



Welcome to The Manor House,

The best part of working at The Manor is planning, and running, a wedding. A wedding is a joyous occasion, and all of the team look forward to each and every wedding day.

To help you plan your very special day, we have put together three packages, alongside an individually price menu

Please note that these packages are only a guideline, and can be amended to meet your individual requirements. If there is anything you would like to add or remove, we can price accordingly.

We have a wide range of menus and wines that we can adapt, and within the wedding information, we also have a list of extras that can be added to any package.

Should you wish to arrange a no-obligation appointment with our Wedding Co-Ordinators, or a show round of The Manor House, then please do contact us on 01388 834 834, or by email to [angie@manorhousehotel.net](mailto:angie@manorhousehotel.net)

With Kind Regards

Angela Thomas  
General Manager  
The Manor House Hotel



## Your All Inclusive Wedding Package

Includes 60 daytime and 80 evening guests

Civil Ceremony Room Hire

Arrival drink - choose two options from a choice of: Manor House Punch, Bottled Beers, Bucks Fizz

Canapés

Mini Yorkshire pudding with Beef and Horseradish

Tomato, Pesto & Cheddar Bruschetta

Smoked Salmon & Cream Cheese Blini

Choice 4 Course Wedding Breakfast with Tea, Coffee and Mints

Red, White or Rose Wine with the meal

Sparkling Wine for the toast

Choice Evening Buffet

Chair Covers with your choice of coloured sash

Red Carpet Entrance

White Table Linen

Table decorations (included is 5 Tables plus Top Table - Choice of Candelabras or Rustic Lanterns)

Fresh Fireplace garland

Place cards and table plan with easel

Vintage wedding post box

Cake Knife and stand

Toast Master

DJ & Disco for your evening reception

Background music during the day

Complimentary Superior room for the Bride & Groom on their wedding night

Special room rate for wedding guests

Gazebo dressed for photographs (weather permitting)

Late night snack served at 11pm - Hot Dog Bun

6 weeks Health Club membership

**2017 AND 2018 : £4995.00**

**(£400.00 discount for Monday to Thursday bookings excluding Bank Holidays)**

**Discounted Price for Additional Guests:**

Day and Evening: £59.00

Evening Only: £12.95



## Your All Inclusive Wedding Package Breakfast Menu

*You can have a choice of two dishes per course if pre-ordered*

A Choice of Home-made Soups

Fantail of Seasonal Melon served with a Wild Berry Compote

Duck & Orange Pate served with Home-made Plum Chutney

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Lemon Sorbet

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Roast Top Side of Beef served with a Yorkshire pudding and Roast Gravy

Supreme of Chicken served with a Creamy Mushroom & White Wine Sauce

Oven Baked Fillet of Salmon topped with a White Wine & Prawn Cream Sauce

Numerous vegetarian dishes to choose from

Selection of vegetables, roast and new potatoes

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Profiteroles served with Chocolate Sauce

Sticky Toffee Pudding with lashings of toffee sauce

Lemon Tart with whipped cream

Mixed Berry Cheesecake on a fruit coulis

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Tea or Coffee with Mints

Alternative dishes for any guests with special dietary requirements can be discussed with your wedding co-ordinator



## Your All Inclusive Wedding Package Evening Buffet Menus

### Buffet One - Finger Buffet

Please select five options plus two salads (Additional items can be added at £2.75 each)

A selection of Assorted Sandwiches  
Chicken Goujons with a BBQ Dip  
Vegetable Samosas & Onion Bhaji's  
Spring Rolls with a Plum Sauce  
Garlic Bread with Cheese  
Fish Goujons with a Tartar Dip  
Tomato & Mozzarella Bruschetta  
Potato Wedges and dips  
Pepperoni and Four Cheese Pizza Slice  
Potato Salad, Coleslaw, Tossed Salad, Pasta Salad

### Buffet Two - Hot Buffet

Lasagne  
Spicy Roasted Ratatouille with Spaghetti  
Garlic Breads  
French Fries  
Tossed Salad  
Coleslaw

