

Wedding Packages & Menus

We offer three different packages depending on your requirements and can create a bespoke package for your special day.

Tulip wedding package **from £100 + VAT per person**

Minimum number of guests 50pax, maximum of 80pax

Hire of our **indoor space**, cleaning & security
Sound installation for DJ, speeches & background music
Furniture
Private menu tasting for two people
Arrival drinks - One glass of sparkling wine per person
Two course hot or cold fork buffet (see menu)
or Three Course Menu (**£100** per person - see menu)
Rainforest Alliance coffee and a selection of petit fours
Half a bottle of house wine per guest
Toast drinks- One glass of sparkling wine per person
Unlimited mineral water and juices with reception and meal
Crisp white linen tablecloths and napkins
Poseur tables and trestle clothed bar
Stylish crockery, cutlery and glassware
Use of silver cake stand, table and knife
Use of table plan board
All waiting and bar staff
Dedicated planner

Lavender wedding package

£150 + VAT per person

Minimum number of guests 75pax, maximum of 400pax

Hire of our private gardens, security and cleaning

Elegant summer marquee, with pleated linings,
lighting and furniture

Sound installation for DJ, speeches & background music

Private menu tasting for two people

Arrival drinks - One glass of sparkling wine per person

Two course hot/cold fork buffet or barbeque (see menu)

Rainforest Alliance coffee and a selection of petit fours

Half a bottle of house wine per guest

Toast drinks- One glass of sparkling wine per person

Unlimited mineral water and juices with reception and meal

Crisp white linen tablecloths and napkins

Poseur tables and trestle clothed bar

Stylish crockery, cutlery and glassware

Use of silver cake stand, table and knife

Use of table plan board

All waiting and bar staff

Dedicated planner

Orchid wedding package

£160 + VAT per person

Minimum number of guests 75pax, maximum of 400pax

Hire of our private gardens, security and cleaning

Elegant summer marquee, with pleated linings,
lighting and furniture

Sound installation for DJ, speeches & background music

Private menu tasting for two people

Arrival drinks - One glass of sparkling wine per person

Three Course Menu (see menu)

Rainforest Alliance coffee and a selection of petit fours

Half a bottle of house wine per guest

Toast drinks- One glass of sparkling wine per person

Unlimited mineral water and juices with reception and meal

Crisp white linen tablecloths and napkins

Poseur tables and trestle clothed bar

Stylish crockery, cutlery and glassware

Use of silver cake stand, table and knife

Use of table plan board

All waiting and bar staff

Dedicated planner

Fork Buffet Menu

(included in the Lavender and Tulip Packages)

The menu includes two Hot or Cold main selections, one of which should be a vegetarian option, a mix of three salads/sides and one dessert. Supplement of extra main course available upon request.

Hot Meat

Thai style beef with creamed coconut, galangal, coriander and red chilli broth
Lemon and sage roasted chicken breast with sweet pepper, confit garlic and wilted rocket

Slow cooked pulled leg of lamb with carrots, red onion, fennel and rockmary

Hot Fish

Catalan seafood stew, saffron, tomato and potato dumplings

Seafood biriyani, spinach, crispy onion bhaji flakes

Prawn, smoked haddock and potato, and a cheddar crumble gratin

Hot Vegetarian

Roasted vegetable and goats cheese risotto with braised lettuce

Fennel, leek and mushroom ragout with farfalle and shaved Parmesan

Caramelised squash, Shitake, spinach and chick pea tagine

Cold Meat

Corn fed chicken breast, pickled red pepper, and crispy basil

Hot smoked duck breast, orange and fennel salad

Shaved rare roast beef, compressed onions and horseradish mustard

Cold Fish

Mi-cuit and smoked salmon, lemon and Lilliput capers

Seafood terrine, cray tails, dill and caper crème fraîche

Smoked fish platter, brown bread croutes, anchovy butter

BBQ Menu

(Included in the Lavender Package)

You can select 3 mains, 3 salads/sides and 1 dessert from any menu.

From the Grill

100% Beef Burger, Viennese roll, Crisp salad, onions, relish

Shanghai chicken Egg noodle chow mein Chinese greens
Singapore spicy vegetable noodles, mixed choi & tofu

BBQ Menu

(Continued)

Hog roast

Min x75 – max x150 £3 per head supplement if you prefer this as a main
Whole spit roast hog, sage & onion wet stuffing, apple compote, soft rolls & crackling

Hot Side

Roasted root vegetables with spring onion & flat parsley
Saffron braised rice, toasted black sesame seeds
Sliced carrot, green bean, almond & shallots
Steamed egg noodle, sesame & spring onion
Regent's garden rosemary roasted new potatoes
Seasonal vegetable medley, Maldon sea salt and olive oil

Salads

Lemon oil dressed slaw, shaved carrots & chive
German style potato and egg salad with mini capers

Trio of tomato, torn mozzarella & basil
Pickled Asian vegetable salad, sushi ginger
Charred summer vegetable penne pasta salad, basil puree
Artichoke, black olive, mixed bean salad pepper puree alioli
Seasonal fine leaf salad

Desserts

Salted caramel choux buns
Apricot & almond tart
Passionfruit cheesecake
Red velvet cupcake
Summer berry Eaton mess
Raspberry delice
Banoffee pie
Chef's selection of the best of British cheeses with wafers, grapes, celery and
handmade chutney

Three Course Menu **(included in the Orchid and Tulip Packages)**

Starter

Beef carpaccio, capers, shallots, soft boiled quail egg, charred onion mayonnaise
Pickled beetroot, whipped goats cheese, candied pinenuts & micro red chard
Flame grilled mackerel, cucumber, shaved fennel Escabeche
Poussin, charred sweetcorn, Asian granola, coriander & spinach
Slow roasted Mallard terrine, raspberry gel, soft micro herbs
Beetroot salmon gravlax, lemon sour cream, nasturtium, brown bread croutes
Assiette of heritage tomatoes, olive crumble, pesto and mozzarella

Premium Starter (supplement £2.00 + VAT pp)

Butter poached lobster, sweet pickle summer vegetable salad

Main course

Corn fed chicken supreme, grain mustard mash, micro carrots & parsley beurre
noisette
Char-grilled sirloin, braised shallots, salsa Verde, heritage crispy kale, butter
fondant
Buffalo mozzarella risotto Nero, confit tomatoes, courgettes, herb butter
Stone bass, parmentière potato, tomato, confit red onion, tapenade, basil
Char-grilled Salmon fillet, pea mousse, white wine beurre blanc and new season
potatoes
Celeriac and Kohlrabi rosti, Grilled summer vegetables, chive sour cream
Dou of lamb, shoulder and rump, roast garlic gnocchi, basil pesto, roasted
peppers

Three Course Menu

(Continued)

Premium Main (supplement £4.00 + VAT pp)

Pan roasted Halibut, roast artichoke, fennel, lemon and herb crushed new potato
Slow cooked beef fillet, confit chateau potatoes, tenderstem, carrots, sweet onion
jus

Desserts

Inaya" dark chocolate marquise, salted caramel cream

Lemon meringue tart, citrus compote

Tonka bean & vanilla parfait, coffee shortbread

Red wine poached pear, hazelnut oat crumble, Madagascan vanilla ice cream

Eaton mess, strawberry sorbet

Almond frangipane sponge, fig ice cream

Chocolate orange tart, pistachio ice cream

British cheese plate, celery, grape, chutney & wafers