

Gold Winter Wedding Package

Red Carpet Welcome with Prosecco for Bride & Groom

~~~~~

*Chilled Melon with Mango Sorbet and Fruit Coulis  
Baked Goats Cheese Tart, Tomato Salad, Pesto Dressing  
Chicken in Mushroom Cream Sauce on a Golden Baked Vol-au-Vent*

~

*Cream of Winter Vegetable  
Leek & Potato with Spring Onion & Bacon Lardons  
Cream of Tomato with Basil Oil  
All Soup served with Crusty Loaf*

~

*Stuffed Turkey & Honey Glazed Ham, Chipolatas & Roasting Juices  
Baked Fillet of Salmon, Salmon Soufflé & Saffron Chive Cream  
Roast Sirloin of Beef with Yorkshire Pudding, Red Wine Jus  
Served with Potatoes and Seasonal Vegetables*

~

*Warm Apple & Berry Crumble served with either Vanilla Ice Cream or Custard  
Baked Vanilla Cheesecake with Wild Berry Compote  
Manor 'Assiette of Desserts'*

~

*Freshly Brewed Tea / Filtered Coffee*

~~~~~

A Glass of House Wine and a Top up served with Wedding Meal

~~~~~

*Evening Buffet*

*Platter of Freshly Cut Sandwiches, Cocktail Sausages and Chicken Goujons served  
with a Selection of Dips*

*Freshly Brewed Tea / Filtered Coffee*

~~~~~

*Ballroom Dressed with Fairy Light Backdrop, Chair Covers & Coloured Sash
Candelabra Centre Pieces
Personalised Menus & Table Plan*

~~~~~

*Wedding Night Accommodation for Bride & Groom in Bridal Suite  
Two Complimentary Guestrooms  
Special Accommodation Rate for Guests  
Available on selected dates in November, December, January & February*

*Minimum Numbers of 120*

*£45.00 Per Guest*

*Please Select One Starter, Soup, Main & Dessert from Options Above  
Supplement of £2.50 per person for choice of main course*