



Wedding Promise...

- Our dedicated wedding coordinator Catrina McArthur will help you plan and organise, guide you when needed and greet you as you arrive on your special day.
- Use of our Conservatory & Library Bar offering beautiful views of the countryside, with large gardens, private bar and amenities and purpose built dance floor.
- A red carpet welcome
- Use of the grounds and lakeside for photographs.
- Use of silver plated cake stand and knife
- White or Ivory linen tablecloths.
- Table Plan organisation.

Room Hire



Function Room Hire Fee

Dependent on catering numbers and function room
Please call for details

Civil Room Hire Fee

Saturday & Sunday £250.00
Monday—Friday £200.00

The room can be structured to accommodate various sized parties with a maximum of 90 seated guests and up to 150 for a buffet.

Please peruse our packages for a comprehensive introduction into the club and what we offer. However, we believe a personal approach is paramount in ensuring the enjoyment of your day and feel the best way to accomplish this is through meeting each individual to discuss requirements and ideas. Please contact wedding coordinator who will be delighted to deal with your initial enquiry, arrange a show round of the venue and discuss a proposal for your wedding celebration

Starters



- Oriental Fruit Salad £4.50
Tender chunks of melon, pineapple & citrus fruits bound with light crème fraiche and served on a bed of seasonal leaves
- Roasted Tomato & Red Onion Bruschetta £4.75
Served with seasonal salad with a basil dressing
- Melon & Orange Sorbet £4.75
Half a ripe galia melon filled to the brim with refreshing Mediterranean orange sorbet and drizzled with cointreau
- Chicken Liver Pate £4.95
Tender chicken breast, with brandy, chicken liver combined with fresh herbs and spiced to create a rich and creamy pate, served with a wholegrain mustard dressing and wholemeal toast
- Duck & Green Peppercorn Terrine £4.95
Shredded breast of duck with soft green peppercorns and seasonal herbs bound together to form a delicate savoury terrine, served with a sharp fruit chutney and wholemeal toast
- Potted Prawn & Avocado £5.25
Prawns and avocado bounded with seasonal salad with a lemon dressing
- Homemade Salmon & Coriander Fishcakes £5.50
Fresh salmon, coriander, chilli bounded fresh cakes served with a seasonal salad and a lemon and coriander dressing
- Lemon & Coriander Chicken £5.75
Strips of lean chicken breast fillet marinated in a lemon and coriander and lightly grilled, served with seasonal salad, coriander yoghurt dressing
- Cajun Chicken Salad £5.95
Strips of lean chicken breast fillet marinated in cajun spices served with a seasonal salad with a mint yoghurt
- Smoked Salmon £6.50
Thinly sliced smoked salmon served with lemon, cracked black pepper, garnished with dill wholemeal bread

Soups



All soups are freshly prepared and served with a bread roll and butter

Tomato & Basil £3.95
Succulent plum tomatoes and fresh basil combined to create a classical Mediterranean Soup, dressed with fresh cream and golden croutons

Cream of Wild Mushroom £3.95
Assorted wild mushrooms simmered in white wine and fresh cream with a hint of garlic and seasonal herbs, served with golden croutons

Minestrone & Pancetta £3.95
Tomatoes, seasonal vegetables and herbs combined in a lightly seasoned vegetable stock with pancetta dressed with fresh parmesan cheese shavings

Leek and Potato £3.95
Braised leeks and potatoes simmered in a lightly seasoned vegetable stock finished with fresh cream, served with golden croutons and a drizzle of herb oil

Cream of Country Vegetable £3.95
Seasonal vegetables combined with herbs and white wine, finished with fresh cream and served with golden croutons and chopped coriander

Main Courses



All Main courses include seasonal vegetables and potatoes as an accompaniment

Roast Topside of Beef & Yorkshire Pudding £12.95
Succulent topside of beef slow roasted and served with a red wine jus

Stuffed Roast Loin of Pork £11.95
Tender pork loin stuffed with a savoury herb farce, served with a citrus jus

Roast Turkey £11.95
Boned and rolled turkey, simply roasted and served traditionally with stuffing and bacon wrapped sausage, cranberry sauce

Pan Fried Chicken Breast with a White Wine Cream Sauce £11.95
Lean supreme of chicken pan fried served with a rich cream white wine sauce

Poached Chicken Breast in a Mushroom Sauce £11.95
Lean supreme of chicken lightly poached served in a creamy herb and mushroom sauce

Roast Loin of Cod with a Parsley Butter £12.95
Prime loin of cod fillet simply baked with lemon served with a parsley sauce.

