

Wedding Menu Selector

Classic Canapés

£4.95 for 3 items, additional items are individually priced below.

TEMPURA BATTERED KING PRAWN	£1.80
SMOKED SALMON AND CREAM CHEESE BLINI	£1.80
PRAWN AND MARIE ROSE TARTLET	£1.80
HAM HOCK AND MUSTARD ON RYE BREAD	£1.80
CHICKEN LIVER PARFAIT <i>with red onion jam on crisp bread</i>	£1.80
MEDITERRANEAN VEGETABLE AND GOAT'S CHEESE TARTLET (V)	£1.80
SELECTION OF MINI QUICHE <i>(V available)</i>	£1.80
MINI DUCK SPRING ROLLS	£1.80

Luxury Canapés

KING SCALLOPS WRAPPED IN PARMA HAM <i>and sweet chilli dip</i>	£3.95
BELUGA CAVIAR ON BUTTERED BROWN TOASTS	£POA
WARM FILLET OF BEEF SKEWERS <i>with Pimento Horseradish cream</i>	£3.95

Luxury Soups

SEAFOOD CHOWDER <i>specialy prepared by the chef</i>	£9.95
TRADITIONALLY PREPARED LOBSTER BISQUE <i>finished with double cream and Cognac</i>	£9.95

Soups

All served with a warm bread roll

TOMATO AND ORANGE SOUP <i>scented with sweet basil</i>	£6.50
CARROT AND CORIANDER SOUP <i>with a herb infused crostini</i>	£6.50
CREAM OF MUSHROOM SOUP <i>with fresh thyme</i>	£6.50
CREAM OF VEGETABLE SOUP <i>topped with golden sippets</i>	£6.50
LEEK AND POTATO SOUP TOPPED <i>with garlic croutons</i>	£6.50
CHILLED FRESH GARDEN PEA SOUP <i>scented with wild mint</i>	£6.50
CHILLED SPANISH GAZPACHO SUMMER SOUP	£6.50

Sorbet

MANGO, BLACKCURRANT, RASPBERRY OR LEMON	£3.95
CHAMPAGNE	£4.95

Starters

DOVETAIL OF SWEET SEASONAL MELON <i>mango coulis and a compote of summer berries (V)</i>	£5.95	BEEF TOMATO AND BUFFALO MOZZARELLA <i>rocket leaves, herb pesto and balsamic dressing (V)</i>	£6.25
CHICKEN AND DUCK LIVER PARFAIT <i>red onion marmalade with bread crisps</i>	£6.95	CLASSIC WELSH RAREBIT BAKED ON CIABATTA <i>roasted vine tomatoes, balsamic and pesto</i>	£8.95
TIAN OF PRAWNS AND CRAYFISH TAILS <i>citrus mayonnaise, buttered Granary bread</i>	£7.50	SHREDDED CONFIT OF DUCK <i>filo basket julienne of spring onion, plum sauce</i>	£9.95
CLASSIC SMOKED SALMON <i>caper and red onion dressed rocket leaves</i>	£7.95	LOCALLY SMOKED TROUT <i>blini with a lemon and chive veloute</i>	£9.95
HOMEMADE THAI STYLE FISH CAKE <i>dressed salad leaves and sweet chilli sauce</i>	£7.25	PATE DE FOIE GRAS <i>apple and plum relish and warm toasted brioche</i>	£14.95
FRESHLY PREPARED HAM HOCK TERRINE <i>piccalilli, apple crisp and rye bread</i>	£6.95	HALF A CHIX LOBSTER THERMIDOR	£14.95

