



GOLD Package

PACKAGE INCLUDES

- Two arrival drinks
- Canapes
- 4 Course wedding breakfast
- Half a bottle of wine with wedding breakfast per person
- Glass of prosecco for a toast drink
- Room hire for wedding reception and evening reception
- Evening buffet for all daytime guests
- Menu tasting
- Chair covers and sashes
- Red carpet
- Use of cake stand
- Complimentary double bedroom for the night of the wedding
- Reduced rates for friends and family

MINIMUM NUMBERS:

- Friday 70 adult guests
- Saturday 80 adult guests
- Sunday 60 adult guests

Terms & Conditions apply

MENU

Scottish smoked salmon (gfa)

served with crème fraiche and toasted ciabatta

Goat cheese and red onion tartlet (v)

Pressed ham hock terrine (gfa)

served with spiced apple chutney and toasted ciabatta

Pan fried breast of chicken (gf)

served with fondant potato, buttered fine beans, smoked pancetta, and mushroom sauce

Slow-cooked Blade of beef in red wine (gf)

served with spring onion mashed potato, carrots and fine beans, red wine jus

Pan-fried Atlantic salmon (gf)

served with fondant potato, seasonal vegetables, herb dressing

Lemon posset (gfa)

served with homemade shortbread

Sticky toffee pudding

served with butterscotch sauce, salted caramel ice cream

Dark chocolate delicé (gfa)

served with crème Chantilly, hazelnut brittle

		ADDITIONAL EVENING GUESTS
2023	£110.00 per person £45.00 per child (12 years and under)	£26.95 per person
2024	£132.00 per person £48.00 per child (12 years and under)	£27.95 per person
2025	£158.00 per person £50.00 per child (12 years and under)	£28.95 per person

