



THE PERFECT VENUE



Take your pick from our Arlington Suite perfect for elaborate celebrations and our Ashford Suite for more intimate occasions!

INCLUDED IN BOTH

Private air-conditioned function suite | Mood lighting | Private bar for your reception

A dedicated event manager | Free on-site parking | Licensed for entertainment & ceremonies

ROOM HIRE OPTIONS —

CEREMONY

Please note that registrar fees are additional and you will need to arrange this independently.
£500

WEDDING BREAKFAST

Capacity for up to 200 people.

Applicable if you are not having an
Evening Reception with us.

£500

EVENING RECEPTION

Capacity for up to 250 people.

Applicable if you are not having a Wedding
Breakfast or Evening Catering with us.

£500

WEDDING BREAKFAST & EVENING RECEPTION

When choosing to combine your Wedding Breakfast and Evening Reception with us, your room hire will be complimentary.

FREE

ASHFORD SUITE

Capacity for up to 44 people.

FREE

DJ HIRE

Should you wish to use our resident DJ, we can arrange their services on your behalf. £475

WEDDING BREAKFASTS

VINTAGE

Finger Sandwiches GF?

Smoked Salmon | Egg & Cress

Gammon Ham | Cream Cheese & Cucumber

Sausage Rolls

Pasties

Homemade Scones GF? VE? Strawberry Jam & Clotted Cream

Mini Battenburg
Victoria Sponge Cakes GF?

Mini Seasonal Fruit Pavlova GF

Tea & Coffee

£24 per person

PERSONALISED

STARTER

Two Starters of your Choice
Please choose TWO from the Options Menu

House Soup of your Choice
Please choose ONE from the Options Menu

MAIN

Two Mains of your Choice
Please choose TWO from the Options Menu

Vegetarian or Vegan Dish
Please choose ONE from the Options Menu

DESSERT

Two Desserts of your Choice
Please choose TWO from the Options Menu

Fresh Fruit Salad GF VE?
Clotted cream

Coffee & Petit Fours

3 Courses £39.50 per person

CARVERY

STARTER

House Soup
Please choose ONE from the Options Menu

Starter of your Choice
Please choose ONE from the Options Menu

MAIN

Traditional Carvery Beef, Pork or Turkey (Minimum 50 guests)

Vegetarian or Vegan Dish Please choose ONE from the Options Menu

OR

PLATED ROAST

(Please choose one)

Roast Silverside of Beef GF? Yorkshire Pudding, Red Wine Jus

Roast Breast of Turkey *GF?*Chipolata, Cranberry Sauce,
Rich Gravy

Roast Loin of Pork *GF*? Seasoning, Apple Sauce

DESSERT

Dessert of your Choice

Fresh Fruit Salad *GF VE?*Clotted Cream

Coffee & Petit Fours

2 Courses £29.50 per person 3 Courses £34.50 per person

OPTIONS MENU

STARTER OPTIONS

Soups GF
Cream of Vegetable
Carrot & Coriander
Cream of Tomato & Basil
Leek & Potato
Cream of Mushroom

