

Platinum Package

Glass of Kir Royale on arrival

Half a bottle of Kleine Zalze Vineyard Selection, Chenin Blanc, Stellenbosch South Africa (13.5%)

Kleine Zalze Gamay Noir, Coastal Region, South Africa (14%)

or Hardys The Riddle Rosé, South Eastern Australia (11%)

Wine with the Meal

Glass of Curvée Réservee Brut Champagne, France (12%) for the Toast

4 Choices of Canapés from the Extravagant Canapés

Room Hire of Selected Ballroom

(Subject to minimum numbers)

5 Course Two Choice Wedding Breakfast or Midland Dressed Buffet

Chair Covers & Sashes (with colour of your choice)

Flower Arrangement for Top Table

Wedding Favours

Ornate Candelabras as Table Centrepieces

Wedding co-ordination service from your initial appointment until the big day

Services of the Banqueting Manager to act as Master of Ceremonies on the day

Red Carpet Arrival or for Civil Ceremony

Use of Silver Cake Stand & Knife

Evening Reception

Resident DJ

Evening Buffets - See Menu options

Four Poster Bridal Suite on the Night of the Wedding with Breakfast

Bar extension until 1am

Reduced accommodation rates for visiting family & friends

Dinner, Bed & Breakfast at the Hotel on your 1st Anniversary

£99.00 per person

Children 0 - 4 complimentary

Children 5 - 12 £19.95

Extra Evening Guests £15.00 per person

Bottomless soft drinks for children from arrival through to the day reception

Platinum Package Menus

Below are the menus available for this package. Please feel free to mix and match the dishes for each course, to make up your own menu from the list below. Two choices per course (pre-orders required) to make up your final menu.

Menu Option 1

Starter

Spiced Parsnip Soup with Parsnip Crisps

Intermediate Course

Sorbet (Pear, Raspberry or Champagne)

Main Course

Fillet of Sea Bass

Wilted Fennel Salad with Red pepper Sauce

Dessert

Banoffee Pie with Crème Anglaise

Cheese Course Followed by Coffee & Truffles

Selection of Mature English & Continental Cheeses

Grapes, Celery & Crackers

Menu Option 2

Starter

King Prawn & Mango Salad

Sweet Chilli Dressing

Intermediate Course

Sorbet (Pear, Raspberry or Champagne)

Main Course

Lamb Rump Thyme & Garlic Roasted Roots

Sweet Sherry & Redcurrant Sauce

Dessert

Assiette of Desserts, Fruit Coulis and Berries

Cheese Course Followed by Coffee & Truffles

Selection of Mature English & Continental Cheeses

Grapes, Celery & Crackers

Menu Option 3

Starter

Smoked Haddock and Cheddar Fishcake with

Horseradish Chive Cream

Intermediate Course

Sorbet (Pear, Raspberry or Champagne)

Main Course

Fillet of Beef, Roast Shallots, Fondant Potatoes

Green Peppercorn Sauce

Dessert

Rich Dark Chocolate Torte

Vanilla Ice Cream & Mango Sauce

Cheese Course Followed by Coffee & Truffles

Selection of Mature English & Continental Cheeses

Grapes, Celery & Crackers

Menu Option 4

Starter

Smoked Salmon Terrine

Pickled Cucumber Salad

Intermediate Course

Sorbet (Pear, Raspberry or Champagne)

Main Course

Roast Sirloin of Beef

Chateau Potatoes and Rice Chasseur Sauce

Dessert

Fruits of The Forest Tort

Strawberry Couillis and Clotted Cream

Cheese Course Followed by Coffee & Truffles

Selection of Mature English & Continental Cheeses

Grapes, Celery & Crackers

All Main Courses served with Seasonal Vegetables and Potatoes. PLEASE SEE SEPARATE SHEET FOR VEGETARIAN OPTIONS

Evening Reception

Finger Buffet – Sandwiches & 8 Items from the Buffet Selector

3 Salads & Choice of 2 Desserts

or

Fusion Buffet & Choice of 2 Desserts

This Hotel uses products containing allergens, we cannot guarantee that all our dishes are 100% free from nuts, their derivatives or other allergens.

If you have any particular allergy or requirement please enquire directly to the hotel and a full list of all allergen foodstuffs used as ingredients in each dish can be made available