

Silver Package

Glass of Codorniu Brut Cava, Spain (11.5%) on arrival
Glass & a top up of Outback Chase Chardonnay, South-Eastern Australia (13%) or
Outback Chase Shiraz, South-Eastern Australia (14%) with the meal
Glass of SantOrsola Prosecco, Italy (11.5%) for the Toast

Room Hire of Selected Ballroom
(subject to minimum numbers)
3 Course Wedding Breakfast or Carvery
(minimum numbers of 30 for Carvery)
Chair Covers & Sashes (with colour of choice for sashes)
Executive Room on the Night of the Wedding with 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
Bar extension until 1am
Reduced accommodation rates for visiting family & friends

£62.50 per person

Children 0 - 4 complimentary
Children 5 - 12 £19.95
Extra Evening Guests £10.50 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

Silver 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

Cream of White Onion & Cheddar Soup

Main Course

Pan Fried Chicken Breast
Filled with Smoked Salmon, Asparagus and
Tarragon Cream

Dessert

Rich Dark Chocolate Tart

Coffee & Mints

Menu Option 2

Starter

Baby Mozzarella, Sun Blush Tomatoes & Olive Salad
with Basil Oil

Main Course

Pan Fried Pork Loin
Vegetable & Chorizo Ratatouille

Dessert

Sticky Toffee Pudding, Toffee Sauce
Vanilla Ice Cream

Coffee & Mints

Menu Option 3

Starter

Cantaloupe, Melon, Marinated Berries
Mango Sorbet

Main Course

Slow Roast Topside of Beef
Pan Gravy and Homemade Yorkshire Pudding

Dessert

Profiteroles Filled with Cream
Chocolate Sauce & Strawberries

Coffee & Mints

Menu Option 4

Starter

Leek and Yorkshire Goats Cheese Tart
with Red Pepper Salad and Balsamic Dressing

Main Course

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

Dessert

Warm Apple and Creamy Custard

Coffee & Mints

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

Evening Buffet

Selection of Sandwiches & 4 Items from the Buffet Selector

or

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

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