

WEDDINGS & PARTNERSHIP CEREMONIES

The facility fee ensures your exclusive use of the main house and the surrounding lawns (swimming pool excluded) from 14.00hrs through to the end of the night. Full English breakfast for residents the following morning is also included.

Wedding Charges 2009

May – August (Saturdays)	£9500.00
May – August (Fridays and Sundays)	£7500.00
May – August (Other Days)	£5500.00
April, September and December (Saturdays)	£8500.00
April, September and December (Fridays and Sundays)	£6500.00
April, September and December (Other Days)	£5500.00
All other months (Saturdays)	£6500.00
All other months (Fridays and Sundays)	£5500.00
All other months (Other Days)	£4500.00
Bank Holidays (Excluding food, drink etc.)	Price on application

A Guide to Maximum Guests

Guests for the In House Wedding Ceremony (all seated)	110
Guests for Wedding Breakfast in the Restaurant	74
Guests for Wedding Breakfast in the Restaurant and Library	128
Total number of Guests for Evening Celebration (including all guests)	150
Guests for Wedding Breakfast in a Marquee	200

A Guide to Timings

The earliest recommended ceremony time is 15.00 hrs.

15.00 hrs	– Ceremony
15.30 hrs	– Reception Drinks and Canapés
17.00 hrs	– Wedding Breakfast
19.15 hrs	– Speeches
20.00 hrs	– Evening Guests to Arrive
00.00 hrs	– Evening Ends

If you would also like to book the Granary Rooms, they are available at the normal room tariff and should be booked as early as possible. If they are booked by other hotel guests this will not interfere with your exclusive use of the hotel.

FOOD AND DRINK

Canapé Selections

Suitable for drinks receptions

Hot and Sour Prawns

Honey and Mustard Glazed Chipolatas

Tomato, Mozzarella and Basil Bruschetta

Rare Roast Beef with Green Beans, Sesame and Soy

Tuna Tartare, Ginger Crème Fraiche (served on a tasting spoon)

Onion and Goat's Cheese Tart

Organic Salmon Rillettes on Herb Scone

Deep Fried Boccicini with Avocado Relish

Root Vegetable Crisps

Manchego Cheese with Quince Paste

Red Pepper Soup with Basil Oil (in a shot glass)

Smoked Salmon with Crème Fraiche on Blinis

Marinated Foie Gras with Peppered Pineapple on Brioche

Smoked Haddock with Welsh Rarebit on Croûte

Ratatouille with Parmesan (served on a tasting spoon)

Three choices £4.00 Four choices £4.75 Five choices £5.50 Six choices £6.25

Finger Buffet

Suitable for a stand-up reception or as a light additional meal later at night

Vegetable Spring Rolls with Sweet Chilli Sauce

Selection of Open Sandwiches

Honey and Soy Marinated Chicken Drumsticks

Leek and Gruyère Tart

Sweet Potato Wedges with Mango Relish

Roast Chicken and Bread Sauce Rolls

Foie Gras and Chicken Liver Parfait with Toasted Brioche

Deep Fried Plaice Goujons with Sauce Gribiche

Mini Croissants with Ham and Cheese

Mediterranean Vegetable Pitta Bread

Sunblushed Tomato, Mozzarella and Basil Ciabatta

Individual Caesar Salad £4.50 supplement

Individual Chicken Curry and Rice £4.50 supplement

Individual Sausage Mash and Onion Gravy £4.50 supplement

Chocolate Tarts

Strawberries and Cream

Chocolate Brownies

Raspberry Ripple Ice Cream £1.50 supplement

Seven choices - £17.50

Other Options

Bacon Baps £4.00 each

Spanish Cured Meats and Cheeses £12.50 / person

Large Cheeseboard and Crusty Bread £150 - £300

BANQUETING MENU

The following is a selection of dishes suitable for all parties. Please select one dish from each course to create your menu for your guests. Our chef is happy to discuss any individual requirements for special diets and vegetarians.