### Buffet Three - Hot Buffet

Chicken curry  
Pepper spinach coconut curry with crispy kale  
Naan bread  
Rice  
Poppadoms  
Mango chutney  
Mint yoghurt  
Red onion

Late night snack served at 11pm - Hot Dog Bun



## **Knights Wedding Package**

Includes 60 daytime and 80 evening guests

Arrival drink - choose two options from a choice of:

Manor House Punch, Bottled Beers, Bucks Fizz

Choice 3 Course Wedding Breakfast with Tea, Coffee and Mints

Red, White or Rose Wine with the meal

Sparkling Wine for the toast

Choice Evening Buffet

Chair Covers with your choice of colored sash

DJ & Disco for your evening reception

Background music during the day

Red Carpet Entrance

White Table Linen

Use of Cake Knife and stand

Toast Master

Complimentary Superior room for the Bride & Groom on their wedding night

Special room rate for wedding guests

6 weeks Health Club membership

Gazebo dressed for photographs (weather permitting)

**2017 AND 2018 : £3995.00**

**(£300.00 discount when booking Monday to Thursday)**

### **Extras**

Civil Wedding Charge - £350.00

Additional Guests - £59.00

Additional Evening only Guests - £12.95



## Knights Wedding Breakfast Menu

*You can have a choice of two dishes per course if pre-ordered*

A Choice of Home-made Soups

Fantail of Seasonal Melon served with a Wild Berry Compote

Duck & Orange Pate served with Home-made Plum Chutney

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Roast Top Side of Beef served with a Yorkshire pudding and Roast Gravy

Supreme of Chicken served with a Creamy Mushroom & White Wine Sauce

Oven Baked Fillet of Salmon topped with a White Wine & Prawn Cream Sauce

Numerous vegetarian dishes to choose from

Selection of vegetables, roast and new potatoes

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Profiteroles served with Chocolate Sauce

Sticky Toffee Pudding with lashings of toffee sauce

Lemon Tart with whipped cream

Mixed Berry Cheesecake on a fruit coulis

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Tea or Coffee with Mints

Alternative dishes for any guests with special dietary requirements can be discussed with your wedding co-ordinator



## **Knights Package Evening Buffet Menus**

### **Buffet One - Finger Buffet**

Please select five options plus two salads (Additional items can be added at £2.75 each)

A selection of Assorted Sandwiches  
Chicken Goujons with a BBQ Dip  
Vegetable Samosas & Onion Bhaji's  
Spring Rolls with a Plum Sauce  
Garlic Bread with Cheese  
Fish Goujons with a Tartar Dip  
Tomato & Mozzarella Bruschetta  
Potato Wedges and dips  
Pepperoni and Four Cheese Pizza Slice  
Potato Salad, Coleslaw, Tossed Salad, Pasta Salad

### **Buffet Two - Hot Buffet**

Lasagne  
Spicy Roasted Ratatouille with Spaghetti  
Garlic Breads  
French Fries  
Tossed Salad  
Coleslaw

### **Buffet Three - Hot Buffet**

Chicken curry  
Pepper spinach coconut curry with crispy kale  
Naan bread  
Rice  
Poppadoms  
Mango chutney  
Mint yoghurt  
Red onion



## **Bishops Wedding Package**

Includes 60 daytime and 80 evening guests

Choice 2 Course Wedding Breakfast (Starter and Main Course)

Manor House Punch or Bucks Fizz on arrival

Sparkling Wine for the toast

Choice Evening Buffet

DJ & Disco for your evening reception

Background music during the day

Red Carpet entrance

White Table Linen

Use of a Cake Knife & Stand

Toast Master

Complimentary Superior room for the Bride & Groom on their wedding night

Special room rate for wedding guests

6 weeks Health Club membership for the Bride & Groom

**2017 AND 2018: £2995.00**

**(£200.00 discount when booking Monday to Thursday)**

### **Extras**

Civil Wedding Charge - £350.00

Additional Guests - £39.00

Additional Evening only Guests - £8.00

Add a dessert for an additional cost of £3.95 per person





## **Bishops Wedding Breakfast Menu**

*You can have a choice of two dishes per course if a pre-order is given*

A Choice of Home-made Soups

Fantail of Seasonal Melon served with a Wild Berry Compote

Duck & Orange Pate served with Home-made Plum Chutney

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Roast Top Side of Beef served with a Yorkshire pudding and Roast Gravy

