

WEDDING BREAKFAST *starters*

Please pick one starter from the options below.

STARTERS

MARINATED MELON

In orange jus with tropical fruits, strawberry coulis and fresh mint

SLOW ROASTED PLUM TOMATO, BUFFALO MOZZARELLA AND ROCKET SALAD

With crispy pancetta and a basil pesto dressing

BAKED FLAT CAP MUSHROOMS

Filled with sun blush tomatoes and roasted peppers,
topped with melted Monterey Jack cheddar

TERRINE OF SCOTTISH SALMON

With a cucumber and dill cream sauce

(£2.50 Supplement charge per person)

SMOOTH CHICKEN LIVER AND MUSHROOM PÂTÉ

Served with a real ale chutney with warm garlic bread

HOMEMADE LEEK AND POTATO SOUP (V) OR CREAM OF VEGETABLE SOUP

Finished with crème fraîche, chives and croutons

Please let a member of the team know if you have any dietary requirements or allergies at the time of booking.

WEDDING BREAKFAST *Mains*

Please pick one main from the options below.

MAINS

DARNE OF SALMON

Wrapped in bacon, served with a mushroom and asparagus cream sauce

BREAST OF CHICKEN

With an oyster mushroom, button onion and white wine cream sauce

SLOW ROASTED LOIN OF PORK

Coated with an apple cider and sage cream sauce

BREAST OF CHICKEN

Filled with a wild mushroom and asparagus farci, served with a white wine, pink peppercorn and chive cream sauce

ROAST BREAST OF TURKEY

Accompanied by all the trimmings. Served with a rich gravy and cranberry sauce

BREAST OF CHICKEN

WRAPPED IN BACON

With an onion, garlic and rosemary jus

ROAST SIRLOIN OF BEEF

With Yorkshire pudding, horseradish and a red wine and thyme jus

(£2.50 Supplement charge per person)

VEGETABLE AND POTATO SELECTION

Please choose two vegetable dishes and one potato dish from the below selection to accompany your meal.

VEGETABLE SELECTION

Panache of garden vegetables selection or 2 from below:

- ❖ Green beans wrapped in bacon
- ❖ Braised leeks
- ❖ Honey roasted carrots
- ❖ Broccoli
- ❖ Grilled courgettes
- ❖ Baby corn on the cob
- ❖ Baton carrots

POTATO SELECTION

please choose one potato dish from below:

- ❖ Baby roast potatoes
- ❖ Sautéed potatoes with caramelised onion
- ❖ Dauphinoise potatoes
- ❖ New potatoes

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WEDDING BREAKFAST *desserts*

Please pick one dessert from the options below.

DESSERTS

DOUBLE CHOCOLATE TEARDROP

With a cappuccino cream
and chocolate curls

INDIVIDUAL BANOFFEE PIE

Ribboned with toffee
and chocolate sauce

WILD BERRY PAVLOVA

With Chantilly cream
and raspberry sauce

IRISH BAILEYS

WHISKEY CHEESECAKE

Ribboned with caramel
and a chocolate sauce

MERINGUE NEST

Filled with pistachio ice cream,
strawberries and warm chocolate sauce

INDIVIDUAL STRAWBERRY & CHAMPAGNE TORTE

With a strawberry compote
and crème fraîche

STICKY TOFFEE SPONGE PUDDING

With a vanilla bean sauce

APPLE CRUMBLE

Served with traditional custard

TRIO OF MINI DESSERTS

Served with complimenting sauces
(£3.50 Supplement charge per person)

WHY NOT ADD A CHEESE COURSE

A cheese platter can be provided per table including;
four traditional British cheeses, water biscuits and fruit
for only **£40.00** per platter.

Please let a member of the team know if you have any dietary
requirements or allergies at the time of booking.

WEDDING BREAKFAST

VEGETARIAN & VEGAN *options*

We would ask that you select **one starter, one main course** and **one dessert** from the **vegetarian** or **vegan** options below.

