

Bronze Package

Glass of Bucks Fizz on arrival
Glass of Outback Chase Chardonnay, South-Eastern Australia (13%) or
Outback Chase Shiraz South-Eastern Australia (14%) with the meal
Glass of Codorniu Brut Cava, Spain (11.5%) for the Toast

Room Hire of Selected Ballroom
(subject to minimum numbers)
3 Course Wedding Breakfast
Wedding co-ordination service from your initial appointment until the big day
Services of the Banqueting Manager to act as Master of Ceremonies on the day
Red Carpet Arrival or for Civil Ceremony
Use of Silver Cake Stand & Knife

Evening Reception

Resident DJ
Evening Buffets-See Menu options
Executive Room on the Night of the Wedding with Breakfast
Bar extension until 1am
Reduced accommodation rates for visiting family & friends

£50 per person

Children 0 - 4 complimentary
Children 5 - 12 £19.95
Extra Evening Guest £8.50 per person
Upgrade to Four Poster Bridal Suite £100.00 (subject to availability)
Bottomless soft drinks for children from arrival through to the day reception

Bronze Package Menus

Below are menus available for this package. Please feel free to mix and match the dishes for each course, to make up your own menu from the list below. One choice per course to make up your final set menu.

We would be delighted to suggest further dishes should you not find any to your liking.

Menu Option 1

Starter

Melon Pearls, Orange, Strawberry,
Watercress Salad with Citrus Dressing

Main Course

Roast Garlic and Herb Chicken Breast
Tomato and Roast Mediterranean Vegetable Sauce

Dessert

Rich Dark Chocolate Tart

Coffee & Mints

Menu Option 3

Starter

Chicken Liver Pate, Handmade Piccalilli Granary Bread

Main Course

Roast Breast of Turkey
Stuffing Chipolata Sausage and Pan Gravy

Dessert

Profiteroles Filled with Cream
Chocolate Sauce & Strawberries

Coffee & Mints

Menu Option 2

Starter

Cream of Vegetable Soup
with Herb Crouton

Main Course

Roast Loin of Pork & Cider Jus

Dessert

Lemon Tort
Rich Raspberry Coulis and Raspberries

Coffee & Mints

Menu Option 4

Starter

Tomato & Basil Soup

Main Course

Fillet of Salmon with Spinach and Cream Cheese
Encased in Golden Filo Pastry and Chive Cream

Dessert

Fresh Fruit Platter and Clotted Cream

Coffee & Mints

All Main Courses served with Seasonal Vegetables and Potatoes PLEASE SEE SEPARATE SHEET FOR VEGETARIAN OPTIONS

Evening Buffet

Hot Beef Sandwiches & Onion Gravy in a Crusty Baguette & Chips

or

Selection of Sandwiches, Assorted Sausage Rolls, Pizza Slices, Dinky Pork Pie & Pickle, selection of nibbles

This Hotel uses products containing allergens, we cannot guarantee that all our dishes are 100% free from nuts, their derivatives or other allergens. If you have any particular allergy or requirement please enquire directly to the hotel and a full list of all allergen foodstuffs used as ingredients in each dish can be made available