FIRST COURSES

Roast Butternut Squash Soup, Greek Yoghurt and Coriander	£8.00
Mediterranean Vegetable Soup with Olive Croûte and Pesto	£8.50
Locally Smoked Salmon, Pickled Cucumber and Sweet Mustard Dressing	£9.50
Cecina (Spanish Cured Beef), Beetroot and Celeriac Remoulade, and Wild Rocket	£11.00
Chicken Liver and Foie Gras Parfait, Onion Confit and Toasted Brioche	£11.50
Piedmontese Pepper with Buffalo Mozzarella and Pesto	£10.00
Marinated Grilled Goat's Cheese, Toasted Focaccia and Pesto	£9.50
Gorgonzola Risotto, Caramelised Pear and Toasted Walnuts	£9.50
Smoked Haddock and Leek Risotto	£10.00
Confit Duck and Foie Gras Terrine, Truffled Haricot Vert and Madeira Jus	£12.00
Roast Organic Salmon, Olive Oil Potato, Cherry Vine Tomatoes and Gremolata	£12.00
Grilled King Prawns, Endive Salad and Sauce Vierge	£12.50

MAIN COURSES

Fillet of Beef, Truffle Creamed Potato, Fondant Leek and Wild Mushrooms	£28.00
Crisp Confit Duck, Smoked Garlic Mash, Braised Red Cabbage and Red Wine Sauce	£25.00
Braised Lamb Neck, Pea Puree, Pommes Dauphinoise and Provençale Tomato	£26.00
Breast of Chicken, Parsley Mash, Fondant Carrot and Grain Mustard Sauce	£24.00
Roast Lamb Rump, Ratatouille, Roast Potatoes and Rosemary Jus	£26.50
Roast Salmon Fillet, Fennel Ceviche, Aubergine Caviar and New Potatoes	£23.00
Slow Roast Pork Belly, Spiced Red Cabbage, Pommes Croquette and Madeira Jus	£23.50
Fillet of Halibut with Pancetta and Pea Risotto, Field Mushrooms and Red Wine Sauce	£25.00
Roast Monkfish Tail, Pardina Lentils, Beetroot and Beurre Rouge	£26.50
Roast Corn-Fed Chicken with Wild Rocket, Chorizo and Artichoke Salad	£25.50
Crisp Duck Confit, Tomato Braised Planchada Beans and Salsa Verde	£25.00

Vegetarian Main Courses

Pan-Fried Gnocchi, Wild Mushrooms, Hariçot Verts, Button Onions and Parmesan Shavings	£22.50
Goat's Cheese Risotto with Wild Rocket, Piquillo Pepper and Capers	£22.50
Courgette and Gruyère Tart, Aubergine Caviar, Endive Salad and Balsamico	£23.00
Pan-Fried Bubble and Squeak, Sauté Spinach, Poached Egg and Hollandaise	£22.50

Puddings

Valrhona Chocolate Tart with Orange Ice Cream	£9.00
Lemon and Almond Cake with Raspberry Sorbet	£8.00
Apple and Pear Cobbler with Clotted Cream	£8.00
Panna Cotta with Poached Fruits	£7.50
Crème Brûlée with Shortbread	£7.50
Seasonal Fruit Terrine, Almond Tuille and Minted Yoghurt	£7.50
Mascarpone Parfait with Poached Fruits	£8.00
Walnut Tart and Vanilla Ice Cream	£8.00
Hot Chocolate Pudding with Chocolate Sauce and Milk Ice Cream	£8.00
Maple Syrup and Walnut Parfait with Almond Tuille and Banana	£7.50
A Selection of Farmhouse Cheeses	£8.00
Cheese Platter per Table of 10	£40.00
Coffee and Homemade Petits Fours	£3.50
Tea and Herbal Tea are also available	

Children's Menus

Please select one Main Course and one Pudding for all Children £12.50

MAIN COURSES Roast Chicken Breast, Steamed Salmon or Cod, Homemade Chicken Nuggets, Homemade Plaice Goujons, and Penne Pasta with Tomato Sauce. All served with your choice of either: (choose one from each column)

Chips	Peas
New Potatoes	Salad
Mashed Potatoes	Baked Beans
Rice	Carrots

PUDDINGS

A Selection of Homemade Ice Creams or Fresh Fruit Salad

Children's meals are normally served with everyone else's starters.
Please let us know if you would like it served at any other time.

