

# A WEDDING THAT'S YOU

## MENU SELECTION AND PRICING

If you have any dietary requirements or require any information on any of the 14 declarable food allergens, then please speak to a member of our team before ordering. Please note that we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential of cross-contamination. (v) Vegetarian. (ve) Vegan. (gf) Gluten free dishes are produced utilising non-gluten containing ingredients.

## WEDDING PACKAGES

### CLASSIC (40 day guests and 70 evening guests)

2023 - £3,000.00  
2024 - £3,150.00  
2025 - £3,310.00

#### Additional guests

Day adults £40.00  
Day children (aged 3-12 years) £20.00  
Evening adults £17.00  
Evening children (aged 3-12 years) £10.00

To upgrade your wedding breakfast  
to a three-course meal

**£6.00 - per person**  
(Must include all guests)

### INTIMATE (Minimum 20 guests, maximum 30 guests)

2023 - £55 per person

Speak to the wedding planning team to receive pricing for 2026 and beyond.

### TWILIGHT (50 evening guests)

2023 - £2,215.00  
2024 - £2,325.00  
2025 - £2,450.00

#### Additional guests

Evening adults £30.00  
Evening children (aged 3-12 years) £15.00

#### SELF CATERED

2023  
Saturday £1500 | Sunday £1200

2024  
Saturday £1800 | Sunday £1500

2025  
Saturday £2100 | Sunday £1800

Alcohol corkage - £300

## CREATE A WEDDING THAT'S YOU

Utilising our "Create a wedding that's you" tool, you can build your own bespoke package with all of the elements that you would like included to make your wedding day perfect. Simply choose your favourite food and drink options and any extras you would like to add to make your day perfect.

## DRINKS

Choose drinks for arrival, wedding breakfast and toast from the selection below.

Glass of gin and tonic  
**£7.00**

Glass of seasonal cocktail  
**£7.00**

Glass of Pimms and lemonade  
**£5.00**

Glass of sparkling wine  
**£6.25**

Glass of Buck's Fizz  
**£6.00**

Glass of Prosecco  
**£6.00**

Glass of fruit juice  
**£1.75**

Jug of mocktail (42 - 115 kcal per glass)  
**£14.00**

Glass of mocktail (42 - 115 kcal per glass)  
**£4.00**

Bottle of J20 (52kcal)  
**£3.50**

Jug of squash (12kcal per glass)  
**£2.75**

Glass of mulled wine  
**£4.00**

Bottle of Becks  
**£4.00**

Bottle of Corona  
**£4.50**

Bottle of Budweiser  
**£4.00**

Glass of house white wine  
**£5.00**

Glass of house red wine  
**£5.00**

Glass of house rosé wine  
**£5.00**

Half a bottle of house white wine  
**£11.50**

Half a bottle of house red wine  
**£11.50**

Half a bottle of house rosé wine  
**£11.50**

Bottle of house white wine  
**£23.00**

Bottle of house red wine  
**£23.00**

Bottle of house rosé wine  
**£23.00**

Corkage for wine - £7.50 per bottle  
Corkage for Prosecco and Champagne - £10.00 per bottle

## WEDDING BREAKFAST MENU

### Starters

Roasted tomato soup (ve) (gf)  
Chive oil  
(340 kcal)

Carrot and butternut  
squash soup (v) (gf)  
Crème fraîche  
(323 kcal)

Ham hock and pea terrine  
Baguette croûtes, onion pickle  
(346 kcal)

Chicken liver & Cognac pâté  
Tomato chutney, ciabatta croûtes  
(372 kcal)

Trio of crispy prawns  
Zesty tomato dipping sauce  
**£3.50 supplement**  
(298 kcal)

Chestnut, wild mushroom and  
pancetta gnocchi  
Baby spinach, rosemary  
(483 kcal)

Tomato and  
mozzarella salad (v) (gf)  
Almond pesto  
(535 kcal)

Red onion and goats  
cheese tart (v)  
Balsamic dressing, rocket  
(558 kcal)