VEGETARIAN

MEDITERRANEAN VEGETABLES AND FETA CHEESE STRUDEL

Served with an oyster
mushroom sauce

MARINATED MELON

In orange, with tropical fruits
and strawberry coulis

HOMEMADE SOUP

With crème fraîche,
chives & crutons

WOODLAND MUSHROOMS

Cooked with Arborio rice, rocket,
asparagus and blush tomatoes
drizzled with basil pesto and balsamic

TORTELLINI RICOTTA

Served in a white wine and pesto sauce,
roasted pimentos and tomatoes accompanied
by a green leaf salad and sour cream

MEDITERRANEAN COUS COUS

A selection of Mediterranean vegetables
bound in cous cous, arranged on a rosti
potato, served with a black olive
and plum tomato sauce

DESSERTS

A selection of vegetarian
desserts will be available

VEGAN

MARINATED MELON

In orange, with tropical fruits
and strawberry coulis

CREAM OF VEGETABLE AND LENTIL SOUP

WOODLAND MUSHROOMS

Cooked with Arborio rice, rocket,
asparagus and blush tomatoes
drizzled with basil pesto and balsamic

MEDITERRANEAN COUS COUS

A selection of Mediterranean vegetables
bound in cous cous, arranged on a rosti
potato, served with a black olive
and plum tomato sauce

CHOCOLATE PASSION FRUIT TART

Please let a member of the team know if you have any dietary
requirements or allergies at the time of booking.

ALTERNATIVE HOT FORK *buffet*

INSTEAD OF 3 COURSE WEDDING BREAKFAST

SELECT 4 OPTIONS

- ❖ **CHICKEN BALTI**
With tomatoes and spinach
- ❖ **BRAISED BEEF**
In wine with red peppers
- ❖ **MEDITERRANEAN VEGETABLES
AND PASTA BAKE**
Glazed with mozzarella
- ❖ **CHICKEN AND MUSHROOM
STROGANOFF**
- ❖ **LAMB HOTPOT**
Topped with Boulangere potatoes
- ❖ **LASAGNE**
Of Mediterranean vegetables
- ❖ **STRIPS OF BEEF AND MUSHROOM**
Cooked in a chasseur sauce
- ❖ **SAUTÉED POTATOES**
- ❖ **PANACHE OF VEGETABLES**
- ❖ **RICE IF REQUIRED**

SELECT 3 DESSERT OPTIONS

- ❖ **PROFITEROLES**
With chocolate and toffee sauce
- ❖ **FOREST BERRY CHEESECAKE**
- ❖ **CHOCOLATE FUDGE CAKE**
- ❖ **STRAWBERRY GATEAU**
- ❖ **APPLE PIE**
With cream
- ❖ **CHEESE AND BISCUITS**

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EVENING WEDDING *reception*

BASED ON 60 EVENING GUESTS INCLUSIVE WEDDING PACKAGE

Finger Buffet Menu 1 included in our **£3600 Wedding Inclusive 60 Package** - there will be a supplement charge of **£3.50** per person if you upgrade to **Finger Buffet Menu 2** or **BBQ Buffet Menu**.

FINGER BUFFET MENU 1 £18.00 PER PERSON

- ❖ ASSORTED SANDWICHES
- ❖ GARLIC PIZZA BREAD
- ❖ VEGETABLE SAMOSA
With lime pickle
- ❖ CHICKEN SATAY
With a tangy apple sauce
- ❖ SAUSAGE ROLLS
- ❖ EGG AND PORK PIE
With Branston pickle
- ❖ VEGETABLE CROLINES
With sweet chilli sauce

FINGER BUFFET MENU 2 £19.00 PER PERSON

- ❖ ASSORTED DANISH
OPEN SANDWICHES
- ❖ CHEESE AND ONION
PIZZA BREAD
- ❖ CHICKEN SATAY
With a tangy apple chutney
- ❖ FILO PRAWNS
with a sweet chilli dip
- ❖ LAMB KOFTAS
With a mint and yoghurt dip
- ❖ HUNTERS PIE
With real ale chutney
- ❖ BRIE, CELERY AND
GRAPE TARTLETS
- ❖ FRESH FRUIT PLATTER
AND FRUIT COULIS

BBQ BUFFET MENU £19.00 PER PERSON

- ❖ BURGERS
- ❖ SAUSAGES
- ❖ CORN ON THE COB
- ❖ FRIED ONIONS
- ❖ CHICKEN WINGS
- ❖ POTATO WEDGES
- ❖ COLESLAW
- ❖ MIXED SALAD
tomato, cucumber,
mixed pepper, red onion
and lettuce
- ❖ ASSORTED DRESSINGS
Mayonnaise and BBQ sauce

Please be aware - supplement charge of £3.50 per extra guest applies to each menu.

