



THE FEATHERED NEST

WEDDINGS 2025-6

A WEDDING AT THE NEST

Our beautiful building, once a 15th century malt house, sits atop a Cotswold hillside overlooking sweeping Evenlode valley views; The idyllic location, coupled with sprawling gardens, spacious outdoors terrace and beautifully restored interiors, makes the perfect stage for the wedding of your dreams.

At the Nest our talented, passionate team know how much every detail matters, and are committed to working with you on a bespoke wedding to create the most perfect memories possible.



THE CEREMONY

We are licensed to conduct civil wedding ceremonies in our Main Restaurant, Garden Room and Fireplace Snug area, all of which can be dressed according to your unique style, accommodating up to 60 seated guests in the largest area.

For larger ceremonies in the summer months, we recommend seating guests on our terrace where they have a perfect view of the ceremony just inside the open-fronted Main Restaurant.



WEDDING BREAKFAST

Whether you opt for a formal banquet, a more relaxed feast or an intimate supper, we will work with you on your perfect menu, offering options of structured set menus or the chance to build something tailor-made to your day.

If you're a couple that enjoy the finer things in life, our in-house wine specialist can help you perfectly pair wines with your chosen menu.



EVENING CELEBRATIONS

When the formalities are finished, it's time to relax and celebrate..

You can choose to make the most of our outside grounds, with a DJ or live band on the terrace, or settle in for a night of dancing in our bar and restaurant areas; Our late-night music license lets you dance under the stars.

For a more casual, late evening feed, our chefs can offer fresh wood-fired pizzas from our outdoors oven, or a range of josper-grilled meats exactly as you'd like them served.



HOME FROM HOME

The Cottage, adjoined to the main building but offering total seclusion, is the perfect place to start and end your big day. Newly refurbished to offer modern luxury whilst retaining all of its 18th century Cotswolds' charm, we can guarantee your stay here will be special.

For your nearest & dearest, we offer four boutique-style bedrooms equipped with king size beds, free-standing tubs and all the modern amenities you would wish for. Freshly baked biscuits and award-winning breakfasts come as part of our package.

There are a wide variety of local accommodation options for your larger wedding party, if required.



WEDDING BREAKFAST

Our menus are rooted in sustainability and seasonality, crafted using the finest British produce and cooked over open flames by our expert chefs.

Choose from a seasonal set menu, or a selection of shareable plates alongside an extensively curated wine list. Whether you're hosting a relaxed get-together or something more formal, our team will take care of every detail.

When it comes to your wedding breakfast, we understand that each dish selected needs to be served swiftly, in large numbers, at the best quality. Our menus have been designed with this in mind and are carefully curated by our Head Chef, to deliver a high quality yet relaxed private dining experience.



SAMPLE MENUS

SUMMER

PLATED - up to 40 guests

TO START

Seasonal Terrine

homemade chutney

Cured Trout

seasonal garnish

Green beans

stone fruit, almond, sherry vinegar

Beef Tartare

seasonal garnish, cured egg yolk

Raw Orkney Scallop

globe artichoke, hazelnut

Seasonal Soup

Seabream

fennel, green olive

Summer Vegetable Risotto

*Ricotta, Nettle & Chard Agnolotti
walnut, pecorino*

Poached Trout

beurre blanc, trout roe

Roast Sirloin

black pepper café olé, potato cake, seasonal greens

Roast Somerset Saxon Chicken

peas, wild mushrooms, mash potato

DESSERT

Crème brulee

Chocolate OR Lemon Tart

Peach Melba

clotted cream, almond, praline



SAMPLE MENUS

SUMMER

FEASTING - 40 guests or more

TO START

(choice of 4)

Venison Scotch Egg

homemade condiment or sauce

Cured Chalk Stream Trout

celeriac, apple and horseradish

Chicken Liver Parfait

thyme hobnob

Seasonal Terrine

homemade chutney

Salt Cod Croquettes

homemade sauce

MAIN COURSE

(choice of 2)

Whole baked market fish

mojo verde/brown shrimp butter/hollandaise

Stuffed Seabass or Seabream

mojo verde/brown shrimp butter/hollandaise

Braised Venison Shoulder

Slow Roasted lamb Shoulder

Porchetta

Venison Wellington (supp. £10)

DESSERT

(choice of 2)

