THE LAKESIDE PACKAGE

Wedding ceremony venue

Decorated gazebo*, dressed chairs & red carpet welcome*
Use of patio, gazebo & jetty for pre & post wedding photographs*

*(subject to timing & weather) lakeside packages have exclusive patio access

Complimentary bio-degradable or house dried petal confetti (subject to availability)

Pre-dinner canapés & welcome drink

Personalised three course dinner

Handmade marquee style white ceiling drapes in lakeside room

Hessian decorated vases**, log centrepiece & LED candles

or

Silk lily vases, tall candelabras, mirror disc & LED candles

(centrepieces are for day tables only) **(flowers not included)

White table cloths & quality paper napkins in choice of colour

White chair covers and organza bow in hessian, lace or choice of colour

House red, white & rose wine served with starter & main Sparkling wine for the speeches

Children's activity packs

Wedding cake table, silver stand, knife & cutting service

Easel for table plan

Rustic wooden boxes for cards & presents

Customised signage around hotel & grounds

House DJ including lighting & personalised playlist

Choice of BBQ, hog roast or evening buffet

Sweetie table or popcorn bar

Complimentary 'wedding eve' stay for the bride

(only valid on Friday nights for Saturday weddings)

Spa lakeside bridal suite & breakfast in bed

Dedicated wedding planner & table dresser

2 tickets to a midyear tribute night of your choice

sample our food and our house DJ (subject to availability)

Complimentary ticket for the bride to be with any hen party booking

(valid on midyear tribute nights & subject to availability)

THE WHITE SWAN PACKAGE

This package is perfect if you intend to marry in church

Pre-dinner welcome drink
Use of patio, gazebo & jetty for post wedding photographs*

*(subject to timing & weather) lakeside packages have exclusive patio access

Complimentary bio-degradable or house dried petal confetti (subject to availability)

Personalised three course dinner

Handmade marquee style white ceiling drapes in lakeside room

Hessian decorated vases**, log centrepiece & LED candles

Silk lily vases, tall candelabras, mirror disc & LED candles

(centrepieces are for day tables only) **(flowers not included)

White table cloths & quality paper napkins in choice of colour

White chair covers and organza bow in hessian, lace or choice of colour

House red, white & rose wine served with starter & main Sparkling wine for the speeches

Children's activity packs

Wedding cake table, silver stand, knife & cutting service

Easel for table plan

Rustic wooden boxes for cards & presents

Customised signage around hotel & grounds

House DJ including lighting & personalised playlist

Choice of BBQ, hog roast or evening buffet

Sweetie table or popcorn bar

Complimentary 'wedding eve' stay for the bride

(only valid on Friday nights for Saturday weddings)

Spa lakeside bridal suite & breakfast in bed

Dedicated wedding planner & table dresser

2 tickets to a midyear tribute night of your choice

sample our food and our house DJ (subject to availability)

Complimentary ticket for the bride to be with any hen party booking

(valid on midyear tribute nights & subject to availability)

THE BLACK SWAN PACKAGE

Wedding ceremony venue

Decorated gazebo*, dressed chairs & red carpet welcome*

(*weather permitting)

Use of patio, gazebo and jetty for pre wedding and post wedding photographs

Exclusive access to the patio for whole evening

Pre-dinner welcome drink

Hessian decorated vases**, log centrepiece & LED candles or

Silk lily vases, tall candelabras, mirror disc & LED candles

(centrepieces are for day tables only) **(flowers not included)

White table cloths & quality paper napkins in choice of colour

White chair covers and organza bow in hessian, lace or choice of colour

BBQ or hog roast with private chef

(Served outside on the patio weather permitting)

House red, white & rose wine served with meal Sparkling wine for the speeches

Children's activity packs

Wedding cake table, silver stand, knife & cutting service Easel for table plan

> Rustic wooden boxes for cards & presents Customised signage around hotel & grounds

> Dedicated wedding planner & table dresser Spa lakeside bridal suite & breakfast in bed







THE WHITE WINTER PACKAGE

This package is perfectly designed for a winter wedding

Winter white themed candle lit ceremony room Ceremonial white carpet

Use of patio, gazebo and jetty for pre & post wedding photographs

*(subject to timing & weather) lakeside packages have exclusive patio access

Complimentary bio-degradable or house dried petal confetti (subject to availability)

Selection of winter warming welcome drinks & canapes

Including mulled wine, freshly brewed coffee & warm mince pies or mini savoury tartlets

Three course dinner from our winter menu *

Handmade marquee style ceiling drapes Hurricane lamps, mirror disc, LED candles Fresh Baby's-Breath

(day guest tables only)

White table cloths & quality paper napkins in choice of colour

White chair covers and organza bow in hessian, lace or choice of colour

House wine served with starter & main Sparkling wine for the speeches

Children's activity packs

Wedding cake table, silver stand, knife & cutting service Easel for table plan

Rustic wooden boxes for cards & presents

Customised signage around hotel & grounds

House DJ including lighting & personalised playlist

Evening bacon, sausage & vegetarian baps Sweetie table or popcorn bar

Complimentary 'wedding eve' stay for the bride Spa lakeside bridal suite & breakfast in bed

Dedicated wedding planner & table dresser

2 tickets to a midyear tribute night of your choice

sample our food and our house DJ (subject to availability)

Complimentary ticket for the bride to be with any hen party booking

(valid on midyear tribute nights & subject to availability)

THE MENU

Please select one item from each course for all guests, with the exception of special diets.

SOMETHING TO BEGIN...