Main Courses

PRIME ROAST RIB EYE OF BEEF <i>Yorkshire pudding, roast potatoes and pan gravy</i>	£21.95	RED LENTIL BAKE <i>garlic and tarragon, roasted red onion, fondant potatoes, red pepper sauce (V)</i>	£14.95
BREAST OF CHICKEN <i>filled with a mushroom duxelle, fondant potato, tarragon and red wine sauce</i>	£16.95	WILD MUSHROOM TAGLIATELLE <i>topped with a herbed Brie with a basil dressing (V)</i>	£14.95
BAKED FILLET OF SALMON <i>lemon crushed new potatoes, chervil and white wine cream</i>	£17.50	BAKED STUFFED AUBERGINE <i>with a cheesy gratin and warm tomato coulis (V)</i>	£14.95
SLOWLY BRAISED LAMB SHANK <i>resting on chive mashed potatoes, garden mint and red wine jus</i>	£17.95	FILLET OF SEA BASS <i>pommes macaire, wilted greens, roasted vine tomatoes, herb pesto oil</i>	£24.95
BREAST OF CHICKEN <i>wrapped in Parma ham, butter braised potatoes and a classic Chasseur sauce</i>	£16.95	WHOLE LOBSTER THERMIDOR	£POA
ROAST LOIN OF PORK <i>roast potatoes, sugar baked apple, stuffing and rich pan gravy</i>	£16.95	FILLET OF BEEF WELLINGTON <i>cooked to medium, fondant potato and Madeira sauce</i>	£36.00
BAKED COD LOIN <i>rested on champ mash finished with a lemon and caper sauce</i>	£17.95	BREAST OF DUCKLING <i>served pink with Dauphinoise Potatoes, wilted Pak Choi, sweetened black cherry and brandy reduction</i>	£22.95
TRADITIONAL ROAST BREAST OF TURKEY <i>chateaux potatoes, sage and onion stuffing and bacon and sausage roll</i>	£16.95	PRIME RUMP OF LAMB <i>served with a timbale of Moroccan style cous cous and thyme scented jus</i>	£22.95

Wedding Menu Selector

(Continued)

Desserts

FRESHLY PREPARED CITRUS PANNA COTTA **£6.50**
raspberry coulis and white chocolate cookie

BAILEYS CHEESECAKE **£6.95**
white chocolate sauce, and kumquat confit

WHITE AND DARK CHOCOLATE TORTE **£6.75**
raspberry coulis and summer berry compote

CLASSICALLY PREPARED VANILLA
CRÈME BRULÉE **£6.50**
homemade shortbread biscuit

STICKY TOFFEE PUDDING **£6.75**
butterscotch sauce, vanilla pod ice cream

FRESH FRUIT SALAD **£6.25**
with cream or ice cream

APPLE AND SULTANA CRUMBLE **£6.25**
served with warm creamy custard

CITRUS LEMON TART **£6.50**
fruits of the forest and clotted cream

HOMEMADE PROFITEROLES **£6.75**
filled with chantilly cream laced with hot chocolate sauce

FRESH BRITISH STRAWBERRIES **£POA**
*(subject to seasonal availability)
served with clotted cream*

CHOCOLATE ASSIETTE **£7.95**
white chocolate panna cotta, milk chocolate fudge, chocolate ice-cream with mud biscuit

Cheese Course

CHEESE PLATTER
3 choices of cheese served in wedges with biscuits, apple, celery and grapes with an apple chutney. Choose three cheeses from: Creamy Stilton, Mature Cheddar, Shropshire Blue, Wensleydale with cranberry, Blue Brie, Smoked Applewood, Y Fenni

PER INDIVIDUAL PLATE **£7.95**

PLATTER PER 10 GUESTS **£60.00**

Tea and Coffee

English Breakfast Tea or Freshly Brewed Coffee **£2.50**

English Breakfast Tea or Freshly Brewed Coffee
with Chocolate Mints **£2.95**

English Breakfast Tea or Freshly Brewed Coffee
with petit fours **£3.50**

Childrens Menu Selector

Childrens Menu

Children 12 years and under

2 COURSES £9.95

3 COURSES £12.95

Alternatively children may have smaller portions of the adult menu priced at 65% of the chosen menu.

