

The menus enclosed are an indication of the popular selections available. As catering is often the key to a successful event we are happy to discuss your choices and offer any advice or guidance on the best options. They may be adjusted to suit your personal taste, complement the style of your wedding or cater for any dietary requirements. Subject to availability and price adjustment.

Wedding menu Price Guide (All prices shown below are per person)

Silver Package	£29.50	Buffet Cheese Platter	£11.50		
Gold Package	£34.50	Canapé Selection 1	£7.50		
Platinum Package	£38.50	Canapé Selection 2	£9.50	Drinks Packages	
Evening Buffet 1	£12.50	Hog Roast	£14.50	Royale	£14.50
Evening Buffet 2	£16.75	BBQ Menu	£17.50	Deluxe	£17.50
Evening Buffet 3	£19.50	Deluxe BBQ Menu	£25.00	Gourmet	£25.00

Civil Wedding Ceremonies (All prices correct at time of going to print)

The prices below are for room hire only. The Bride & Groom must organise the Registrar themselves.

Arundel Room

£250.00 room hire

Surrey Room

£250.00 room hire

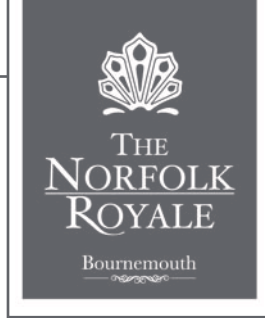
Dorset Room

£250.00 room hire

Terms & Conditions

- Wedding packages are available based on minimum of 60 adults. If the number is below this, please ask your Wedding Co-ordinator for a tailor-made package.
- One Menu should be chosen for the entire party, although special dietary requirements can be catered for.
- If your reception continues into the evening a function room charge may be applicable. This charge is waived if a buffet or equivalent food order is purchased for all guests present.
- It is not our policy to allow wines and drinks to be brought into the hotel.
- Once you have chosen your date and function room, a provisional booking can be made which can be held for 14 days without obligation.
- In order to secure your reservation a letter of confirmation and non-refundable deposit of £750.00 are both required.
- Once your deposit has been received the hotel will send you confirmation of your booking.
- All prices are correct at the time of going to print and are subject to change without prior notice.
- All prices are inclusive of VAT.
- Final requirements and numbers must be notified to the hotel 14 days prior to your wedding day.
- We require full payment of estimated final balance to be paid 14 days prior to your wedding day.
- Additional items charged on the day must be paid on departure.
- Children under the age of 3 years are free charge.
- Children between 3 - 14 years old are charged at 50% of the menu price.
- In the event of a cancellation the deposit will be retained and if the date cannot be re-let, the following scales of charges will be applicable, based on the estimated account.

Cancellation Time	% of Total Charge
21 weeks or more	Deposit only
16-20 weeks	10%
12-15 weeks	20%
8-11 weeks	50%
4-7 weeks	75%
Under 4 weeks	90%



Wedding Menus



PEEL HOTELS PLC

Alfresco Dining

Our Alfresco menus are designed to be enjoyed in our garden area. As with all our menus, these are just a sample and bespoke packages can be arranged. Please ask our Wedding Co-ordinator for further details.

HOG ROAST

(for a minimum of 45 people)

ROAST PORK

ROLLS

SAGE & ONION STUFFING

WARM APPLE SAUCE

SELECTION OF FOUR DIFFERENT SALADS

JACKET POTATO



BBQ MENU

BURGERS

SAUSAGES

VEGETABLE KEBABS

GRILLED CHICKEN

SELECTION OF SALADS & NEW POTATOES

DELUXE BBQ MENU

BURGERS

SAUSAGES

VEGETABLE KEBABS

GRILLED CHICKEN

SELECTION OF SALADS & NEW POTATOES

LAMB CUTLETS

SALMON & PRAWN KEBAB

MINUTE STEAK

Platinum Package

Choose from either our Silver, Gold or Platinum Wedding Packages and select one dish from each course.
Our Chef will be happy to offer alternative Vegetarian options.