Chargrilled Salmon with Tomato and Tarragon Salsa £13.95
Lean fillet of salmon lightly chargrilled served with a tomato and tarragon salsa

Pimento Stuffed Chicken Breast £14.50
Tender chicken breast stuffed with a sweet pimento mousse, roasted and served with a light tomato and basil sauce

Rack of Lamb £16.95
Succulent best end of lamb slowly roasted and served slightly pink in a rack

Desserts



Homemade Strawberry Cheesecake	£3.95
Rich creamy cheesecake on a crumbly biscuit base topped with a fresh strawberry compote	
Deep Dish Apple Pie	£3.95
Butter rich shortcrust pastry filled with cooked apples and spices, served with crème anglaise or fresh pouring cream	
Fresh Fruit Salad	£4.50
Seasonal fruit bounded in stock syrup served with ice cream	
Tiramisu	£4.95
Italian coffee and almond trifle made with mascarpone cheese, dressed with grated chocolate and cocoa powder	
White Chocolate & Lime Cheesecake	£5.25
White chocolate and lime mousse on a biscuit base, garnished with grated chocolate and lime	
Lemon Tart	£5.25
Sharp lemon tart in a short pastry case, served with crème fraiche and strawberry compote	
Vanilla Crème Brulee	£5.25
Individual sweet egg custard, encrusted with a crunchy toasted brown sugar topping	
Cheeseboard	£39.50
English and Continental cheeses served with celery grapes and savoury biscuits Designed for tables of 10	
Coffee & Chocolate Mints	£1.95
Coffee & Petit Fours	£2.95

Finger Buffet



Menu 1

Cocktail Sandwich Selection
Curried Chicken Pieces
Individual Vegetarian Quiche
Savoury Lincolnshire Cocktail Sausages
Mini Samosas
Vegetable Spring Rolls, Chilli Sauce
Golden Potato Wedges

£10.95 per person Add Chef's Selections of desserts for only £3.95 per person

Menu 2

Selection of filled Wraps
Tandoori Chicken Pieces
Pork Pies
Homemade Sausage Rolls
Individual Vegetarian Quiche
Seafood Dim Sums with Chilli Dressing
Scotch Eggs
Roasted Garlic and Thyme Wedges

£12.95 per person Add Chef's Selection of desserts for only £3.95 per person

Finger Buffets Continued



Menu 3

Selection of Cold Roast Meats
Poached Salmon with a Dill Mayonnaise
English & Continental Cheese Selection
Potato Salad with Chive Mayonnaise
Tomato & Red Onion Salad
Seasonal Green Leaf Salad
Pasta Salad in a Garlic and Herb Dressing
Selection of Fresh Bread & Butter

£17.95 Add Chef's Selection of Desserts for only £3.95 per person

Menu 4

Hot Carved Roast Beef with Yorkshire Pudding and Gravy
Honey Roast Gammon with a Port Jus
Chargrilled Cajun Salmon Fillets with a Cucumber and Yoghurt Sauce
Buttered Parsley Potatoes
Selection of Salads
Warm Petit Pain and Butter
Dessert Selection
Coffee & Mints

£24.95

Finger Buffets Continued



Menu 5

(Minimum catering numbers 60)

Suckling Pig with Stuffing, Apple Sauce, Baps and Salads.

Coleslaw

Mixed Leaf Salad

Mediterranean Pasta Salad

Tomato & Basil Salad

£13.50 per person Add Chef's Selection of Desserts for only £3.95 per person

Fork Buffets



Menu A

Chicken Curry
Fragrant Rice
Poppudums
Naan Bread
Selection of Sambols

£8.95 per person

Menu B

Beef lasagne
Garlic Bread
Selection Salads
Balsamic Dressing

£8.95 per person

Menu C

Chilli Con Carne
Fragrant Rice
Nachos
Tortillas
Sour Cream
Guacamole
Tomato Salsa

£8.95 per person

Add Chef's Dessert Selection
Cheese Platter

Menu D

Chicken a la King
Fragrant Rice
Crusty Bread

£8.95 per person

£3.95 per person
£39.50 per 10 people



Canapés Menu

Brie & Cranberry Bruschetta
Smoked Chicken & Mango Bruschetta
Chilli Chicken Tartlet
Chicken Satay
Smoked Salmon & Dill Mayonnaise Bruschetta
Smoked Salmon & Spinach Roulade
Roasted Vegetable & Pesto Tartlet
Chicken Satay with Peanut Sauce
Chicken Liver Parfait & Mustard Dressing Bruschetta
Wild Mushroom & Garlic Tartlet
Roasted Tomato & Basil Dressing Bruschetta

