

## Exclusive January & February 2025 Wedding Package

All-inclusive price of £3500 for up to 50-day guests & 100 evening guests

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

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

Civil ceremony charge (if required) is £500.

New bookings only, subject to availability.

### Items included with package:

#### January/February 2025 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
- Chivari Chairs

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# Menu Suggestions

Please choose one option from each section

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## 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

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## MAINS

Roast Breast of Chicken Marinated in Lemon, Thyme, and Garlic on a bed of Mediterranean Vegetables 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

Roasted Pork Loin with a Creamy Peppercorn Sauce

Traditional Roast Chicken with Roast Potatoes, Stuffing and Gravy

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

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## DESSERTS

Warm Chocolate Brownie with Vanilla Pod Ice Cream and Chocolate Sauce

Eton Mess (Crushed Meringue with Strawberries & Whipped Cream)

Lemon Tart

Strawberry Cheesecake

Profiteroles in Chocolate Sauce

Chocolate and Toffee Torte

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## VEGETARIAN OPTION

Cherry Tomato, Brie & Pesto Tart

Mushroom Stroganoff with Rice

Tagliatelle Provençal with Roasted Mediterranean Vegetables

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