



DREAMS COME TRUE 2023

- Bubbly and bottled beer on arrival
- Loaded Ladles & Canape Reception on Arrival
- 5 Course Meal
- Wine Pour
- Premium Buffet of Taco/Nacho & Pizza Stations
- Personalised Table Plan
- Personalised Menu Cards
- Linen Tablecloths and Napkins
- Chair Covers and Top Table Backdrop
- Centrepieces
- Overnight Stay in Bridal Suite for Newlyweds
- Complimentary Meal and Bubbly when booking
- BBQ in Wedding Garden for 40 Adults *T&Cs apply



Based on 120 guests

£8,495.00



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HEARTS DESIRE 2023

- Sparkling Wine/ Bucks Fizz on arrival
- Soup Shots and Guinness Bread
- 5 Course Meal
- Wine Pour
- Pizza & Taco Buffet
- Personalised Table Plan
- Personalised Menu Cards
- Linen Tablecloths and Napkins
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Based on 100 guests

£6,495.00



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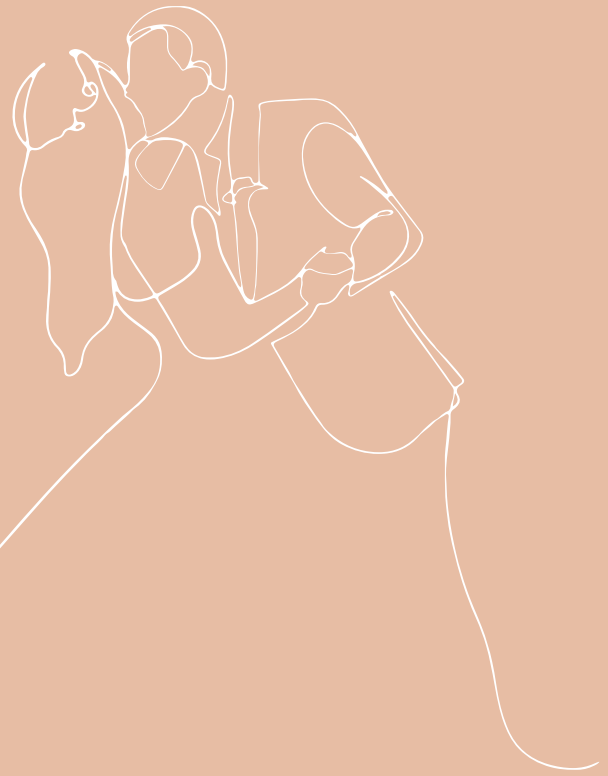
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Based on 100 guests

£6,995.00



PRECIOUS MOMENTS 2023

- Sparkling Wine Reception
- Selection of Canapes on arrival.
- 4 Course Meal
- Traditional Evening Buffet
- Personalised Table Plan
- Personalised Menu Cards
- Linen Tablecloths and Napkins
- Chair Covers and Top Table Backdrop
- Centrepieces
- Overnight Stay in Bridal Suite for Newlyweds
- Complimentary Meal and Bubbly when booking



Based on 70 guests

£4,350.00



PRECIOUS MOMENTS 2024

- Sparkling Wine Reception
- Selection of Canapes on arrival.
- 4 Course Meal
- Traditional Evening Buffet
- Personalised Table Plan
- Personalised Menu Cards
- Linen Tablecloths and Napkins
- Chair Covers and Top Table Backdrop
- Centrepieces
- Overnight Stay in Bridal Suite for Newlyweds
- Complimentary Meal and Bubbly when booking



Based on 70 guests

£4,650.00



PRECIOUS MOMENTS 2025

- Sparkling Wine Reception
- Selection of Canapes on arrival.
- 4 Course Meal
- Traditional Evening Buffet
- Personalised Table Plan
- Personalised Menu Cards
- Linen Tablecloths and Napkins
- Chair Covers and Top Table Backdrop
- Centrepieces
- Overnight Stay in Bridal Suite for Newlyweds
- Complimentary Meal and Bubbly when booking



Based on 70 guests

£4,995.00



W E D D I N G

À L A C A R T E M E N U

STARTERS

Chicken Caesar Salad with Herb Croutons
Irish Smoked Salmon with Wheaten Bread and Cucumber Remoulade and Shisso Cress
Waterfoot Prawn Cocktail
Organic Hen Egg Mayonnaise
Goats Cheese and Red Onion Tartlet
Sun Blushed Tomato and Basil Bruschetta
Parisienne of Melon with a Gin and Elderflower Syrup

SOUPS

Cream of Potato & Leek
Cream of Vegetable
Carrot & Coriander
Tomato & Basil

Served with a Freshly Baked Roll

MAIN COURSES

Roast Loin of Pork with Wholegrain Mustard Crust and Thyme Gravy
Pan fried Supreme of Chicken, Mushroom and Tarragon Cream
Slow Cooked Lamb Shoulder, Rosemary Jus
Roast Stuffed Turkey and Honey Glazed Ham
Roast Sirloin of Irish Beef, Yorkshire Pudding, Bordelaise Sauce (Supplement applicable)
Pan fried Salmon, Sundried Tomato Pesto, Lemon Beurre Blanc

All Served with Crisp Fried Roast Potato, Cream Potato & Seasonal Vegetable.

DESSERTS

Chef's Trio of Desserts - (Select 3 from following list)

Mini Meringue with Banana & Toffee Sauce
Warm Apple Crumble & Crème Anglaise
Passion Fruit Cheesecake
Chantilly Cream filled Profiteroles & Chocolate Sauce
Double Chocolate Brownie, Chocolate Sauce
Mini Lemon Tart

OR

Chef's Trio of Desserts