

# The Crystal Collection

## Includes:

- Complimentary food tasting for the bride and groom
- A welcome reception drink of Pimms or house wine
- A delicious three course wedding breakfast followed by tea and coffee
- A glass of house wine served with the wedding breakfast
- A glass of Prosecco for the wedding toast

- Crockery, cutlery, tables, chairs, glassware and table linen
- Cake stand and knife
- Seating Plan Easel
- A dedicated wedding coordinator

## £70 per person (2019) £80 per person (2020)

## Wedding Breakfast Room Hire

Dining Room / Hanning Room / Library £300.00 Theatre £400.00



# Crystal Collection Menu

#### Starters

Roasted Plum Tomato and Basil Soup or Carrot and Coriander Soup Served with a warm Roll *Or* Farmhouse Pâté served with homemade Chutney and Melba Toast *Or* Fan of Melon with a Lime Syrup and garnished with Berries

### Maín Course

Pan-Fried Chicken Breast with a Wholegrain Mustard and Honey Sauce Or Slow Roasted Loin of Pork with Apple Sauce and a Cider Jus Or Seared Salmon Fillet with Dill and Lemon Sauce Or Portabella Mushrooms filled with Spinach, Leeks, Onions and Ricotta Cheese

All served with Roasted New Potatoes, Carrots and Fine Green Beans

#### Desserts

Trio of Desserts (Lemon Posset, Brownie & Mini Fruit Meringue) Or Treacle Tart with Vanilla Ice Cream Or Crème Brûlée

Tea or Coffee



# The Pearl Collection

## Includes:

- Complimentary food tasting for the bride and groom
- A welcome reception drink of Pimms or Prosecco
- Two canapés per person
- A superb three course wedding breakfast followed by tea, coffee and mints
- Half a bottle of house wine served with the wedding breakfast

- A glass of Prosecco for the wedding toast
- Crockery, cutlery, tables, chairs, glassware and table linen
- Cake stand and knife
- Seating Plan Easel
- A dedicated wedding coordinator

### £85 per person (2019) £95 per person (2020)

### Wedding Breakfast Room Hire

Dining Room / Hanning Room / Library £300.00 Theatre £400.00



# Pearl Collection Menu

#### Starters

Smoked Salmon Mousse with a Crème Fraiche & Dill Dressing Served with Warm Olive Bread Or Watercress & Chive Soup with Garlic Croutons Or Fan of Melon with a Parma Ham Rosette on a Bed of Baby Leaves

### Maín Course

Pan-Fried Cod Loin with a Herb & Parmesan Crust Or Roast Chicken Breast with a Mushroom & Tarragon Sauce Or Braised Topside of Beef with a Red Wine Jus & a Yorkshire Pudding Or Roasted Vegetable & Ricotta Cheese Filo Wellington with a Rich Tomato Sauce All served with Roasted New Potatoes, Carrots and Fine Green Beans

#### Desserts

Trio of Desserts (Lemon Posset, Brownie & Mini Fruit Meringue) Or Sticky Toffee Pudding with Toffee Sauce & Devonshire Clotted Cream Or Profiteroles Filled with Chantilly Cream & Drizzled over Chocolate Sauce

Tea or Coffee with Mints



# The Sapphire Collection

## Includes:

- Complimentary food tasting for the bride and groom
- A welcome reception drink of Processco
- Four canapés per person
- A superb four course wedding breakfast followed by tea, coffee and truffles
- Half a bottle of house wine served with the wedding breakfast
- A glass of Champagne for the wedding toast
- Crockery, cutlery, tables, chairs, glassware and table linen
- Cake stand and knife
- Seating Plan Easel
- A dedicated wedding coordinator

## £105 per person (2019) £120 per person (2020)

Wedding Breakfast Room Hire

Dining Room / Hanning Room / Library£300.00Theatre£400.00



#### Starters

Chicken & Pork Terrine Served on a Bed of Rocket with Home Made Chutney & Warm Olive Bread Or Roasted Carrot & Coriander Soup with Garlic Croutons Or Grilled Goats Cheese with a Basil Pesto Served on a Bed of Baby Leaves Or Warm Duck Breast Salad with a Hoi Sin Dressing Garnished with Sesame Seeds & Orange Segments

### Maín Course

Succulent Pan-Fried Chicken Breast Filled with Mozzarella & Asparagus Wrapped in Smoked Bacon with Madeira Sauce

Or

Slow Roasted Stuffed Leg of Local Lamb with a Redcurrant & Rosemary Glaze

Or

Pan Fried Sea Bass with a Basil Butter or Lemon & Dill Sauce

Or

Halloumi & Roasted Vegetable Stack with a Rich Tomato Sauce

Or

Filo Basket filled with Portabella Mushrooms & Spinach with a Creamy Wholegrain Sauce

All served with Roasted & Steamed New Potatoes, Carrots and Fine Green Beans

#### Desserts

Trio of Desserts (Citrus Posset, Chocolate & Caramel Pot & Mini Fruit Meringue) Or Warm Chocolate Brownie with Vanilla Ice Cream Or Pear & Almond Flan with Devonshire Clotted Cream Or Caramelised Lemon Tart with a Mango Sorbet

Tea or Coffee with Truffles



# The Diamond Collection

### Includes:

- Exclusive use of the House and surrounding grounds from midday to midnight
- Use of room for Civil Ceremony
- An arrangement of flowers to your colour scheme for the ceremony
- Complimentary food tasting for the bride and groom
- A welcome reception drink of Champagne or Rose Champagne
- Four canapés per person
- A superb four course wedding breakfast followed by tea, coffee and truffles