Formaggio & sage tortellini (v)  
Sage butter  
(746 kcal)

Smoked tofu, green bean  
& hazelnut salad (ve) (gf)  
(413 kcal)

Trio of Melon (ve) (gf)  
Mojito Style Syrup  
(195 kcal)

**All starters include a bread roll, (100 kcal) (ve) (gluten-free alternative available, (253 kcal) (v) (gf)**

**Choice of butter (188 kcal) (v) (gf) or sunflower spread (50 kcal) (ve) (gf)**

**Tea & coffee with petit fours - £2.50 per person (129 kcal each) (v/ve)**

**Sorbet course - £4.00 per person Blood orange (55 kcal) or lemon (48 kcal)**

**Main course - £25.00 per person**

**Two-courses - £30.00 per person**

**Three-courses - £35.00 per person**

**£5.00 per person to upgrade to a choice menu (must include vegetarian option)**

**Choice menu includes three starters, three main courses and three desserts.**

**Adults need around 2000 kcal a day**

### Mains

Lamb shank (gf)  
Fondant potato, seasonal greens,  
rosemary and red wine gravy  
**£5.00 supplement**  
(1417 kcal)

Chargrilled chicken supreme (gf)  
Dauphinoise potato, Cacciadore sauce  
(693 kcal)

Roast sirloin of beef  
Roast potatoes, seasonal vegetables,  
Yorkshire pudding, thyme gravy  
**£3.50 supplement**  
(1322 kcal)

Stuffed pork belly  
Celeriac dauphinoise, roasted  
Mediterranean vegetables  
(1353 kcal)

Crumb coated cod loin  
Herby new potatoes,  
tomato sauce.  
**£3.00 supplement**  
(629 kcal)

Chimichurri cauliflower  
steak (ve)  
Sweet potato mash, kale,  
toasted seeds  
(720 kcal)

Braised beef rib (gf)  
Celeriac mash, roasted root vegetables  
**£3.50 supplement**  
(1436 kcal)

Butternut squash &  
sage risotto (ve) (gf)  
(1221 kcal)

Vegan Wellington (ve)  
Spiced aubergine cous cous  
(1229 kcal)

### Desserts

Chocolate clementine  
torte (ve) (gf)  
Raspberry sorbet  
**£2.50 supplement**  
(453 kcal)

Sticky toffee pudding (v) (gf)  
Salted caramel ice cream  
(629 kcal)

Apple tart tatin (v)  
Cinnamon spiced berries  
(370 kcal)

Summer pudding (v)  
Raspberry sorbet  
(202 kcal)

Glazed lemon tart (v)  
Vanilla ice cream  
(580 kcal)

Vanilla profiteroles (v)  
Chocolate Sauce, Irish cream  
liqueur cream  
(618 kcal)

New York style cheesecake (v) (gf)  
Hazelnut praline  
**£2.50 supplement**  
(731 kcal)

Chocolate coconut tart (ve) (gf)  
Forest fruits  
(631 kcal)

Chocolate fondant (v) (gf)  
Clotted cream  
(740 kcal)

British cheese and biscuits (v)  
Crackers, celery and chutney.  
**£4.00 supplement**  
**£10.00 as an extra course**  
(984 kcal)

## EVENING RECEPTION MENU

### As Standard

Selection of sandwiches, various breads & filling (v/ve options) (gf available on request) (kcal available)

Chips (ve) (gf) (607 kcal per two scoops)

Houmous & crunchy veg dipping platter (ve) (gf) (133 kcal per 100g)

### Choose from

Mini jacket potatoes  
(ve) (gf) (231 kcal, per three potatoes)

Mini jacket potatoes, sour cream  
& chives (v) (gf) (224 kcal, per three potatoes)

Mini mozzarella & cherry tomato  
skewers (v) (gf) (252 kcal each)

Vegan sausage rolls (ve) (370 kcal each)

Smoked haddock & spring  
onion fishcakes (267 kcal each)

Mini chorizo bites (gf) (422 kcal, per five)

Mini steak & ale pie (406 kcal each)