Supreme of Chicken served with a Creamy Mushroom & White Wine Sauce

Numerous vegetarian dishes to choose from

Selection of vegetables, roast and new potatoes

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**Desserts are available at a reduced price of £3.95 per person**

Profiteroles served with a Warm Chocolate Sauce

Sticky Toffee Pudding

Lemon Tart

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Add Tea and Coffee with Mints for an extra charge of £1.95 per person

## **Bishops Package Evening Buffet Menu:**

Pulled Pork Baps

Chunky Chips

Garlic mayonnaise dip

Homemade apple sauce



**The following extras can be added to any of the above packages:**

## **Food**

Canapes £4.00 per person

Soup Course £5.95 per person

Intermediate Sorbet Course £3.95 per person

Desserts from £3.95 to £6.25 per person

Coffee & Mints from £1.95 to £2.50 per person

Late Night Snack

Hot Dogs served for £3.95 per person

## **Drinks**

Add a second glass of Wine for £4.95 per person

Upgrade from Sparkling Wine to Champagne for £3.50 per person

## **Extras**

Chair Covers & Sash £3.50

(You may wish to have chair covers & sash for your evening guests as well)

Table Candelabras or Lanterns £25.00 each

Spray for Fireplace £60.00

Vintage Postbox £40.00

Starlight backdrop and top table skirt £250.00

Floor Standing Candelabra (Set of 2) £70.00

Sweet Table - £120 for 60 guests



## Individually Priced Wedding Menus

### CANAPÉS

A Selection of assorted Canapés for £4.00 per person

Mini Yorkshire pudding with Beef and Horseradish

Tomato, Pesto & Cheddar Bruschetta

Smoked Salmon & Cream Cheese Blini

### SOUPS

Cream of Leek & Potato

Cream of Vine Ripened Tomato & Basil

Broccoli & Stilton

Carrot, Lentil & Coriander

Cream of Mushroom

All £5.95 per person served with homemade bread

### STARTERS

Chicken Liver Parfait accompanied with a Caramelised Onion Chutney £6.50

Fantail of Seasonal Melon served with a Wild Berry Compote £6.50

Cocktail of Atlantic Prawns and Pineapple topped with Marie Rose Sauce £6.90

Apple & Wensleydale Cheese Salad with toasted Pine Nuts £6.95

### INTERMEDIATE SORBET COURSE - £3.95 PER PERSON

Lemon, Orange, Cassis, Mango, Champagne

### MAIN COURSES

Roast Top Side of Beef served with a Yorkshire pudding and Roast Gravy £19.95

Supreme of Chicken served with a Creamy Mushroom & White Wine Sauce £19.95

Loin of Pork with home-made Stuffing £19.95

Oven Baked Fillet of Salmon topped with a White Wine & Prawn Cream Sauce £22.95

### VEGETARIAN OPTIONS

*These are available in place of your main course for any Vegetarian guests you may have.*

Vegetarian options are priced at your chosen main course price

Tomato and Roasted Red Onion Tart Tatin

Wild Mushroom Stroganoff served with a Timbale of Saffron Rice

Mille Feuille of Goats Cheese & Mediterranean Vegetables with a Tomato & Basil Sauce

Roasted Vegetable Wellington with Red Pepper Sauce



## **DESSERTS**

Banoffee Pie served with Chocolate Sauce  
Profiteroles served with Chocolate Sauce  
Sticky Toffee Pudding with lashings of toffee sauce  
Lemon Tart with whipped cream  
Mixed Berry Cheesecake on a fruit coulis  
Rich Chocolate Brownie with Chocolate Sauce

