

66a Banbury Road, Oxford, OX2 6JP 01865 512 121

Congratulations from the management and team at The Cotswold Lodge Hotel on your engagement and forthcoming wedding.

Here at the Cotswold Lodge Hotel, we are a little different to other wedding venues. We don't tell you what you can or can't have for your special day. We listen to what you both want from your venue, and with almost 40 years of wedding planning behind us, build your wedding celebrations around your individual requirements, budgets and tastes.

The Hotel holds a civil licence to perform marriages, partnerships, and naming ceremonies in either the beautiful Drawing room for gatherings of 4 - 40, or the classically decorated Norham suite for up to 100 people.

With 49 bedrooms, city centre location and ample car parking we are an ideal wedding venue to enjoy your special day all under one roof.

Our elegant Norham Suite boasts many fine features and provides a stylish setting for your special day. We can cater for up to 120 seated guests. This room can accommodate evening entertainment including live bands and disco to finish your evening with a flourish. The Norham Suite has access to a patio courtyard where, in spring and summer, your guests can mingle with a glass of champagne. With the fountain and walled garden as a beautiful back drop for your cherished wedding photographs, the courtyard is also ideal if you would like to enjoy a BBQ or Hog Roast in the evening.

Alternatively the Drawing Room is available for more intimate celebrations of up to 22 guests, where all your guests can relax around one oval table and even enjoy a romantic open fire if the season permits.

For the latest reviews and past wedding photographs, please have a look online at: http://www.guidesforbrides.co.uk or http://www.hitched.co.uk and search Cotswold Lodge Hotel.

Enclosed in this pack you will find our menus, wine list and drinks packages for you to study at your leisure. If you need any further ideas or would like to discuss your own with us, please do not hesitate to contact the events office on 01865512121 or email directly to esra.howe@cotswoldlodgehotel.co.uk.

Yours sincerely

Esra Howe Business Development Manager

A-Z guide of your Wedding Day

Accommodation

We have 49 bedrooms within the hotel that can be booked alongside your wedding reception. We offer:

At least 25% off our published rate for all guest accommodation (subject to special events)

Book 20 rooms or more on the night of the wedding reception, and the happy couple can enjoy a complementary stay in one of our feature rooms (subject to availability at time of confirmation).

If booking all 49 rooms, the room hire fee will be waived. If booking a package where room hire is already included, a lager bedroom discount will be offered

Booking Deposit

A non refundable, non transferable deposit of £500.00 will be required within 14 days of booking your wedding reception or ceremony.

Cake Stand

We have one round and one square antique silver cake stand for you to choose from; alternatively we can hire more contemporary stands at an additional charge.

Civil Ceremony and Partnerships

We have a civil licence in the Drawing Room for up to 40 guests and the Norham for up to 100 guests. Please contact the Registrar directly to confirm their availability on your chosen date. The Hotel cannot do this on your behalf. All Registrar fees are due to their office directly and are not included within our prices. Telephone: 0845 1295900

Confetti

Bio-degradable confetti and rose petals are permitted to be thrown within the hotel grounds. Rice is not permitted.

Contract

Once you have chosen the Cotswold Lodge Hotel to host your wedding reception and/or ceremony, you will be sent a contract for you to read and sign. This will outline the basic details of your special day, but still enable you to amend details of your final plan. If accommodation is booked, this will also show the room rates inclusive of any discounts if applicable.

Corkage

We are happy for guests to offer their own wines, however there will be a corkage fee of £8.50 for a still wine, £12.50 for a sparkling wine and £15.00 for Champagne per opened bottle. Prices quoted are for standard bottles. All other drinks must be purchased within the hotel.

Drinks Reception

The Cotswold Lodge Hotel can host drinks receptions on arrival at the hotel. Take full advantage of good weather and use the garden/patio area with a tinkling fountain or the bar and terrace if you prefer if the weather is not so warm. We have a selection of drinks packages available to add to your event or you can build your own with our pick and mix selections.

Discounts

Discounts are available if booking a ceremony and reception package together. Accommodation discounts will only apply when booked in advance, directly with the hotel.

Exclusive Use 1pm – 11am

From £12,000.00 per day. Exclusive use will include use of all bedrooms on the night of your wedding, all public areas and music can be played until 1am. Wedding packages and drinks will be charged extra as booked.

