



Knights Wedding Package

Includes:

Arrival drink

Choose two options from a choice of:

Glass of Manor House Punch

Bottled Beers

Bucks Fizz on arrival

3 Course Wedding Breakfast with Tea, Coffee and Mints

Red, White or Rose Wine with the meal

Sparkling Wine for the toast

Evening Buffet for 80 guests

Chair Covers with your choice of coloured sash

DJ & Disco for your evening reception

Red Carpet Entrance

White Table Linen

Use of Cake Knife and stand

Toast Master

Services of a wedding co-ordinator

Complimentary Four Poster room for the Bride & Groom on their wedding night

Additional complimentary standard room for the Bride & Groom's chosen guests

6 weeks Health Club membership

20% off any bridal beauty packages

Gazebo dressed for photographs (weather permitting, complimentary, included in this package only)

2016: £3495.00

2017: £3995.00 (10% discount when booking Sunday to Friday)

Extras

Civil Wedding Charge - £350.00

Additional Guests - £59.00

Additional Evening only Guests - £12.95



Knights Wedding Breakfast Menu

A Choice of Home-made Soups

Fantail of Seasonal Melon served with a Wild Berry Compote

Apple & Wensleydale Cheese Salad with toasted Pine Nuts

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

Pan Fried Breast of Chicken with Smoked Bacon & Blue Cheese Cream Sauce

Loin of Pork with home-made Stuffing

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

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Profiteroles served with a Warm Chocolate Sauce

Sticky Toffee Pudding

Fruits of the Forest Meringue

White Chocolate & Raspberry Cheesecake

Rich Chocolate Brownie, Chocolate Sauce

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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

## Evening Buffet Menu

**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

Add a Hog Roast for an additional supplement of just £8.00 per person



## Vintage Afternoon Tea Wedding Package

### **Includes:**

Arrival drink

*Choose two options from a choice of:*

*Glass of Manor House Punch*

*Bottled Beers*

*Bucks Fizz on arrival*

Canapés served with arrival drinks

Full afternoon Tea served to the tables with mis-matched vintage cups, saucers & tea plates for 60 guests

A glass of Pimms with the meal

Sparkling Wine for the toast

Evening Buffet for 80 guests

Chair Covers with your choice of coloured sash for daytime and evening chairs

DJ & Disco for your evening reception

Red Carpet Entrance

White Table Linen

Use of Cake Knife and stand

Toast Master

Services of a wedding co-ordinator

Complimentary Four Poster room for the Bride & Groom on their wedding night

Additional complimentary standard room for the Bride & Groom's chosen guests

6 weeks Health Club membership

20% off any bridal beauty packages

Gazebo dressed for photographs (weather permitting, complimentary, included in this package only)

**2016: £3495.00**

**2017: £3995.00 (10% discount when booking Sunday to Friday)**

### **Extras**

Civil Wedding Charge - £350.00

Additional Guests - £59.00

Additional Evening only Guests - £12.95



## Vintage Afternoon Tea Wedding Menu

### Canapés

Tomato & Mozzarella Brushetta

Prawn & Guacamole Blini

Chicken Liver Pate with Caramelised Onion Chutney

### Afternoon Tea

Traditional Sandwich Selection:

- Egg & Cress
- Cheese & Pickle
- Smoked Salmon & Cream Cheese
- Chicken Mayonnaise & Spring Onion
- Ham & Pease Pudding
- Tuna, Sweetcorn & Mayonnaise

Fruit Scones with Strawberry preserve & Fresh Cream

Savory Pastries

A Selection of Sweet Treats

Plenty of Tea & Coffee

### Evening Buffet Menu

**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 Brushetta

Potato Wedges and dips

Pepperoni and Four Cheese Pizza Slice

Potato Salad, Coleslaw, Tossed Salad, Pasta Salad

Add a Hog Roast for an additional supplement of just £8.00 per person



## **Rose Midweek Wedding Package**

**(Available Monday - Thursday only)**

**Only £1995.00 for 50 Daytime Guests & 80 Evening Guests**

### **Includes:**

2 Course Wedding Breakfast (Starter and Main Course)

Manor House Punch or Bucks Fizz on arrival

Sparkling Wine for the toast

Evening Buffet for 70 guests

Red Carpet Entrance

White Table Linen

Use of Cake Knife and stand

Toast Master

Services of a wedding co-ordinator

Bride & Grooms accommodation in a Four Poster room on their wedding night

20% off any bridal beauty packages

### **Extras**

Civil Wedding Charge - £350.00

Additional Guests - £34.00

Additional Evening only Guests - £7.50

Manor House Disco - £200.00

Desserts are priced at an additional £3.95 per person



## Rose Wedding Breakfast Menu

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

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Profiteroles served with a Warm Chocolate Sauce