Homemade Soup (ga, va)

(including butternut squash & sweet potato, tomato & basil, roasted tomato & red pepper, chunky minestrone, seasonal vegetable, creamy leek & potato, French onion)

Sweet Potato Medallion (gf, v, va)

quinoa, spinach, cranberries & crumbled 'feta'

Classic Atlantic Prawns (af)

with Marie Rose sauce. (Or with a twist –smokey mayo or bloody Mary dressing)

Melon & Ham (gf, va)

Dainty balls of sweet melon, Parma ham with micro Basil & balsamic glaze

Warm Goat's Cheese Crouton (ga, v)

On a toasted crouton with rocket, drizzled in a honey & wholegrain mustard dressing

Cherry Tomato Tartare (gf, vg)

finely diced tomato infused with red onion, lemon, dill, aioli

Hog Roast & Apple Pate (ga, va)

Pork liver pate with apple pieces, tangy apple compote and toasted bread slices

Creamy Mushroom Bruschetta (ga, v, va)

mushrooms cooked in a herb & garlic cream, served on toasted sourdough

SOMETHING FOR THE MIDDLE...

Traditional Roasts (ga, va)

your choice of one of the following roasts, served with the traditional trimmings:

leg of lamb sirloin of beef turkey breast

Chicken Roulade (ga)

chicken fillet rolled with your choice of filling & served with crushed new potatoes and seasonal vegetables:

wilted spinach, sun dried tomatoes & cream cheese or sage & onion stuffing wrapped in bacon

Pan Seared Salmon (gf)

crushed new potatoes, broccoli florets & finished with fresh chive hollandaise

Tenderloin of Pork (gf)

basted with sweet apple juice, port wine jus & warm apple slices, served with creamed potatoes & fine green beans

Sirloin Steak Chasseur (ga)

(white wine, mushrooms, onions & tomatoes) fondant potato, cauliflower and roasted carrots

Roast Chicken with Orange, Cumin & Apricot Rice (gf)

roasted breast of chicken & a risotto style rice flavoured with chicken stock, cumin, orange & dried apricot

served with green beans

Loin of Cod (gf)

Minted pea puree, grilled new potatoes and lemon jus

Roasted Red Pepper (ga)

stuffed with quinoa, wild rice, toasted corn, fresh chilli, served with a spicy tomato sauce

Roasted Aubergine (ga)

tamarind sauce, wilted spinach, roasted broccoli, boulangerie potato

A full vegan menu is available on request

SOMETHING TO END...

Sticky Toffee Pudding (gf, va)

with a rich toffee sauce & custard

Seasonal Eton Mess (af, va)

layers of meringue, whipped cream & fruit coulis muddled with either summer peach & raspberry or winter berries

Mile High Chocolate Fudge Cake (ga, va)

layers of chocolate cake, white & dark chocolate fudge, chocolate icing, brownie pieces

Ultimate Ice Cream Sundae (ga, va)

lemon meringue: scoops of vanilla ice cream with lemon curd, crushed meringue, shortbread biscuit, lemon drizzle & fresh mint

Apple & Blackberry Crumble: scoops of vanilla and blackberry ice cream with apple compote, crumble, whipped cream, berry coulis

New York Cheesecake (ga, va)

fresh berries & coulis

Belgian Dark Chocolate & Clementine Torte (gf, vg)

with orange sorbet, orange zest & chocolate shavings

Open Apple Tart (ga, va)

crème anglais

SOMETHING EXTRA...

Canapés on Arrival... £5.00

Selection of 3 per person

Mini jackets with sour cream and bacon crumble (ga, va)
Goat's cheese & cranberry tartlet (ga, v, va)
Chicken Caesar baby gem cup (gf, va)
Tomato & red onion bruschetta with balsamic glaze (ga, vg)
Sticky BBQ glazed sausage crostini (ga, va)
Roasted Mediterranean pate (ga, vg)
Sun dried tomato & spinach quiche tartlet (v)
Basil pesto pinwheel (v, va)

Something Extra...

Add an extra course

Soup Course (ga, va) £4.50 Sorbet (gf, vg) £4.00 Fish Course (ga) from £7.00

Cheese & Biscuits (ga, v, va) £4.75

THE CHILDREN'S MENU

We know children can be fussy so we have a range of options suitable for the little ones. Either choose to have a mini adult menu (half portions of adult selection) or chose your own menu with options such as cheesy garlic bread, chicken nuggets or sausages & mash and ice cream.

gf – gluten free
v – vegetarian
vg – vegan
ga – gluten free alternative on request
va – vegan alternative on request

BUFFET MENUS

These buffet menus are not made to mix and match & one selection must be made.

All dietary requirements can be catered for in our evening menus. We have a full vegan menu available on request.

HOT AND COLD FINGER BUFFET

Platters of deep filled sandwiches on brown & white bread
Soft flour tortilla pinwheels with assorted fillings
Mini vegetable spring rolls with sweet & sour dip
Chicken goujons with garlic mayo
Mini mac & cheese bites
Sweet potato falafel
Scampi bites with tartare dip
Honey-mustard glazed mini sausages
Crudites

(Strips of Cucumber, Raw Carrot, Celery and Cherry Tomatoes)
With a creamy sour cream and chive dip
Selection of Savoury Snacks

LAKESIDE BBQ

(Minimum 50 people)

Beef burger
Cumberland sausage
Vegan burgers
(by prior arrangement)
Marinated vegetable kebabs
Soft floury baps
Cheese slices
Caramelised onions
Homemade coleslaw
Garden salad
Potato & chive salad
Selection of sauces

WOODLAND HOG ROAST

(Minimum 50 People)

Traditional spit roasted pig
Vegan Hogless roast
(by prior arrangement)
Freshly baked crusty baguettes
Caramelised onions
Sage and onion stuffing
Crispy crackling
Homemade coleslaw
Potato & chive salad
Garden salad
Apple sauce
Selection of sauces