



BILLESLEY MANOR

HOTEL & SPA

Your Wedding Day *Includes*

- Services of our dedicated Wedding specialists
- One complimentary menu tasting for the happy couple
- Use of Billesley Manor grounds for photographs
- Red carpet welcome
- Glass of Champagne for the wedding couple after the ceremony
- Glass of sparkling wine per person for reception drinks
- White table linen and napkins
- Three course menu with tea and coffee
- Wedding Breakfast room hire
- Half a bottle of house wine per person with your wedding breakfast
- Glass of sparkling wine per person for the toast
- Use of silver cake stand and knife
- Dance floor for your evening reception
- Pork baps and accompaniments for evening food
- Complimentary accommodation for the happy couple on your wedding night
- Reduced accommodation rates for your guests

Prices from £109 per person

*Prices vary depending on day of week and time of the year.
Minimum numbers may apply.*



BILLESLEY MANOR

HOTEL & SPA

Added Extras...

Canapes - £3.00 each

Beef tartare
Crispy ham hock with piccalilli gel
Whipped goat cheese & apple cone
Smoked salmon lollipop, pickled mouli & caviar
Beetroot and horseradish arancini
Apple and elderflower consume
Panko king prawns with sweet chilli jam
Teriyaki marinated tofu and sesame seeds
Lamb kofta with mint yogurt
Crab cocktail

Soup of your choice - £4.00 per person

Starters - £2.50 supplement per person

Lightly poached salmon, dill, apple and caviar
Heritage tomato, goats curd and basil emulsion
Confit guinea fowl terrine, pickled vegetables, blood orange gel
Marinated tofu, quinoa, pomegranate pine nut salad



BILLESLEY MANOR
HOTEL & SPA

Added Extras...

Sorbet course - £3:00 per person

Champagne
Lemon
Mango
Raspberry

Mains - £5.50 supplement per person

Light salted cod, saffron pearl barley, sea veg, saffron foam
Lamb rump, dauphinoise potato, seasonal vegetables
6oz beef fillet, baby beetroot, burnt onion purée, baby fondant and bone marrow jus
Venison loin, wild mushroom, celeriac mash, kale, red wine jus
Butter poached halibut, leeks, seaweed, mussel, cream sauce

Desserts - £2.50 supplement per person

Dark chocolate delice, salted caramel, blood orange sorbet
Set tonka bean cream, strawberry and honeycomb
Rhubarb and custard the Billesley way

Cheese Course - £75.00 per sharing table up to 10

3 local cheeses, crackers, grapes, celery & chutney



BILLESLEY MANOR
HOTEL & SPA

Inclusive Menu

Starters

Ham hock terrine, piccalilli & roquette
Citrus cured trout, preserved lemon and black onion seeds with vinaigrette
Cauliflower textures, smoked almond with truffle dressing
Chicken liver parfit, black garlic, pickled mushroom & crispy chicken skin
Atlantic prawn, mary rose, spicy tomato gel & micro rocket

Mains

Chicken suprême, truffle mash & wild mushroom spinach.
Sea bass, crushed new potatoes, samphire with white wine sauce
Beetroot wellington, baby vegetable with horseradish cream
Blade of beef, garlic mash, panache of vegetable with wild mushroom sauce
Root vegetable gratin with sun blush tomato sauce

Desserts

Lemon tart, crème fraîche & berry compote
Chocolate hazelnut pavlova, clotted cream ice cream with chocolate sauce
Vanilla cheesecake with salted caramel ice cream
Chocolate brownie with chocolate sauce and pistachio
Sticky toffee pudding, toffee sauce & vanilla ice cream



BILLESLEY MANOR
HOTEL & SPA

Ceremony *Room Hire*

Year	Topiary Garden & Topiary Garden Suite	The Drawing Room	The Stuart Room
2023	£1150.00	£300.00	£1150.00
2024	£1300.00	£325.00	£1300.00
2025	£1400.00	£350.00	£1400.00

