



The Classic Wedding

PACKAGE INCLUDES:

RECEPTION ROOM HIRE CROCKERY, CUTLERY, GLASSWARE AND WHITE TABLE LINEN
BUCKS FIZZ DRINKS RECEPTION (NON-ALCOHOLIC OPTIONS AVAILABLE)
THREE COURSE WEDDING BREAKFAST (UPGRADE MENU AVAILABLE AT AN ADDITIONAL
CHARGE)
HALF A BOTTLE OF HOUSE WINE PER GUEST TO ACCOMPANY THE WEDDING BREAKFAST
ONE GLASS OF PROSECCO TO TOAST DURING SPEECHES
PERSONALISED TABLE PLAN
YOUR OWN PERSONAL WEDDING CO-ORDINATOR THROUGHOUT THE PLANNING OF
YOUR WEDDING & ONE THE DAY
COMPLIMENTARY FOOD TASTING FOR TWO BY APPOINTMENT
SILVER CAKE STAND & KNIFE
MICROPHONE AND USE OF OUR SOUND SYSTEM FOR BACKGROUND MUSIC & SPEECHES
DURING THE WEDDING BREAKFAST
EVENING BUFFET
CHAIR COVERS & SASHES FOR ALL CEREMONY OR WEDDING BREAKFAST TO MATCH YOUR
COLOUR SCHEME
MASTER OF CEREMONIES THROUGHOUT YOUR DAY
MARQUEE SWAGS IN CHOICE OF GOLD, PINK, BLACK, BLUE OR LILAC
DISCOUNTED ROOM RATES FOR WEDDING GUESTS
COMPLIMENTARY BRIDAL SUITE FOR THE BRIDE & GROOM ON THE NIGHT OF THEIR
WEDDING


MINIMUM OF 50 ADULT DAY GUESTS

£85.00 PER PERSON

ADDITIONAL EVENING RECEPTION GUESTS - £25.00 PER PERSON

OFFER VALID ALL YEAR-ROUND MON – SUN

PRICE SUBJECT TO CHANGE UNTIL BOOKING IS CONFIRMED



The Classic Wedding Menu

CREAM OF POTATO & WATERCRESS SOUP HERB CROUTONS
PORK & CHICKEN LIVER PATE WITH CRANBERRIES ONION JAM,
TOASTED ONION

BREAD

SEASONAL MELON, SOFT BERRIES, RASPBERRY DRESSING
SMOKED MACKEREL & WATERCRESS FISHCAKE SPICY TOMATO
COMPOTE, ROCKET

GRILLED CHICKEN SUPREME SAUTÉ POTATOES, SEASONAL
VEGETABLES, WHITE
WINE SAUCE


ROAST KENTISH BEEF ROSEMARY ROAST POTATOES, SEASONAL
VEGETABLES, RED
WINE JUS,

ROASTED VEGETABLE WELLINGTON TOMATO & BASIL CONFIT, CRISP
SALAD

CRÈME CARAMEL WHIPPED CREAM, MARINATED PINEAPPLE SALSA
FRENCH GANACHE CAKE BOURBON VANILLA ICE CREAM, ORANGE
SAFFRON
SAUCE

SEASONAL FRUITS BLUEBERRY ICE CREAM

PLEASE CHOOSE ONLY ONE OPTION FROM EACH COURSE AND A
VEGETARIAN
OPTION IF REQUIRED.



The Classic Evening Buffet

THE EVENING BUFFET INCLUDES THE SELECTION BELOW

CHEF'S SELECTION OF SANDWICHES AND ROLLS WITH THE FOLLOWING FILLINGS

BAKED HAM & MUSTARD CHIVE,
EGG & CRESS MAYONNAISE (V)
CHEDDAR CHEESE & PICKLE (V)
ROAST CHICKEN & HERB MAYONNAISE
GREEN MIXED SALAD

PLEASE ALSO CHOOSE 3 OPTIONS FROM THE ADDITIONAL BUFFET SELECTION

ADDITIONAL BUFFET SELECTION
FRESHLY BAKED SAUSAGE ROLLS
MINI PORK PIES WITH PICCALILLI
CHILLI BEEF KOFTAS WITH MINTED YOGHURT DIP
MINI BEEF BURGERS
HOT & SPICY CHICKEN WINGS
CAJUN SPICED CHICKEN
MINI CHICKEN BURGERS
BARBEQUE CHICKEN SKEWERS
TANDOORI CHICKEN LEGS WITH MINTED YOGURT
TEMPURA TIGER PRAWNS
MINI FISH CAKES WITH CORIANDER & LEMON
VEGETABLE SAMOSAS (V)
SPICY POTATO WEDGES WITH GARLIC AIOLI (V)
MEDITERRANEAN VEGETABLE BROCHETTES (V)
VEGETABLES SAMOSAS (V)
VEGETABLE SPRING ROLLS (V)
ONION & SPINACH BHAJI (V)
WARM PITTA AND FOCACCIA BREADS WITH HUMMUS (V)
GREEK SALAD (V)
NACHOS
GUACAMOLE AND TOMATO SALSA (V)