

# WEDDING PACKAGES

## THE DAYTIME PACKAGE

Priced from £2250 based on 50 guests attending

-The Arkwright Suite for your Wedding Breakfast

-Bucks FizzCelebration Drink

-One glass of house red or white wine served with your meal

-Three Course sit down meal

-Tea, Coffee & Mints

-Sparkling Wine for your Toast

Additional items in our Wedding Brochure available to add on at additional costs)

### THE WEDDING BREAKFAST MENU

To Start

Leek & PotatoSoup with Butter fried croutons

OR

SmoothChickenLiverPaté served with a onion chutney, crusty bread and port and red currant syrup

To follow

Roast Silverside of Beef, roast potatoes, Yorkshire pudding and a stock pan

OR

Baked Chicken Supreme stuffed with a chorizo and cream cheese mousse, wilted spinach, Parmentier potatoes

OR

VEGETABLE LASAGNE, GARLIC BREAD, TOMATO AND ONION SALAD

To FINISH

White Chocolate & Black Cherry Cheesecake, vanilla syrup, kirsch Chantilly or
Sticky Toffee Pudding, toffee sauce, clotted cream

## THE FULL DAY PACKAGE

Priced from £3850 based on 50 daytime guests & 70 evening guests attending

-The Arkwright Suite for your Wedding Breakfast
-Bucks FizzCelebration Drink

-Two glasses of house red or white wine served with your meal

-THREE COURSE SIT DOWN MEAL

-Tea, Coffee & Mints

-Sparkling Wine for your Toast

-Evening Buffet

Additional items in our Wedding Brochure available to add on at additional costs)

THE WEDDING BREAKFAST MENU

To Start

CHICKEN, LEEK TERRINE WITH THYME, APPLE COMPOTE AND A CIABATTA CROUTON

OR

Chilled Melon marinated in ginger & lime, mango and pineapple salsa, strawberries, passion fruit purée

To follow

Roast Leg of Lamb, garlic pomp purée and rosemary jus or Baked Cod Fillet, Lyonnaise potato, warm tartare sauce or Wild Mushroom and Black Garlic Risotto with parmesan crisp and truffle oil

To Finish

Chocolate Delice, praline, coffee cream, salted caramel sauce or Butterscotch Panna Cotta, espresso syrup, crushed amaretti biscuits, Chantilly cream

#### TERMS & CONDITIONS