

Magnolia Package

Available Saturdays in April to September

Inclusive for 50 Adults Day and 100 Evening Guests

- A dedicated wedding planner throughout your planning process
- Hire of our Alsager Suite for your civil ceremony, Wedding Breakfast, and Evening Reception
 - Hire of our cake stand and knife.
- Complimentary Bed and Breakfast in our Suite for you both on your wedding night.
- Special accommodation rates for your guest wishing to stay overall rates are inclusive of breakfast.
 - Toastmaster, to make your day run smoothly
 - A glass of Prosecco on arrival
- Chefs homemade canapes (selection of 3) to be served during your drink's reception
 - Three course set Wedding Breakfast
 - A glass of sparkling wine for the toast
 - Two glasses of wine during your wedding breakfast
- Our resident DJ to perform during your evening reception
 - 7 items from the finger buffet menu selector
 - One room for Bride or Groom night prior

2020 – £6000

Additional Day Guest

Adults - £62.00

Children (12 and under) - £17.00

Evening Guests- £23.50

Rose Package

Available Thursday – Fridays and Sundays in April to September and Thursday – Sunday in January – March and October and November.

Inclusive for 50 Adults Day and 100 Evening Guests

- A dedicated wedding planner throughout your planning process
- Hire of our Alsager Suite for your civil ceremony, Wedding Breakfast, and Evening Reception
 - Hire of our cake stand and knife.
- Complimentary Bed and Breakfast in our Suite for you both on your wedding night.
- Special accommodation rates for your guest wishing to stay overall rates are inclusive of breakfast.
 - A glass of Prosecco on arrival
 - Three course set Wedding Breakfast
 - A glass of sparkling wine for the toast
 - One glasses of wine during your wedding breakfast
- Our resident DJ to perform during your evening reception
 - 7 items from the finger buffet menu selector

2020 – £4000

Additional Day Guest

Adults - £53.00

Children (12 and under) - £17.00

Evening Guests- £18.95

Twilight Package

Available any Thursday, Friday or Sundays throughout the year for 80 Adult Guests.

- Civil ceremony in our Alsager Suite – recommended 4 pm
- A dedicated wedding planner throughout your planning process
 - Hire of our Alsager Suite for the Evening Reception
 - Hire of our cake stand and knife.
- Complimentary Bed and Breakfast in our Suite for you both on your wedding night.
- Special accommodation rates for your guest wishing to stay overall rates are inclusive of breakfast.
- Chefs homemade canapes (selection of 3) to be served during your drink's reception
 - A glass of Prosecco after your civil ceremony
- Our resident DJ to perform during your evening reception
 - 7 items from the finger buffet menu selector

2020 - £3000

Additional Guest

Full Day - £30.00

Evening Only -£18.95

Menu Selector for Wedding Breakfast

The following dishes are designed to assist you in planning a menu to suit your specific needs. Build a menu from the dishes below to accommodate your tastes.

Please note: we respectfully request that you choose the same meal for all your guests. Please note some dishes do have a supplement per person.

Starters

Freshly made Soup- Roast Tomato & Basil, Carrot & Coriander, Broccoli & Stilton, Leek & Potato, Cream of Vegetable Soup,

or Roast Parsnip Soup with parsnip crisps(V, GF)

Ham Hock Terrine homemade piccalilli and toasted sourdough bread

Fresh Fruits and Melon charred grapefruit and mint dressing (V, GF)

Chicken Liver Pate red onion marmalade and toasted brioche

Cured Oak Smoked Salmon creamed horseradish and a citrus salad (GF*)

Salmon and Prawn Terrine dill mayo, rocket and ciabatta toast (GF*)

Creamy Forest Mushrooms spinach, white wine, garlic & cream on garlic ciabatta (V, GF*)

Avocado and Grapefruit chilli, coriander & olive oil (V, VE)

Warm Salad of Mushrooms and Roasted Squash rocket & spinach salad (V, VE)

Heritage Tomato and Burrata Salad basil pesto (V, VE)

Why not add a sorbet or a soup course...?

