

CHICHELEY HALL

MANOR PACKAGE

MANOR HOUSE

Use of the Manor House, 3 drawing rooms & the formal garden.

CIVIL CEREMONY ROOM

Hire of ceremony room if required.

PROSECCO ARRIVAL

Glass of Prosecco on arrival.

3 COURSE WEDDING MENU

Choose a wonderful 3 course menu including tea & coffee.

WINE WITH DINNER

Half a bottle of wine per person to accompany dinner.

PROSECCO TO TOAST

Raise a glass of Prosecco to the newly-weds during the speeches.

EVENING MEAL

A selection of options to choose from, all designed by our in-house chef.

BRIDAL SUITE

Use of our stunning bridal suite for the night of your wedding, including breakfast.

MASTER OF CEREMONIES

To coordinate your guest's movements and make important announcements.

MENU TASTING

Complimentary menu tasting for the happy couple.

LITTLE TOUCHES

Red carpet on arrival, silver cake stand & knife.

BEFORE THE "I DO'S"

Private room to relax & prepare with your wedding party in on the morning of your day.

DEDICATED WEDDING TEAM

Rest assured our wedding team will offer advice and guidance throughout the planning process.

| | 2021 | 2022 | 2023 |
|---------------------------|--------|--------|--------|
| Fridays & Sundays | £6,999 | £7,499 | £7,999 |
| Saturdays & Bank Holidays | £7,499 | £7,999 | £8,499 |

PRICING: BASED ON A MINIMUM OF 60 PEOPLE, EXTRA GUESTS CAN BE ADDED AT A PER PERSON PRICE

GUEST ACCOMMODATION

The team will arrange special bed & breakfast rates to offer your guests.

WEDDING BREAKFAST

Please select one starter, one main course and one dessert for all your guests.
Dietary requirements will be catered for separately.

CHILDREN

0-3 years are complimentary / 4-11 years are half the adult price / 12+ years the full adult price

CHICHELEY HALL

COMPLETE PACKAGE

MANOR HOUSE

Use of the Manor House, 3 drawing rooms & the formal garden.

CIVIL CEREMONY ROOM

Hire of ceremony room if required.

CHAMPAGNE ARRIVAL

Glass of Champagne on arrival.

CANAPÉS

A selection of 4 canapes to complement the arrival drinks.

FOUR COURSE WEDDING MENU

Choose a wonderful four course menu including a sorbet course, followed by tea & coffee and petit fours.

WINE WITH DINNER

Half a bottle of wine per person to accompany dinner.

BOTTLED WATER

Large bottle of still and sparkling water for your guests during the wedding breakfast.

CHAMPAGNE TO TOAST

Raise a glass of champagne to the newly-weds during the speeches.

EVENING MEAL

A selection of options to choose from, all designed by our in-house chef.

BRIDAL SUITE

Use of our stunning bridal suite for the night of your wedding, including breakfast.

MASTER OF CEREMONIES

To coordinate your guest's movements and make important announcements.

MENU TASTING

Complimentary menu tasting for the happy couple.

LITTLE TOUCHES

Red carpet on arrival, silver cake stand & knife.

BEFORE THE "I DO'S"

Private room to relax & prepare with your wedding party in on the morning of your day.

DEDICATED WEDDING TEAM

Rest assured our wedding team will offer advice and guidance throughout the planning process.

| | 2021 | 2022 | 2023 |
|---------------------------|--------|--------|--------|
| Fridays & Sundays | £8,499 | £8,999 | £9,499 |
| Saturdays & Bank Holidays | £8,999 | £9,499 | £9,999 |

PRICING: BASED ON A MINIMUM OF 60 PEOPLE, EXTRA GUESTS CAN BE ADDED AT A PER PERSON PRICE

GUEST ACCOMMODATION

The team will arrange special bed & breakfast rates to offer your guests.

WEDDING BREAKFAST

Please select one starter, one main course and one dessert for all your guests.
Dietary requirements will be catered for separately.

CHILDREN

0-3 years are complimentary / 4-11 years are half the adult price / 12+ years the full adult price

CHICHELEY HALL

CANAPÉS

Smoked salmon blinis with cream cheese and dill

Duck pancakes, hoi sin and spring onion

Lamb and mint kofta with tzatziki

Smoked haddock Welsh rarebit

Devils on horseback (prunes wrapped in bacon)

Baby jacket potatoes with chorizo, tomato and sour cream

Mini naan with coronation chicken and riata

Salmon fishcakes, tartare sauce

Spanish tortilla with roasted peppers and crème fraiche

Mini Yorkshire puddings with horseradish Leek, gruyere and tomato tart

Chicheley burger slider, Lancashire cheese and relish

Teriyaki salmon skewers Crostini, wild mushrooms and tarragon

Pumpernickel, aubergine compote and sweet peppers

Fresh salmon and dill cones

Mini fish goujons with tartare sauce

CHICHELEY HALL

THREE COURSE MENU

SOUPS

Fresh spring vegetable
Classic tomato with crème fraiche and basil
Squash veloute with forest mushrooms
Forest Mushroom with Tarragon and Creamed Garlic

STARTERS

Trio of tomato & mozzarella, heritage tomatoes, bocconcini, basil, olive oil
Goats cheese mousse, poached apples and pears, candied walnuts, herb crust, balsamic
Chicken and ham terrine, pickled girolles, tarragon mayo, pea shoot salad, honey mustard dressing
Creamed forest mushrooms, sour dough toast, rocket salad
Fresh salmon tartare, tomato & chilli salsa, crème fraiche
Thai crab cakes, chilli jam, pea salad
Mackerel pate, fig chutney, brioche, dressed leaves
Smoked haddock & spring onion bon bons, madras mayonnaise
Grilled goats cheese on toast with red onion marmalade
Fresh garlic marinated prawn and avocado salad, tomato and coriander dressing
Chicken liver parfait, toasted brioche, fig and blueberry chutney