Prawn & Crayfish Cocktail GF? Marie Rose Sauce, Mixed Leaves

Pressed Ham Terrine *GF?*Piccalilli, Toasted Ciabatta

Chicken Liver Parfait GF?
Real Ale Chutney, Olive
Ciabatta Toast

Tomato &
Mozzarella Salad V GF
Fresh Basil, Balsamic Dressing

Trio of Chilled Melon VE GF Fresh Fruit And Mango Coulis

MAIN OPTIONS

Roast Silverside of Beef GF? Yorkshire Pudding, Red Wine Jus

Roast Breast of Turkey *GF?*Chipolata, Cranberry

Sauce, Rich Gravy

Roast Loin of Pork GF? Seasoning, Apple Sauce

> Pan Fried Chicken Breast GF Spring Onion Mash, Tarragon Cream

Roasted Pork Belly GF? Celeriac Pomme Anna, Westcountry Cider Sauce

> Herb Crusted Sea Bass GF? Crab Arancini, White Wine Cream

DESSERT OPTIONS

Rich Chocolate & Salted Caramel Tart Vanilla Ice Cream

Vanilla Panna Cotta GF? Berry Compote, Shortbread

> Warm Chocolate Brownie VE? GF? Chocolate Ice Cream

Lemon Tart VE?
Vanilla Ice Cream

Blackcherry Cheesecake VE? GF? Pink Peppercorn Syrup

Orange & Honey Creme Brulee *GF?* Coconut Shortbread

Banana & Caramel Delice GF? Sticky Toffee Sauce, Chocolate Soil

VEGETARIAN & VEGAN OPTIONS

STARTER OPTIONS

Mushroom Arancini VE? Garlic Aioli, Crispy Shallots

Poached Pear VE GF Candied Walnuts, Dressed Watercress Salad

Spiced Roast Cauliflower V VE GF Tahini Yoghurt Dressing

MAIN OPTIONS

Roast Vegetable & Bean Loaf GF VE Caramelised Shallot Jus

Vegan Mince & Potato Moussaka VE GF? Vegan Cheese Sauce

Aubergine & Courgette Charlotte VE GF Tomato & Dill Sauce

DESSERT OPTIONS

Warm Chocolate Brownie VE GF Chocolate Ice Cream

Lemon Tart VE Vegan Vanilla Ice Cream

Blackcherry Cheesecake VE? GF? Pink Peppercorn Syrup

EVENING MENUS

HOT CARVED BAPS

A minimum of 50 guests required.

Soft Bap filled with a choice of fillings *GF?*Pork served with Crackling

Roast Silverside of Beef

Vegetarian Burgers

Served Alongside:

Homemade Sage & Onion Stuffing Roast Potatoes GF VE Mixed Salad GF VE

Condiments & Sauces:

Apple, Cranberry, Horseradish, English & French Mustard

£15 per person

LIGHT BUFFET

Sandwiches GF?

Gammon Ham & Tomato
Roast Silverside of Beef, Horseradish & Rocket
Coronation Turkey
Cheese Red Onion & Mayonnaise
Egg Mayonnaise & Cress

Savoury Pastries

Meat & Potato Pasty Cheese & Onion Pasty Sausage Rolls VE?

Vegetable Crudités VE? GF

Carrots, Peppers, Cucumber, Basil Pesto, Real Ale Chutney

Potato Wedges VE? GF Sour Cream & Chive Dip

£16.50 per person

FINGER BUFFET

Sandwiches

Gammon Ham & Tomato GF?
Roast Silverside of Beef, Horseradish & Rocket
Coronation Turkey
Cheese Red Onion & Mayonnaise
Egg Mayonnaise & Cress
Prawns Marie Rose & Iceberg Lettuce
Tuna & Cucumber

Ouiches

Tomato & Basil Cheese Onion & Chive Mushroom & Cheddar Stilton & Broccoli

Duo of Brie

Cranberry & BrieWontons & Mango Parcel with Chilli Jam

Savoury Pastries

Meat & Potato Pasty Cheese & Onion Pasty Sausage Rolls VE?

Vegetable Crudités VE? GF

Carrots, Peppers, Cucumber, Basil Pesto, Real Ale Chutney

Potato Wedges VE? GF Sour Cream & Chive Dip

£19.50 per person

Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.



DRINK PACKAGES

FOR ARRIVAL

BY THE GLASS

Chio Prosecco
Sparkling wine with floral notes
£8pp

Bucks Fizz

Light and citrusy £6.50pp

Pimms

Refreshing, fruity and herbal £7.50pp

Appletiser

Crisp Sparkling, refreshing £4pp

FOR TABLE

BY THE BOTTLE

Andes Peak Merlot Fruity with juicy plums, succulent blackcurrants & soft tannins £28

Andes Peak Sauvignon Blanc Notes of white flowers & lychees with a citrus finish £28

Canyon Road Zinfandel Rose Smooth and crisp finish £27

Principato Pinot Grigio Blush

Aromatic fresh and juicy

£28

FOR TOAST

BY THE GLASS

Chio Prosecco
Sparkling wine with floral notes
£8pp

Appletiser
Crisp Sparkling, refreshing
£4pp

BY THE BOTTLE

Chio Rose Spumante
Crisp with berry notes
£30

Ayala Brut Majeur Champagne Citrus, apple and floral notes £59