

A WEDDING THAT'S YOU

MENU SELECTION AND PRICING

If you have any dietary requirements or require any information on any of the 14 declarable food allergens, then please speak to a member of our team before ordering. Please note that we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential of cross-contamination. (v) Vegetarian. (ve) Vegan. (gf) Gluten free dishes are produced utilising non-gluten containing ingredients.

WEDDING PACKAGES

CLASSIC **(40 day guests and 70 evening guests)**

2022 - £2,700.00
2023 - £2,835.00
2024 - £2,970.00

Additional guests

Day adults £39.00
Day children (aged 3-12 years) £19.50
Evening adults £15.00
Evening children (aged 3-12 years) £10.00

To upgrade your wedding breakfast
to a three-course meal

£6.00 - per person
(Must include all guests)

Speak to the wedding planning team to receive pricing for 2025 and beyond.

CREATE A WEDDING THAT'S YOU

Utilising our "Create a wedding that's you" tool, you can build your own bespoke package with all of the elements that you would like included to make your wedding day perfect. Simply choose your favourite food and drink options and any extras you would like to add to make your day perfect.

DRINKS

Choose drinks for arrival, wedding breakfast and toast from the selection below.

Glass of gin and tonic
£6.00

Glass of seasonal cocktail
£6.00

Glass of Pimms and lemonade
£4.50

Glass of sparkling wine
£5.50

Glass of Buck's Fizz
£5.00

Glass of Prosecco
£5.00

Glass of fruit juice
£1.50

Jug of mocktail
£12.00

Glass of mocktail
£3.50

Bottle of J20
£3.00

Jug of squash
£2.50

Glass of mulled wine
£3.50

Bottle of Becks
£3.50

Bottle of Corona
£3.65

Bottle of Budweiser
£3.50

Glass of house white wine
£4.50

Glass of house red wine
£4.50

Glass of house rosé wine
£4.50

Half a bottle of house white wine
£10.00

Half a bottle of house red wine
£10.00

Half a bottle of house rosé wine
£10.00

Bottle of house white wine
£20.00

Bottle of house red wine
£20.00

Bottle of house rosé wine
£20.00

Corkage for wine - £7.50 per bottle

Corkage for Prosecco and Champagne - £10.00 per bottle

WEDDING BREAKFAST MENU

Starters

Roasted tomato soup (ve) (gf)
Chive oil

Carrot and butternut
squash soup (v) (gf)
Crème fraîche

Ham hock and pea terrine
Baguette croûtes, onion pickle

Smoked chicken and
quails egg salad (gf)
£3.00 supplement

Chicken liver pâté
Golden beetroot piccalilli,
ciabatta croûtes

Chestnut, wild mushroom and
pancetta gnocchi
Baby spinach, rosemary

Tomato and
mozzarella salad (v) (gf)
Basil and almond dressing

Red onion and goats
cheese tart (v)
Cumberland sauce, dressed rocket

Crayfish, tiger prawn
and avocado salad (gf)
Lettuce, cocktail sauce
£3.00 supplement

Mains

Lamb shank (gf)
Fondant potato, seasonal greens,
rosemary and red wine gravy
£3.50 supplement

Chargrilled chicken supreme (gf)
Dauphinoise potato, Cacciatore sauce

Roast sirloin of beef
Roast potatoes, seasonal vegetables,
Yorkshire pudding, thyme gravy

Stuffed loin of pork (gf)
Celeriac dauphinoise, roasted
Mediterranean vegetables

Crumb coated cod loin
Herb roasted new potatoes, fish pie
sauce. **£3.00 supplement**

Butternut squash, sage and
saffron risotto (ve) (gf)
Toasted pine nuts, lemon oil

Beetroot Wellington (v)
Moroccan style aubergine,
spiced tomato sauce

Wild mushroom and
pea risotto (v) (gf)

