



*Wedding Receptions*

*&*

*Menus*

*2007*



## **Wedding Reception Packages**

### **Premier Silver Wedding £65.00**

#### **Includes:**

*Room Hire  
House Red or White Wine, Soft Drinks & Canapés on arrival  
Table Floral Arrangements by a professional Florist  
Red & White House Wine with your meal  
Wedding Breakfast menu of your choice  
Glass of Sparkling Wine for the Toast  
Tea or Coffee served with Mints  
Overnight Accommodation for the Bride and Groom in a Standard Double Room, inclusive of a Full English Breakfast*

*This package is only available in the Windsor Suite*

### **Premier Gold Wedding £85.00**

#### **Includes:**

*Room Hire  
Buck's Fizz, Soft Drinks & Canapés on arrival  
Table Floral Arrangements by a Professional Florist  
Unlimited Red & White House Wine up to commencement of Dessert  
Jugs of Orange Juice on each table  
Wedding Breakfast Menu of your choice  
Glass of House Champagne for the Toast  
Tea or Coffee served with Mints  
Overnight Accommodation for the Bride & Groom in a Four Poster Or Canopy Executive Room complete with Spa Bath, including a Full English Breakfast*

### **Premier Platinum Wedding £115.00**

#### **Includes:**

*Ceremony with White Doves (optional)  
Room Hire  
Red Carpet  
Buck's Fizz, Soft Drinks & Canapés on arrival  
Ceremony & Table Floral Arrangements by a Professional Florist  
Selected Wines with your Wedding Breakfast  
Jugs of Orange Juice on each table  
Wedding Breakfast Menu of your choice  
Glass of Grande Cuvée Brut Champagne for the Toast  
Tea or Coffee served with Petit Fours & Liqueurs  
Cake Knife & Stand  
Disco  
Overnight Accommodation for the Bride & Groom in the Honeymoon Suite, inclusive of a Full English Breakfast  
Punnet of Berries & Champagne on Ice in your Suite*

### **Premier Diamond Wedding £150.00**

#### **Includes:**

*Ceremony with White Doves (optional)  
Room Hire  
Red Carpet  
A choice of Kir Royal or Bellini, Soft Drinks & Canapés on arrival  
Harpist playing on arrival  
Pedestal Floral Arrangements by a Professional Florist to compliment your colour scheme  
Buttonholes for each of your Male Guests (Only applicable if having ceremony at the Barn Hotel)  
Cameras & Confetti  
Chocolate Favours for each guest  
Specially Selected Wines with your meal  
Mineral Water & Orange Juice on every table  
Toastmaster  
Wedding Breakfast Menu of your choice  
Personalised Menus  
Grande Cuvée Brut Champagne for the Toast  
Tea or Coffee served with Petit Fours & Liqueurs  
Gift for the Bride & Groom  
Cake Stand & Ceremonial Silver Sword for the Cutting of the Cake  
Disco  
Overnight Accommodation for the Bride & Groom in the Honeymoon Suite, Punnet of Berries & Champagne on Ice in Your Suite  
Champagne Continental Breakfast in your Suite*

*The minimum number required for all packages is 40 adults. As long as 40 people are paid for, lower numbers can be accommodated*

*Please note that a ceremony can be included in the Silver and Gold Packages for a fee of £500.00*

*Ceremonial Sword for cutting the cake £25.00*

**Wedding breakfast Menus for  
Premier Silver & Premier Gold**

**Menu 1**

*Ballotine of Foie Gras with Pear & Apple Chutney  
Truffle Dressing  
\*\*\**

*Roast Salmon with Leek Boulangère Potatoes  
Mussel & Coriander Sauce  
\*\*\**

*Cold Chocolate Fondant  
Mascarpone Ice Cream  
\*\*\**

*Tea or Coffee with Petit Fours*

**Menu 2**

*Terrine of Poached Salmon and Langoustine  
Lemon & Spring Onion Vinaigrette  
\*\*\**

*Roast Suprême of Chicken  
Braised Savoy Cabbage with Pancetta & Thyme  
Pomme Fondant, Thyme Velouté  
\*\*\**

*Iced Lime Parfait  
With Glazed Soft Berry Crème Fraîche Sorbet  
\*\*\**

*Tea or Coffee with Homemade Chocolates*

**Menu 3**

*Assiette of Seasonal Melons  
Confit of Orange & Grand Marnier  
\*\*\**

*Roast Beef with Mushrooms à la Crème  
Pomme Dauphinoise, Green Beans, Red Wine Jus  
\*\*\**