Sticky Toffee Pudding

Fruits of the Forest Meringue

(Desserts are priced at an additional £3.95 per person)

Alternative dishes for any guests with special dietary requirements can be discussed with your wedding coordinator

## Evening Buffet Menu

Option 1/ Choice of Bacon or Sausage Bap (included in package price)

Option 2/ Hog Roast (£12.00 per person supplement)



## **Snowdrop November to March Wedding Package**

From £2200, available November, January, February and March

### **Includes:**

2 Course Wedding Breakfast for 50 guests (Starter and Main Course)  
Manor House Punch or Bucks Fizz on arrival  
Sparkling Wine for the toast  
Evening Buffet for 80 guests  
DJ & Disco for your evening reception  
Red Carpet entrance  
White Table Linen  
Use of a Cake Knife & Stand  
Toast Master  
Services of a wedding co-ordinator  
Bride & Grooms accomodation in a Four Poster room on their wedding night  
6 weeks Health Club membership for the Bride & Groom  
20% off bridal beauty packages booked

**£2200.00 January & February**

**£2500.00 March, November and December**

(package not available 13th and 14th February 2016)

### **Extras**

Civil Wedding Charge - £350.00

Additional Guests - £39.00

Additional Evening only Guests - £8.00

Desserts are priced at an additional £3.95 per person



## Snowdrop Wedding Breakfast Menu

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

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Profiteroles served with a Warm Chocolate Sauce

Sticky Toffee Pudding

Fruits of the Forest Meringue

(Desserts are priced at an additional £3.95 per person)

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Alternative dishes for any guests with special dietary requirements can be discussed with your wedding coordinator

Evening Menu

Option 1/ Choice of Bacon or Sausage Bap (included in package price)

Option 2/ Hog Roast (£12.00 per person supplement)



Wedding Menus with Individual Prices

CANAPÉS

A Selection of assorted Canapés for £4.00 per person, based on three canapés per person:

Mini Yorkshire pudding with Beef and Horseradish

Creamy Mushroom Dolce latte Bruschetta

Tomato & Mozzarella Bruschetta

Prawn & Guacamole Blini

Smoked Salmon & Cream Cheese Blini

Brussel Pate & Cranberry

Avacado & Prawn

Pepper, Salsa & Goats Cheese

SOUPS

Vegetable & Barley Broth

Cream of Leek & Potato

Cream of Vine Ripened Tomato & Basil

Broccoli & Stilton

Carrot, Lentil & Coriander

Cream of Mushroom & Tarragon

Chicken & 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

Crown of Melon filled with Champagne Sorbet £7.95

Duck & Orange Pate served with Home-made Plum Chutney £6.95

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

Apple & Wensleydale Cheese Salad with toasted Pine Nuts £6.95

Smoked Salmon Terrine with a Lemon & Chive Crème Fraiche £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

Pan Fried Breast of Chicken with Smoked Bacon & Blue Cheese Cream Sauce £19.95

Loin of Pork with home-made Stuffing £19.95

Roast Breast of Duck with a Red Wine and Plum Sauce £23.95

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 Fieulle of Goats Cheese & Mediterranean Vegetables with a Tomato & Basil Sauce

Wild Mushroom Risotto served with a Rocket and Parmesan salad

Open Ravioli of Mediterranean Vegetables and Goats Cheese

Roasted Vegetable Wellington with Red Pepper Sauce

DESSERTS

White Chocolate & Raspberry Cheesecake

Profiteroles served with a Warm Chocolate Sauce

Sticky Toffee Pudding

Fruits of the Forest Meringue

Lemon & Lime Posset, Shortbread

Banoffee Pie served with Chocolate Sauce

Hazelnut and Chocolate Truffle Torte

Rich Chocolate Brownie, Chocolate Sauce

Strawberry and White Rum Delice

All at £6.25 per person



TEA/COFFEE

Coffee & Mints £2.50

Coffee & Petit Fours £4.50

CHILDREN'S MENU - UP TO 12 YEARS OLD

Children over 12 years are classed as adults

All served with Chips & Beans or Vegetables & Potatoes where appropriate

Choose one item from each course for all children attending:

