



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, white 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 62.00 per person (min 30 persons) (excludes disco) – available at a supplement price

| | 2026 | 2027 |
|---|------------|------------|
| SUNDAY - THURSDAY Extra Guest | 3845 67 | 4035 70 |
| FRIDAYS Extra Guest | 4515 69 | 4740 72 |
| SATURDAYS Extra Guest | 4900 71 | 5145 74 |

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

- Crispy Vegetable Spring Rolls**, Oriental Salad & Sweet Chilli Dip
- Warm Tartlet of Leek & Roquefort Cheese** with Walnut Dressed Croquettes Leaves
- Chicken Liver Parfait** with Spiced Chutney and Granary Crisp
- Prawn, Egg & Avocado Salad**, Thousand Island Dressing
- Honeydew Melon** with Berry Compote, Fresh Mint
- Roasted Red Pepper and Tomato Soup**, Basil Pesto
- Butternut Squash Soup**, Toasted Pumpkin Seeds, Crème Fraîche
- Crispy Vegetable Samosas**, Tomato & Red Onion Salad with Mango Chutney
- Crayfish and Prawns**, Avocado, Mixed Leaf Salad & Dill Dressing

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
- Grilled Fillet of Bream**, Roast Ratatouille Sauce & Basil Oil
- 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

PUDDINGS

- Honeycomb Cheesecake**, Toffee Sauce & Chantilly Cream
- Seasonal Fruit Crumble**, Creamy Custard
- Homemade Sticky Toffee & Date Pudding**, Butterscotch Sauce & Cream
- Indulgent Layered Pavlova** with Seasonal Berries
- Dorset Apple Cake**, Creamy Custard
- Vegan Belgian Waffles**, Vegan Ice Cream & Berry Compote