*Passion Fruit & Banana Cheesecake  
Raspberry Sorbet  
\*\*\**

*Tea or Coffee with Homemade Chocolates*

**Wedding Breakfast Menu's  
Premier Silver & Premier Gold**

**Menu 4**

*Prawn & Avocado Salad  
Lemon Dressing & Seasonal Leaves  
\*\*\**

*Cold Roast Pork & Apple  
Roast Beef Glazed with Grain Mustard  
Cold Baked Honey Roasted Ham  
Vegetarian Quiches  
Selection of Seasonal Salads  
Roasted New Potatoes with Pea, Onion & Garlic  
\*\*\**

*Orange Soaked Rum Baba  
Vanilla Ice Cream  
\*\*\**

*Tea or Coffee with Mints*

**Vegetarian Options**

*Oven-baked Puff Pastry Tart  
Buffalo Mozzarella & Plum Tomato  
Basil & Shallot Dressing  
\*\*\**

*Pan-fried Gnocchi with Roasted Peppers  
Aubergine with a Roquette & Parmesan Salad*

**Children's Menu**

*Glazed Melon with Soft Fruits  
With Orange Syrup  
\*\*\**

*Chicken Nuggets  
French Fries & Baked Beans  
\*\*\**

*Selection of Ice Cream & Sorbet*

*For Children under the age of 10 choosing from  
the main menu there is a 50% reduction*

*For children choosing from the Children's menu  
there is a charge of £15.00*

*Soft drinks are inclusive*

## Wedding Breakfast Menu's for Premier Platinum & Premier Diamond

### Menu 1

*Gravadlax of Scottish Salmon  
Glazed Asparagus & Quail Eggs  
Lime & Dill Beurre Blanc  
\*\*\*  
Champagne & Raspberry Sorbet  
\*\*\*  
Pan-fried Fillet of Beef  
Garlic Pomme Purée, Roast Shallots  
Rosemary & Tomato Jus  
\*\*\*  
Warm Banana Sponge with Malibu Caramel  
Passion Fruit Sorbet  
\*\*\*  
Tea or Coffee with Homemade Chocolates*

### Menu 2

*Smoked Haddock & Leek Tart  
Chive & Mustard Dressing  
\*\*\*  
Coconut Sorbet  
Marinated Pineapple  
\*\*\*  
Pot-roasted Corn Fed Chicken  
Braised Lentils, Baby Spinach & Carrots  
Madeira Sauce  
\*\*\*  
Dark Chocolate Mousse  
Milk Ice Cream  
\*\*\*  
Tea or Coffee with Homemade Chocolates*

### Menu 3

*Foie Gras & Chicken Liver Parfait  
Red Onion Marmalade, Thyme flavoured Brioche  
\*\*\*  
Fillet of Sea Bream  
Coriander infused Couscous  
Roasted Fennel Dressing  
\*\*\*  
Peach Sorbet  
Caramelised Blueberries  
\*\*\*  
Roast Leg of Lamb  
Rosemary Fondant Potatoes  
Aubergine Caviar, Confit Peppers, Lamb Jus  
\*\*\*  
Orange Bread & Butter Pudding  
Sauce Anglaise, Rum & Raisin Ice Cream  
\*\*\*  
Tea or Coffee with Homemade Chocolates*

## Wedding Breakfast Menu's for Premier Platinum & Premier Diamond

### Menu 4

*Langoustine & Ginger Risotto  
Young Green Herbs  
\*\*\*  
Tomato & Basil Consommé  
Basil & Parmesan Dumplings  
\*\*\*  
Strawberry Sorbet with Lemon Foam  
\*\*\*  
Steamed Lemon Sole  
Fricassée of Baby Gem & Broad Beans  
Horseradish Velouté  
\*\*\*  
Glazed Lemon Tart  
Black Pepper Sorbet  
\*\*\*  
Tea or Coffee with Homemade Chocolates*

### Menu 5

*A Beautifully Carved Ice Figure surrounded by a  
Decorated Turkey Crown  
Dressed Scottish Salmon  
Medley of Fresh Seafood  
Honey Baked Ham  
Roast Rib of Beef  
\*\*\*  
Russian Salad  
Potato Salad  
Coleslaw Salad with Caraway Seeds  
Saffron & Mushroom Rice Salad  
Cucumber & Tomato Salad  
Garlic Croutons  
\*\*\*  
Fresh Fruit Salad with Kirsch  
A Selection of Homemade Sweets  
A Selection of Cheeses with Celery & Grapes & Biscuits  
\*\*\*  
Tea or Coffee with Petit Fours*