Choice of mango, raspberry, lemon or passion fruit £5.00pp

Choose a soup £5.00pp

Main courses

Meat

Slow Roast Turkey pork and cranberry stuffing, pigs in blankets and roast gravy

Matured Roast English beef Yorkshire pudding and red wine gravy (served pink)

6hr Slow Braised Blade of Beef rich bourguignon sauce

Roast rolled Belly Pork caramelized apple, calvados sauce

Lamb Rump with red wine, baby onions & mushroom sauce (served pink)

Pan-fried Chicken Breast roast Mediterranean vegetables, tomato and basil sauce

Roasted Chicken Supreme mushroom and tarragon cream sauce

Breast of Chicken filled with Leeks wrapped in bacon, and a Madeira sauce

Fish

Herb Crusted Salmon Fillet served with parsley sauce

Roasted Seabass Fillet chorizo and lobster bisque

Pan-fried Seabass served with a Salsa Verde

Pan-fried Hake Supreme served with a with a dill, Atlantic cream sauce

Vegetarian and Vegan

Roast Mediterranean Vegetable and Feta Cheese Tart with basil pesto and rocket
Spinach and Ricotta Cheese Cannelloni with balsamic glazed cherry tomatoes, roast pepper tomato sauce
Tagliatelle with sautéed wild Mushrooms parmesan shavings and roast garlic cream sauce
Spiced Quinoa with Roast Peppers and Courgettes halloumi, baby gem lettuce and pomegranate dressing

All served with crispy roast potatoes, cauliflower cheese, thyme carrots, and steamed broccoli

Supplement main course dishes

Herb Roasted Leg of Lamb rosemary rosti and a mint gravy £5.00 supplement
Medallions of Pork Fillet Bury black pudding, Koffman cabbage, and a cider sauce £4.00 supplement
Poached fillet of Halibut on parsley creamed potato with butter crayfish sauce £12.00 supplement
Roasted Lemon Sole served with an Atlantic prawn, caper, butter sauce £8.00 supplement
Local matured Beef Fillet with creamy peppercorn sauce (served medium) £12.00 supplement
Beef Wellington port masala wine jus (served medium) £12.00 supplement
Roast Rack of Lamb with caramelised shallots and a mint lamb gravy £8.00 supplement
Thickly cut local roast Sirloin of Beef Yorkshire pudding and red wine gravy £6.00 supplement

All served with crispy roast potatoes, cauliflower cheese, thyme carrots, and steamed broccoli

Desserts

Vanilla Crème Brûlée with a shortbread biscuit
Sticky Toffee Pudding served with butterscotch sauce
Apple and Blackberry Crumble with custard
Lemon Tart berry compote and crème Fraiche
Vanilla Cheesecake with seasonal berry compote
Warm Chocolate Brownie vanilla ice cream
Dark Chocolate and Cherry Roulade served with cream
Chocolate Profiteroles with chocolate sauce
Individual Berry Eton Mess
Coconut Chocolate Mousse (VE)

Cheese

A selection of Continental, British and locally sourced cheeses £4.00 supplement
Supplement per person for a separate cheese course £10.00
Served with red onion marmalade, grapes celery & biscuits.

Seasonal canapés – a selection of three per person at £5 (included in Magnolia and Twilight packages); a few suggestions are –
Mini Yorkshire puddings with roast beef, chicken liver pate with onion marmalade, smoked salmon and cream cheese blinis, mini fish and chips and more...

Evening Buffet Options for Evening Reception

Finger Buffet Menu

A choice of 7 items from the following.

*Selection of Open Sandwiches and Wraps
Toasted Garlic Ciabatta topped with Pico de Gallo
and Feta Cheese (V)
Mini Manor House Cheeseburgers
Moroccan Spiced Lamb Kebabs with Mint Raita
Mini Fish and Chips
Garlic and Chilli Flaked Prawn Kebabs
Home Baked Pork and Leek Sausage Rolls
Duck Spring Rolls with Sweet Chilli Dipping Sauce
Cajun Spiced Potato Wedges with Sour Cream (V)
Goats' Cheese and Red Onion Tartlet (V)*

Hog Roast

Supplement of £2.00 per person

*Spit Roast Pork & Bread Roll
Sage & Onion Stuffing & Apple Sauce
Potato Wedges
Red Onion House Coleslaw
Tomato & Red Onion Salad
Dressed Green Salad*