MEAT MAINS

Feather blade of beef, roasted root vegetables, pomme puree pan jus
24 hour salted confit duck leg, red currant cabbage, sweet potato puree, tenderstem broccoli, orange jus
Crispy pork belly, dauphinoise potatoes, sauté greens, red wine jus
Free range chicken breast, creamy mash, tenderstem broccoli with garlic, forest mushroom cream
Oven roasted corn fed chicken supreme, fondant potato, savoy cabbage, smoked bacon and port jus
Grilled rump of marinated lamb, rosemary roast potatoes, buttered kale and beans, rosemary jus
Roasted sirloin of English Beef, roast potatoes, Yorkshire pudding, carrot puree, greens, pan juices

Carve At the Table

(Supplement £5 per person)

Joint of meat served to the table for the host to carve.
Mustard Roasted Striploin of English Beef
Welsh Leg of Lamb, studded with garlic and rosemary
Traditional Roasted Pork, apple sauce
Traditional Accompaniments, Pan Jus

CHICHELEY HALL

THREE COURSE MENU

FISH MAINS

Sea bass fillet, fondant potato, sauté courgettes, ratatouille

Pan roasted cod loin steak, chorizo and bean cassoulet, tenderstem broccoli

Seared salmon steak, fresh seafood risotto, parmesan, micro rocket

Pan fried sea bream, sautéed pak choi & kale, buttered new potatoes, crab butter sauce

Pan seared salmon fillet, crushed new potatoes, baby vegetables, hollandaise sauce

VEGETARIAN AND VEGAN MAINS

Butternut squash ravioli, brown sage butter sauce

A light pastry croustade of Provencal Vegetables, gruyere cheese, creamed leeks, parsley cream sauce

Tarragon gnocchi, courgettes, wild mushrooms, white wine cream

Spelt, barley and squash risotto

Open lasagne, tangy ratatouille vegetables, creamy cheese sauce and sheets of pasta, basil oil

DESSERTS

Glazed lemon tart with raspberry sorbet

Vanilla panacotta, stewed orchard fruits with homemade shortbread rich chocolate and orange truffle torte with Chantilly cream

Baked apple tart tatin, with fresh dairy vanilla ice cream

White chocolate and strawberry cheesecake, Chantilly cream

Caramelised vanilla crème brulee, homemade shortbread

Warm sticky toffee pudding, vanilla and toffee sauces

Fresh fruit salad with minted sabayon

Eton mess with strawberries and passion fruit

CHICHELEY HALL

EVENING FOOD

GRAZING BUFFET

(Supplement £5 per person)

SEAFOOD BOARD

Gem pockets of prawn cocktail, potted shrimps, crab brioche rolls, iced king prawns,
smoked salmon with capers, grated egg and shallots, smoked haddock,
Scotch egg with curried mayonnaise

PICNIC BOARD

Flaked ham hock with piccalilli, chicken and bacon terrine with Dijon dressing,
duck liver pate "en croute", smoked bacon and egg pie, potted beef, pickles, red onion marmalade

VEGAN BOARD

Mini aubergine, barley, pomegranate and harissa, roasted squash, broad bean and vegan cheese bruschetta,
mushroom pate "en croute", beetroot humus with flatbread, vegan sausage rolls, homemade chilli ketchup

SELECTION OF DESSERTS

CHICHELEY HALL

EVENING FOOD

HOG ROAST 1

Soft fresh white bap

Hot sage & onion stuffing

Apple sauce

Assorted mustards

Gravy, bbq sauce and mayo

Hog roasted pig with crackling

Minimum numbers 70 people

HOG ROAST 2

(Supplement £5 per person)

Hog roasted pig with crackling

Soft fresh white baps

Hot sage & onion stuffing

Hot new potatoes with butter and mint

Mixed leaf lettuce

Cherry tomatoes

Cucumber and red onion

Homemade coleslaw

Apple sauce, mustards, bbq sauce & mayo

Minimum numbers 70 people

CHICHELEY HALL

EVENING FOOD

BBQ MENU

(Please pick 3 of the below items)

Soy and ginger marinated chicken skewers

English beef burgers with cheddar cheese

Glazed sausages with onions

Beer can chicken pieces

Vegetable kebabs with chilli glaze Grilled halloumi pieces

with

Summer slaw Mixed leaves Mustard potato salad

Tomato and mozzarella salad with basil

Breads and rolls

Selection of desserts

PIZZA MENU

(Please choose 3 pizzas)

10 inch pizza baked In our Pizza Oven

Margherita Tomato sauce, mozzarella, basil

Tomato sauce, mozzarella, spicy salami, Parma ham

Mozzarella, yellow tomato, peppers, chilli

Mozzarella, porcini mushrooms and pancetta

Chicken, spicy beef, Parma ham, mozzarella

CHICHELEY HALL

KIDS MENU

STARTER

Cheesy Nachos (V)

Tomato Soup (V)

Herby Flat Bread (V)

Melon and strawberry skewers (Ve)

MAIN

Cheese and tomato pizza (V)

Breaded Fish fingers, chips and peas

Roast chicken, roast potatoes, carrots and peas, gravy

Chicken Goujons, chips and peas

Vegan Sausage, mash and gravy (Ve)

PUDDING

Ice cream Sundae (V)

Fresh Fruit bowl and berry yogurt (V)

Chocolate brownie, vanilla bean ice cream (Ve)

Apple pie, custard (V)