Sausage rolls (385 kcal each)

Cod goujons, mushy  
pea dip (340 kcal, per two)

Spiced sweet potato wedges  
(ve) (gf) (373 kcal, per three scoops)

Chicken satay skewers (160 kcal each)

Southern fried chicken  
pieces (249 kcal each)

Margherita pizza (v) (184 kcal per slice)

**Eight pieces @ £19.95pp**

Standard items

7 from selection

Margherita pizza (ve) (168 kcal per slice)

Pepperoni pizza (290 kcal per slice)

Fiorentina pizza (v) (217 kcal per slice)

Spiced chicken drumsticks  
(gf) (382 kcal each)

Chicken & chorizo skewers  
(gf) (403 kcal, each)

Potato wedges (ve) (gf)  
(564 kcal, per two scoops)

Ready salted crisps (ve) (gf)  
(368 kcal, per two scoops)

Pigs in blankets (319 kcal, per five)

Honey & mustard cocktail  
sausages (414 kcal, per five)

Gala pie (176 kcal, per slice)

Buffet eggs (313 kcal, per four)

Pork pie (338 kcal, each)

Cheese & onion quiche  
(v) (200 kcal, per slice)

**Ten pieces @ £21.95pp**

Standard items

9 from selection

Cheese & bacon quiche  
(208 kcal, per slice)

Bakewell tart (v) (gf) (476 kcal, each)

Strawberry cheesecake (v)  
(263 kcal, per slice)

Mini jam doughnuts (v)  
(300 kcal, each)

Churros, chocolate sauce (ve)  
(298 kcal, per three)

Dark chocolate brownie (v)  
(284 kcal, each)

Mini éclairs (v) (332 kcal, per four)

Fresh fruit skewers  
(ve) (gf) (177 kcal, each)

Mini lemon tart (v) (203 kcal, each)

Triple chocolate muffin  
(v) (441 kcal, each)

Blueberry crumble muffin  
(v) (372 kcal, each)

**Twelve pieces @ £23.95pp**

Standard items

11 from selection

If you have chosen one of our packages, your evening buffet will include -

### Classic

Standard items and your choice of 5 items from the selection.

### Twilight

Standard items and your choice of 7 items from the selection.

## SET BUFFETS

**£20.00 per person**

### Asian

(782 kcal, based on all selection)

Vegetable and duck spring rolls,  
prawn skewers, vegetable and  
chicken gyoza, prawn crackers  
served with a selection of dips.

### Indian (v/ve)

(1472 kcal, based on all selection)

Beetroot falafel, onion bhajis,  
vegetable pakoras, mini vegetable  
samosas, mini poppadoms, mini  
garlic naan, chapatis, served with  
a selection of dips and chutnies.

### Hot roast pork rolls

(2615 kcal, based on all selection)

Roast pork & stuffing rolls,  
coleslaw, corn salsa, chips,  
vegetable & herb salad, served  
with a selection of sauces.

**Adults need around 2000 kcal a day**

## CANAPÉS

Any three for £7.95 per person | Any four for £8.95 per person | Any five for £9.45 per person

- |  |   |
|--|---|
| Feta and parma ham (gf) (70 kcal each)                             | Blue cheese & pear crostini (v) (168 kcal each)         |
| Chimichurri houmous crostini (ve) (153 kcal each)                  | Mini rarebit crumpets (v) (74 kcal each)                |
| Mushroom and tarragon<br>bruschetta (ve) (161 kcal each)           | Chicken & duck terrine (gf) (51 kcal each)              |
| Smoked mackerel mousse (151 kcal each)                             | Pea & ham terrine (gf) (22 kcal each)                   |
| Goats cheese and red onion crostini (v) (166 kcal each)            | Sweet potato falafel & houmous (ve) (gf) (35 kcal each) |
| Smoked salmon and lemon crème<br>fraîche rolls (gf) (61 kcal each) | Korean BBQ pork belly bites (116 kcal each)             |
|  | Marmite cheese straws (ve) (126 kcal each)              |
|  | Prosciutto & cheese straws (140 kcal each)              |

