

The Vegan Package

WE ARE SO EXCITED TO INTRODUCE OUR NEW VEGAN WEDDING PACKAGE.
THIS PACKAGE CONTAINS ALL PLANT BASED FOODS AND NO ANIMAL PRODUCTS WHATSOEVER!

So you can celebrate your perfect wedding day in your own special way.

Our package includes the following:

A full 4 course wedding breakfast meal for 50 guests

A wedding drinks package for 50 guests

Chair covers and sashes in a range of colours and styles to suit your theme

Stunning centrepieces for your wedding breakfast which can include fresh or artificial flowers

FREE room hire

Exclusive use of The Summerfield Suite and our stunning grounds, with the guarantee of only your wedding taking place on the day

Overnight use of our honeymoon suite, including breakfast the following morning

An evening buffet for 100 guests

A dedicated wedding planner to help you every step of the way

Discounted overnight accommodation for your guests

Our resident DJ to help celebrate the evening reception

PRICE FOR 2020

Friday & Sunday:

£4505.00

Saturday:

£4695.00

Maximum guests for
Ceremony and Wedding
Breakfast: 95

Maximum guests for
Evening Reception: 150

Extra daytime guests

£53.95 adults

£24.95 children

Extra evening guests

£16.95pp



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WEDDING BREAKFAST

Starters

Tomato, red onion and garlic bruschetta, on a toasted ciabatta with basil oil and balsamic syrup

Soup of the day, to be chosen from a selection

Home-made red pepper and tomato houmous, served with toasted pitta bread and topped with toasted pine nuts and lemon extra virgin olive oil.

A melon basket, filled with fruits of the forrest berries and topped with a mint strawberry coulis.

Mains

Butternut squash, sweet potato and sage wellington topped with a sweet plum tomato and coriander sauce.

Sausage and mash, served with a red onion gravy

Spinach, beetroot, red onion, courgette and aubergine risotto, in a roasted red pepper with a red chilli and red pepper coulis.

Tofu and grilled vegetable skewers served with basmati rice and a tortilla wrap with homemade spicy salsa.

Desserts

Apple and strawberry crumble, served with custard

Chocolate orange brownie served with vanilla ice cream

Home-made pancakes with banana, strawberry and blueberry topped with maple syrup

Vanilla and white chocolate cheesecake served with toffee sauce

Tea and coffee to be served with dairy free milk, alongside a miniature chocolate.

DRINKS PACKAGE

Arrival Choose from either:

Pimms served with lemonade and mixed fruit

Mojito cocktail

Bellini cocktail

Why not upgrade to bottled beer for only £1.00 per person.

To be served with your meal

Glass of white wine/red wine

For your toast

Sparkling wine

EVENING BUFFET

Please choose one of the following hot dishes:

Lasagne served with garlic bread

Lentil Shepherd's pie with sweet potato mash and red cabbage

Chickpea and vegetable curry, served with basmati rice

Tofu stir fry served with rice noodles in a hoi-sin and plum sauce

Falafel burgers on a toasted bun with sweet chilli sauce

Then choose two of the following savoury items:

Mini cheese and tomato pizzas

Cheese and onion potato skins

Mini hot dogs

Crisp coated mushrooms with a garlic dip

Pitta bread and assorted dips

Sausage rolls

Then choose one of the following salad options:

Rocket, cherry tomato and balsamic salad

Coronation salad

Mediterranean vegetable and olive pasta

Mixed fruit kebabs

Please note- all of the food and beverages provided in the package are 100% vegan, there may be certain fixtures and fittings which we cannot guarantee to be 100% vegan friendly.

