

£11.50 per child (3-12 years)  
Under 3's eat free

Tomato soup (ve) (gf available)  
Garlic bread (v)  
Houmous dipper platter (ve) (gf)  
Pesto pasta (v) (gf)  
Chicken nuggets  
Fish fingers  
Seasonal fruit and chocolate sauce (ve) (gf)  
Ice cream party (v)  
Arctic roll (v)

## THE FINISHING TOUCHES

Civil ceremony room hire  
£400

DJ  
£250

Chair covers and coloured sashes  
£3.50 per chair

For venue dressing and decorations our nominated supplier is -  
Those Cherished Moments  
[www.thosecherishedmoments.co.uk](http://www.thosecherishedmoments.co.uk)  
[sales@thosecherishedmoments.co.uk](mailto:sales@thosecherishedmoments.co.uk)