Starters

TOMATO SOUP

with Bread Roll

PRAWN SALAD

with Marie Rose Sauce

VEGGIE DIPPERS

selection of sliced fresh vegetables with Marie Rose dip

GRILLED CHEESE ON TOAST

Main Courses

FISH GOUJONS

with chips and crushed peas

PORK SAUSAGES

with mashed potato and gravy

ROAST CHICKEN BREAST

with new potatoes, selection of vegetables and gravy

BATTERED CHICKEN STRIPS

with chips and baked beans

TOMATO PASTA

with garlic bread

Desserts

BANANA SPLIT

WARM CHOCOLATE BROWNIE

FRUIT SALAD

SELECTION OF ICE CREAM

Drinks Package

Children 12 years and under

ONE SOFT DRINK ON ARRIVAL

ONE SOFT DRINK WITH THE MEAL

ONE SOFT DRINK TO TOAST

PER CHILD £6.00

Evening Reception Menu Selector

Option 1

SELECTION OF FRESHLY CUT SANDWICHES

on white or brown bread

GARLIC CHICKEN DRUMSTICKS

SELECTION OF QUICHE

RED ONION AND TOMATO SALAD

CREAMY COLESLAW DRESSED MIXED LEAVES

CAJUN POTATO WEDGES

PER PERSON

£16.95

Delicious Hog Roast

MOUTH-WATERING SPIT ROASTED PIG

*(excluding the head) carved by an experienced chef
and served in soft bread rolls.*

CRISPY CRACKLING AND STUFFING

APPLE SAUCE AND MUSTARD

DRESSED SALAD LEAVES

TOMATO AND RED ONION SALAD

BETROOT AND WALNUT SALAD

JACKET POTATOES

*with three fillings, coleslaw, cheese
and tuna mayonnaise*

PER PERSON

£20.95

Option 2

SELECTION OF FRESHLY MADE OPEN SANDWICHES

TEMPURA BATTERED PRAWNS

with sweet chilli dip

MARINATED CHICKEN WINGS

SALMON AND ASPARAGUS TART

BBQ STICKY RIBS

POTATO SALAD

BETROOT AND WALNUT SALAD

CREAMY COLESLAW

BREADED MUSHROOMS

with garlic mayonnaise

PER PERSON

£20.95

Buffet Selector Menu

All prices are quoted per person, these can be added to any existing buffet selected or when putting together your own buffet then there is a minimum spend of £15.00 per person.

SELECTION OF OPEN SANDWICHES <i>with various fillings</i>	£4.25	VEGETABLE SPRING ROLLS	£2.95
SELECTION OF CLOSED SANDWICHES <i>with various fillings</i>	£4.25	TEMPURA BATTERED PRAWNS <i>with sweet chilli dip</i>	£3.50
CHICKEN SATAY SKEWERS	£3.95	LEMON PEPPER FISH GOUJONS <i>with lemon mayonnaise</i>	£4.25
GARLIC CHICKEN DRUMSTICKS	£3.50	SMOKED SALMON AND ASPARAGUS TART	£3.95
BBQ CHICKEN WINGS	£3.25	MEDITERRANEAN VEGETABLE OR THREE CHEESE AND ONION QUICHE	£2.95
MARINATED CHICKEN WINGS	£3.95	VEGETABLE SAMOSAS	£2.95
MINI COCKTAIL SAUSAGE SELECTION	£2.95	CAJUN POTATO WEDGES	£2.95
MINI BURGERS <i>with tomato relish and cheese optional</i>	£3.50	TWICE COOKED JACKET POTATOES <i>with cheese and onion</i>	£3.25
WARM SAUSAGE ROLLS	£2.95	NEW POTATOES <i>with minted butter</i>	£2.75
MINI PORK PIES WITH PICCALILLI	£3.25	JACKET POTATO <i>with butter</i>	£2.95
HAM TERRINE WITH PICCALILLI	£3.50	VEGETABLE CRUDITÉS <i>with dips</i>	£1.95
MINI PIZZA <i>meat or vegetarian</i>	£2.75	DRESSED MIXED LEAF SALAD	£1.95
LAMB SAMOSAS	£3.55	CRUNCHY COLESLAW	£1.95
BBQ STICKY RIBS	£4.25	POTATO SALAD	£1.95
QUICHE LORRAINE	£2.95	BEETROOT AND WALNUT SALAD	£1.95
HONEY ROAST HAM PLATTER	£3.95	BEAN SPROUT, PEANUT AND PINEAPPLE SALAD	£1.95
TOPSIDE OF BEEF PLATTER	£4.25	RED ONION AND TOMATO SALAD	£1.95
MINI YORKSHIRE PUDDINGS <i>with caramelised onions</i>	£2.50	GARLIC BREAD <i>with cheese</i>	£3.25
BREADED MUSHROOMS <i>with garlic mayonnaise</i>	£2.75	FRESH BREAD ROLLS <i>with butter</i>	£2.25
TOMATO AND GOATS CHEESE BRUSCHETTA	£3.25		
CHEESY NACHOS <i>with Jalapeno Peppers, sour cream and tomato salsa</i>	£3.25		
TOMATO AND MOZZARELLA RISOTTO BALLS	£2.95		

