

Dining Packages

Prices shown are per person and inclusive of VAT

The Lavender

£91 / £93 (2027/28)

- 1 glass of your chosen drink for your reception
- 1 glass of non-alcoholic reception drink
- 3 course fine dining meal
- Tea and coffee
- ½ bottle of house wine per person
- Jugs of water for the table
- 1 glass of prosecco per person for the toast drink
- Cash or account bar

The Rose

£116 / £118 (2027/28)

- 2 glasses of your chosen drink for your reception
- 1 glass of non-alcoholic reception drink
- 4 canapés per person
- 3 course fine dining meal
- Tea and coffee
- ½ bottle of house wine per person
- Jugs of water for the table
- 1 glass of prosecco per person for the toast drink
- Cash or account bar

The Peony

£159 / £161 (2027/28)

- 3 glasses of your chosen drinks for your drinks reception
(up to 3 options)
- 5 canapés per person
- 3 course fine dining meal
- Tea and coffee
- Unlimited house wine per person during your wedding
breakfast
- Jugs of water for the table
- 1 glass of Champagne for the toast drink
- One meat and one vegetarian option from our evening
buffet menu
- Cash or account bar

Build Your Own Package

Our dining packages are designed to ensure that you and your guests have plenty of refreshments throughout your special day.

If, for any reason, you have other requirements, we are more than happy to create a package just for you.



Canapés

We recommend selecting at least 1 canapé from each selection, up to your package allocation

Additional canapés are charged at £4.50 / £4.27 (2027/28) per canapé, per person

Meat Options

Roast beef with horseradish on
Yorkshire pudding

Moroccan marinated chicken, dried
apricot & mango chutney on Naan

Chargrilled chicken with spicy tomato
salsa on sweet potato

Crispy duck salad with peppers,
orange confit in tartlet

Chicken & ham toasted
club triangle sandwich

Fish Options

Classic smoked salmon with cream
cheese & keta on potato cake

Cocktail prawn salad with
crab meat in tartlet

Smoked Trout Tower, Avruga, Round
Potato Cake

Chargrilled tuna with spicy tomato
salsa on sweet potato

Tartlet Caesar salad with
quail egg and anchovy

Vegetarian Options

Parmesan shortbread, mozzarella, sun
blushed tomato & pesto

Cheddar ploughman, curly endive,
pecan, pickle, granary bread

Tortilla cup with
mushroom stroganoff

Spiced halloumi and
red pepper parcel

Poppy seed goat cheese, yellow salsa
and chives on triangle toast

Vegan Options

Fresh asparagus, sundried tomato and
black olive on ficelle

Spiced aubergine square, coriander and
red pepper on vegan gluten free bread

North African minted couscous
on carrot

Ciabattini avocado salsa,
coriander, red pepper

Roasted vine tomato, pesto and shallot
salsa on grilled zucchini

Please do ask about allergen information when choosing your menu.



Wedding Reception Drinks

All served to your guests on trays. Prices shown are for additional drinks not included in your chosen package

Bubbles

Prosecco

Prosecco Rosé

Bellini (Peach)

Champagne (£6.50 per glass surcharge)

Bottled Beer and Cider

Peroni

Old Speckled Hen

South West Orchards Original Craft Cider

Non – alcoholic

Elderflower spritz

Raspberry & lemon cooler

Virgin Mojito

Selection of juices and soft drinks

Cocktails

£2 / £3 upgrade (2027 / 28) per person

Aperol Spritz

served with sparkling wine and soda water, garnished with a slice of orange

Hugo Spritz

served with sparkling wine, elderflower liquor and soda water, garnished with a slice of orange

Mojito

Punchy with rum, lime and mint served on ice

Raspberry or White peach Mojito

Punchy with rum, lime and mint served on ice

A water station will also be provided throughout your drinks reception Sparkling water is also available

Upgrade Your Package

Beer bottle bath

Your guests can enjoy a self-serve beer bath, filled with ice and 24 bottles of beer. Prices and availability on request

Cask ale station

Your guests can enjoy a self-serve beer station, complete with a tapped real cask ale and glasses, allowing them to pour their own drinks and mingle at their leisure. Prices and availability on request

Twilight cocktail hour

Begin your evening with our specially selected cocktail selection, or welcome your evening guests to the party in style.

Please enquire for selection and prices

Wedding Breakfast

For each course please choose the following for your whole party:

Starters - 1 meat or fish & 1 vegetarian or vegan option

Mains - 1 meat or fish & 1 vegetarian or vegan option

Desserts - 1 option

Starters

Charred asparagus, hot smoked salmon, shrimp and rye crumb

Ham hock & pea terrine, cider dressing, homemade pork scratching crumb

Garden pea, pear and watercress soup, lemon crème fraiche (v,gf)

Chicken liver pâté, toasted local bread, homemade chutney

Locally smoked salmon, baby granary loaf, cream cheese, cracked black pepper, lemon

Poached pear salad, blue cheese, walnuts, baby leaves, champagne dressing (v,gf)

Plum tomato tart, garlic confit, red onion jam, chilli oil (ve)

Cauliflower cheese and rocket tart, honey and mustard dressing (v)
(can add smoked bacon or haddock)

Classic prawn cocktail, baby granary loaf (gf)

ve = vegan, v = vegetarian, gf = gluten free

Menu options are shown with dietary requirement suitability as served, but other options may be changed to suit.