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CANAPÉS *selection*

£37.50 PER TRAY - TO SERVE 10 GUESTS

SELECTION OF:

- ❖ **DEVILLED EGGS AND CHERRY TOMATOES**
on white bread
- ❖ **GUACAMOLE AND CRAB MEAT**
on mini blinis
- ❖ **GREEN PEA AND MINT BLINIS**
- ❖ **CURRIED CHEESE**
with marinated chicken tikka blinis
- ❖ **GARLIC AND HERB CHEESE**
with semi dried tomato and cucumber
- ❖ **SMOKED SALMON AND CHIVE BLINIS**
- ❖ **GOATS CHEESE AND SWEET PEPPER**
on white sandwich bread
- ❖ **SALAMI AND WHOLEGRAIN MUSTARD**
on white sandwich bread
- ❖ **ASPARAGUS SPEARS**
with hollandaise sauce
- ❖ **TEMPURA KING PRAWNS**
with sweet chilli sauce

Please let a member of the team know if you have any dietary requirements or allergies at the time of booking.

EVENING WEDDING RECEPTION *only*

ELGAR SUITE 100 MIN - 200 MAX | £450.00 ROOM HIRE

BROMSGROVE SUITE 50 MIN - 100 MAX | £300.00 ROOM HIRE

COMPLIMENTARY OVERNIGHT STAY FOR BRIDE AND GROOM

FINGER BUFFET MENUS

FINGER BUFFET MENU 1 £18.00 PER PERSON

- ❖ ASSORTED SANDWICHES
- ❖ GARLIC PIZZA BREAD
- ❖ VEGETABLE SAMOSA
With lime pickle
- ❖ CHICKEN SATAY
With a tangy apple sauce
- ❖ SAUSAGE ROLLS
- ❖ EGG AND PORK PIE
With Branston pickle
- ❖ VEGETABLE CROLINES
With sweet chilli sauce

FINGER BUFFET MENU 2 £19.00 PER PERSON

- ❖ ASSORTED DANISH
OPEN SANDWICHES
- ❖ CHEESE AND ONION
PIZZA BREAD
- ❖ CHICKEN SATAY
With a tangy apple chutney
- ❖ FILO PRAWNS
with a sweet chilli dip
- ❖ LAMB KOFTAS
With a mint and yoghurt dip
- ❖ HUNTERS PIE
With real ale chutney
- ❖ BRIE, CELERY AND
GRAPE TARTLETS
- ❖ FRESH FRUIT PLATTER
AND FRUIT COULIS

FINGER BUFFET MENU 3 £20.50 PER PERSON

- ❖ ASSORTED TRIPLE
DECKER SANDWICHES
- ❖ MUSHROOM QUICHE
- ❖ BBQ PORK SPARE RIBS
With hickory sauce
- ❖ CHICKEN AND PRUNE
Wrapped in bacon served
with a light teriyaki sauce
- ❖ VEGETABLE CHIMICHANGAS
With guacamole and sour cream
- ❖ MINI TURKEY KIEVS
With garlic mayonnaise
- ❖ GALA PIE AND TOMATO PICKLE
- ❖ VEGETABLE KEBAB
With a light tomato and chilli sauce
- ❖ SMOKED SALMON
AND ASPARAGUS TARTS

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EVENING WEDDING RECEPTION *only*