## HOT FORK BUFFET

£28.95 per person

### Standard items

- Bread rolls (ve)  
(100 kcal each)
- Soft herb and crisp  
leaf salad (ve) (gf)  
(98 kcal per scoop)
- Heritage tomato and  
basil salad (ve) (gf)  
(102 kcal per scoop)
- Vegetable, soft herb and  
spring onion salad (ve) (gf)  
(106 kcal per scoop)

### Choose one

- Smoked mackerel, new potato  
and spinach salad (gf)  
(242 kcal per scoop)
- Chicken, broccoli, sweetcorn  
and cos salad (gf)  
(235 kcal per scoop)
- Spiced Korean tofu (ve)  
(179 kcal per scoop)
- Harissa roasted roots, baby  
spinach & goats cheese (v) (gf)  
(212 kcal per scoop)

### Choose two

- Chinese chicken  
Singapore style  
Served with noodles  
(1018 kcal, 1 skewer, 2 scoops noodles)
- Beef meatballs  
Served with mixed bean ragu  
(695 kcal, 5 meatballs, 2 scoops ragu)
- Soy glazed salmon  
Served with Chinese leaf, rice  
(1016 kcal, 1 piece salmon, 2 scoops rice)
- Cumberland sausage (gf)  
Served with champ mash  
(753 kcal, 2 sausages, 2 scoops mash)

- Sri Lankan sweet potato, coconut  
& lentil curry (ve)  
Served with rice  
(1502 kcal, 2 scoops each, curry and rice)

- Vegan meatballs (ve)  
Served with mixed bean ragu  
(662 kcal, 3 scoops)
- Baked pollock (gf)  
Served with new potatoes, fennel  
(591 kcal, 2 scoops each, curry and rice)

- Three bean chilli (ve) (gf)  
Served with rice  
(723 kcal, 2 scoops each, curry and rice)

### Choose two

- Jam sponge pudding (v)  
Served with custard  
(515 kcal each)
- Spotted dick (v)  
Served with double cream  
(705 kcal each)
- Churros (v)  
Served with chocolate sauce  
(298 kcal, 2 pieces)
- Apple & blackberry crumble (ve)  
Served with custard  
(725 kcal, per piece)
- Chocolate fudge cake (v)  
(638 kcal, per piece)
- Chocolate clementine  
torte (ve) (gf)  
(423 kcal, per piece)
- Coffee and walnut cake (v)  
(614 kcal, per slice)
- Lemon posset (v)  
Served with shortbread  
(663 kcal each)
- Chocolate orange cake (ve)  
(408 kcal each)

## SUNDAY LUNCH

Set menu, served plated

### Starters

- Roasted tomato soup (ve) (gf)  
Chive oil  
(340 kcal)
- Tomato and mozzarella  
salad (v) (gf)  
Almond dressing  
(535 kcal)
- Formaggio and sage tortellini (v)  
Sage butter  
(746 kcal)
- Chicken liver pâté,  
Piccalilli, ciabatta croûtes  
(372 kcal)

### Mains

- Roast sirloin of beef  
Roast potatoes, seasonal vegetables,  
Yorkshire pudding, thyme gravy  
£3.50 supplement  
(1322 kcal)
- Roast shoulder of pork  
Crackling, traditional trimmings,  
thyme gravy  
(1728 kcal)
- Baked salmon (gf)  
Lemon hollandaise, fondant  
potato, greens  
(1150 kcal)
- Vegan Wellington (ve)  
Spiced Aubergine cous cous  
(1229 kcal)
- Roasted chicken supreme (gf)  
Italian hard cheese potatoes, seasonal  
vegetables, sage sauce  
(794 kcal)

### Desserts

- Chocolate clementine torte (ve) (gf)  
Raspberry sorbet  
(453 kcal)
- Sticky toffee pudding (v) (gf)  
Salted caramel ice cream  
(629 kcal)
- Apple tart tatin (v)  
Spiced berries  
(370 kcal)
- Baked New York style  
cheesecake (v) (gf)  
Hazelnut praline  
(731 kcal)

All starters include a bread roll, (100 kcal) (ve) (gluten-free alternative available, (253 kcal) (v) (gf)

Choice of butter (188 kcal) (v) (gf) or sunflower spread (50 kcal) (ve) (gf)

Tea & coffee with petit fours - £2.50 per person (129 kcal each) (v/ve)

Main course - £21.95 per person

Two-courses - £26.95 per person

Three-courses - £31.95 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option)

Choice menu includes three starters, three main courses and three desserts.