### Vegetarian Options

*Oven-baked Puff Pastry Tart  
Buffalo Mozzarella & Plum Tomato  
Basil & Shallot Dressing  
\*\*\*  
Pan-fried Gnocchi with Roasted Peppers  
Aubergine with a Roquette & Parmesan Salad*

## Tailor Made

### **Starters £9.50**

*Lobster Bisque*  
*Smoked Haddock Vichyssoise*  
*White Onion Velouté*  
*Tomato & Basil Consommé*  
*Chilled Gaspacho with Pepper & Cucumber*  
*Chicken Liver & Foie Gras Parfait with Red Onion Chutney*  
*Terrine of Chicken & Wild Mushroom set in a Madeira Sauce with a Pine Nut & Parsley Dressing*  
*Gravadax of Scottish Salmon with Glazed Asparagus*  
*Quail Eggs with a Lime & Dill Beurre Blanc*  
*Salad of Warm Goat's Cheese, Wild Rocket & Balsamic with a Thyme Croustini*

### **Fish £21.00**

*Suprême of Salmon with Leek Boulangère Potatoes, Boc Choi Glazed with Soy & Honey, Ginger Velouté*  
*Roast Salmon with Mussels & Prawns, Buttered Spinach, Coriander Beurre Blanc*  
*Poached Salmon with Garden Pea Risotto, Braised Leeks, Poached Hens Egg, Pea Velouté*  
*Pan-fried Sea Bream with Tomato, Black Olive & Coriander Couscous with Baby Fennel Salad*  
*Pan-fried Cod cooked in Spices with Roasted Vegetables, Bean sprouts & Lemongrass*  
*Steamed Lemon Sole Fillet with a Fricassée of Baby Gem & Broad Beans with Horseradish Velouté*

### **Main Course £21.00**

*Pan-fried Fillet of Beef With Dauphinoise Potatoes, Mushroom Duxelle, Red Wine Sauce ( Supplement £4.00 )*  
*Roast Sirloin of Beef with Châteaux Potatoes, Honey glazed Root Vegetables, Thyme Jus*  
*Poached then Grilled Breast of Chicken with Braised Lentils, Baby Spinach & Pancetta, Cèpe Velouté*  
*Pot-roasted Breast of Chicken with Braised Savoy Cabbage & Celeriac, Pomme Fondant, Tarragon Jus*  
*Roast Leg of Lamb with Aubergine Caviar, Roast Peppers & Courgettes, Lamb Jus*

### **Vegetarian Option £12.50**

*Ballotine of Goat's Cheese & Sun dried Tomato with Basil & Grilled Peppers, Black Olive Dressing*  
*Risotto with Wild Mushroom & Baby Spinach*  
*Risotto with Asparagus & Garden Pea*

### **Soups £5.00**

*Cream of Mussel & Fennel Soup*  
*Clear Beef Consommé*

### **Sorbet £2.50**

*Choice of Melon, Lemon and Pink Grapefruit*

### **Starters £5.00**

*Chilled Seasonal Fruit Salad*  
*Fan of Sweet Melon on a Forest Berry Coulis*  
*Prawn Cocktail*  
*Mozzarella & Tomato Salad Olive Oil, Basil & Black Pepper*  
*Terrine of Salmon Coriander Fennel Mayonnaise*  
*Roulade of Stilton, Walnuts & Avocado Mustard Dressing*  
*Wild Mushroom Tartlet, Cream Sauce*

### **Main Meal £17.50**

*Salmon baked in Puff Pastry*  
*Noilly Prat Sauce*  
*Loin of Pork with Apple Sauce*  
*Breast of Chicken with Mushroom Sauce*  
*Roast Leg of Lamb with Rosemary Essence*

### **Desserts £6.00**

*Lemon & Sultana Cheesecake*  
*Chocolate Torte*  
*Brandy Snap Basket with Forest Berries*  
*Chocolate Marquise Vanilla Cream Sauce*  
*Vanilla Crème Brûlée*  
*Orange & Grand Marnier Bavaois*  
*Passion Fruit Coulis*  
*Summer Pudding with Raspberry Coulis Clotted Cream*

### **£8.50**

*Iced 'Nougat' Red Berry Coulis*  
*Rum and Brandy Baba with Pineapple Sorbet*  
*White and Dark Chocolate 'Feuillantine'*  
*Mango and Kiwi Coulis*  
*'Confidence' of Coffee and Brandy and its Ice Cream*  
*Chocolate Macaroon with Hazelnut*  
*Chocolate Mousse*

