

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 Executive Chef who has created a selection of light Contemporary Dishes Perfect for a stylish End to your Special Day. Please note all receptions available from 10.00am until 5.30pm and a room hire charge is applicable.*

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

£80.00 per person

(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
Chair Covers with Sash*

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

Wedding Receptions

&

Menus

2018



Wedding Reception Packages

Premier Silver Wedding – £80.00 per person

Includes:

Room Hire
House Red or White Wine, Soft Drinks & Canapés on arrival
Table Floral Arrangements by a Professional Florist
Chair Covers with Coloured Sash
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

Premier Gold Wedding - £100.00 per person

Includes:

Room Hire
Buck's Fizz, Soft Drinks & Canapés on arrival
Table Floral Arrangements by a Professional Florist
Chair Covers with Coloured Sash
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, including a Full English Breakfast

Premier Platinum Wedding - £140.00 per person

Includes:

Ceremony
Room Hire - Red Carpet
Buck's Fizz, Soft Drinks & Canapés on arrival
Ceremony & Table Floral Arrangements by a Professional Florist
Chair Covers with Coloured Sash
Selected Wines with your Wedding Breakfast
Jugs of Orange Juice on each table
Wedding Breakfast Menu of your choice
Glass of Moët & Chandon 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

Evening Buffet Menus For All Packages

Finger Buffet One £16.95

Sandwiches with assorted fillings
Sausage Rolls
Mini Steak Pies
Mini Margherita Pizza
Spring Rolls

Finger Buffet Two £21.95

Bacon Rolls
Cheese & Tomato Roll
Hot Dog Sausage
Mini Margherita Pizza
Vegetable Samosa
Sausage Roll
Chicken Yakitori
Mini Fish and Mushy peas

Buffet £25.00

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

Cold Pasta Salad, Coleslaw, Potato Salad,
Lettuce, Tomato and Cucumber Salad
Minted New Potatoes
Mixed Bread Basket
Selection of Dips

A selection of Fresh Cheeses served with Celery,
Apple, Grapes & Crackers

Tailor Made Wedding Package

Ceremony in Cromwell Room	£ 500.00
Room Hire in Windsor Suite	£ 550.00
Room Hire in the Tudor Rose	£ 250.00

	BOTTLE	GLASS
House Wine	£ 17.35	£ 3.95
House Sparkling Wine	£ 27.50	£ 5.00
House Champagne	£ 38.95	£ 8.50
Buck's fizz or Orange Juice		£ 5.75

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

Cocktail Canapes (3 per person) £ 4.75

Mineral Water 750 ml (per bottle) £ 3.95

Jug of Orange Juice £ 8.00

Coffee & Mints £ 3.50

Petits Fours £ 4.00

Champagne Breakfast £ 35.00

Resident DJ & Disco - 4 hours £ 350.00

Ice Sculpture from £ 250.00

White Doves £ 200.00

Cake Knife & Stand £ 15.00

Ceremonial Sword £ 25.00

Floral Arrangement (top table) from £45.00

Guest Table Arrangements from £35.00

Drinks Package 1 £16.50 per guest

On Arrival:

Sherry, Red & White House Wine, Orange Juice

To Accompany the Meal:

Half Bottle of House Wine

To Toast:

Glass of Sparkling Wine

Drinks Package 2 £28.75 per guest

On Arrival:

Buck's Fizz, Orange Juice

To Accompany the Meal:

Half Bottle of House Wine

To Toast:

Glass of Champagne

Premier Diamond Wedding -

£185.00 per person

Includes:

Ceremony

Room Hire

Red Carpet

A choice of Kir Royal or Bellini, Soft Drinks & Canapés on arrival

Harpist playing on arrival

Ceremony & Table Floral Arrangements by a Professional Florist to compliment your colour scheme

Rose 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

Moët & Chandon 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 - 4 Hours

Chair Covers with Coloured Sash

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 the maximum number of people the Cromwell Room is licensed to hold during wedding ceremonies is 63.

A ceremony can be included in the Silver and Gold Packages for a fee of £500.00

Wedding Breakfast Menus Premier Silver & Premier Gold

Menu 1

*Roast Tomato Soup
Basil Oil & Croutons*

*Atlantic Cod
Crushed New Potato & Tomato Confit, River Prawn
Fricassé, Fennel, Bok choy
Orange Butter Sauce*

*Strawberry Cheesecake
Raspberry Coulis*

Tea or Coffee with Homemade Chocolates

Menu 2

*Gradvalax Salmon with Horseradish Cream, Petite
Salad, Capers Berries
Lemon Dressing*

*Roasted Breast of Chicken
Fondant Potato, Seasonal vegetables, Spinach, Forest
Mushroom & Brandy Sauce*

*Chocolate & Orange Flavour Sponge Pudding
Vanilla Ice Cream*

Tea or Coffee with Homemade Chocolates

Menu 3

*Fan of Melon
Wild Berries & Raspberry Coulis*

*Roast Beef with Yorkshire Pudding Roast Potatoes,
Seasonal Vegetables, Rich Red Wine Sauce*