All dishes subject to seasonal changes

RECOMMENDED WINES

Champagne and Sparkling Wines

11	Taittinger	Champagne, Brut	N.V.	39.00
5	Veuve Clicquot	Champagne, Brut	N.V.	45.00
12	Taittinger	Champagne, Rosé, Brut	N.V.	45.50
20	Pere Ventura	Cava, Brut	N.V.	25.50
21	Breaky Bottom	Cuvee Alex Mercier, East Sussex	2003	30.00
22	Varichon et Clerc	Sparkling Rosé	N.V.	25.50

White Wine

300	Montes	Sauvignon Blanc, Chile	2007	14.50
235	Wingara Sunnycliff	Chardonnay, Victoria, Australia	2006	18.50
201	Villa Gutenberg	Riesling Kabinett "Off Dry", Germany	2005	18.50
40	Caves de Buxy	Montagny 1er Cru, Burgundy	2005	24.00
80	Caves de Plaimont	Cotes de Saint Mont, South West France	2006	16.50
150	La Tunella	Pinot Grigio, Veneto, Italy	2006	17.50
330	Hazy View	Chenin Blanc, South Africa	2007	16.50
126	Serra da Estrela	Albarino, Rias Baixas, Spain	2005	26.00

Rose Wine

380	Chateau Bel Air	Rose (Cabernet Sauvignon), Bordeaux	2006	19.50
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Red Wine

650	Montes	Merlot Classic Series, Chile	2005	15.50
501	Badet-Clement	Pinot Noir, Vin de Pays d'Oc, France	2006	15.50
463	Ferraton	Cotes du Rhone, France	2005	19.00
421	Ch. Carbonneau	Sainte Foy – Bordeaux, France	2004	22.00
526	Principe de Viana	Navarra Crianza, Spain	2004	19.50
590	Wingara Sunnycliff	Cabernet Sauvignon, Australia	2004	18.50
700	Franschoek Cellar	Pinotage, Paarl, South Africa	2006	22.00
551	Villa Moncaro	Montepulciano D'Abruzzo, Italy	2005	17.00

If you wish to make another choice for your party, we would be delighted to provide a full copy of our wine list for you to see.

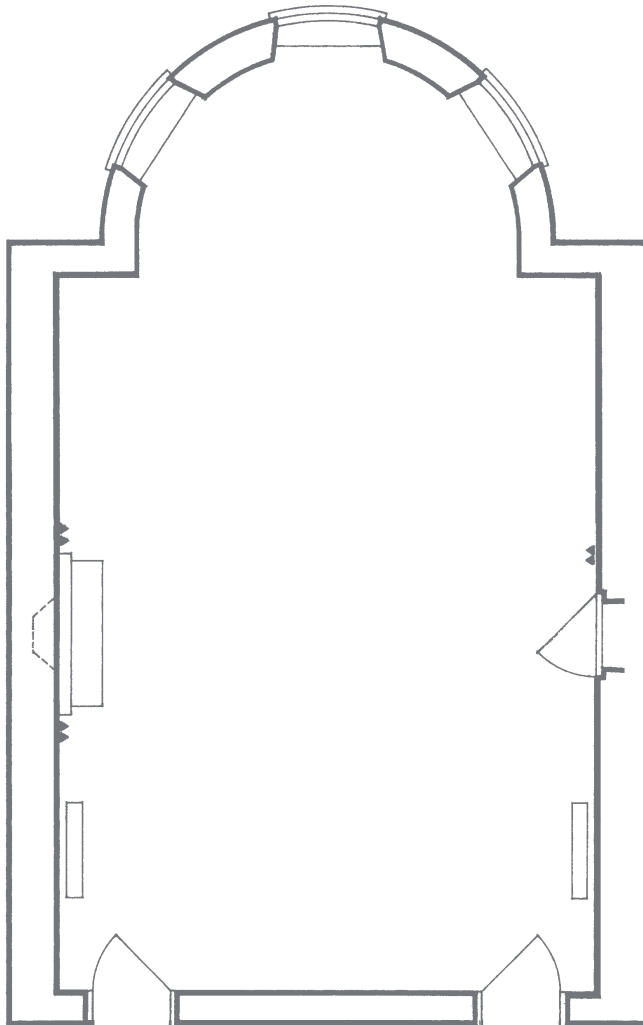
You are also very welcome to bring your own wine. Corkage of £12.50 per bottle (wines – 75cl) or £17.50 (Champagne/ Sparkling wine – 75cl) will be charged to your invoice.

Vintages may vary depending on availability.

THE DINING ROOM

Our largest room is wonderfully light with floor to ceiling windows.

