

PERFECTLY PETITE PACKAGE

All you could possibly want from a Wedding Package, and more! Let us give you less to think about.

CEREMONY

Tie the knot in one of our wonderful settings.

DRINKS RECEPTION

Start your celebrations with a glass of Prosecco.

TWO COURSE WEDDING BREAKFAST

Choose from our seasonal menu.

WINE ON THE TABLE

Half a bottle of house wine per person.

TOAST DRINK

Raise a glass to the happy couple with something sparkly.

TOASTMASTER

Our in-house banqueting team will take on the role of your toastmaster, ensuring you have the smoothest day.

EXTRA LITTLE DETAILS

Use of cake stand and knife ready for that special moment, menu cards for each table and use of an easel to display your table plan.

EVENING RECEPTION

Enjoy a selection of sausage and bacon rolls, with a portion of fries.

ENTERTAINMENT

Our resident DJ will have you dancing the night away.

HONEYMOON SUITE

A complimentary two-bedroom apartment for the happy couple.

FOOD TASTING

Come in and sample the menu and wines. An excuse for an evening out before the big day.

2025
OCTOBER, NOVEMBER,
JANUARY - MARCH

£4,795
Sunday - Thursday

2025
APRIL - SEPTEMBER

£4,995
Monday - Wednesday

Package is based on 40 day guests and an additional 20 (60) evening guests in our Hampshire Suite
Additional charge per person for extra day guests and evening only guests
Maximum of 60 day guests and 80 evening guests can be booked on this package
Package not available to book throughout December, Bank Holidays,
Friday and Saturday (October to March) and Thursday - Sunday (April to September)
Supplement charge of £5.00 per person for choice menu

SILVER MENU

Roasted tomato and basil soup, sea salt croutons (vegan) (N)

Chicken and herb terrine, apricot chutney, toasted sourdough (G)(N)(S)

Pickled winter vegetable salad, warm puy lentil and shallot dressing (vegan) (S)

Apple and parsnip soup, herb crème fraiche (M)

Classic prawn cocktail, lemon, brown bread & butter (G)(Cr)(E)(N)(Ms)

Fig, mozzarella, honey and walnut salad (M)(N)

Braised daube of beef, wholegrain mustard mash, tender stem broccoli,
roasted carrot, red wine jus (M)(Ms)(S)

Roasted loin of pork, sage and garlic roasted potatoes,
creamed cabbage and bacon, roast gravy (M)(S)

Pan fried supreme of chicken, truffle and parmesan mashed potato, cavolo nero,
black garlic and sesame jus (M) (Ss)(S)

Carrot Wellington, spiced orange marmalade, roast potatoes, panache of seasonal vegetables,
vegan gravy (vegan) (G)(N)

Vegan sausage and mash, vegan onion gravy (vegan) (G)(N)

Roasted fillet of bream, Lyonnaise potatoes, French beans and salsa verde (F)(M)(S)

Jam roly-poly and custard (G)(E)(M)(N)

Vegan chocolate brownie, coconut toffee sauce (vegan) (G)

Baked vanilla rice pudding with raspberry jam (M)

Soya milk and vanilla bean rice pudding with raspberry jam (vegan)

Eton mess, wild winter berry compote (E)(M)(N)

Profiteroles with a white chocolate sauce and dried cranberry (G)(E)(M)(N)