*Dark Chocolate Delice
Salted caramel Ice-Cream*

Tea or Coffee with Homemade Chocolates

Soups £6.00

*Cream of Mussel & Fennel Soup
Clear Beef Consommé*

Sorbet £3.50

Choice of Melon, Lemon or Pink Grapefruit

Starters £6.00

*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 £18.50

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

Desserts £7.00

*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*

£9.50

*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*

Tailor Made

Starters

£10.50

Lobster Bisque
White Onion Velouté
Chicken Liver & Foie Gras Parfait with Red Onion Chutney
Tomato & Basil Consommé
Terrine of Chicken & Wild Mushrooms in a Madeira Sauce with a Pine Nut & Parsley Dressing
Gravadlax of Scottish Salmon with Glazed Asparagus
Quail Eggs with a Lime & Dill Beurre Blanc
Salad of Warm Goat's Cheese, Wild Roquette & Balsamic with a Thyme Croustini

Fish

£22.00

Supreme 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 Hen's 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 & Lemon-grass

Steamed Lemon Sole Fillet with a Fricassée of Baby Gem & Broad Beans with Horseradish Velouté

Main Course

£22.00

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-roast 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

£13.50

Ballotine of Goat's Cheese & Sun dried Tomato with Basil & Grilled Peppers, Black Olive Dressing
Risotto with Wild Mushrooms & Baby spinach

Wedding Breakfast Menu's Premier Silver & Premier Gold

Menu 4 - Buffet

Gambas with Marie rose Sauce
Roast Beef Glazed with Grain Mustard
Baked Honey Roasted Ham
Grilled Vegetable Skewers
Selection of Seasonal Salads
Sauteed New Potatoes
Buttered Peas

Profiteroles with Fresh Strawberries
Chocolate Sauce

Tea or Coffee with Mints

Vegetarian Options

Plum Tomato & Buffalo Mozzarella Salad
Pesto, Basil Dressing
Mushroom Velouté & Truffle Oil
Ratatouille Strudel
Spiced Tomato Sauce, Petit Salad

Penne alla norma Timbal
Aubergine, Tomato, Mozzarella, Basil & Shallot
Potato Gnocchi
Broccoli, Sweetcorn Velouté, Parmesan Shaving & Truffle Oil
Open Ravioli
Squash Purée, Spinach, Black Olive, Parmesan Emulsion
Saffron Risotto
Forest Mushroom Ragout & Parmesan Shaving

Children's Menu

Glazed Melon with Orange Syrup
Chicken Croquette & French Fries
Mini Fish in batter & Chips

Roast Chicken, Mash Potato & Seasonal Vegetables
Penne Carbonara (Chicken or Ham) with Cheese Sauce
Mini Burger, Salad & Chips
Pasta, Meatballs & Tomato Sauce

Selection of Ice Cream & Sorbet
Strawberry & Chantilly Cream
Chocolate Mousse, Fresh Berries

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 £19.00

Wedding Breakfast Menu's for
Premier Platinum & Premier
Diamond

Menu 1

*Whiskey Smoked Salmon
Lemon & Crème Fraiche, Salmon Mousse,
Caviar, Citrus Dressing*

Champagne & Strawberry Sorbet

*Pan Fried Beef Fillet
Spiced carrot Purée, Dauphinoise Potato,
Spinach, Wild Mushroom Ragout,
Port Red Wine Sauce*

*Dark Chocolate Marquise
Pineapple, Chilli, Coconut Flavours*

Tea or Coffee with Homemade Chocolates

Menu 2

*Creamy Carrot & Coriander Soup
Vanilla Soured Shallots*

Champagne & Raspberry Sorbet

*Roast Loin of Pork & Apple Sauce
Mousseline Potato, Glazed Root Vegetables,
Sage Jus*

*Baked Mango Cheesecake
Mango Ice-Cream*

Tea or Coffee with Homemade Chocolates

Menu 3

*Chicken Liver Pate
Caramelised Onion, Toasted Brioche &
Balsamic Dressing*

*Steamed or Pan Fried Sea Bass
Crushed Potato & Tomato Confit,
Shellfish Emulsion*

Champagne & Orange, Vodka Sorbet

*Pan Roast Rump of Lamb
Fondant Potato, Pea Puree, Spinach, Vicky
Carrot & Mint Lamb Jus*

*Apple Tarte Tatin
Vanilla Ice Cream*

Tea or Coffee with Homemade Chocolates

Wedding Breakfast Menu's for
Premier Platinum & Premier
Diamond

Menu 4

*Jerusalem & Artichoke Velouté
Morel & Truffle Oil*

*Prawn & Crayfish
Marie Rose sauce*

Blood Orange & Champagne Sorbet

*Pan-Fried Salmon
Cocotte Potato, Tomato Fondue,
Broccoli, Asparagus & Sauvignon Blanc
Sauce*

*Raspberry Crème Brule
Strawberry Ice-Cream*

Tea or Coffee with Homemade Chocolates

Menu 5- Buffet

*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*

*Cold Pasta Salad
Potato Salad
Coleslaw Salad
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