Fireworks

As the Hotel is located in a conservation area, fireworks, sky lanterns and sparklers are not permitted within the Cotswold Lodge Hotel or grounds.

Flowers

We are happy to organise your table flowers for you or we can suggest a local florist. You are welcome to bring your own flowers on the day, We cannot guarantee storage space or a cool environment for flowers being delivered before your wedding day.

Guidance

The Cotswold Lodge have been organising and hosting weddings for almost 40 years. We are happy to assist you to plan the timings and order of your wedding day if you would like. We are delighted to offer help and advice with recommendations for entertainment, florists, wedding cakes, car hire, balloons and photographers, which the hotel has used in the past.

Instalments

Payments can be made to your account at any time in the run up to your wedding day. 50% is due 6 months prior to your wedding day. However if your wedding has a short booking time, instalments can be discussed at the time of booking.

Insurance

We recommend you take out wedding insurance. We can suggest a company or you can find your own independently. Do your research carefully and check what is covered by the policy. This should cover all aspects of your wedding day and honeymoon.

Junior Menu

For smaller guests at your wedding reception, we offer a reduced sized portion of the adult menu or specially organised children's meals. These must be ordered in advance. Menus available on request.

Master of Ceremonies

Our Duty Manager can act as a simple Master of Ceremonies gently guiding you and your guests through the formalities of the day if required. Please let us know in advance if you have booked you own so that we can liaise with them directly

Music

We have a resident company that we use for all our packages and disco bookings. We are happy to assist you if you prefer a live band. Music must finish no later than 11.30pm (if your party has booked all bedrooms music may be extended with prior agreement from the management).

Outside Catering

The hotel provides all catering in house for wedding events, no outside caterers are permitted. We can provide a Hog Roast, BBQ and Candy Buffet on request. We use local companies to provide these services.

Packages

Listed in this pack you will find a selection of packages, these have been built to offer the best value for money. However if these do not fit your own requirements, we are happy to create and mix packages to find your perfect selection.

Parking

The Cotswold Lodge Hotel has ample parking for residents. We do not reserve parking and it is available on a first come basis. Non resident wedding guests can park, subject to availability after 3pm. If your wedding starts prior to 3pm we cannot offer parking within the hotel grounds and ask you inform your guests in advance. They can take advantage of the paid parking in front of the hotel or the various park and ride options available in the city.

Partnerships

The Cotswold Lodge Hotel is proud to welcome same sex couples to celebrate their partnership and is licensed to perform civil partnerships in either the Drawing Room or Norham Suite.

Themes

Should you wish to have a theme or colour for your special day, please contact our sales team to discuss your requirements and ideas.

Traditions

It is said a bride must have with her on her wedding day "something old, something new, something borrowed and something blue".

The Old is for family ties

The New is for a new beginning

The Borrowed is for reliance on family and neighbours for help throughout a marriage

The Blue is for faithfulness

Wedding Breakfast

We offer menus to suit every taste and budget. Our Head Chef has created menus, which have a wide range of options and a super choice of vegetarian dishes. All the products used in the kitchen are of the highest quality and sourced locally. If you have your own menu in mind, our Head Chef would be happy to discuss these.

Wine List

We have an interesting and broadly based selection of wine. The traditional classic areas are well represented, along with others from around the world. Please request a copy of our full wine list if required. We have 6 House wines from £16.50 per bottle.

Drinks Packages

Why not add a drinks package to your wedding breakfast, then you know your guests are all taken care of and you are able to relax.

Rose £28.00 per person
A glass of chilled Lanson Rose Champagne
½ Bottle of house wine served with meal
A glass of chilled Lanson Rose Champagne to toast

Gold £20.00 per person A glass of chilled house Champagne ½ Bottle of house wine served with meal A glass of chilled house Champagne to toast **Silver** £17.00 per person A glass of Bucks Fizz ½ bottle of house wine served with meal A glass of chilled sparkling wine to toast

Bronze £11.00 per person
A glass of fruit punch
A glass of house wine served with meal
A glass of chilled sparkling wine to toast

Drivers and Non Drinkers £9.50 per person A glass of Sparkling Apple Juice Mineral water and fruit juice served with meal A glass of Sparkling Elderflower Presse to toast

Child Drinks (1 year to 12 year old) £6.50 per person Unlimited Fruit Juice by the glass throughout the day Jugs of fruit squash during the meal

Extra Drinks Options – Build your own packages or these can be added to any of the packages above if you wish to include a little more for your guests. If taking a full wedding package these can also be added to enhance the drinks already offered.

