

SILVER

PACKAGE INCLUDES

A Glass of prosecco on arrival 3 Course wedding breakfast Glass of wine with wedding breakfast Glass of prosecco for a toast drink Room hire for wedding reception and evening reception Evening buffet for all daytime guests Menu tasting 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 Soup of the day (v) (ve) Tomato and basil | Carrot and coriander | Leek and potato served with rustic ciabatta croutons Chicken and herb terrine (gfa) served with herb dressing, sourdough Marinated tomato and basil salad (v) served with toasted pine nuts, mozzarella pearls, seasonal leaves

Pan fried breast of chicken (gf) served with roasted potatoes, and seasonal vegetables, red wine gravy Pork loin (gf) served with roasted potatoes, and seasonal vegetables, red wine gravy Topside of beef (£3.00 supplement) served with roasted potatoes, Yorkshire puddings and seasonal vegetables, red wine gravy

> Homemade Cheesecake Strawberry | Raspberry | Blood orange Coconut carrot cake served with vanilla bean ice cream, toasted coconut Dark chocolate brownie served with chocolate sauce, vanilla bean ice cream

		ADDITIONAL EVENING GUESTS
2023	$\begin{array}{c c} \pounds 76.00 \text{ per person} \\ \pounds 35.00 \text{ per child (12 years and under)} \end{array}$	\pounds 26.95 per person
2024	$\begin{array}{c c} \pounds 91.00 \text{ per person} \\ \pounds 40.00 \text{ per child (12 years and under)} \end{array}$	£27.95 per person
2025	$\begin{array}{c c} \pounds 109.00 \text{ per person} \\ \pounds 45.00 \text{ per child (12 years and under)} \end{array}$	£28.95 per person

Terms & Conditions apply

MENU