Chef's Home-made Soup

Fantail of Seasonal Melon

Garlic Bread with cheese

Cheese & Tomato Pizza

Chicken Nuggets

Roast Beef

Bangers & Mash

Tomato & Basil Pasta (*does not come with any side orders)

Trio of Ice-Creams (Chocolate, Strawberry & Vanilla)

Chocolate Fudge Gateaux

Fresh Fruit Salad

£15.95

Children's drinks at £1.50 each:

Pepsi, Lemonade, Orange Juice, Apple Juice, Mineral Water, Cordial and Water



DRINKS PACKAGES

Package One - £16.95 per person

- 1 x Glass of Manor House Punch on arrival
- 1 x Glass of House Red or White Wine (125ml)
- 1 x Glass of Sparkling Wine for the toast

Package Two - £18.95 per person

- 1 x Glass of Manor House Punch on arrival
- 2 x Glasses of House Red or White Wine (125ml)
- 1 x Glass of Sparkling Wine for the toast

Package Three - £22.95 per person

- 1 x Glass of Manor House Punch on arrival
- ½ Bottle of House Red or White Wine
- 1 x Glass of Champagne for the toast

If you feel that none of the drinks packages are suitable for you please feel free to put together your own drinks package from the details below. If you have any other suggestions our wedding co-ordinator will be more than happy to give you prices for them.

ARRIVAL DRINKS

- Glass of Bucks Fizz £6.50
- Glass of Mulled Wine £6.50
- Glass of Pimms £6.50
- Glass of Champagne £8.50
- Glass of House Wine (125ml) £5.50

Wines by the bottle (Red, White and Rose)

- Las Ondas Sauvignon Blanc £18.95
- Gulara Chardonnay £18.95
- Lyric Pinot Grigio £19.95



Gulara Shiraz £18.95

Plate 95 Merlot £18.95

Jack & Gina Zinfandel Rose £18.95

Ponte Pinot Grigio Rosato £19.95

Sparkling Wine for the toast - recommended 5 glasses per bottle

Prosecco Viticoltori Ponte £24.95

H Lanvin Brut £38.95

Mumm Cordon Rouge Brut £46.00

Bottle of mineral water £4.95

Jugs of orange juice £12.50



EVENING BUFFET MENUS

A selection of Assorted Sandwiches
Chicken Goujons with a BBQ Dip
Vegetable Samosas & Onion Bhaji's
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

£13.95 per person

Please select five options plus two salads

(Additional items can be added at £2.75 each)



HOT & COLD BUFFET MENUS

Menu One - £14.95 per person

Platter of Sliced Cold Meats
Hot Buttered New Potatoes
Choice of Hot Dish
Tossed Salad
Coleslaw
Breaded Chicken Drumsticks
Garlic Bread
Vegetable Skewers

Menu Two - £16.95 per person

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

Menu Three - £19.95 per person

Dressed Scottish Salmon
Platter of Sliced Cold Meats
Choice of Hot Dish
Hot Buttered New Potatoes
Tossed Salad, Coleslaw
Tomato & Onion Salad
Marinated Chicken Legs
Gala Pie
Assorted Quiches
Garlic Bread
Vegetable Skewers



BBQ MENUS

Menu One - £13.95 per person

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

Menu Two - £16.95 per person

Burgers
Sausages
Veggie Burgers & Sausages
BBQ Chicken
Rump Steak
Tossed Salad
Coleslaw
Savoury Rice
Jacket Potatoes
Bread Buns
Dips

Menu Three - £19.95 per person

Burgers
Sausages
Veggie Burgers & Sausages
BBQ Chicken
Rump Steak
Corn on the Cob



Vegetable Skewers

Tossed Salad

Coleslaw

Savoury Rice

Jacket Potatoes

Bread Buns

Dips

HOG ROAST

£8.00 per person (subject to minimum numbers) when added to an existing buffet menu package

Price on request when taken without a buffet menu

MIDNIGHT EXTRAS

(only available when having one of the above evening buffets)

Still hungry? Why not enhance your guest's enjoyment of your big day with a surprise offering at 12.00 am

Bacon and sausage baps - £8.50 per person

Roast pork and apple sauce baps - £8.50 per person

Chips - £2.95 per person

Please note evening celebrations are available without prior wedding breakfast for an additional room hire charge from £300.00 depending upon time of year.