1 glass of Chilled House Champagne	£9.00 pp	1 glass of Pimms & Lemonade	£4.00 pp
1 glass of Lanson Rose Champagne	$\pounds 10.00~pp$	1 glass of Fruit Punch	£2.00 pp
1 glass of Alcoholic Punch	£3.50 pp	1 glass House Wine	£4.50 pp
1 glass of Hot Chocolate Cocktail	£4.50 pp	1 glass of Sparkling Wine	£7.00 pp
1 glass of Bucks Fizz	£6.00 pp	1 glass of Mulled Wine	£4.50 pp

If you prefer, we can operate a free pour, in which case you would choose the number of bottles to be used. For prices by the bottle refer to our wine list.

Míní Package - Drawing Room

This package is designed for the more intimate wedding party; a maximum of 22 guests will be seated around one oval table in our beautiful Drawing Room.

Your package includes the following:

- 3 Large gerbera Martini glass flower displays for the centre of the table,
- 2 Pedestal flower displays for dressing the area,
- A tall glass of Pimms & lemonade or Sparkling Wine served on your arrival to the hotel,
- 3 Course meal with coffee and petit fours
- Room hire,

- ½ bottle of house wine per person
- A glass of chilled Champagne to toast the happy couple during speeches,
- Duty manager to act as Master of Ceremonies,
- A silver plated cake knife, personalised with your name & the date of your special day, is also included as a gift from the hotel

10 - 16 Guests £1200.00

17 - 22 Guests £1450.00

Menu A Included, Menu B £7.00 per person, Menu C £12.00 per person

Míní Package - Restaurant 66A

This package is designed for the small wedding party; a maximum of 30 guests will be seated in a semi private area of the restaurant.

Your package includes the following:

- 2 Pedestal flower displays
- Table Flowers
- Sparkling Wine served on your arrival
- 3 Course meal with coffee and petit fours
- ½ bottle of house wine per person
- Room hire,

- A glass of Sparkling Wine to toast the happy couple during speeches,
- Duty manager to act as Master of Ceremonies,
- A silver plated cake knife, personalised with your name & the date of your special day, is also included as a gift from the hotel

10-20 Guests £.1150.00

21 - 30 Guests £.1500.00

Upgrade to Private Room – Norham Suite £200.00 Menu A Included, Menu B £7.00 per person, Menu C £12.00 per person

Cedar Package - Míd Week Only

This package is designed for couples who wish to take advantage of our mid-weeks offers and a perfect starting point to customise your package.

Your package includes the following:

- 3 Course meal with coffee, please choose one option from the menu below
- Room hire
- Duty manager to act as Master of Ceremonies.
- Use of silver cake stand & knife

48 guests £940.00 £19.50 For each extra guest

Menu A Included Menu B £7.00 per person Menu C £12.00 per person

Rowan Package - Mid Week Only

This package is designed for couples who are looking for a fuller package and wish to take advantage of our mid-week offers.

Your package includes the following:

- Glass cube or fish bowl with flowers in a choice of colours for each table,
- 2 small pedestal flower displays,
- 3 Course meal with coffee
- A long and low flower display if you choose a top table,
- A candle display for the window sill,

- Room hire,
- Use of silver cake stand & knife
- Duty manager to act as Master of Ceremonies.
- Evening Reception Delicious finger buffet, Dance floor hire, Disco 7.30pm -11.30pm

Finger Buffet Menu - Selection of mini quiches, Marinated chicken kebabs, Mini fish cakes with herb mayonnaise, Mini sausage rolls, Selection of bruschettes, Mini Cream Pavlova

56 guests £2350.00 £30 for each extra full day guest or £10 for extra evening guests

Menu A Included, Menu B £7.00 per person, Menu C £12.00 per person

Birch Package - Buffet

This package is designed for those who don't want to choose one menu or are looking for a more casual eating arrangement.

Your package includes the following:

- Glass cube or Fish bowl of flowers in a choice of colours for each table,
- A long and low flower display if you choose a top table,
- A candle display for the window sill,
- Dressed buffet with coffee,

- A glass of house wine served with the meal,
- Room hire,
- A glass of sparkling wine to toast,
- Use of silver cake stand & knife,
- Dutu manager to act as Master of Ceremonies.

