



WINTER PACKAGE

It's always the most wonderful time of the year with our seasonal package.

CEREMONY

Tie the knot in one of our wonderful settings.

DRINKS RECEPTION

Start your celebrations with a glass of Prosecco, or get cosy with one of our mulled tipples.

THREE COURSE WEDDING BREAKFAST*

Choose from our seasonal menu.

WINE WITH THE WEDDING BREAKFAST

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 possible.

EXTRA LITTLE DETAILS

Use of a 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

Pick between our traditional evening buffet or our 'Hot Hog'. Additional charge for evening guests.

ENTERTAINMENT

Our resident DJ will have you dancing the night away.

HONEYMOON SUITE

A complimentary two-bedroom apartment for the special couple.

FOOD TASTING

We want you to be happy with your food selection on the day. Come in and sample the menu and the wines. An excuse for an evening out before the big day!

	Hampshire Suite			Gatsby Ballroom		
	2024	2025	2026	2024	2025	2026
Sun-Thurs	£6,595	£7,095	£7,595	£9,495	£10,395	£10,595
Friday	£6,995	£7,495	£7,995	£10,295	£11,295	£11,995
Saturday	£6,995	£7,495	£7,995	£10,295	£11,295	£11,995

Packages are based on 50 day guests and 70 evening guests in our Hampshire suite and 80 day guests and 100 evening guests in our Gatsby Ballroom.

*Additional £5.00 charge per person for choice menu.

Winter Weddings package available October - March

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 fraîche (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)