

AUTUMN WINTER INCLUSIVE PACKAGES

OCTOBER TO APRIL (INCLUSIVE) ONLY

Priced for 50 persons minimum with extra added value

WHAT'S INCLUDED IN YOUR GALA WEDDING DAY

Dedicated use of the main venue and cocktail reception room, Wedding Coordinator, 3 Course Wedding Breakfast plus coffee and mints, Silver Drinks Package, cake table, knife and stand, white linen napkins, black table cloths, seating plan, easel, printed table plan, menu tasting with our culinary team, toastmaster, private evening bar facility, sea view honeymoon room, limited special room rates for family and friends, large round tables, Classic Evening Finger buffet (5 items), free disco & DJ and white chair covers with coloured sash.

PETITE WEDDINGS

Includes Silver Drinks Package, off season 3 Course Wedding Menu and Evening Buffet (5 items). Package available Sun-Thurs from 65.00 per person (min 30 persons) (excludes disco) – available at a supplement price

	2026	2027
SUNDAY - THURSDAY Extra Guest	4550 81.95	4795 85.00
FRIDAYS Extra Guest	5195 84.00	5454 86.00
SATURDAYS Extra Guest	6294 98.00	6605 102.00

Extra chair covers charged at 3.00 per chair
 Extra Guests for evening buffet are charged at Buffet Menu Prices

AUTUMN WINTER INCLUSIVE MENU

Please choose 2 of each Course and 1 Vegetarian

APPETISERS

- Smoked Haddock Croquette**, Pickled Mushrooms, Young Leaf Salad Warm Asparagus, Hollandaise Sauce
Warm Tartlet of Leek & Roquefort Cheese with Walnut Dressed Croquettes Leaves
Salad of Smoked & Roasted Salmon with Fennel, Apple Remoulade and Watercress Mayo
Chicken Liver Parfait with Spiced Chutney and Granary Crisp
Terrine of Pressed Hampshire Ham Hock, Homemade Piccalilli, Sourdough Crouton and Petite Salad
Crayfish and Prawns, Avocado, Mixed Leaf Salad & Dill Dressing
Chilled Rosette of Honeydew Melon with Fruit Salsa
Roasted Red Pepper and Tomato Soup, Basil Pesto
Butternut Squash Soup, Toasted Pumpkin Seeds, Crème Fraîche
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MAIN COURSES

- Baked Fillet of Salmon with a Gruyere & Herb Crust**, with Crushed New Potatoes and a Lemon & Dill Cream
Roast Chicken Supreme, Savoy Cabbage, Pancetta, Pommes Fondant and Thyme Jus
Roast Sirloin of Beef, Horseradish Pommes Purée, Sauce Bourguignon
Roasted Fillet of Pollock, with Herb Mash, Shrimp and Crispy Capers
Slow Roasted Pork Belly Glazed with Blossom Honey served with Sage Mash, Roasted Apple & Cider Jus
Local Butchers Cumberland Sausage, Spring Onion Mash, Chefs Onion Gravy
Herb Crusted Baked Ratatouille, Roasted Vegetables, Tomato & Herb Sauce, Goats Cheese
Roast Cauliflower, Chickpea & Spinach Jalfrezi & Lemon Scented Basmati Rice
Vegetable Tagine with Apricots & Golden Raisins & Fruity Couscous
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PUDDINGS

- Salted Caramel Cheesecake**, Caramel
Seasonal Fruit Crumble, Creamy Custard
Homemade Sticky Toffee & Date Pudding, Butterscotch Sauce & Cream
Indulgent Layered Pavlova with Seasonal Berries
Rocky Road Chocolate Brownie with Raspberry Crunch