Grated carrots, poppy seeds and fresh flat parsley, Classic ceasar salad with little gem lettuce, croutons, ceasar dressing and freshly grated parmesan, New potatoes and green bean salad, Slow poached salmon side with basil mayonnaise, Greek salad with feta, tomatoes, cucumber, peppers, and marinated olives

Roast topside of beef with roast potatoes, Yorkshire pudding and natural gravy, Chargrilled corn fed chicken supreme with lemon and thyme, garlic and olive oil, Pasta with roasted cherry tomatoes, courgette and baby mozzarella (v), Seasonal vegetables and Potatoes

Sticky toffee pudding with clotted cream and butterscotch sauce, Fresh Fruit Salad

56 guests £2100.00

£31 pp for extra guests

Willow Package

This package is for those looking for a little bit more

Your package includes the following:

- Chilled glass of Sparkling wine served on arrival,
- Glass cube or Fish bowl of flowers in a choice of colours for each table,
- A long and low flower display if you choose a top table,
- A candle display for the window sill,
- Use of silver cake stand & knife,
- 3 course meal with coffee,
- 1/2 a bottle of house wine,
- Room hire,
- Chair Covers and Sashes in a choice of colours
- A glass of sparkling wine to toast the happy couple
- Duty manager to act as Master of Ceremonies.

56 guests £2800.00

£45 pp for extra guests

Menu A Included, Menu B £7.00 per person, Menu C £12.00 per person

Chestnut Package

Your package includes the following:

- A glass of Bucks fizz on arrival,
- A long and low flower display if you choose a top table,
- A candle display for the window sill,
- Glass cube or Fish bowl with flowers in a choice of colours for each table,
- 2 small pedestal flower display,
- A glass of wine with the meal,
- 3 Course Meal with coffee,
- A glass of Champagne for the Toast.

- Oxon Cart Rickshaw for bride & groom anywhere within Oxford to the hotel,
- Room Hire,
- Disco & Floor,
- Use of silver cake stand,
- A silver plated cake knife, personalised with your name & the date of your special day, as a gift from the hotel
- Duty manager to act as Master of Ceremonies

64 guests £3500.00

£39 pp each extra guest

Menu A Included, Menu B £7.00 per person, Menu C £12.00 per person

Sycamore Package

Your package includes the following:

- 2 small pedestal flower displays
- A tall vase of lilies & grasses for each table,
- A long and low flower display if you choose a top table,
- A candle display for the window sill
- 2 glasses of Champagne on arrival,
- 3 Course Meal with coffee,
- ½ bottle of house wine with the meal,
- Disco & Dance Floor,
- Chair Covers and Sashes in a choice of colours

- Glass of Champagne for the toast.
- Oxon Cart Rickshaw to transport the Bride and groom from anywhere within Oxford to the hotel
- Room Hire,
- Use of silver cake stand,
- A silver plated cake knife, personalised with your name & the date of your special day, as a gift from the hotel
- Duty manager to act as Master of Ceremonies

64 guests £4450.00

£53 pp for each extra guest

Menu A Included, Menu B £7.00 per person, Menu C £12.00 per person

Elm Package

This is a full package, with almost everything you could need for a wonderful day.

Your package includes the following:

- 4 Pedestal flower displays
- Glass cube or Fish bowl with flowers in a choice of colours for each table,
- A long and low flower display if you choose a top table
- A candle display for the window sill
- Fairy light backdrop
- A glass of sparkling wine on arrival
- Selection of 4 canapés pp on arrival
- 3 Course Meal with coffee,
- ½ bottle of house wine with the meal
- Chair Covers and Sash in a choice of colours

- Glass of Sparkling Wine for the toast
- Use of silver cake stand
- A silver plated cake knife, personalised with your name & the date of your special day, as a gift from the hotel
- Disco & dance floor
- Mini Buffet served in the evening
- 4 Tier Cheese wedding cake with biscuits
- Photo booth with unlimited instant prints
- Ferris wheel candy stand
- Room Hire
- Duty manager to act as Master of Ceremonies

Canapes:

Assortment of goat's cheese balls on sesame wafer biscuits, Homemade chicken liver parfait on toasted brioche, Smoked salmon with chive cream cheese and blinis,