Selection of 3 £4.50
Selection of 5 £7.50

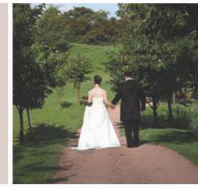
Children's Menu

Chicken Goujons with Chips and Beans £4.50
Fish Goujons with Chips and Beans £4.50
Sausage, Mash, Peas and Gravy £4.50
Pizza, Chips and Beans £4.50
Burger, Chips and Beans £4.50
Jelly and Ice Cream £3.00
Or alternatively half price of adult menu

Extras

Linen Napkins 70p per person
Top Table Arrangement from £25.00 per table
Table flowers from £12.50 per table
Balloons from £7.50 per table
Chair Covers £3.50 per chair

Wine List



White Wines

- 1. Pinot Grigio Villa Mura** £17.60
Italy: *Light, fresh and beautifully aromatic white with just a hint of spice.*
- 2. Zarapipto Chenin Blanc Torrontes** £14.35
San Juan- Argentina: *A very light and fresh wine with an aromatic nose and ripe, fruit salad palate.*
- 3. Santa Serena Sauvignon Blanc** £16.50
Chile: *A very clean and citrusy Sauvignon Blanc with bags of flavour and great balance*
- 4. L'Emage Chardonnay** £16.00
Vin de Pays d'Oc – France: *Rich, dry Chardonnay with lemon butter character.*
- 5. Raffine Airen Sauvignon Blanc** £16.60
La Mancha- Spain: *Attractive dry white with floral aromas and crisp finish*

Rose Wines

- 6. Humboldt Coast Zinfandel Rose** £15.50
California: *Bags of ripe, red fruits and a good touch of sweetness make for a good balance*
- 7. Raffine Tempranillo Rosado** £16.60
La Mancha – Spain: *Bubble gum colour, bursting with concentrated summer fruits*



Red Wines

8. **Raffine Tempranillo** £16.60
La Mancha- Spain: *A very popular easy drinking fruity red wine. Mouth filling, deep flavoured and silky smooth.*
9. **Zarapipto Malbec Bonarda** £14.35
San Juan- Argentina: *The rich fruit of the Malbec combines perfectly with the spice of the Bonarda*
10. **Santa Serena Merlot** £16.50
Chile: *Light, plummy notes on the nose and ripe berry fruit with soft tannins on the palate make for a very smooth and balanced wine.*
11. **Moondarra Shiraz Cabernet** £17.60
Australia: *Full and fruity. Packed with flavours of ripe berries and spicy oak in an appealing style.*
12. **L'Emage Cabernet Sauvignon** £15.60
Vin de Pays d'Oc- France: *Silky Smooth red with irresistible blackcurrant aromas.*

Sparkling Wine

13. **Cava Pere Ventura Brut Imperial** £23.70
Spain: *Fresh, clean and fruity with great bubbles and refreshing acidity*

Champagne

14. **Reynier Brut** £44.65
A light, elegant Champagne with soft, full flavours and consistent mousse, good balance and age.
15. **Lanson Black Label** £64.65
A fine mousse of bubbles and a toasty, honeyed nose in perfect balance.



What happens next...?

Make an appointment to meet with our wedding coordinator by calling 01952 671970, to discuss requirements and check that all important date. After confirming your date as available, we require a £500.00 holding deposit. Upon receiving this we will send you a receipt, the Terms and Conditions to sign and return, and a confirmation letter inviting you to make an appointment at your convenience to discuss your ideas and to begin planning with your wedding coordinator.

Following the initial meeting, we would ask that you come in for a follow up meeting approximately 6- 8 weeks prior to your wedding to discuss and confirm your chosen wedding breakfast, reception drinks, evening buffet, entertainments, room decoration and set up and timings. However, please bear in mind that your wedding coordinator is on hand in the months preceding if you have any questions or need advice or guidance on any aspect of the day.

Terms & Conditions:

- A letter of confirmation and a non refundable deposit of £500.00 are required with fourteen days of making the provisional booking. This will guarantee the date and the room.
- 100% of the anticipated revenue is payable 14 days prior to your wedding day
- Meals for children aged between 2 and 12 years are charged at 50%, while those under 2 years are with the compliments of the Shropshire Golf Centre
- In the unfortunate event of you cancelling your confirmed booking for a wedding reception the following charges will apply:

12 weeks prior-	50% of the anticipated revenue
Between 11 & 5 weeks-	75% of the anticipated revenue
4 weeks or less -	100% of the anticipated revenue
- Final Numbers advised 14 days prior to the event date will be taken as final and charged for unless numbers increase.
- Between April and October the minimum number of guests that you will be charged for the wedding meal is 40 and evening buffet is 80.
- All tariffs are subject to alteration without notice and include VAT