



## *Private Dining & Wedding Parties*

Private dining and Wedding breakfasts are available for a minimum of 10 people and maximum of 50.

### *Bronze Package - £30.00 per person*

#### **Starters:**

- Soup – with the help & guidance from our chef we will find the perfect soup that will work with the rest of your wedding breakfast, served with crusty bread & butter
- Roasted chicken & vegetable terrine, piccalilli & crusty bread & butter
- Deep fried Somerset Brie wedges served with mixed leaves & red onion chutney

#### **Mains:**

- Slow roasted pork shoulder, crushed root vegetables, sautéed greens, crackling & a cider stock gravy
- Braised shin of beef, creamy mashed potato, greens & a rich onion gravy
- Grilled fillet of salmon, tender stem broccoli, new potatoes & a chive butter sauce

#### **Desserts:**

- Classic sticky toffee pudding, toffee sauce, vanilla ice cream
- Warm chocolate brownie, chocolate sauce, vanilla ice cream
- White chocolate cheesecake, raspberry coulis, vanilla ice cream

### **Silver Package - £35.00 per person**

#### **Starters:**

- Soup – with the help & guidance from our chef we will find the perfect soup that will work with the rest of your wedding breakfast, served with crusty bread & butter
- Wild & button mushrooms in a creamy garlic & blue cheese sauce with crusty bread & butter
- Chicken liver pate, red onion chutney & crusty bread & butter

#### **Mains:**

- 8-hour slow cooked lamb shank, new potatoes, crushed carrots, greens & a mint jus
- Roasted chicken breast wrapped in bacon, dauphinoise potatoes, tender stem broccoli & a Madeira jus
- Pan fried sea bass, new potatoes, wilted spinach & pine nuts with a lemon caper dressing

#### **Desserts:**

- Traditional Eaton Mess
- Warm luxurious chocolate fudge cake, vanilla ice cream
- Passion fruit cheesecake, mango sorbet

### **Gold Package - £40.00 per person**

#### **Starters:**

- Soup – with the help & guidance from our chef we will find the perfect soup that will work with the rest of your wedding breakfast, served with crusty bread & butter
- Pork belly, black pudding bon bons & apple puree
- Scottish smoked salmon on a bed of mixed leaves with a Dijon dressing

#### **Mains:**

- Roast sirloin of beef, dauphinoise potatoes, green beans, roasted shallots & a red wine jus
- Pan roast duck breast, duck fat roast potatoes, celeriac puree, green beans & a blackberry jus
- Grilled cod loin topped with Welsh rarebit, butter crushed potatoes, creamed spinach

#### **Desserts:**

- Chocolate & salted caramel cheesecake, vanilla ice cream
- White chocolate Crème Brulee, fresh raspberries
- Banoffee sundae, vanilla ice cream, meringue, banana, toffee sauce & chopped hazelnuts

### **An Extra Treat!**

For a supplement of £7.50 per person add cheese and biscuits as the perfect end to your meal. Cheeses supplied from our neighbour, 'The Cheese Shop'.

Should you wish to pre-order any wine, prosecco or champagne for your table please see our drinks menu. Pre-order any 6 bottles and get a 7th bottle free!\*

\*Choice of any house wine or Prosecco.

### **Children**

If there are any children (15 or under) in your party, we offer a 50% discount from whatever package you choose for this meal. For younger children whereby none of the menu options are suitable, alternatives can be arranged at the time of booking including an option of 1, 2 or 3 courses.

Vegetarian options can be made available on request.

***If any of the packages above are not to your liking, please contact us and we will do our best to create a personalised menu with you.***

### **The Fine Print!**

**Private Dining/Wedding Parties.** Sunday to Thursday – No room hire charge. Fridays & Saturdays 12-4pm - £100, 4pm onwards £250 (Excludes Bank Holidays & Chester Event Days – please ask for details if unsure).

**Buffets.** Sunday to Thursday – No room hire charge. Fridays & Saturdays - £250. (Excludes Bank Holidays & Chester Event Days – please ask for details if unsure)

25% deposit required at the time of booking. Please be aware this is non-refundable. Final balance due 7 days prior to event.

Any specific decorations you would like us to display will need to be dropped off the day before your event. We are also able to supply decorations if you wish – please ask us for more details.

### **Terms & Conditions**

- All rooms booked direct for party guests are non-refundable.
- We have the right to not accept a booking.

- In the event of you cancelling your event we cannot be held liable for any costs incurred.
- The room hire charge will be confirmed at the time of booking. Once the deposit is paid numbers cannot be reduced.