Tapenade of mixed olives and artichoke, sundried tomatoes, savoury canapé cup,

Mini Buffet Hot Dogs in Buns and Fish and Chips

Ferris wheel candy stand filled with retro sweets

4 Tier cheese wedding cake with biscuits and chutney

64 Guests £6400.00

Extra Full Day Guest £65.00

Evening Only Guest £12.50

Menu A included, Menu B £7.00 per person, Menu C £12.00 per person

Oak Package

This is one of the most complete of all our packages, with everything you need from the canapés to the evening buffet and entertainment

Your package includes the following:

- 4 small pedestal flower displays
- A tall Gerbera Martini Glass for each table,
- A long and low flower display if you choose a top table
- A candle display for the window sill
- 2 Chilled glasses of Pink Champagne on arrival
- Selection of Canapes on arrival
- 3 Course Meal with coffee,
- ½ bottle of wine with the meal
- Oxon Cart Rickshaw to transport the bride and groom from within Oxford to the hotel
- Chair Covers and Sash in a choice of colours
- Candu Buffet filled with retro sweets

- Glass of Champagne for the toast
- Use of silver cake stand
- A silver plated cake knife, personalised with your name & the date of your special day, as a gift from the hotel
- Disco & dance floor
- Finger Buffet
- Hog Roast served in the evening alongside the finger buffet,
- Room Hire,
- Duty manager to act as Master of Ceremonies
- 1 Night Accommodation in 4 Poster Suite/Feature Room

Canapes:

Assortment of goat's cheese balls on sesame wafer biscuits,

Homemade chicken liver parfait on toasted brioche,
Smoked salmon with chive cream cheese and blinis,
Tapenade of mixed olives and artichoke, sundried tomatoes, savoury canapé cup,
Marinated prawns, mango and coriander served in savoury canapé cup,
Mini Caesar salad with anchovies, parmesan and croutons

Finger Buffet Menu - Selection of mini quiches, Marinated chicken kebabs, Mini fish cakes with herb mayonnaise, Mini sausage rolls, Selection of bruschettes, Mini Cream Pavlova.

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Hog Roast with Stuffing and Rolls, Served in the courtyard

4 Poster Bridal Suite/Feature Room, Night of your wedding

64 Guests £6950.00

Extra Full Day Guest £72.00

Evening Only Guest £12.50

Menu A included, Menu B £7.00 per person, Menu C £12.00 per person

Ultimate Package

Our biggest package with many lovely wedding essentials already included

Room Dressing:

Chair Covers with Organza Sash in a choice of colours
Star Light Back Drop 6 x 3 metres
LED Light LOVE Letters 4ft tall
2 x Flower Pedestals in choice of colours
Tall 5 Arm Candelabra in Silver for each table
Glass Cube of Flowers for each table in choice of
colours

Silver Cake Stand Personalised Silver Plated Cake Knife to keep as a memento

7 x 5ft Round Tables with White Linen Wooden Dance Floor 15 x 15 ft

Entertainment:

Disco 8pm - 11.30pm.

Regency Entertainment provides an interactive Disco for all ages and encourages music requests throughout the evening to cater for all your guests. You can also choose up to 10 personal songs to be played throughout the evening.

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Photo Booth with instant prints, unlimited use for 3 hours, guest book with an additional set of prints and messages from guests, plus all images supplied on usb stick for your own use, booth attendant for the duration of use.

Photographer:

Consultation with Photographer from Starstream Photography prior to your wedding day, photos from your day – 1 hour prior to the ceremony, church/ceremony including group shots, arrival at venue, reception, first dance and cutting the cake.

A minimum of 400 edited pictures supplied on a memory stick with released copy right for you to print directly. Full set will be supplied in both black and white and colour. Delivered within 28 Days of the wedding date.

Arrival: 2 Glasses of peach Bellini served in the Courtyard Garden or Bar Area Selection of Canapés

Meal:
Amuse Bouche
Starter
Intermediate
Main
Dessert
Coffee & Petit Fours

Wine:

½ Bottle of Selected Wine or
Fruit Juice/Soft Drinks

Glass of Sparkling Wine served for speeches

Evening Guests: 1 Glass Alcoholic Fruit Punch served in the bar for up to 30 guests

10 Option Finger Buffet catering for up to 60 servings

Bridal Suite/Feature Room on the night of your wedding with Full English Breakfast in the Morning. Room Hire up to 12am.