STARTERS

PARCEL OF SMOKED SALMON FILLED
with crab cocktail & horseradish sauce

BUTTERED SPINACH TARTLET
topped with goats cheese

TIAN OF SMOKED CHICKEN & MANGO
finished with grissini

SALAD OF GREENLAND PRAWNS & AVOCADO
with citrus fruit

CELERY & STILTON TERRINE
with port wine jelly & melba toast



PLATINUM ADDED EXTRAS

You can also choose an additional course from our Soup or Sorbet Menu when you select the Platinum Package

CREAM OF TOMATO AND BASIL SOUP

CREAM OF SPINACH & POTATO SOUP

BUTTERNUT SQUASH & ORANGE VELOUTE

or

LEMON SORBET

RASPBERRY SORBET

CHAMPAGNE SORBET

MAIN COURSE

PAN-FRIED BREAST OF DUCK, DAUPHINOISE POTATOES & PEACH CONFIT

in a red wine sauce

ROAST RACK OF LAMB WITH A HERB CRUST

baby roast potatoes & rosemary jus

SEARED SEA BASS & FENNEL RISOTTO

on vanilla beurre blanc

PAN-FRIED FILLET MIGNON WITH FONDANT POTATO

in a wild mushroom sauce

VINE TOMATOES & MOZZARELLA TART

with pesto dressing



DESSERTS

WARM CHOCOLATE TART

with clotted cream

PASSION FRUIT PARFAIT

WARM APPLE TART

with vanilla ice cream

BREAD & BUTTER PUDDING

with crème Anglaise

CHOCOLATE & PEAR BRULEE



COFFEE & CHOCOLATE TRUFFLES



OPTIONAL PLATTER OF ENGLISH CHEESES

with celery & homemade chutney with warm bread & biscuits

All Platinum Package Couples will also receive

A COMPLIMENTARY DINNER FOR YOU TO CELEBRATE ON YOUR FIRST ANNIVERSARY

Gold Package

Choose from either our Silver, Gold or Platinum Wedding Packages and select one dish from each course.
Our Chef will be happy to offer alternative Vegetarian options.

STARTERS

CREAM OF WHITE MUSHROOM SOUP

BAKED FIELD MUSHROOM FILLED WITH CHICKEN & STILTON MOUSSE
with rocket salad

ASPARAGUS TERRINE WRAPPED IN SMOKED SALMON
with lemon & chive dressing

WARM CRAB TART
served with saffron mayonnaise

DUCK CONFIT AND LENTIL TERRINE
with roasted shallots



MAIN COURSES

ROASTED SADDLE OF LAMB FILLED WITH APRICOT
served with chateau potatoes in a port wine sauce

PAN-FRIED BREAST OF FREE RANGE CHICKEN FILLED WITH BRIE & TARRAGON
in a red wine sauce

ROASTED SIRLOIN OR BEEF IN A RED WINE & SHALLOT SAUCE
served with dauphinoise potatoes

BAKED COD TOPPED WITH A TOMATO & CHEESE TOPPING
in a white butter sauce

ROAST AUBERGINE & TOMATO GATEAU TOPPED
with mozzarella & red pepper dressing

DESSERTS

BAKED VANILLA CHEESE CAKE

with berry compote

EXOTIC FRUIT PAVLOVA

with lemon syllabub

WARM LEMON TART

with raspberry sorbet

CHOCOLATE CUP FILLED WITH CHOCOLATE & ORANGE MOUSSE

with a bitter orange sauce

CAPPUCCINO CRÈME BRULEE



COFFEE & PETIT FOURS

All Gold Package Couples will also receive

A COMPLIMENTARY DINNER FOR YOU TO CELEBRATE ON YOUR FIRST ANNIVERSARY

Silver Package

Choose from either our Silver, Gold or Platinum Wedding Packages and select one dish from each course.
Our Chef will be happy to offer alternative Vegetarian options.

STARTERS

ROASTED VINE TOMATO SOUP

with herb croutons

SMOKED SALMON & TROUT TERRINE

with a lemon & dill dressing

CHICKEN LIVER PARFAIT

with red onion marmalade & melba toast

PEARLS OF MELON & CITRUS FRUITS

in mint syrup

POACHED PEAR IN WHITE WINE

with marinated Feta cheese in reduced balsamic



MAIN COURSES

PAN-FRIED BREAST OF FREE RANGE CHICKEN

served with baby roast potatoes in a wild mushroom sauce

ROASTED ORGANIC SALMON

with new potatoes in a prawn & brandy sauce

BRAISED SHANK OF LAMB

with soft herb mash & red onion gravy

ROASTED LOIN OF ROMSEY PORK

with warm apple sauce, fondant potato & cider jus

FENNEL & SHALLOT TARTE TARTIN

with lemon grass cream

DESSERTS

CLASSIC CRÈME BRULÉE

with shortbread biscuit

CHOCOLATE & ORANGE MARQUISE

VANILLA PANACOTTA

with exotic fruit salsa

PROFITEROLES

filled with crème chantilly & hot chocolate sauce

POACHED PEAR FILLED WITH FRANGIPANE & WRAPPED IN PASTRY

with crème Anglaise



COFFEE & MINTS