Please do ask about allergen information when choosing your menu. Gluten free bread is available



Wedding Breakfast

Mains

Confit of duck leg, steamed orange dumpling, port wine reduction

Duo of lamb, roast lamb rump, mini lamb and potato pasty, lamb jus

Garlic roasted supreme of chicken, smoked bacon wrapped sage and onion roulade, madeira sauce (gf)

Slow cooked beef feather blade, Guinness dumpling, red wine & blackberry jus (gf)

Roasted salmon, hollandaise sauce, charred asparagus

All dishes above served with your choice of dauphinoise potatoes or crushed new potatoes,
tender stem broccoli, charred carrot

Vegetarian and vegan mains

Spiced cauliflower korma, potato and cumin samosa, pilau rice, mint dressing, pearls of cucumber (ve)

Beetroot wellington, sage and balsamic gravy (ve)

Goats cheese, squash & mushroom pithivier (v)

“Toad in the hole” Quorn Cumberland sausages baked in Yorkshire pudding, roasted onion gravy (v)

Filo parcel of wild mushroom in a cream sauce (v)

Some of the above options can be made into a vegan friendly alternative with slight adjustments,
please speak to a member of our team for further information.



Wedding Breakfast

Desserts

Chocolate brownie, salted caramel ice-cream, caramel sauce (gf)

Praline & chocolate mousse, Ferrero Rocher, rich chocolate sauce

Black forest chocolate mousse,

Pear tarte Tatin, pear sorbet, butterscotch biscuit (ve)

Lemon meringue pie, lemon posset

Strawberry sweetheart shortcake, raspberry coulis

Individual trio of cheese (stilton, brie, cheddar), grapes, chutney, biscuits

Children's Menu

3 courses for £25

Please choose one option per course for all children

Starters

Carrot sticks with hoummous (v,gf)

Melon balls (v,gf)

Mains

Pork or vegetarian sausage and mash potato, onion gravy (v,gf)

Beef or vegetarian lasagne, garlic bread, salad garnish (v)

Desserts

Jelly baby trifle

Chocolate mousse with baby marshmallows (v, gf)



Wine List

Please choose 1 white, 1 rosé and 1 red for your wedding breakfast, and to be served on your evening bar

House White Wines

Price included in our packages

Writers Block Chenin Blanc, Western Cape South Africa

Vina Palomeras Blanco, Navarra Spain

Solino Bianco, Italy

Speciality White Wines

£6 per bottle upgrade charge:

Fiori Sul Muro Pinti Grigio Catarratto, Sicily Italy

Les Vignerons Blanc De Blanc, Languedoc France

Altozano Verdejo Sauvignon, Castila-La-Mancha Spain

£12 per bottle upgrade charge:

Healy & Gray Private Cellars Chardonnay Viognier, Western Cape South Africa,

Gavi DOCG La Soraia, Piemonte Italy

Turtle Bay Sauvignon Blanc, Marlborough New Zealand

Rosé Wines

Umbala Pinotage Rose, Western Cape South Africa

I Castelli Pinot Grigio Rose, Veneto Italy

£6 per bottle upgrade

Marius Peyol Provence Rose, Provence France

£12 upgrade per bottle



Wine List

House Red Wines

Price included in our packages

Vina Palomeras Tinto, *Spain*

Solino Rosso Merlot- Sangiovese, *Italy*

Umbala Shiraz, *South Africa*

Speciality Red Wines

£6 per bottle upgrade charge:

Franschhoek Cellars Cabernet Sauvignon, *Western Cape South Africa*

Les Vignerons Carignan - Syrah, *Languedoc France*

Dega Organic Montepulciano, *Abruzzo Italy*

£12 per bottle upgrade charge:

Vina Cerrada Crianza Rioja, *Spain*

Chateau Mondain Rouge, *Bordeaux France*

Chianti Classico Santilario, *Tuscany Italy*

Bubbles

Toast drink options

Prosecco

Prosecco Rose

Champagne (€12 per bottle upgrade)

Our wine list has been chosen with the expert help of our selected supplier. We are very happy to ask our supplier if you are looking for a favourite or specific wine that isn't on our list.

If you would rather source your own, we would be happy to take delivery, chill and serve your wine.

Corkage will be charged for this service and based on consumption at the below rates:

€10 any still bottle of wine, €15 any sparkling bottle of wine for standard size bottles

Bottles will be counted for you at the end of the evening, and any unopened bottles will be returned to you.



Evening Extras

Evening buffet options

£6.50 per item

Homemade sausage rolls | Bacon baps | Pulled pork baps | Halloumi baps (v) | Falafel sliders (ve)

Cheese cake tower

We are pleased to offer an exquisite cheesecake tower for your special evening celebration, with sizes and pricing customized to accommodate the size of your party.

Please enquiry for further details

External catering

If you would like to select an external caterer to provide alternative options, please note that we charge a fee of £225 for this service.

We have a small list of recommended suppliers, or you are welcome to source your own. Please speak with our team if you are planning on sourcing your own catering for further details

Please do ask about allergen information when choosing your menu.
Gluten free bread is available, vegetarian alternatives to hog roast available on request



Contact Us

We hope this will give you all the information you need, but if you require anything further please do not hesitate to contact one of our hospitality team.

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