Seasonal Fruit Pavlova

Chocolate or Lemon Tart

Trifle

Chocolate Roulade



SAMPLE MENUS

WINTER

PLATED - up to 40 guests

TO START

Seasonal Terrine

homemade chutney

Artichoke Velouté

cep, chestnut

Venison Tartare

seasonal garnish, cured egg yolk

Winter Salad

artichoke, hazelnut & Wiltshire truffles

Cured Chalk Stream Trout

celeriac, apple & horseradish

MAINS

Venison

beetroot, walnut, bitter leaves

Roast Creedy Carver Duck

parsnips, pear

Roast Cornish Cod

cauliflower, brown shrimp & caper raisin beurre noisette

Turbot

fennel, lobster sauce

Flame Grilled Delica Pumpkin

smoked dates, pumpkinseed dukkah, parmesan cream

DESSERT

Prune & Almond Tart

brandy custard

Red Wine Poached Pears

custard, ice-cream, almond

Crème Caramel

Chocolate Tart



SAMPLE MENUS

WINTER

FEASTING - 40 guests or more

TO START

(choice of 4)

Venison Scotch Egg

homemade condiment or sauce

Cured Chalk Stream Trout

celeriac, apple and horseradish

Seasonal Terrine

Chicken Liver Parfait

thyme hobnob

Cauliflower / Salt Cod Croquettes

homemade sauce

MAINS

(choice of 2)

Whole baked market fish

mojo verde/brown shrimp butter/hollandaise

Porchetta

salsa verde

Whole Roast Duck

Roast Sirloin

Glazed Venison Shoulder

Crispy garlic potato's/mash/dauphinoise/pressed potato cake
roasted seasonal veg/salt baked celeriac/grilled aubergine/bitter leaf
salad

red wine jus/peppercorn sauce/bearnaise

DESSERT

(choice of 2)

Mulva Pudding

custard & ice-cream

Prune & Almond Tart

brandy custard

Salted Caramel & Chocolate Tart

Apple & Blackberry Crumble

custard, ice-cream



ALL IMPORTANT DETAILS

We understand that the little details of your big day are crucial and can be stressful to put together; Let us help with them, by putting you in touch with some of the best local suppliers for everything from cakes to flowers, music to stationary.. Our events team can work with you, and them, to put together your perfect wedding plan.

We are also connected with local taxi companies, which those in the Cotswolds know can be crucial in planning a successful wedding!



OUR VENUE AMENITIES

<i>Exclusive Use</i>	✓
<i>Civil Ceremony License</i>	✓
<i>Outdoor Ceremony License</i>	✓
<i>Indoor Ceremony Capacity</i>	60
<i>Indoor Banquet Capacity</i>	60
<i>Outdoor Banquet Capacity</i>	60
<i>Evening Capacity</i>	100
<i>In-House Catering</i>	✓
<i>Overnight accommodation for Wedding Couple</i>	✓
<i>Overnight accommodation for Guests</i>	✓
<i>Wedding Planning Support</i>	✓
<i>Evening Reception Facilities</i>	✓
<i>Entertainment License</i>	✓
<i>Live band/DJ Facilities</i>	✓
<i>Outdoor Fireworks Permitted</i>	✓
<i>Car Parking</i>	✓
<i>Helipad Facilities (subject to local consent)</i>	✓



PRICING 2025-6

Prices for weddings at The Feathered Nest are based on an exclusive use hire charge, plus food and drink costs per person

To calculate an estimate for your wedding: $A + (B \times \text{guest number}) + (C \times \text{guest number}) + (D \times \text{guest number})$

A. Exclusive use hire charge:
inclusive of our 4 bedrooms and The Cottage

	Low Season October - March	High Season April - September
Saturday/BH	£ 8,500	£ 9,500
Friday/Sunday	£ 7,500	£ 8,500
Thursday	£ 6,000	£ 7,500
Mon - Weds	£ 5,000	£ 6,000

B. Food prices per person

Champagne & Canapes reception	Plated - 3 Courses	3 Course Feasting
£ 25	£ 75 (average)	£ 85

C. Drinks prices per person
(based on house wines)

Drinks package
From £ 25

D. Evening Food prices per person

1 Course
From £ 16-18



“Our wedding day at The Nest was the most special experience we could have asked for.. every detail was perfect, and the day was so much fun! We couldn’t have asked for a better team to help us plan the day - they really took care of us, and nothing was too much trouble ”

Will + Claudia, married 2023



“The Feathered Nest is a truly special place, and we had a magical wedding there.. we wanted a relaxed, authentic day and the team was fully supportive of this from day one, working with us on every detail. Not to mention the food - honestly amazing, our friends haven’t stopped talking about it!”

Sam + Luke, married 2024



“Our wedding at The Feathered Nest was genuinely the most fun and beautiful day we could’ve hoped for. It’s not often you have a glowing golden sunset shining onto your favourite people, singing and dancing on a terrace overlooking magical countryside views! The most special memories, from a wonderful place”

David + Rachael, married 2025



Head Table

Luke Harris

Samantha Harris

Dawn Pearse

John Pearse

Patricia Harris

Richard Harris

Adam Harris

Terry Coggins

For further information or to arrange a visit, please do get in touch..

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