Dedicated Wedding Co-Ordinator to assist you with the planning and will be with you on the day

60 Guests £10105.00

Extra Full Day Guests £75.00 pp

Evening Only Guests £15.00 pp

Civil Ceremonies & Partnerships

The following options are available:

Drawing Room Packages:

Room Hire – Drawing Room up to 6-16 guests 2 Pedestal or 1 Extra Large Flower Display Chair Covers and Sashes Use of CD Player

£380.00

Room Hire – Drawing Room up to 16-28 guests 2 Pedestal or 1 Extra Large Flower Display Chair Covers and Sashes Use of CD Player

£420.00

Room Hire – Drawing Room up to 16-28 guests 2 Pedestal or 1 Extra Large Flower Display Chair Covers and Sashes Use of CD Player

£460.00

Norham Suite Packages:

Room Hire – Norham Suite up to 60 guests Pedestal Flower Display x 4 Chair Covers and Sashes Use of CD Player

£650.00

Room Hire – Norham Suite up to 61- 100 guests Pedestal Flower Display x 4 Chair Covers and Sashes Use of CD Player

£780.00

Room Hire Only – Drawing Room Chairs are included without covers

£325.00

Room Hire Only – Norham Suite Chairs are included without covers

£500.00

Package Supplements

Add any of the items below to complement your wedding:

Hog roast with rolls & stuffing (up to 100 people), served in the o	£ 750.00	
Disco & 15ft x 15ft dance floor		£ 550.00
15ft x 15ft dance floor		£ 200.00
Fairy Light Back Drop		£ 350.00
4 ft LED LOVE Letters		£350.00
Chair Cover and Coloured Sash		£ 3.50 each
Chair Charm (available with chair covers)		£ 1.50 each
Candy Cart	from	£ 375.00
Ferris Wheel Candy Stand	from	£ 225.00
Photo Booth with Unlimited Instant Print	from	£495.00
BBQ, served in the courtyard from		£ 14.00 pp
Finger Buffet from		£ 8.50 pp
Mini Buffet from		£10.00 pp
Oxon Cart Rickshaw for 2 people from		£ 80.00 each
Flowers from		£ 20.00 each

Recommended Supplier List

Disco Regency Entertainment

Marc or Alan McDonald

07595 534343

www.regencyentertainment.co.uk

Photographers Star Stream Photography

Mark Rayson

01865 430463 or 07970406913

www.starstream.co.uk

Simon Murdoch Photography

Simon Murdoch 07730621889

www.simonmurdoch.co.uk

Chair Covers Regency Chair Covers

Marc McDonald 07595 534343

www.regencychaircovers.co.uk

Candy Buffet Regency Candy Buffet

Marc McDonald 07595 534343

www.regencycandycart.co.uk

Flowers Fabulous Flowers

Matt or Gary 01865 511811

www.fabulousflowers.biz

The Garden 01865 308647

www.thegardenoxford.co.uk

Rickshaw Oxon Carts

www.oxoncarts.com

Our suppliers love to know who has suggested them so please mention the Cotswold Lodge Hotel in your correspondence.

Menu Selector A

Starters

Roasted Tomato & Red Pepper Soup, oregano croutes

Smoked Salmon & Dill Butter Terrine, horseradish cream, pine nuts dressing

Ham Hock & Parsley Roulade, red onion marmalade, melba toast

Slow Roasted Tomato, Spinach & Onion Tartlet, rocket salad

Main

Pan Fried Corn Fed Chicken, fondant potato, baby onion, wild mushroom, red wine sauce Roasted Loin of Cod, olive and blush tomato potato buttered samphire, sauce vierge Beetroot, Spinach & Tomato Tart Tatin, glazed goats cheese, rocket & balsamic dressing (V)

Grilled Lemon and Garlic Polenta, roasted vegetables, red pepper essence (V)

Dessert

Citrus Possette, Raspberry Compote, hazelnut shortbread Blackcherry Cheesecake, compote, cinnamon poached pear Dark Chocolate and Pistachio Tartlet, cherry ice-cream Fruit of Forest Pannacotta, raspberry jelly, meringue

Coffee

Please choose the same option for all guests
Vegetarian and dietary requirements can be catered for separately

Menu Selector B

Starters

Oven Roasted Chicken & Endive Roulade, aubergine puree, toast bloomer
Pave of Salmon, Cucumber Noodles, lemon grass nage
Roasted Garlic & Mushroom Soup, tarragon oil
Sweet and Sour Aubergine, feta cheese, beetroot and pine nuts

