

THE I DO PACKAGE

PLEASE SELECT 1 STARTER, 1 MAIN, 1 DESSERT FOR ALL GUESTS

(VEGETARIANS AND SPECIAL DIETARY REQUIREMENTS WILL BE CATERED FOR)

STARTERS:

CHEF'S SEASONAL SOUP (GF)

CREAMY CHICKEN LIVER PATE, RED ONION CHUTNEY, MELBA TOAST

TOMATO AND MOZZARELLA CAPRESE SALAD WITH PESTO DRESSING AND ROCKET (GF)

MAINS:

ROAST BREAST OF CHICKEN, WITH GRATIN POTATO, SERVED WITH ROASTED MEDITERRANEAN VEGETABLES AND A TOMATO AND PESTO CREAM (GF, DF)

ROAST TOPSIDE OF BEEF, THYME INFUSED ROAST POTATOES, YORKSHIRE PUDDING, SERVED WITH SEASONAL VEGETABLES & A RICH ONION GRAVY (GF, DF)

DESSERTS:

STICKY TOFFEE PUDDING SERVED WITH TOFFEE INFUSED CUSTARD

LEMON TART SERVED WITH RASPBERRY SAUCE AND CHANTILLY CREAM (GF)

BAKED VANILLA CHEESECAKE WITH MANGO COULIS & VANILLA FRUIT COMPOTE (GF)





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£3,500

BASED ON 40 DAY GUESTS AND 70 EVENING GUESTS

PACKAGE INCLUDES THE FOLLOWING

DEDICATED WEDDING COORDINATOR

RED CARPET ON ARRIVAL

CIVIL CEREMONY ROOM (IF REQUIRED) WITH CREAM AISLE RUNNER

WHITE CHAIR COVERS WITH A COLOURED SASH OF YOUR CHOICE

ARRIVAL & TOAST FIZZ FOR GUESTS

ROOM HIRE

BANQUET MANAGER ON THE DAY

DJ FOR THE EVENING RECEPTION

CENTRE PIECES FOR TABLES

EVENING BUFFET

USE OF CAKE STAND AND CAKE KNIFE

COMPLIMENTARY STANDARD BEDROOM NIGHT OF THE WEDDING

Additional guests can be added: Day & evening guest £55 per person Evening guest £17 per person

Additional extras can be added to tailor make the package to suit your needs. Speak to our Wedding Coordinator to find out more and discuss options for your upcoming special day.