## AFTERNOON TEA

- Smoked salmon sandwich (335 kcal each)
- Ham and tomato sandwich (309 kcal each)
- Egg and cress sandwich (v) (501 kcal each)
- Sultana scone, clotted cream,  
butter and jam (v) (890 kcal each)
- Mini éclair (v) (98 kcal each)
- Chocolate brownie (v) (gf) (278 kcal each)
- Lemon drizzle cake (v) (159 kcal per slice)
- Two mini savoury tart (103 kcal each)
- Bakewell tart (v) (gf) (476 kcal each)
- Tea or coffee (84 kcal)

Standard Afternoon Tea  
£17.95 per person

Sparkling Afternoon Tea,  
all items including glass of Prosecco  
£23.95 per person

## HOG ROAST

£14.95 per person

Hog roast rolls (1415 kcal, per portion)  
Apple sauce (25 kcal, per 2 tbsp)  
Stuffing (ve) (115 kcal, per 2 tbsp)  
Coleslaw (ve) (gf) (173 kcal, per scoop)  
Corn salsa (ve) (gf) (160 kcal, per scoop)  
Vegetable, soft herb and spring onion salad (ve) (gf) (115 kcal per scoop)

## BBQ

£29.95 per person  
Additional items £3.00 per person

### Always as standard

Iceberg lettuce (ve) (gf) (3 kcal, per half scoop)  
Sliced tomato, cucumber  
and onion (ve) (gf) (17 kcal per half scoop)  
Corn salsa (ve) (gf) (83 kcal, per scoop)  
Vegetable, soft herb and spring  
onion salad (ve) (gf) (114 kcal per scoop)  
Tomato salsa (ve) (gf) (37 kcal per half scoop)  
Coleslaw (ve) (gf) (173 kcal, per scoop)  
Bread baskets (ve) (125 kcal, per piece)  
Pasta salad (ve) (99 kcal, per scoop)  
Potato salad (ve) (gf) (191 kcal, per scoop)

### Choose five

Beefburger in a bun (653 kcal each)  
Sausage in a roll (559 kcal each)  
Chicken thigh (gf) (262 kcal each)  
BBQ pork rib (gf) (341 kcal each)  
Corn on the cob (ve) (gf) (213 kcal each)  
Chicken & chorizo skewers (gf) (403 kcal each)  
Plant based burger in a bun (ve) (450 kcal each)  
Vegetable skewers (ve) (gf) (154 kcal each)  
Halloumi skewers (v) (gf) (488 kcal each)  
Fruit skewers and maple syrup (ve) (gf) (177 kcal each)  
Chocolate banana (v) (gf) (292 kcal each)  
Glazed pineapple (ve) (gf) (147 kcal each)

## MIDNIGHT SNACKS

£6.95 per person  
Chips included as standard

Bacon sandwiches (942 kcal each)  
Sausage sandwiches (1083 kcal each)  
Vegan sausage sandwiches (ve) (919 kcal each)  
Fish goujons (740 kcal each)  
All kcal totals include chips.

**A selection of the above can be chosen,  
however, this will be split equally based on  
guest numbers.**

## THE FINISHING TOUCHES

Civil ceremony room hire  
£300

DJ  
£350

Chair covers and coloured sashes  
£4.95 per chair

For venue dressing and decorations our nominated supplier is -  
**Heart2Heart**  
[Heart2heartballoonsltd@yahoo.com](mailto:Heart2heartballoonsltd@yahoo.com)