Main

Braised Shoulder of Lamb & Mint, celeriac dauphinoise, green beans and bacon Confit Duck Leg, braised red cabbage, parmentier potatoes, honey & thyme jus Roast Loin of Pork, baked apple, anna potato, wild mushroom and sage jus Grilled Fillet of Salmon, Potato Risotto, tomato fondue, roasted baby fennel

Filo Wrapped Goats Cheese, Endive Salad, toasted pine nuts, rosemary beurre blanc (V)
Grilled Lemon and Garlic Polenta, roasted vegetables, red pepper essence (V)

Dessert

White Chocolate and Lemon Tart, clotted cream, lemon sorbet Strawberry and Almond Delice, rhubarb compote, crème anglaise Dark Chocolate and Pistachio Mousse, cherry ice-cream Mango and Passion Fruit Cheesecake pineapple carpaccio

Coffee

Please choose the same option for all guests
Vegetarian and dietary requirements can be catered for separately

Menu Selector C

Starter

Potted Shrimps, nutmeg butter, potato salad, tartar sauce Pressed Terrine of Confit Duck, ratte potatoes, savoy dressing Cream of Leek and Potato Soup, cheese straws Glazed Goats Cheese, celeriac remoulade, crisp walnuts, honey dressing

Main

Roast Striploin of Beef, Yorkshire pudding, roast potatoes, pan gravy, horse-radish sauce Braised Shoulder of Pork, buttered cabbage & pancetta, potato gratin, apple and calvados jus Herb Roasted Rump of Lamb, roasted provencal vegetable, olive tapenade, tomato jus Seared Fillet of Seabass, braised pok choi, mussel and clam broth

Parmesan Gnocchi, broad beans, peas, wilted spinach, butter sauce (V) Grilled Lemon and Garlic Polenta, roasted vegetables, red pepper essence (V)

Dessert

Selection of Local Artisan Cheeses with Biscuits and Chutney Apple Frangipan Tart, vanilla bean ice-cream, apple compote Chilled Chocolate Fondant, poached kumquats, pistachio tuille Dark Chocolate and Pistachio Mousse, cherry ice-cream

Coffee

Please choose the same option for all guests
Vegetarian and dietary requirements can be catered for separately

Ultimate Package Menu

Amuse Bouche

Lamb & Mint Skewers, Coriander and Lemon Yogurt
Smoked Duck, Red Wine Plum, Ale Chutney
Goats Cheese & Chive Bon Bon
Watermelon, Mint & Feta Cheese
Lightly Spiced Lentil Soup, Coconut Foam and Vegetable Samosa

Starter

Cream of Leek and Potato Soup, cheese straws
Pressed Terrine of Confit Duck, ratte potatoes, savoy dressing
Oven Roasted Chicken & Endive Roulade, aubergine puree, toast bloomer
Potted Shrimps, nutmeg butter, potato salad, tartar sauce
Slow Roasted Tomato, Spinach & Onion Tartlet, rocket salad

Intermediate

Pave of Salmon, Cucumber Noodles, lemon grass nage Pineapple Sorbet, mango salsa Sesame Seed Coated Boccocinni, chicory jam Toasted Coconut King Prawn, paw paw and chilli Maple Syrup Glazed Pork Belly, baked apple puree

Main

Roast Striploin of Beef, Yorkshire pudding, roast potatoes, pan gravy, horse-radish sauce
Pan Fried Corn Fed Chicken, fondant potato, baby onion, wild mushroom, red wine sauce
Braised Shoulder of Lamb & Mint, celeriac dauphinoise, green beans and bacon
Seared Fillet of Seabass, braised pak choi, mussel and clam broth
Parmesan Gnocchi, broad beans, peas, wilted spinach, butter sauce (V)
Filo Wrapped Goats Cheese, Endive Salad, toasted pine nuts, rosemary beurre blanc (V)

Dessert

Apple Frangipan Tart, vanilla bean ice-cream, apple compote Chilled Chocolate Fondant, poached kumquats, pistachio tuille Citrus Possette, Raspberry Compote, hazelnut shortbread Strawberry and Almond Tart, rhubarb compote, crème anglaise Selection of Local Artisan Cheeses with Biscuits and Chutney (Can also be added as an extra course £6.00 pp)

Coffee Coffee and Petit Fours

Please choose one dish from each section. Dietary requirements can be catered for separately.