



## Wedding receptions at The Well

Thank you very much for your enquiry to hold your wedding reception at The Well. We will be delighted to provide the venue and catering for your big day!

The ground floor can hold a capacity of 60 diners for a sit down meal and up to 80 diners for a standing buffet; alternatively we can prepare canapés or a fork buffet for a standing reception for up to 150 guests spread across all two floors. To view images of the venue please visit our website [www.downthewell.co.uk](http://www.downthewell.co.uk)

Please find attached our Wedding Menu, Buffet Menu, Canapé menu & wine list. If you do decide to proceed, we will arrange a food tasting with you and we will recommend suitable wines to match your preferred food choices, you can try these too.

For the exclusive use of the venue, our minimum spend starts from £6,000 on food and drinks (depending upon date).

In terms of entertainment, we have decks that can be hired with a DJ of your choice. There is a small charge of £75 + VAT for the use of the decks or £150 + VAT for our CD decks. Alternatively you are welcome to bring an IPOD or CDs and we can play these through the system.

I will be happy to arrange any form of live entertainment if desired and I am also able to assist you with as much or as little as you wish with regards to other suppliers for example: wedding cake, florist, photography & videography, double decker buses, venue decorations eg balloons etc

I hope you are happy with the above and look forward to arranging a viewing of the venue with you soon.

Best wishes

Nicola Harris  
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# The Well Canapé Menu

## Fish and shellfish

Virgin Mary Oyster shooters  
Crayfish and avocado cocktail  
Dorset crab and chive tart, caviar  
Seared Isle of Man king scallop, crisp bacon, pea purée  
Poached Scottish lobster tail, herb aioli (£2 supplement)  
Smoked eel, horseradish  
Kiln smoked salmon mini fishcakes, watercress purée  
Smoked Scottish salmon on rye, horseradish crème fraîche  
Mini fish and chip fork  
Fish and chip cone (£2 supplement)

## Meat

Foie gras ballotine, brioche, Madeira jelly  
Barbary duck rilette, baby gherkin  
Rare roast beef, Yorkshire pudding, creamed horseradish  
Steak tartar crostini, quail yolk  
Mini Aberdeen Angus beef 'Wellington'  
Dexter beef burger, smoked Applewood cheddar (£2 supplement)  
Scotch quail eggs  
Clonakilty Irish black and white pudding sausage roll  
Wild boar and Chimay 'sausage & mash'  
Crispy lamb sweetbreads, white onion purée  
Chicken, tarragon and wild mushroom 'vol-o-vent'

## Vegetarian

Gazpacho shots  
Minted pea shots (hot or cold)  
Goats cheese tart, poppy seeds  
Leek and wild mushroom tart  
Quail's egg, truffled duxelle, celery salt  
Welsh rarebit, Branston pickle  
Deep fried mushroom risotto cakes  
Vegetable spring rolls, sweet chilli sauce

## Sweet

Lemon meringue pie  
Devon custard tart  
Baked vanilla cheesecake  
Chocolate and orange tart  
Chocolate and pecan brownies  
Chocolate and Armagnac truffle  
Mini ice cream cones

**Six canapés per person £17; 9 canapés per person £23**

# The Well Buffet Menu

## Starters

Marinated mozzarella confit garlic and sun blush tomato  
Spring pea, broad bean and mizuna salad, quail eggs  
Carrot, dandelion and pea shoot salad, confit lemon  
Cheltenham beetroot and goat's curd salad, candied walnuts  
Smoked mackerel, baked charlottes and watercress  
Caesar salad, marinated anchovies  
Cured ham, Norfolk asparagus, cornichons vinaigrette  
Essex ham hock and cornichon terrine, piccalilli

## Main courses

Roast saddle of Denham Castle lamb, roast vine tomatoes  
Roast fore-rib of Angus beef, horseradish  
Slow roast pork belly, apple and caraway stuffing  
Lamb navarin, herb dumplings  
Billingsgate fish pie  
Whole baked salmon, roasted fennel, romaine hearts  
Globe Artichoke and nettle tart, Wigmore sheep's cheese  
Spring pea, asparagus and blue cheese risotto, pea shoots

## Side dishes

New season potatoes, nettles  
Sprouting broccoli, parmesan  
Chantennay carrots, chervil butter  
Buttered spring greens  
Mixed baby leaf salad, pansies

## Desserts

Rhubarb and ginger crumble, custard  
Champagne and summer berry jelly, Chantilly cream  
Strawberry Bakewell tart, clotted cream  
Sea salt and bitter chocolate tart, lavender mascarpone  
Treacle tart, crème fraîche

A selection of British cheeses, oatcakes, onion chutney (£15 for 4 people)



For a full buffet party (a choice of 2 starters, 2 mains, and one dessert including 2 side dishes) the cost is £38 per person (including VAT). Please note that a discretionary 12.5% gratuity will be added to the final bill.

# The Well Wedding Menu

(sample menu)

Seasonal soup  
Crayfish and avocado cocktail  
Queen scallops, garlic persillade  
½ Scottish lobster, saffron aioli (£9 supplement)  
Timbale of Devonshire crab, avocado salsa  
Carpaccio of venison with rocket salad and Madeira pickled onions (£4supp)  
Ham hock and smoked eel terrine, cornichons, Melba toast  
Foie gras date and peppercorn terrine, onion chutney, brioche  
Bosworth Ash goats cheese salad, balsamic beets, walnut dressing

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Pan fried Gilt head bream, Artichokes, tomatoes, soft herbs  
Grilled lemon sole, braised fennel, cavalo Nero, caviar butter  
Grilled stone bass, girolles, spinach, lardons, sorrel velouté  
Haunch of Denham Estate venison, creamed sprouts, pancetta, chestnuts, Madeira jus  
Grilled duck breast, braised red cabbage, mashed neeps  
Beef Wellington, roast Portobello mushroom, confit garlic, watercress  
Seasonal risotto

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Devon custard tart, brandy prunes  
Chestnut and treacle tart, creme fraiche  
Espresso chocolate pot, pecan praline  
Bread and butter pudding, butterscotch  
Salted Valrhona chocolate tart, malt ice cream

Selection of British cheeses, oatcakes, quince and vintage port  
(£17.50 per person)



**3 course menu @ £50 per person**