



# WEDDING PACKAGES

## CLASSIC CHIQUE

Event space
Glass of Prosecco on
arrival
3 course wedding
breakfast
1/2 bottle of house wine
per person
Glass of Prosecco for
toast

## TIMELESS ELEGANCE

Event space
Glass of sparkling wine
on arrival
3 course wedding
breakfast
1/2 bottle of house wine
per person
Glass of Prosecco for
toast
Evening cheese board
Couple menu tasting

## SOPHISTICATED SUITE

Event space
Glass of sparkling wine
on arrival
Canapes on arrival
3 course wedding
breakfast
1/2 bottle of house wine
per person
Glass of Champagne for
toast
Evening cheese board
Couple menu tasting

Not including 10% service charge on all drinks

£120pp

£150pp

£180pp

#### ALL PACKAGES INCLUDE THE BELOW

Dedicated wedding coordinator

Table set up including tablecloths, napkins, cutlery, crockery, glassware and water

Name cards and table plan

PA system, speakers and microphone



## MENU JASMINE

## Starters

Beetroot and fennel Cured salmon, confit fennel, beetroot puree, buttermilk sauce split with chervil

Soup of the Day

Chicken liver Pate with house chutney, brioche and salad

### Mains

Haddenham Pork chop served with wilted greens, café de paris butter and a lemon and chive mash potato

Grilled Aubergine with a harissa sauce, roasted chickpeas and a salsa verde, pomegranate molasses and feta cheese

Pan seared fish of the day with sauteed potatoes, grilled vegetables and a champagne sauce

## Desserts

Banana Bread and Butter pudding with an orange crème anglaise Belgian waffles with fresh fruits and vanilla ice cream New York Cheesecake with a berry coulis

Tea & Coffee



## MENU AMBER

#### Starters

Soup of the day with sourdough bread

Confit salmon with buttermilk dressing, fresh horseradish, dill and pickled carrots

Pork knuckle ballotine with cheese fondue sauce and crispy potato terrine

## Mains

Roasted chicken supreme served with truffle mash potato, sauteed wild mushrooms and roasted carrots

Loin of Cod, steamed mussels, white bean cassoulet served with bacon Wild mushroom and truffle lasagne

## Desserts

Crème Brule
Pear frangipani tart with chocolate ice cream
Chocolate brownie with vanilla ice cream

Tea & Coffee



## MENU SAPPHIRE

#### Starters

Prawn raviolo served with coconut and kefir lime leaf bisque

Seared beef carpaccio, parmesan crisp, pickled mustard seeds and tarragon

emulsion

Pearl barley risotto, puffed wild rice, black garlic, wild mushrooms and parmesan velouté

## Mains

Poached brill with nori, sea vegetables, new potatoes, and lemon butter sauce
Duo of pork, Loin wrapped in Parma ham with Morteau sausage farce, braised
and glazed cheek, carrot puree and potato fondant
Dauphinoise pithivier served with fondant potato, seasonal vegetables and a
roasted vegetable jus

## Desserts

Chocolate tart with milk ice cream

Selection of local cheese with crackers, grapes, chutney and celery

Mango and passionfruit cheesecake with dulce de leche and Maldon sea salt

ice cream

Tea & Coffee



## CANAPES

£16.50 for 4 cold and two hot or £24 for 6 cold 3 hot and 2 dessert

## Hot Options

Croquette with jamon
Vegetable Spring roll
Fish goujons with tartare sauce
Wild mushroom and truffle arancini
Tempura prawn tacos with a lime and coriander salsa
Arrosticini (BBQ Lamb skewers)
Panko crusted cheese fondue with a chilli jam
Picanha (top rump of beef) roasted over the fire with a garlic and herb butter
Hot and spicy chicken wings
Vegetable samosa

## Cold Options

Smoked salmon and crème cheese mousse
Crab rillettes
Hummus and grilled vegetable
Mini caprese
Smoked beef tartar with a lemon aioli
Coronation Chicken with a mango chutney
Seared tuna with a peanut mole and avocado
Chicken and duck parfait with a grape jelly
Beef carpaccio with a parmesan espuma
Mini Vegetable tart

#### Desserts

Mini chocolate eclairs
Chocolate truffles
Lemon posset
Fruit kebab
Chocolate mousse
Mini fruit tarts
Lemon drizzle
Carrot cake





# DRINK PACKAGES

## **FITZWILLIAM**

2 soft drinks & 3 bottles of beer or 3 glasses of wine 125ml

£32pp

## **DARWIN**

Prosecco on arrival

2 soft drinks & 3 bottles of beer or 3 glasses of wine 125ml

£38pp

## **TRINITY**

Champagne on arrival

2 soft drinks & 3 bottles of beer or 3 glasses of wine 125ml

£45pp

Not including 10% service charge



