

## The ever-after package

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Room hire of the Olympic suite for your ceremony and evening reception.

Arrival drinks of either prosecco, buck's fizz or bottled beer

3 course wedding breakfast

1 medium glass of house red or white wine with the meal

A glass of prosecco to toast

An evening buffet of pulled pork and stuffing stotties served with garlic and rosemary roast potatoes.

A dedicate master of ceremonies to guide you through the day.

Complimentary bridal suite on the night of the wedding.

April-October - £82<sup>pp</sup> (minimum 60 people)

November-March - £72<sup>pp</sup> (Minimum 50 people.)

Additional evening guests - £20

## Starters

Ham hock terrine served with tomato chutney,  
herb salad and a toasted brioche crostini

Hot smoked salmon and shrimp cocktail with bloody Mary sauce (gf)

Goats cheese tart with fig jam

Seasonal soup – Spiced carrot and coriander or Coconut

## Mains

Slow oven roasted chicken breast served with Gratin potatoes,  
sugar snap sachets and peppercorn sauce

Seared scallops with mashed potato, Confit fennel and a  
lemon beurre Blanc sauce

Roasted lamb shoulder with roast thyme potatoes,  
tender stem broccoli, carrots and a mint jelly glaze.

Grillet vegetable and Tofu Kebabs with a pesto drizzle

## Dessert

Home made sticky toffee pudding served with  
caramel sauce and clotted cream

Amaretto crème Brule with fresh berries

Tiramisu

Lemon tart with raspberry coulis