

The first-class romance 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, bottled beer or a cocktail

3 course wedding breakfast

2 glasses of house red or white wine per person with the wedding breakfast

A glass of prosecco to toast

A 6 item evening buffet

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

Complimentary bridal suite on the night of the wedding.

April-October - £92_{pp} (minimum 60 people.)

November-March - £82_{pp} (Minimum 50 people)

Additional evening guests - £20_{pp}

Starters

Terrine of chicken and wild mushroom, served with pear compote, parsnip puree and chive dressing

Medallion of fresh salmon, served with potato salad, vine tomato concasse and plum and tomato dressing

Chilled, Cornish white crab salad served with fresh avocado, crisp salad and a light lemon cream dressing

Seasonal soup served with parmesan croute and white truffle oil (V)

Mains

Slow oven roasted breast of duck served with gratin potatoes, crisp fine beans and duck gravy

Paupiette of Plaice and smoked salmon served with mashed potato, confit fennel and herb salsa

Beef wellington served with gratin potatoes, wild mushrooms, wilted baby spinach and red wine gravy

Wild mushroom and goats cheese risotto served with crisp fine beans, wilted baby spinach and plum and tomato dressing

Dessert

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

Caramelised apple tart tatin served with butterscotch sauce and clotted cream

Hot dark chocolate fondant served with poached baby pear, pear compote, chocolate ice cream and chocolate sauce

A selection of local cheeses served with cheese garnishes and assorted biscuits.