Braised beef shin (gf)
Celeriac fondant, roasted
root vegetables

Desserts

Chocolate orange gâteau (ve) (gf)
Raspberry sorbet

Sticky toffee pudding (v)
Salted caramel ice cream

Apple tart (ve)
Cinnamon spiced berries

Chocolate bread and
butter pudding (v)
Salted caramel ice cream

Glazed lemon tart (v)
Clotted cream vanilla ice cream

Vanilla profiteroles (v)
Chocolate Sauce, Irish cream
liqueur cream

New York style cheesecake (v)
Hazelnut praline

Chocolate coconut tart
Forest fruits (ve) (gf)

British cheese and biscuits (v)
Crackers, celery and chutney.
£3.50 supplement
£11.00 as an extra course

All starters include a bread roll (gluten free alternative available)

All meals include tea and coffee

Petit fours - £2.50 per person

Main course - £22.50 per person

Two-courses - £26.50 per person

Three-courses - £32.50 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option)

Choice menu includes three starters, three main courses and three desserts.

EVENING RECEPTION MENU

Selection 1

Crispy BBQ chicken burger
Crispy BBQ quorn burger (ve)
BBQ beef burger
Crispy fish taco

Selection 2

Selection of sandwiches
Selection of open sandwiches
Selection of piadina (wraps)

Selection 3

Mini duck spring rolls
Mini spring rolls (v)
Smoked haddock & spring onion fishcakes
Mini cottage pies
Sausage rolls
Margherita pizza (v)
Pepperoni pizza
Fiorentina pizza (v)
Potato wedges (ve)
Spiced sweet potato wedges (ve) (gf)
Spiced chicken drumsticks
Thai chicken skewers (gf)
Chicken and chorizo skewers (gf)
Vegetable pakoras (ve) (gf)
Beetroot falafel bites (ve) (gf)
Mini fruit tartlets (v)
Mini doughnuts (v)
Dark chocolate brownie (v)
Mini eclairs (v)
Fresh fruit skewers (ve) (gf)

Eight pieces @ £15.95pp

1 from selection 1
1 from selection 2
6 from selection 3

Ten pieces @ £17.95pp

1 from selection 1
2 from selection 2
7 from selection 3

Twelve pieces @ £19.95pp

1 from selection 1
2 from selection 2
9 from selection 3

If you have chosen one of our packages, your evening buffet will include -

Classic

1 item from selection 1 or 2 and 5 items from selection 3

Twilight

1 item from selection 1, 1 item from selection 2 and 6 items from selection 3

CANAPÉS

Any three for £5.95 per person | Any four for £6.95 per person | Any five for £7.95 per person

Feta and parma ham (gf)
Smoked chicken, chimichurri houmous
Mushroom and tarragon bruschetta (ve)
Smoked mackerel mousse
Goats cheese and red onion crostini (v)
Smoked salmon and quails egg

Duck terrine, onion chutney (gf)
Beef & horseradish mini Yorkshire pudding
Chicken & redcurrant mini Yorkshire pudding
Lemon & coriander houmous cucumber roll (ve) (gf)
Falafel (ve) (gf)

HOT FORK BUFFET MENU

£24.95 per person

All items always as standard

Bread rolls (ve)
Soft herb and baby leaf salad (ve) (gf)
Heritage tomato and basil salad (ve) (gf)
Vegetable, soft herb and spring onion salad (ve) (gf)

Choose one

Smoked mackerel, new potato and spinach salad (gf)
Chicken, broccoli, sweetcorn and cos salad (gf)
Grilled halloumi salad (v) (gf)

Choose two

Chinese chicken Singapore style Served with noodles
Pork meatballs (gf) Served with mixed bean ragu
Soy salmon Served with cabbage, coconut rice
Cumberland sausage (gf) Served with chorizo and champ mash
Sweet potato, cauliflower and bean katsu curry (ve) Served with rice
Moving Mountains™ sausage (ve) Served with mixed bean ragu
Beef chilli (gf) Served with rice
Three bean chilli (ve) (gf) Served with rice

