

## Congratulations on your engagement

*To the happy couple,*

*There can be few more charming venues for a Wedding Reception than our inns. Accommodating up to 200 guests, we offer you a unique ambience that will make your wedding reception simply magical with food to match.*

*Our aim is simple, to make your wedding day perfect. As always, the difference is in the detail; we can work with you to create a truly unique menu using only the finest locally sourced produce and ingredients and we will assist you with everything from seating arrangements to table & venue decoration.*

*We provide first class service, and will ensure you, your family and your guests remember this special day forever.*

*The rooms can be tastefully decorated to your individual style or theme, and we can also provide a marquee outside. You can choose from one of our set menus or instruct our chef to create a wedding meal that is all your own.*

*Select from our carefully chosen wine list or allow us to suggest alternatives suppliers. You are welcome to bring in your own champagne and a corkage fee then applies.*

*We will find a list of outside suppliers who work with us regularly including florists, cake designers, photographers and video makers, and all manner of musical entertainment.*

*Our wedding organiser is on hand to help you with every detail of the planning of your special day, and our staff are looking forward to playing their part in making this most special day magical and memorable. Please feel free to email our sites to arrange a visit and start exploring all the options.*

*We also provide Bridal & Bachelor Parties. Getting Married is the beginning of an exciting new chapter in your life. Having one last big pre-wedding celebration with your favourite friends & family is the perfect way to mark the occasion. We would be happy to help you arrange your fabulously sophisticated send-off with us.*

# THE PERFECT WEDDING VENUE

## Weddings and Civil Ceremonies

Welcome to Great British Inns and congratulations on your Engagement!

Whether you are looking for an intimate wedding venue or your planning a large wedding celebration, here at Great British Inns you will find the perfect place for the wedding of your dreams. We can accommodate small weddings or larger gatherings up to 200.

We also offer beautiful bespoke Wedding designed and decorated to your individual requirements.

We are renowned for exceptional food produced by our Head Chefs and their team, dishes are created to the highest standards. Whatever the style of your wedding, we have a variety of different menus, whether you're looking for the traditional (please see our wedding reception meal menus), a sit down carvery or something more informal like a hog roast or a barbecue.

Great British Inns Hospitality also works closely with a selection of highly recommended partners who can add those finishing touches to your special day.

From florists, to musicians to DJ's to cake makers to photographers, our Hospitality team are more than happy to provide information regarding them.

We promise a first-class attentive service and our dedicated Wedding Planner will be with you every step of the way.



## ROMANCE

3 Courses £29.95\*

Minimum 12 people

### Starters

#### Lamb Samosas

Crispy parcels filled with spicy marinated meat and vegetables

#### Homemade French Onion Soup

Topped with cheese & crispy croutons

#### Goat Cheese Salad (v)

Served on a bed of salad with sundried tomatoes and balsamic glaze

#### Thai Chicken Satay

Tender marinated strips of lean chicken breast on skewers with a peanut sauce

### Main Course

#### Roast Beef with all the trimmings

Homemade Yorkshire Pudding, roast potatoes, stuffing balls and selection of fresh vegetables, topped with our homemade gravy

#### Fresh Salmon Fillet

Served with creamy mash potato, fresh asparagus and a dill sauce

#### Crispy British Duck With a Black Cherry Sauce

Served with dauphinoise potatoes and French beans

#### Home made Mushroom Wellington

Served with French fries and vegetables

### Desserts

🌀 Strawberry Eton Mess

🌀 Chocolate Fondant Cake with Cream

🌀 New York baked Cheesecake served with Vanilla ice cream

🌀 Homemade Apple and Blackberry Crumble with custard

\*Depending on the amount of people and times, there may be a surcharge.

# TIMELESS

4 Courses £34.95\*

On guest arrival Canapé and Glass of Champagne

## Starters

**Homemade French Onion Soup**  
Topped with cheese & crispy croutons

### Goat Cheese Salad (v)

Served on a bed of salad with sundried tomatoes and balsamic glaze

### Smoked Mackerel Pate (v)

Mackerel pate served with a tomato chutney and sliced toasted baguette

### Lamb Samosas

Crispy parcels filled with spicy marinated meat and vegetables

### Thai Chicken Satay

Tender marinated strips of lean chicken breast on skewers with a peanut sauce

## Main Course

### Crispy British Duck With a Black Cherry Sauce

Served with dauphinoise potatoes and French beans

### Roast Beef with all the trimmings

Homemade roast potatoes, stuffing balls and selection of fresh vegetables, topped with our special homemade gravy

### Vegetable Moussaka

Packed full of roasted vegetables in a creamy sauce with melted cheese, salad and garlic toast

### Lamb Shank in Rosemary and Redcurrant sauce

Slow cooked in a rosemary and redcurrant sauce served with creamy mash and garden peas

### Fresh Salmon Fillet

Served with creamy mash potato, fresh asparagus and a dill sauce

## Desserts

🌀 New York baked Cheesecake served with Vanilla ice cream

🌀 Homemade Apple and Blackberry

Crumble with custard

🌀 Strawberry Eton Mess

🌀 Fruit Salad served with Ice Cream

(Strawberry, Vanilla, Chocolate)

🌀 Cheese & