



Bronze Wedding Package.

(No Minimum Numbers)

54.95 Per Person

Complimentary Room Hire

Red Carpet Welcome

Cake Stand & Knife For Your Wedding Cake

Personalised Menus Place Cards & Table Plan

Bride & Groom Receive Complimentary Glass Of Sparkling Wine On Arrival

Dedicated Head Waiter Through Your Special Day

A Colour Coordinated Top Table Flower Decoration

A Glass Of House Wine Or Soft Drink On Arrival

Three Course Meal Chosen From The Package Menu

(One Choice Per Course, Upgrades Available)

A Glass Of House Wine Served During Your Meal

(Upgrades Available)

A Glass Of Sparkling Wine Served To Your Guests For The Speeches

(Upgrades Available)

Freshly Brewed Coffee Served With Chocolate Mints

(Served In Our Victoria Lounge)

Six Choice Finger Buffet Served To Your Guests In The Evening

Complimentary Room For The Bride & Groom

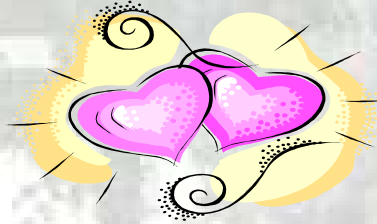
Bronze Wedding Package.

Fan Of Galia Melon, Fruit Compote.

Gravadlax Of Salmon, Cucumber Relish, Brown Bread Roulade.

Leek & Potato Soup.

(Other Soup Selections Available)



Breast Of Chicken Wrapped In Smoked Bacon, Parmesan Mash Potato,

Fine Beans & Shallot Jus.

Roast Loin Of Pork, Rosemary & Sea Salt Roasted Potatoes, Buttered Greens,

Honey & Rosemary Sauce.

Char Grilled Salmon, Bubble & Squeak Cake, Sweet Corn & Tomato Chowder,

Tortellini Of Spinach & Ricotta, Wild Mushroom Sauce.



Sticky Toffee Pudding, Butterscotch Sauce & Toffee Ice Cream.

Light Lemon Mousse, Fig & Raspberry Compote.

Warm Dark Chocolate Brownie, Chocolate Sauce, White Chocolate Ice Cream.

(Upgrades On This Menu Available)



Silver Wedding Package

(30 Minimum Numbers)

62.95 Per Person

Complimentary Room Hire

Red Carpet Welcome

Personalised Menus Place Cards & Table Plan

Cake Stand & Knife For Your Wedding Cake

Bride & Groom Receive Complimentary Glass Of Champagne On Arrival

Dedicated Head Waiter Through Your Special Day

A Colour Coordinated Top Table Flower Decoration

Complimentary Chair Covers & Sashes

A Glass Of Sparkling Wine Or Soft Drink On Arrival

(Upgrades Available)

Three Course Meal Chosen From The Package Menu

(One Choice Per Course, Upgrades Available)

Two Glasses Of House Wine Served During Your Meal

(Upgrades Available)

A Glass Of Sparkling Wine Served To Your Guests For The Speeches

(Upgrades Available)

Freshly Brewed Coffee Served With Chocolate Mints

(Served In Our Victoria Lounge)

Eight Choice Finger Buffet Served To Your Guests On The Evening

Complimentary Room For The Bride & Groom

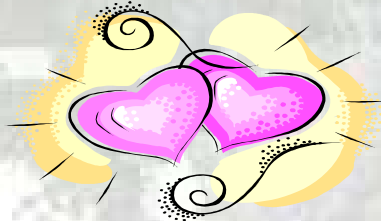
Silver Wedding Package

Trellis Basket Of Melon, Mango Sorbet, Raspberry Coulis.

Escabesh Of Cornish Mackerel, Pickled Vegetables & Saffron Marinade.

Char Grilled Tandoori Chicken, Nicoise Salad, Mint Yogurt.

Tian Of Red Roasted Pepper, Halumi Cheese & Tomato With Balsamic Syrup.



Mustard Crusted Roast Sirloin Of English Beef, Yorkshire Pudding,

Roast Potatoes, Port Glazed Shallot Jus.

Pan Roasted Fillet Of Pork, Sauté Baby Onions, Chantenay Carrots & Sage,

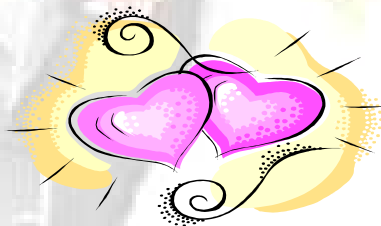
Mash Potato, & Pepper Corn Cream.

Fillet Of Sea Bass, Butter & Chive Crushed New Potatoes, Wilted Baby Spinach

& A Lemon Scented Pea Volute.

Wild Mushroom & Truffle Risotto,

Topped With Crispy Fried Rocket & Truffle oil.



Pear Tart Tatin, Spiced Caramel & Clotted Cream.

Vanilla Crème Brule, Plum Compote & Cardamom Shortbread Biscuit.

Milk Chocolate Custard Tart, White Chocolate Anglaise, Marinated Cherries.

Glazed Lemon & Lime Tart Calvados Crème Fraiche.

(Upgrades On This Menu Available)

Gold Wedding Package

(40 Minimum Numbers)

69.95 Per Person

Complimentary Room Hire

Red Carpet Welcome

Personalised Menus Place Cards & Table Plan

Cake Stand & Knife For Your Wedding Cake

Bride & Groom Receive Complimentary Glass Of Champagne on Arrival

(Upgrades Available)

Dedicated Head Waiter Through Your Special Day

Colour Coordinated Flower Decorations For All Your Tables

Complimentary Chair Covers & Sashes

A Glass Of Champagne Or Soft Drink On Arrival With Cold Canapés

(Upgrades Available)

Four Course Meal Chosen From The Package Menu

(One Choice Per Course, Upgrades Available)

Half A Bottle Of House Wine Served During Your Meal

(Upgrades Available)

A Glass of Champagne Served To Your Guests For The Speeches

(Upgrades Available)

Freshly Brewed Coffee Served With Chocolate Mints

(Served In Our Victoria Lounge)

Evening Ten Choice Finger Buffet Served To Your Guests On The Evening

Complimentary Bridal Suite

Personalised Engraved Cake Knife

Complimentary Anniversary Dinner For Two

Gold Wedding Package

Salad Of Smoked Chicken,
Cherry Tomatoes & Mango Salsa With A Light Chilli Dressing.
Aubergine & Wild Mushroom Pate With Pickled Cabbage & Garlic Sippets.
Paupiette Of Salmon & Sole, Grebesh Sauce & Fennel Salad.
Cream Of White Onion, Rosemary & Celeriac Soup,
Roasted Garlic Croutons & Truffle Oil.



Lemon & Thyme Sorbet.
(Additional Sorbets Available)



Roasted Pepper, Goats Cheese & Red Onion Puff Pastry Tart,
Dressed Seasonal Leaves.
Supreme Of Corn Fed Chicken, Thyme Infused Potato Cake,
Cabbage With Pancetta, Tomato Provincial Sauce.
Apricot & Rosemary Stuffed Leg Of Lamb, Boulengaire Potato,
Roasted Carrots & Parsnips & A Red Current Jus.
Tempura Battered Red Mullet Fillets, Caviar Infused Linguini,
Mussel & Clam Cream Sauce.



Stem Ginger Panacotta, Red Wine Poached, Star Anise Syrup & Pear Crisps.
Iced Liquorice Parfait, Black currant Compote, Tuile Biscuit.
Apricot & Frangipane Tart, Vanilla Ice Cream, Candied Orange.
White Chocolate Cheese Cake, Milk Chocolate Anglaise.
(Upgrades On This Menu Available)



Fine Dining Wedding Package

(20 Maximum Numbers)

79.95 Per Person

Complimentary Room Hire

Red Carpet Welcome

Cake Stand & Knife For Your Wedding Cake

Personalised Menus Place Cards & Table Plan

Bride & Groom Receive Complimentary Glass Of Verve Clicquot On Arrival

Dedicated Head Waiter Through Your Special Day

Colour Coordinated Table Flower Decorations

Complimentary Chair Covers & Sashes

A Glass Of Verve Clicquot & Soft Drink On Arrival With Hot & Cold Canapés

Six Course Meal Bespoke To Your Requirements

Free Flowing Sanceere & Fleurie Wines Served During Your Meal

(Upgrades Available)

A Glass of Verve Clicquot Served To Your Guests For The Speeches

Freshly Brewed Coffee Served With Petite Fours

Complimentary Bridal Suite

Personalised Engraved Cake Knife

Complimentary Anniversary Weekend Stay At The Hotel



Upgrade Your Drinks Package With These Tempting Offers.

Arrival Drinks

Pimm's @ £1.50pp

Winter Pimm's @ £1.50pp

Rum Punch @ £2.00pp

Bucks Fizz @ £2.50pp

Kiri Royale @ £3.50pp

Superior Champagnes

Moet Chandon @ £3.00pp

Veuve Clicquot @ £4.00pp

Superior Wines

Pinot Grigio @ £2.50pp

Pinotage @ £2.50pp

Sancerre @ £3.00pp

Fleurie @ £3.00pp



Supplementary Dishes

Soup £2.00pp

Leek & Potato

Tomato & Basil

Carrot & Coriander

Honey Roast Parsnip

French Onion

Chilled Tomato & Chervil Consommé

Chilled Water Mellon & Vodka Soup

Bloody Mary Shot

Sorbet £1.50pp

Lemon & Thyme

Mango

Apple

Raspberry

Blackcurrant

Champagne (£1.00 Supp)

Fish £3.50pp

Paupiette Of Sole, Prawn Sauce

Herb Crusted Cod Fillet, Provencal

Pan Seared Sea Bream, Pink Grapefruit Beurre Blanc

Cheese £7.00pp

Selection Of Regional British Cheese

Selection Of French Cheese

Dressed Buffet

(20 Minimum Numbers)

25.95 Per Person

Whole Dressed Poached Salmon,

Garnished With Prawns, Cucumber & Lemon

Platter Of Carved Roasted & Cured Meats, Sauces & Chutneys

Pressed Terrine Of Slow Roasted Mediterranean Vegetables & Mozzarella, Pesto & Tapenade

Warm Buttered New Potatoes



Chop Salad

Salad Nicoise

Coleslaw



Classic Lemon Tart

White Chocolate & Raspberry Cheese Cake

Seasonal & Tropical Fruits

Served With Fruit Sauces & Fresh Cream

Canapés

£1.80 Per Canapé Per Person Or Choose Five For £7.00

(supplements may apply)

Cold

Mediterranean Vegetable & Pesto Zakouski (v)

Goats Cheese & Red Onion Marmalade Tart (v)

Smoked Salmon Quenelle, Pickled Cucumber

Blue Cheese & Red Pepper Cheese Cake (v)

Chicken Balantine, Tea Infused Raisins

Confit Chicken & Mango Terrine, Coriander Relish

Smoked Duck Breast, Lime Salsa (£1.00)

Pea Custard Tart, Smoked Ham

Gazpacho Shot (v)

Gazpacho Shot With Scallop Ceviche (£2.00)

Bloody Mary Shot (£2.00)

Smoked Salmon Sushi Ball, Pickled Ginger

Hot

Deep Fries Parmesan Risotto Ball

Warm Roast Beef In A Yorkshire Pudding, Horse Radish

Mini Fish & Chips In A Newspaper Cone

Mozzarella Fritter, Pimento Puree

Seared Scallop, Wasabi Mayonnaise (£2.00supp)

Black Pudding Fritter, Apple Sauce

Cauliflower Pakora

Hoi Sin Glazed Pork Belly Skewer

Corned Beef Hash Cake, Brown Sauce

Smoked Haddock Rarebit, Tomato Chutney

Harissa Spiced Lamb, Herbed Bulgur (£2.00 supp)

Finger Buffet

Extra Items Charged At £3.00 Per Person

Savoury

Cheese & Tomato Pizza (v)

Scallop & King Brochette (£2.50 Supp)

Tandoori Chicken Skewers

Potato Wedges, Sour Cream & Salsa (v)

Assorted Sandwiches- (Meat, Fish & Vegetarian)

Mini Chicken Burgers (£1.50 Supp)

Assorted Tortilla Wraps (Meat, Fish & Vegetarian)

Baked Field Mushroom Topped With Welsh Rarebit (v)

Mini Chicken & Mushroom Pie

Mini Peppered Steak Pie

Filo Wrapped Tiger Prawns

Chips & Ketchup (v)

Cod Goujons, Tartare Sauce

Quiche Loraine

Mini Toad In The Hole, Onion Relish

Beef Teriyaki (£1.50 Supp)

Red Pepper & Basil Quiche (v)

Salmon Skewers Marinated In Sweet Chilli Sauce

California Rolls With Wasabi Mayo (£1.00 Supp)

Mini Duck Spring Rolls With Hoisin Sauce

Croque Monsieur

Chilled Gazpacho Shot With Basil Cream (v)

Vegetable Samosa (v)



Lamb Kofta With A Minted Cucumber Yogurt

Scampi With Tartare Sauce (£1.00 Supp)

Thai Spiced Beef On Coriander Glazed Croute

Chicken Goujons In A Panko Bread Crumb, Garlic & lemon Mayonaise

Smoked Salmon Mousse Garnished With Pickled Cucumber

Sweets

Chocolate Brownie Pieces

Mini Chocolate Éclairs

Fresh Fruit Platter

Strawberry Cream Tartlet

Profiteroles

Mini Doughnuts

Fruit Tartlet

Custard Tart

Waffle Pieces, Maple Syrup

Millionaire Short Bread

Chocolate Chip Cookies

Iced Fairy Cakes (£1.00 Supp)

Baby Scones With Clotted Cream

Mini Trifle



Best Western Red Lion Hotel

Presents

A Special Budget Wedding

40 Covers

For Only **£2000**



You Will Receive

Complimentary Room Hire

Red Carpet Welcome

Personalised Menus Place Cards & Table Plan

Cake Stand & Knife For Your Wedding Cake

Dedicated Head Waiter Through Your Special Day

Bucks Fizz On Arrival

Three Course Meal For 40 Guests

A Glass Of Wine Per Guest During The Meal

A Glass Of Sparkling Wine For Your Toast

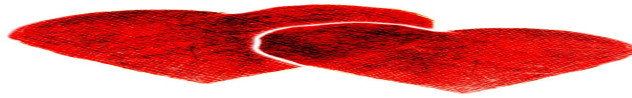
Evening Five Choice Finger Buffet For Up To 40 Guests

Pressed Terrine Of Smoked Ham, Apple & Sultana Chutney, Crusty Bread

Sweet Potato, Leek & Rosemary Soup, Herb Crotons

Grilled Goats Cheese, Apple & Golden Beetroot Salad,

Walnut & Sherry Dressing



Slow Cooked Shin Of Beef, Herb Mash,

Caramelised Red Onion & Glazed Carrots

Bacon Wrapped Roast Turkey Breast, Sea Salt Roasted New Potatoes,

Baby Onion, Sage & Brussels Sprout Fricassee, Roast Gravy

Sweet Chilli Glazed Salmon, Egg Noodles,

Spring Onions & Ginger Spinach and Ricotta Tortellini, Provincial Sauce



Iced Raspberry & Yogurt Parfait, Raspberry Compote

Seasonal & Tropical Fruit Salad, Brandy Snap Basket

Milk Chocolate Delice, Vanilla Sauce

Finger Buffet

Assorted Sandwiches- (Meat, Fish & Vegetarian)

Potato Wedges, Sour Cream & Salsa (v)

Red Pepper & Basil Quiche (v)

Vegetable Samosa (v)

BBQ Chicken Wings

(The minimum chargeable number on this package is 40 people, extra people can be added at an additional cost of £50.00 Per Person) Additional guests only attending the evening will be charged at £10.00 each