

HALL FARM HOTEL & RESTAURANT

2023 FLASH WEDDING SALE

Flash wedding sale to launch our open days on Wednesday 18th (16:00 to 20:00) & Thursday 19th May (10:00 to 16:00) - available for a limited time only on 2023 wedding dates.

We have a restricted number of packages at this price before the offer will close.

Package price of £4500 for up to 50 day & 100 evening guests.

Sale Package Includes:

- 50 day guests, 100 evening guests
- Dedicated events manager who will act as toast master if so required
- Tables elegantly set with white linen tablecloths and napkins
- Cake table and decorative knife
- Private bar throughout the day (on either account or cash basis)
- Arrival glass of prosecco
- Three course wedding breakfast with coffee & petit fours (one choice per course)
- Glass of House wine to accompany the meal
- A glass of Prosecco for the toast
- Evening food – Sausage or Bacon Buns
- Disco in the evening
- Complimentary four poster hotel bedroom with full cooked breakfast the following morning
- Chairs beautifully dressed in white chair covers

ALL-INCLUSIVE PRICE OF £4500

Limited dates available so do not delay, call 01472 220666 for more info!

Civil ceremony charge (if required) is £550.

New bookings only, subject to availability.

Extra day guests £60 per person, extra evening guests £10 per person

2023 Wedding Sale Spectacular

Menu Suggestions

Please choose one option from each section

STARTERS

Homemade Soup, choose from:

Winter/Summer Vegetable

Cream of Mushroom

Roasted Tomato & Basil

Broccoli & Stilton

Carrot and Coriander

Trio of seasonal Melon with Mango Sorbet and Raspberry Coulis

Lincolnshire Poacher Cheese Tart with a Roasted Baby Onion Pickle

Grilled Goats Cheese Croute on a Bed of Salad Served with a Mango & Herb Chutney

Warm Mixed Leaf Salad of Bacon, Mushrooms and Croutons
Dressed with Warm Red Wine Vinaigrette

Creamy Garlic Mushrooms

Chicken Liver Paté with Cumberland Sauce

MAINS

Roast Breast of Chicken Stuffed with Mozzarella and Sun-Dried Tomato
served on a Tomato and Basil Sauce with Pesto

Best Lincolnshire Sausages with Creamy Mashed Potato and Rich Onion Gravy

Baked Salmon Fillet on a Bed of Creamed Leeks

Supreme of Chicken Served with
Cream Wild Mushroom and Tarragon Sauce or Roast Potatoes, Stuffing and Gravy

Roasted Pork Loin with a Creamy Peppercorn Sauce

Traditional Roast Chicken with Stuffing and Gravy

All main courses are served with a Selection of Seasonal Vegetables and Potatoes

DESSERTS

Warm Chocolate Brownie with Vanilla Pod Ice Cream and Chocolate Sauce

Eton Mess (Crushed Meringue with Strawberries & Whipped Cream)

Lemon Tart

Meringue Nest Filled with Fresh Fruit & Chantilly Cream

Profiteroles in Chocolate Sauce

Chocolate and Toffee Torte

VEGETARIAN OPTION

Cherry Tomato, Brie & Pesto Tart

or

Tagliatelle Provençal with Roasted Mediterranean Vegetables