- Half a bottle of house wine served with the wedding breakfast
- A glass of Champagne for the wedding toast
- Crockery, cutlery, tables, chairs, glassware and table linen
- Cake stand and knife
- Seating Plan Easel
- Evening buffet, barbeque or hog roast for your day guests
- A dedicated wedding coordinator

## £190 per person (2019) £215 per person (2020)

Based on a mínímum of 50 guests

### Additional evening guests - £19.50 per person

\*Based on a minimum booking of 14 bedrooms overnight accommodations



#### Starters

Chicken & Pork Terrine Served on a Bed of Rocket with Home Made Chutney & Warm Olive Bread

Or

Roasted Carrot & Coriander Soup with Garlic Croutons

Or

Grilled Goats Cheese with a Basil Pesto Served on a Bed of Baby Leaves

Or

Warm Duck Breast Salad with a Hoi Sin Dressing Garnished with Sesame Seeds & Orange Segments

### Maín Course

Succulent Pan-Fried Chicken Breast Filled with Mozzarella & Asparagus Wrapped in Smoked Bacon with rich Madeira Sauce garnished with Pea Shoots

Or

Slow Roasted Stuffed Leg of Local Lamb with a Redcurrant & Rosemary Glaze served on a bed of Roasted Parsnips

Or

Pan Fried Sea Bass with a Basil and Lime Butter or Lemon, Prawn & Dill Sauce

Goats Cheese, Halloumi & Roasted Vegetable Stack with a rich sun blushed Tomato Sauce

Or

Filo Basket filled with Portabella Mushrooms & Spinach with a Creamy Wholegrain Sauce

All served with Roasted & Steamed New Potatoes, and a medley of Seasonal Vegetables

#### Desserts

Trio of Desserts (Citrus Posset, Chocolate & Caramel Pot & Mini Fruit Meringue)

Or

Warm Chocolate Brownie with Vanilla Ice Cream and Chocolate Sauce

Or

Pear & Almond Flan with Devonshire Clotted Cream

Or

Caramelised Lemon Tart with a Mango Sorbet and Raspberry Coulis

Followed by a selection of biscuits and West Country Cheeses

Tea or Coffee with Truffles



# Evening Buffet

#### £19.50

## A selection of cold meats

Local West Country Ham Cut from the Bone

Sliced Turkey

Selection of Italian Salamis

## West Country Cheese Board

Cornish Brie

Dorset Blue Vinny

Vintage Mature Somerset Cheddar

Applewood Smoked

Served with Crackers, Homemade Chutney, Pickle and Grapes

Served alongside Sliced Beef Tomatoes Drizzled with Basil Pesto Dressing, Mediterranean Vegetable Quiche and a Selection of Crusty Breads and Butter



#### £19.50 Per Person

# Evening Barbecue

Choice of three items from the list below: Beef burgers Local Homemade Pork Sausages Vegetable Kebabs Thai Chicken Skewers Salmon En Papillote

Plus a choice of five salads from the list below: Potato Salad Mixed Leaf Salad Tomato & Red Onion Home Made Coleslaw Waldorf Salad Greek Salad Rice Salad Pasta Salad Beetroot Salad

Includes crusty bread and butter

Or

# Evening Hog Roast

Served with: Baps Crackling Stuffing Apple Sauce



# Children's Menu

### Maín Courses

Homemade Chicken Goujons with Chunky Chips and Garden Peas

Or

Spaghetti Bolognese

Or

Fish with Chunky Chips and Garden Peas

#### Desserts

Ice Cream

Or

Individual Fruit Jellies

£13 per person Maxímum of 2 choíces for maín course



# Bespoke Extras...

## Evening Food

We offer a choice of evening buffet, barbeque or hog roast for your guests.

Per person £19.50

### Accommodation

At the end of your magical day, upto 78 guests can sleep in bedrooms that range from the traditional to the contemporary, from the elegantly spacious to the bijou. The next morning all get together for a delicious full English buffet breakfast and re-live the joy and delight of the day before.

Single rooms from	£40.00
Double rooms from	£100.00



## Cívíl Ceremony

We have three rooms registered to hold Civil Ceremonies should you wish to get married at Dillington House. Choose from the romantic Victorian Orangery with the beautiful sun terrace, the spacious and elegant Hanning Room with its stunning Waterford crystal chandelier, or in the dramatic setting of the Theatre in the magnificent Mews Building.

Our stunning grounds and sun terrace are the perfect backdrop for your wedding photographs and drinks reception.

### Cívíl Ceremony Room Híre

You can have your wedding ceremony at Dillington before enjoying your wedding breakfast and evening function with us. The hire charge includes an arrangement of flowers to your colour scheme for the ceremony.

You will also be required to contact the Registration service to arrange your ceremony, for which separate fees apply.

Orangery / Hanning Room / Sun Terrace £350.00 Theatre £600.00

## Cívíl Ceremony Only

Should you just wish to hold just your wedding ceremony at Dillington, we can do that for you. Fee includes holding your civil ceremony at Dillington House, an arrangement of flowers to your colour scheme for the ceremony, plus 2 hours hire charge.

You will also be required to contact the Registration service to arrange your ceremony, for which separate fees apply.

2019	£750.00
2020	£795.00