ELGAR SUITE 100 MIN - 200 MAX | £450.00 ROOM HIRE

BROMSGROVE SUITE 50 MIN - 100 MAX | £300.00 ROOM HIRE

COMPLIMENTARY OVERNIGHT STAY FOR BRIDE AND GROOM

FORK BUFFET MENU 1 & FORK BUFFET MENU 2

FORK BUFFET MENU 1

£25.00 PER PERSON

- ❖ **CHICKEN BALTI**
with tomatoes and spinach
- ❖ **BRAISED BEEF**
in wine with red peppers
- ❖ **MEDITERRANEAN VEGETABLES
AND PASTA BAKE**
glazed with mozzarella
- ❖ **LEMON PORK**
with Chinese greens
- ❖ **COLD HAM AND
CONTINENTAL MEATS**
- ❖ **SELECTION OF SALADS**
with dressings and accompaniments
- ❖ **EGG FRIED RICE**
- ❖ **APPLE PIE**
with cream
- ❖ **STRAWBERRY GATEAU**
- ❖ **CHEESE AND BISCUITS**

FORK BUFFET MENU 2

£26.00 PER PERSON

- ❖ **CHICKEN AND MUSHROOM
STROGANOFF**
- ❖ **LAMB HOTPOT**
topped with Boulangere potatoes
- ❖ **LASAGNE**
of Mediterranean vegetables
- ❖ **STRIPS OF BEEF AND MUSHROOM**
cooked in a chasseur sauce
- ❖ **JACKET POTATOES**
- ❖ **STEAMED RICE**
- ❖ **GREEN LEAF SALAD**
- ❖ **POTATO SALAD**
- ❖ **PROFITEROLES**
with chocolate and toffee sauce
- ❖ **FOREST BERRY CHEESECAKE**
- ❖ **CHEESE AND BISCUITS**

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ADDITIONAL *items*

LITTLE EXTRAS

- ❖ **CHAIR COVERS** PER CHAIR £2.50
with coloured sash and table runner
- ❖ **RESIDENT DJ** FROM £395.00
- ❖ **PA SYSTEM AND MICROPHONE** £120.00
- ❖ **SWEET CART HIRE** £30.00
(Bride & Groom to supply own sweets and bags)

DRINKS PACKAGE - £18.00 PER PERSON

- ❖ **ARRIVAL DRINK OR CELEBRATION DRINK AFTER CIVIL CEREMONY**
Either Glass of Bucks Fizz, Bottles of Peroni or House Wine
- ❖ **1 GLASS OF HOUSE WINE, RED OR WHITE**
Served with meal
- ❖ **GLASS OF SPARKLING WINE**
Served for the toast

WEDDING PACKAGE 40 DAY GUESTS INCLUDED ANY EXTRA GUESTS CHARGED £18.00 PER PERSON

Our Food and Beverage team are on hand to provide you with a great beverage selection, we understand that our Brides and Grooms may want something extra special and different.

Below are some options, whilst we believe these options offer good selection for most, we do understand that wedding couples have their own ideas too.

- ❖ **PIMM'S** PER GLASS £1.50
- ❖ **KIR ROYALE** PER GLASS £2.50
- ❖ **BELLINI** PER GLASS £3.50
- ❖ **CHAMPAGNE** PER GLASS £4.50
- ❖ **PINK CHAMPAGNE** PER GLASS £4.50

ANY EXTRA BOTTLES OF HOUSE WINE ON TABLES - £19.50 PER BOTTLE

The management have the right to refuse to serve alcohol. No alcohol will be served to persons under 18 years of age, photographic proof of age will be required to purchase alcohol.

WEDDING *package*

Based on 40 Day Guests and 60 Evening Guests but can be personalised.

You have a vision and we can make it happen.
We can help plan every detail and ensure you have the perfect day.

- ❖ 40 Day Guests and 60 Evening Guests
(Extra guests are charged per person)
- ❖ Our stunning suites are the perfect setting for your **Civil Ceremony, Wedding Breakfast** and **Evening Reception**
- ❖ Beautiful gardens for those unforgettable photographs
- ❖ Our experienced Wedding Specialist is available to discuss your requirements

From only **£3600** wedding package

Wedding inclusive packages are subject to availability. Terms and conditions apply.

Looking for a bespoke package?

Please speak to a member of our specialist events team for more information