

Civil ceremony room hire £500 – excluding fee paid to the registrar. Two complimentary flower arrangements will be provided for your ceremony, supplied by Flowers by Nattrass.

Gazebo ceremony £200 (weather dependent)

- Complimentary function room hire (minimum numbers apply)
- ∽ A glass of Prosecco on arrival
- ∞ 3 course wedding breakfast
- $\infty$  125ml glass of red, white or rose wine with the meal
- Solution Glass of sparkling wine toast drink
- 5 item evening finger buffet
- Bridal suite for night of the wedding including full English breakfast
- ∽ Chivari chair & sash (provided by XLB events)
- ∽ Typed table plan & menu cards
- "Half price meals for children aged 3-12 & under 3s complimentary
- ∽ Cake stand & knife
- ∞ White linen table cloths & napkins
- ∽ Ivory aisle runner
- Dedicated event manager & wedding co-ordinator

£79 PER HEAD





- ∽ Chair covers & sashes
- ∞ Backdrops
- on Centrepieces
- $\infty$  DJ
- ∽ Photographer
- ∞ Flowers
- Sweet table

Prices available on request, please see or speak to our wedding co-ordinator for further details.

## JAINTER EDDINGS

- ∽ Up to 30% off package price
- Available on selected dates throughout January, February, March & November.

Subject to availability / selected dates only





#### CANAPES

Assorted vegetable cups, smoked hummus, olive & sun blushed tomato V

Chicken liver pate, chilli jam, sourdough crispbread

Mini cheddar cheese scone with spiced apple chutney

Mini smoked salmon & herb cream cheese bagels

Mozzarella pearls & cherry tomato skewers V @

Chicken, pepper & pineapple kebabs @

Black pudding & smoked pancetta bon bons

£6.50 - 3 per person

£7.50 - 4 per person

£8.50 - 5 per person

Please choose one option from each course

Smooth duck & orange parfait served with toasted brioche, plum & apple chutney

Pressed ham hock terrine served with sourdough crispbread & beetroot relish

Assiette of melon, seasonal fruits & elderflower syrup V @

Beetroot & orange salad, crumbled goats' cheese & watercress @

Salad of freshwater prawns, tomato & herb crème fraiche served with malted bloomer bread

Confit of mushrooms with a creamy dolcelatte sauce served in a crisp filo basket

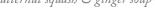
Cream of leek & potato soup V

Spiced parsnip & bramley apple soup V

Tomato & tarragon soup V

Chunky vegetable broth V

Roasted butternut squash & ginger soup V











#### Please choose one option from each course

#### MAINS

Roast topside of beef, Yorkshire pudding, roast potatoes & seasonal vegetables Roast loin of pork, apple sauce, sea salt crackling, roast potatoes & seasonal vegetables Breast of chicken, creamy white wine & leek sauce, roasted baby new potatoes & seasonal vegetables Breast of chicken, red wine, pancetta, mushroom sauce, roasted baby new potatoes & seasonal vegetables Baked fillet of salmon, spinach cream, buttered new potatoes & seasonal vegetables Butternut squash, spinach & lentil casserole V @ Stuffed capsicum with savoury chick pea cous cous with fresh herbs & roast tomato sauce V

The below main course options incur an additional £5.00 supplement per head

Roast sirloin of beef, Yorkshire pudding & thyme scented jus, roast potatoes & seasonal vegetables Herb crusted cod loin, butter crushed potatoes, samphire, crab, chorizo & spring onion bisque Oven baked rump of lamb, dauphinoise potatoes, spinach & garlic cream & seasonal vegetables Honey glazed Gressingham duck breast, parsnip mash, & spiced blackberry jus & seasonal vegetables

Fresh cream filled profiteroles with chocolate sauce Dark chocolate & orange torte with chocolate drizzle Baked vanilla cheesecake with sweet berry compote Sticky toffee pudding with butterscotch sauce & vanilla bean ice cream Warm apple & plum tart with crème anglaise V @ Lemon Cheesecake with lemon curd ice cream & mini meringues @ Chocolate fudge brownie with fudge sauce & vanilla bean ice cream

Cheeseboard - £3 supplement for dessert or £8 per person as extra course

Freshly brewed tea & coffee with chocolate mints £2.50 per head









# CHILDREN'S MENU

Pick one from each course for all children, alternatively we can serve ½ portion of adult choice

#### **STARTERS**

Garlic & herb bread

Melon & fresh fruit platter

Soup of the day

#### MAINS

Chicken goujons with potato wedges & garden peas
Homemade battered cod goujons with skinny chips & garden peas
Cumberland sausage with mashed potato, seasonal vegetables & gravy
Penne pasta with tomato & basil sauce
Margherita pizza with potato wedges

#### **DESSERTS**

Ice cream sundae Fresh fruit salad Warm chocolate fudge cake with vanilla ice cream Strawberry & marshmallow Eton mess





Please choose 5 items from the following menu. Additional items £2.50 each

Selection of sandwiches & tortilla wraps

Assorted pizzas

Platter of artisan breads, olives, sun blushed tomatoes & hummus dips V

Mini barbecue chorizo sausage

Cheesy garlic flatbread V

Pearls of mozzarella & tomato skewers with basil mayonnaise V

Tandoori marinated chicken pieces with minted yoghurt

Sweet chilli chicken, pineapple & pepper kebabs

Mini smoked salmon bagel

Southern fried chicken strips

Mango & brie filo parcels V

Onion rings V

 $Bridge\ pork\ pie$ 

Cocktail sausage rolls

Sea salt roasted potatoes V

Spicy potato wedges V

Sweet potato wedges V

#### £16 per bowl (20 portions)

Bowl of green leaf salad V

Bowl of pasta salad V

Bowl of coleslaw V

Bowl of potato salad V







Bacon & sausage floured baps served with onion rings (No supplement)

## £1.50 per head supplement

Hot roast pork sub roll served with apple sauce, stuffing & onion rings

#### £2.00 per head supplement

Mini slider burgers & mini hot dogs served with skinny fries & coleslaw

## £2.50 per head supplement

Hot roast beef sub roll served with horseradish sauce & onion rings

Hot sandwiches can be served with your choice of:

- Sea salt roast potatoes
- ∽ Spicy potato wedges
- ∽ Sweet potato wedges
- ∽ Skinny fries





#### Alternative reception drinks...

- ∽ Pimms & lemonade
- ∽ Mulled wine
- ∽ Bottle of lager

## Upgrade your drinks package...

- ∽ Peach bellini
- ∽ Aperol spritz
- Sir Royal
- ∽ Garden of Eden
- ∽ Pink gin fizz

#### £4 per head

#### Toast drinks

- ∽ Glass of Prosecco £1 per head
- ∞ Glass of pink Prosecco £2 per head
- ∽ Glass of Champagne £3 per head

#### Wine

- ∞ ½ bottle of wine per person £5 per head
- $\infty$  Bottles of wine from £17.50 per bottle