Light Buffet

Only available within our wedding packages

BREAD ROLLS FILLED WITH SLICED ROASTED
MEAT AND ACCOMPANIMENTS SERVED WITH
POTATO WEDGES CHOICE OF:

BAKED HAM

with pineapple salsa

ROAST TURKEY

with stuffing and cranberry sauce

ROAST BEEF

with fried onions and horseradish

CUMBERLAND SAUSAGE

with sweet red onion marmalade

*If choosing a maximum of 2 options then this will be
provided as 50% of each. Additional portions can be
ordered in advance at an additional charge.*

PER PERSON **£13.95**

Desserts

SWEET LEMON TART WITH CREAM **£4.95**

WHITE AND DARK CHOCOLATE TORTE **£4.95**

APPLE PIE WITH CREAM **£4.95**

CHOCOLATE BROWNIE WITH CREAM **£4.95**

TOPPED VANILLA CHEESECAKE **£4.95**

Toffee, Strawberry Coulis or Mixed Berry compote

Supper Menu

All served in chafing dishes buffet style.

MEXICAN CHILLI CON CARNE

with rice

THAI GREEN CHICKEN OR VEGETABLE CURRY

with rice

FRESHLY BAKED CHICKEN

HAM AND LEEK PIE

with potatoes

LAMB HOTPOT

with red cabbage

BEEF BOURGINON

with twice baked potatoes

HOMEMADE BEEF LASAGNE

with garlic bread

MUSHROOM STROGANOFF

with rice

CHICKEN AND MUSHROOM CASSEROLE

with potatoes

SINGLE CHOICE **£15.95** PER PERSON

CHOICE OF 2 **£19.95** PER PERSON

Wedding Drinks Selector

Drinks Package 1

GLASS OF BUCKS FIZZ ON ARRIVAL
TWO GLASSES OF HOUSE WINE WITH THE MEAL
GLASS OF SPARKLING WINE TO TOAST
PER PERSON **£18.95**

Drinks Package 2

GLASS OF PIMMS WITH LEMONADE
TWO GLASSES OF HOUSE WINE WITH THE MEAL
GLASS OF HOUSE CHAMPAGNE TO TOAST
PER PERSON **£21.95**

Drinks Package 3

GLASS OF VEUVE CLIQUOT ROSE
TWO GLASSES OF WINE WITH THE MEAL
ONE WHITE AND ONE RED FROM THE TOP
FOUR ON THE WINE LIST
GLASS OF VEUVE CLIQUOT YELLOW LABEL
PER PERSON **£35.95**

Midnight Snacks

BACON BAPS, SAUSAGE BAPS OR VEGETARIAN
SAUSAGE BAPS (*served from 11.00pm to 12.30am*)
PER PERSON **£4.95**

Reception Drinks

BUCKS FIZZ **£4.95**
HOUSE WINE **£4.50**
PIMMS AND LEMONADE **£5.50**
MULLED WINE **£5.95**
PROSECCO **£5.95**
KIR ROYALE **£6.50**
HOUSE CHAMPAGNE **£7.95**

Soft Drinks

JUG OF ORANGE JUICE **£6.95**
BOTTLE OF STILL MINERAL WATER *750ml* **£4.25**
BOTTLE OF SPARKLING MINERAL WATER *750ml* **£4.25**

Wines and Champagnes

A comprehensive wine list is available for you to choose from, please ask your wedding coordinator for further information.