Choose two

Jam roly (v) Served with custard
Spotted dick (v) Served with double cream
Churros (v) Served with chocolate sauce
Coffee and walnut cake (v)
Red velvet gâteau (v)
Lemon drizzle cake (v)
Chocolate orange gâteau (ve) (gf)
Carrot cake (v)
Lemon posset (v) Served with shortbread
Caramel, ginger nut and vanilla yogurt (v)

SUNDAY LUNCH

Set menu, served plated

Starters

Roasted tomato soup (ve) (gf)
Chive oil
Tomato and mozzarella salad (v) (gf)
Almond dressing
Pumpkin tortellini (v)
Sage butter
Chicken liver pâté,
Piccalilli, ciabatta croûtes

Mains

Roast sirloin of beef
Roast potatoes, seasonal vegetables,
Yorkshire pudding, thyme gravy
Roast loin of pork (gf)
Crackling, traditional trimmings,
thyme gravy
Baked salmon
Lemon hollandaise, fondant
potato, greens (gf)
Beetroot Wellington (ve)
Fondant potato, greens, mild
piri-piri sauce
Roasted chicken supreme (gf)
Parmesan potatoes, seasonal
vegetables, sage sauce

Desserts

Chocolate orange gâteau (ve) (gf)
Raspberry sorbet
Sticky toffee pudding (v)
Salted caramel ice cream
New York style cheesecake (v)
Hazelnut praline

Tea and coffee - £1.50 per person
Petit fours - £2.50 per person

Main course - £18.95 per person
Two-courses - £23.95 per person
Three-courses - £28.95 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option)
Choice menu includes three starters, three main courses and three desserts.

AFTERNOON TEA

Smoked salmon sandwich
Ham and tomato sandwich
Egg and cress sandwich (v)
Sultana scone, clotted cream,
butter and jam (v)
Mini éclair (v)
Chocolate brownie (v)
Genoa cake (v) (gf)
Savoury tart (v)
Mini fruit tartlette (v)
Tea or coffee

Standard Afternoon Tea
£14.95 per person

Sparkling Afternoon Tea,
all items including glass of Prosecco
£19.95 per person

HOG ROAST

£13.95 per person

Hog roast rolls
Apple sauce
Stuffing (ve)
Coleslaw (ve) (gf)
Corn salsa (ve) (gf)
Vegetable, soft herb and spring onion salad (ve) (gf)

BBQ

£29.95 per person
Additional items £2.00 per person

Always as standard

Iceberg lettuce (ve) (gf)
Sliced tomato/cucumber/onion (ve) (gf)
Corn salsa (ve) (gf)
Vegetable, soft herb and spring onion salad (ve) (gf)
Tomato salsa (ve) (gf)
Coleslaw (ve) (gf)
Bread baskets (v)
Pasta salad (ve)
Potato salad (v)

Choose five

Beefburger in a bun
Sausage in a roll
Chicken thigh (gf)
Lemon and coriander pork rib (gf)
Corn on the cob (ve) (gf)
Plant based burger in a bun (ve)
BBQ chicken skewers
Vegetable skewers (ve) (gf)
Halloumi skewers (v) (gf)
Fruit skewers and maple syrup (ve) (gf)
Chocolate banana (v) (gf)
Glazed pineapple (ve) (gf)

MIDNIGHT SNACKS

£4.95 per person
Chips included as standard

Bacon sandwiches
Sausage sandwiches
Vegan sausage sandwiches (ve)
Fish goujons

CHILDRENS MENU

£10.00 per child (3-12 years)
Under 3's eat free

Tomato soup (ve) (gf available)
Garlic bread (v)
Houmous dipper platter (ve) (gf)
Pesto pasta (v) (gf)
Chicken nuggets
Fish fingers
Seasonal fruit and chocolate sauce (ve) (gf)
Ice cream party (v)
Arctic roll (v)

THE FINISHING TOUCHES

Civil ceremony room hire
£300

DJ
£350

Chair covers and coloured sashes
£3.00 per chair

For venue dressing and decorations our nominated supplier is -

Epic Events

www.epiceventhire.co.uk
epicchaircovers@hotmail.com