

# Silver Package

Glass of Codorniu Brut Cava, Spain (11.5%) on arrival  
Glass & a top up of Outback Chase Chardonnay, South-Eastern Australia (13%) or  
Outback Chase Shiraz, South-Eastern Australia (14%) with the meal  
Glass of SantOrsola Prosecco, Italy (11.5%) for the Toast

Room Hire of Selected Ballroom  
(subject to minimum numbers)  
3 Course Wedding Breakfast or Carvery  
(minimum numbers of 30 for Carvery)  
Chair Covers & Sashes (with colour of choice for sashes)  
Executive Room on the Night of the Wedding with Breakfast  
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  
Bar extension until 1am  
Reduced accommodation rates for visiting family & friends

**£62.50 per person**

Children 0 - 4 complimentary  
Children 5 - 12 £19.95  
Extra Evening Guests £10.50 per person  
Upgrade to Four Poster Bridal Suite £100.00 (subject to availability)  
Bottomless soft drinks for children from arrival through to the day reception

# Silver Package Menus

Below are 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. One choice per course to make up your final set menu.  
We would be delighted to suggest further dishes should you not find any to your liking.

## Menu Option 1

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### **Starter**

Cream of White Onion & Cheddar Soup  
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### **Main Course**

Pan Fried Chicken Breast  
Filled with Smoked Salmon, Asparagus and  
Tarragon Cream  
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### **Dessert**

Rich Dark Chocolate Tart  
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### **Coffee & Mints**

## Menu Option 2

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### **Starter**

Baby Mozzarella, Sun Blush Tomatoes & Olive Salad  
with Basil Oil  
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### **Main Course**

Pan Fried Pork Loin  
Vegetable & Chorizo Ratatouille  
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### **Dessert**

Sticky Toffee Pudding, Toffee Sauce  
Vanilla Ice Cream  
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### **Coffee & Mints**

## Menu Option 3

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### **Starter**

Cantaloupe, Melon, Marinated Berries  
Mango Sorbet  
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### **Main Course**

Slow Roast Topside of Beef  
Pan Gravy and Homemade Yorkshire Pudding  
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### **Dessert**

Profiteroles Filled with Cream  
Chocolate Sauce & Strawberries  
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### **Coffee & Mints**

## Menu Option 4

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### **Starter**

Leek and Yorkshire Goats Cheese Tart  
with Red Pepper Salad and Balsamic Dressing  
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### **Main Course**

Fillet of Salmon with Spinach and Cream Cheese  
Encased in Golden Filo Pastry and Chive Cream  
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### **Dessert**

Warm Apple and Creamy Custard  
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### **Coffee & Mints**

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

### **Evening Buffet**

Selection of Sandwiches & 4 Items from the Buffet Selector

or

Hot Beef Sandwiches & Onion Gravy in a Crusty Baguette with Chips

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