Corkage

Prices per 750ml bottle.

WINE **£10.00**
SPARKLING WINE **£15.00**
CHAMPAGNE **£25.00**

Frequently Asked Questions

HOW MUCH DOES A CIVIL CEREMONY COST?

For our bride and grooms choosing one of our packages there is a fee of £350.00 for the civil ceremony. For more tailored weddings the fee is £500.00. This fee is in addition to any fees paid directly to the Registrar.

IS THERE A PARTICULAR REGISTRY OFFICE I NEED TO CONTACT?

You will need to contact the Cheshire West and Chester Registry Office. Please ensure the date and time is available with the registrar before booking your day at Crabwall Manor Hotel and Spa.

HOW DO I BOOK MY WEDDING AT CRABWALL MANOR?

We require a £500.00 deposit to reserve your date, this is non-refundable and non-transferable. We will then issue your contracts, once these are returned your special day is confirmed.

WHEN DO I NEED TO PAY FOR THE WEDDING BY?

6 months prior to the wedding date we ask that you pay 40% of the estimated balance of the wedding. Final arrangements, numbers and payment is required no later than 2 weeks prior to the wedding date.

WHAT ARE THE MAXIMUM NUMBERS OF GUESTS I CAN INVITE FOR THE WEDDING BREAKFAST AND EVENING RECEPTION?

We can accommodate up to 85 guests for a sit down wedding breakfast and up to 150 guests for the evening reception.

CAN MY GUESTS HAVE A CHOICE OF MEALS ON OUR WEDDING DAY?

For the smooth running of your special day we do ask that you select one starter, one main and one dessert from the menu for all guests to be served. Of course, guests with allergies or intolerances will be accommodated, please make us aware of these in advance. There are alternative choices for children under 12 years old in the Menu Selector.

WHAT TIME DOES THE ENTERTAINMENT END AND THE BAR CLOSE?

The Terrace Bar will close at 1.00am, entertainment must also stop at this time. For guests who are staying overnight a Residents Bar will be available in the Reception Lounge area. All non-resident guests must depart the hotel and will not be served in the Residents Bar. Resident guests must sign for drinks before they are served and all items must be paid for upon check out.

WILL MY GUESTS GET PREFERENTIAL BEDROOM RATES IF THEY WANT TO STAY OVERNIGHT?

We will allocate 10 bedrooms to your wedding at a discounted rate. If you are taking a package with us then this will include the Bridal Suite with our compliments. The discounted rate will depend on the day of the week you have chosen for your special day. Your Wedding Coordinator will be happy to discuss this with you. You can book further rooms if required at the best available rate on the day of booking (please be aware rates can change on a daily basis).

ARE ROOM HIRE FEES AND VAT INCLUDED IN YOUR PRICES?

All of our prices quoted include VAT at 20%. Our packages all include any room hire fees. If you are opting for a tailored wedding there will be room hire fees dependant on the day of the week you are holding your wedding and your exact requirements. Your Wedding Coordinator will be happy to put the relevant fees into your estimate before booking.

CAN OUR GUESTS USE CONFETTI AT CRABWALL MANOR?

We are happy for guests to throw flower petals or biodegradable paper confetti within the gardens and terrace. We do not allow confetti to be thrown inside the hotel. Please ask guests to refrain from throwing plastic or synthetic confetti or rice as this is difficult to clear up and can be poisonous to local wildlife.