All at £6.25 per person

## **CHILDREN'S MENU - UP TO 12 YEARS OLD**

Children over 12 years are classed as adults  
All served with Chips & Beans or Vegetables & Potatoes

Chef's Home-made Soup  
Fantail of Seasonal Melon  
Garlic Bread with cheese

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Cheese & Tomato Pizza  
Chicken Nuggets  
Bangers & Mash  
Tomato & Basil Pasta (\* does not come with any side orders)

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Trio of Ice-Creams (Chocolate, Strawberry & Vanilla)  
Chocolate Fudge Gateaux  
Fresh Fruit Salad

£17.95

## **TEA/COFFEE**

Coffee & Mints £2.50  
Coffee & Petit Fours £4.50



### **DRINKS PACKAGE 1 - £18.95 PER PERSON**

Arrival drink - choose two options from a choice of:

Manor House Punch, Bottled Beers, Bucks Fizz

Glass of House Red or White Wine served with the Wedding Breakfast

Glass of Sparkling Wine for the Toast

### **DRINKS PACKAGE 2 - £21.95 PER PERSON**

Arrival drink - choose two options from a choice of:

Manor House Punch, Bottled Beers, Bucks Fizz

2 Glasses of House Red or White Wine served with the Wedding Breakfast

Glass of Sparkling Wine for the Toast

### **ARRIVAL DRINKS**

#### **Drinks by the Glass**

Glass of Bucks Fizz £6.95

Glass of Pimms £6.50

Glass of Champagne £8.95

Glass of House Wine £5.50

#### **Sparkling & Still Wines**

Sparkling Wine £24.95

Champagne £41.95

House Wines £17.95

#### **Soft Drinks**

Jugs of Fresh Orange Juice £12.50

Still or Sparkling Mineral Water £4.50



## **EVENING BUFFET MENUS**

A selection of Assorted Sandwiches  
Chicken Goujons with a BBQ Dip  
Vegetable Samosas & Onion Bhajis  
Spring Rolls with a Plum Sauce  
Vegetable Kebabs  
Potato Wedges with a Garlic Dip  
Garlic Bread with Cheese  
Pepperoni & Four Cheese and Red Onion Pizza Slices  
Fish Goujons with a Tartar Dip  
A Selection of assorted Wraps  
Deep Fried Brie with a Cranberry Dip  
Spiced Chicken Wings  
Tomato & Mozzarella Bruschetta  
Mini Yorkshire Puddings with Roast Beef  
Fruit Skewers with a Yoghurt Dip  
Mini Chocolate Éclairs  
Chocolate Brownie  
Lemon Tart  
Profiteroles with a Chocolate Dip

## **SALADS**

Potato Salad  
Coleslaw  
Tossed Salad  
Rice Salad  
Pasta Salad  
Tomato, Basil & Feta Salad

£16.95 per person

Please select five options plus two salads

(Additional items can be added at £2.75 each)



## **BUFFET MENUS**

### **Menu One - £17.95 per person**

Platter of Sliced Cold Meats (Ham and Beef)  
Hot Buttered New Potatoes  
Tossed Salad  
Coleslaw  
Choice of Hot Dish - choose from Lasagne, Beef Goulash,  
Pasta Bolognes  
Garlic Bread

### **Menu Three - £17.95 per person**

Dressed Scottish Salmon  
Platter of Sliced Cold Meats (Ham and Beef)  
Hot Buttered New Potatoes  
Tossed Salad, Coleslaw  
Tomato & Onion Salad  
Gala Pie  
Assorted Quiches  
Garlic Bread

### **Menu Two - £17.95 per person**

Lasagne  
Garlic Bread  
Chips  
Chicken Curry  
Rice  
Naan Bread  
Tossed Salad, Coleslaw

### **Menu Four - £17.95 per person**

Burgers  
Sausages  
Veggie Burgers & Sausages  
Marinated Chicken  
Tossed Salad  
Coleslaw  
Jacket Potatoes  
Bread Buns  
Dips