*Chef's Selection of Market Vegetables*

*Tea, Coffee with Mints*

**Tailor Made Wedding Package**  
**Only available in the Windsor Suite**

Ceremony in Cromwell Room	£ 700.00
Room Hire in Windsor Suite	£ 500.00
Room Hire in the Tudor Rose	£ 200.00

	BOTTLE	GLASS
House Wine	£ 12.95	£ 3.60
House Sparkling Wine	£ 15.50	£ 4.25
House Champagne	£ 32.95	£ 7.95
Buck's fizz or Orange Juice	£ 4.25	£ 4.25
Bellini Cocktail	£ 6.95	£ 6.95
Classic Pimm's No 1	£ 4.25	£ 4.25

Please ask to see our separate wine list for a more extensive list

Cocktail Canapés ( 3Per person)	£ 3.75
Cake knife & Stand	£ 15.00
Ceremonial Sword	£ 25.00
Floral Arrangement (top table)	£ 35.00
Guest Table Arrangements	£ 25.00
Mineral Water (per bottle)	£ 3.75
Jug of Orange Juice	£ 7.50
Resident DJ & Disco - 4 hours	£ 300.00
Ice Sculpture	£ 155.00
Four Poster / Canopy Suite	£ 140.00
Coffee & Mints	£ 2.75
Petit Fours	£ 3.00
Champagne Breakfast	£ 35.00
White Doves	£ 150.00

Drinks Package 1 £12.50

***On Arrival:***

*Sherry, Red & White House Wine, Orange Juice*

***To Accompany the Meal:***

*Half Bottle of House Wine per person*

***To Toast:***

*Glass of Sparkling Wine*

Drinks Package 2 £15.00

***On Arrival:***

*Buck's Fizz, Orange Juice*

***To Accompany the Meal:***

*Half Bottle of House Wine per person*

***To Toast:***

*Glass of Champagne*

**Evening Buffet Menus**  
**For All Packages**

**Finger Buffet One £12.50**

*Homemade Bread with a selection of fillings*  
*Sausage and Bacon Rolls*  
*Assorted Vol au Vents*  
*Sausage Rolls*  
*Mini Savoury Tartlets*

**Finger Buffet Two £16.00**

*Homemade Bread with a selection of fillings*  
*Cocktail Sausages with Barbecue Dip*  
*Chicken Drumsticks with Sweet and Sour Sauce*  
*Salmon Goujons with a Dill Dressing*  
*Assorted Dim Sum*  
*Chicken Spring Rolls*  
*Selection of Salads*  
*Savoury Rice*

**Buffet £20.00**

*Choose from a selection of cold meats:*  
*Ham, Beef or Turkey.*

*Mixed Leaf Salad, Coleslaw, Beetroot, Cherry Tomatoes, Cucumber, Peppers, Spring Onions, Rice Salad, Grated Carrot & Grated Cheese.*  
*Minted New Potatoes*  
*Mixed Bread Basket*  
*A choice of the following dressings:*

*Mayonnaise, Vinaigrette, Italian, Pesto, Thousand Islands, French or Garlic.*

*A selection of Fresh Cheeses served with Celery, Apple, Grapes & Walnut Bread.*

## **HAWTREY'S Reception Package**

*Why not have your Wedding Reception in our Exclusive **Hawtreys** Restaurant. Fashioned after a Jacobean Baronial Hall Enjoy outstanding Modern French Cuisine, headed by our Michelin Trained Chef who has created a selection of light Contemporary Dishes Perfect for a stylish End to your Special Day. Room Hire is £2000. Please note all receptions available from 10.00am until 5.30pm.*

### **Why not be Different?** **Have a Marquee Wedding**

*The Hotel is set in Three Acres of Landscaped Gardens The Ideal Venue for a Marquee Wedding. The Marquee is Perfect For Guests up to 200.*

*For More Information Please Ask Your Personal Wedding Co-ordinator Who's on Hand to Add the Personal Touches to Your Special Day.*

### **Renewal of Wedding Vows**

*This ceremony is for any married couple wishing to renew their marriage vows in a unique celebration of your continuing love and commitment to each other. Often these ceremonies are associated with a special Wedding anniversary, but are just as appropriate for couples at any stage of their marriage. An occasion to share your happiness with family and special friends.*

### **Wedding Vows Package £45.00**

*(Minimum 20 people)*

*Ceremony  
Room Hire  
Buck's Fizz*

*Table Floral Arrangements  
House Wine with your meal  
Menu of your choice*

*Coffee & Petit Fours*

*Cake Knife & Stand*

*(Please note: these ceremonies have no legal effect and are not legally binding on those who participate)*