

Prosecco Package

2018 - £55.00 per person

Additional evening guests £12.00 per person

2019 - £58.00 per person

Additional evening guests £12.50

Package includes:

- Complimentary menu tasting for the happy couple
- Master of Ceremonies
- Room hire for the wedding breakfast and evening reception
- Your chosen three-course wedding breakfast menu with coffee and mints
- Evening buffet for day guests
- White table linen
- Cake stand and knife
- Privilege four-poster bedroom for the happy couple, including breakfast and use of the leisure facilities
- Preferential bedroom rates for wedding guests, including breakfast and use of the leisure facilities
- Your drinks package includes:
 - Champagne welcome for the happy couple
 - A reception drink of Buck's fizz or PIMM's for guests
 - A glass of sparkling wine for the toast

The above rates are inclusive of VAT at the current rate. Should VAT rates change, the hotel reserves the right to adjust prices accordingly.

The logo for Mercure Hotels, featuring a stylized 'M' above the word 'Mercure' and 'HOTELS' in smaller text below it.



Menu

Starters

Shropshire vegetable soup, crispy croutons (v)
Prawn and crayfish cocktail on roquette with brandy Marie Rose sauce
Mozzarella and plum tomato salad, green pesto (v)
Chicken liver pâté, rustic bread, red onion jam

Mains

Seared chicken breast, thyme and red wine jus
Steamed haddock fillet, coarse-grain mustard sauce
Roast loin of pork, crackling, apple sauce, traditional gravy
Baked Portobello mushroom, spinach, smoked cheese (v)

Desserts

Baked vanilla cheesecake, toffee sauce
Handmade lemon tart, raspberry coulis
Chocolate fudge cake, crème anglaise
Profiteroles, chocolate sauce

Prosecco Package Evening Buffet

Bacon baps and potato wedges

EU food allergen information contained within menu items is available on request.

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Champagne Package

2018 - £70.00 per person

Additional evening guests £17.00 per person

2019 - £72.00 per person

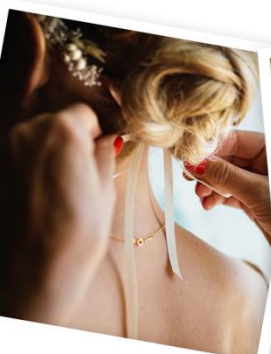
Additional evening guests £18.00

Package includes:

- Complimentary menu tasting for the happy couple
- Master of Ceremonies
- Room hire for the wedding breakfast and evening reception
- Your chosen three-course wedding breakfast menu with coffee and mints
- Evening buffet for day guests
- White table linen
- Cake stand and knife
- Privilege four-poster bedroom for the happy couple, including breakfast and use of the leisure facilities
- Preferential bedroom rates for wedding guests, including breakfast and use of the leisure facilities
- Your drinks package includes:
 - Champagne welcome for the happy couple
 - A reception drink of Buck's fizz or PIMM's for guests
 - Two glasses of house wine per person to be served with the wedding breakfast
 - A glass of sparkling wine for the toast

The above rates are inclusive of VAT at the current rate. Should VAT rates change, the hotel reserves the right to adjust prices accordingly.

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Menu

Starters

Roast plum tomato and pepper soup, Parmesan, pesto crostini (v)
Severn & Wye smoked salmon, caper dressing, artisan bread
Ham hock terrine, plum and apple chutney, beetroot sauce
Roasted red pepper and goat's cheese salad, rustic bread (v)

Mains

Seared chicken fillet, creamed mash, green beans, port and redcurrant jus
Steamed salmon fillet, dill crushed new potatoes, baby fennel, sauce vierge
Feather blade of beef bourguignon, potato purée, roasted root vegetables
Roast leg of lamb, champ potatoes, vichy carrots, sugar snaps, garlic and rosemary jus

Desserts

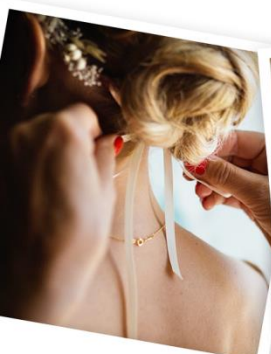
Toffee and pecan cheesecake, mocha sauce
Chocolate truffle bavarois, orange and brandy sauce
Warm apple tart, vanilla clotted cream
White chocolate and raspberry torte, chocolate pencil, raspberry powder

Prosecco Package Evening Buffet

Bacon baps and potato wedges

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Finger Buffet

Spiced potato wedges, sour cream dip

House-baked sausage rolls

Chicken goujons with a barbecue dip

Selection of vegetarian quiches

Vegetable samosa with a yoghurt dip

Selection of sandwiches on white and wholemeal bread:

Honey roast ham and English mustard

Tuna mayonnaise and red onion

Chunky egg mayonnaise and chive

Mature Cheddar, peppers, red onion and mayonnaise

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