The high ceiling gives a great feeling of space even when the room is full whilst the oil paintings and panelled walls add elegance and character.



DIMENSIONS

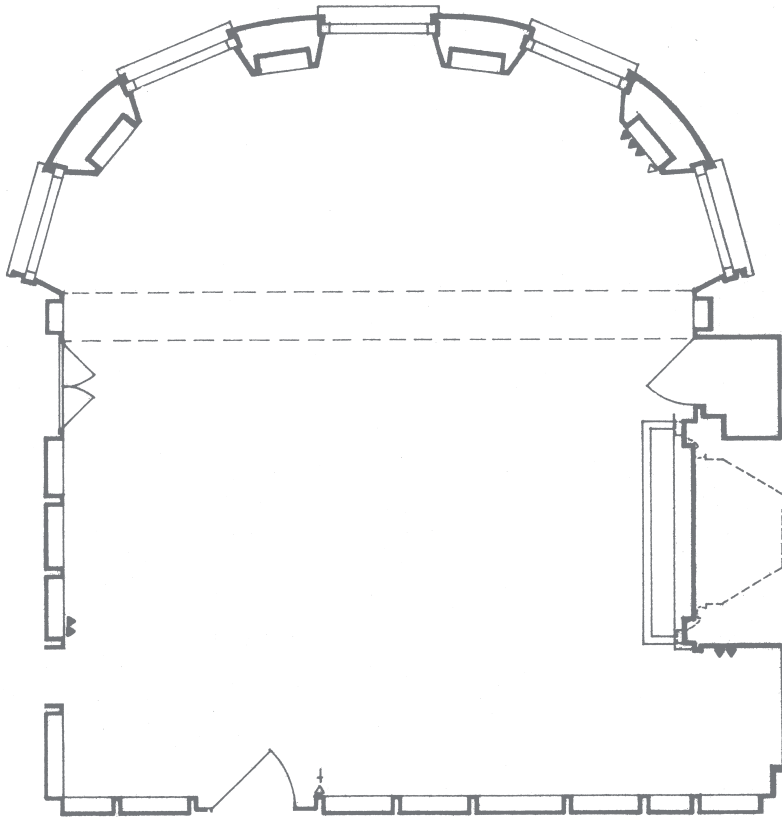
	ft. ins	M
Length	38'5"	11.7
Width	22'	6.7
Height	15'5"	4.7

CAPACITIES

Theatre	100
Banquet	74
Board Room	40
Reception	150

THE LIBRARY

A wonderfully light and spacious room with a large stone fireplace, views over the west lawn and doors straight onto the terrace.



DIMENSIONS

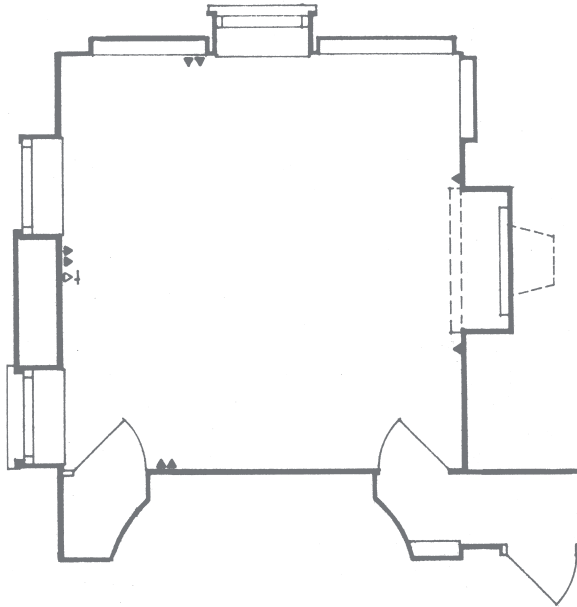
	ft. ins	M
Length	30'	9.2
Width	25'11"	7.9
Height	9'10"	3.0
Below Beam.	9'	2.75

CAPACITIES

Theatre	80
Banquet	54
Board Room	30
Reception	80

THE STUDY

The beautiful oak panelled Study is ideal for meetings, seating up to 16 board room style, as well as being the perfect venue for a private lunch or dinner.



DIMENSIONS

	ft. ins	M
Length	17'1"	5.2
Width	16'1"	4.9
Height	10'2"	3.1

CAPACITIES

Board Room	16
Banquet	16
Reception	20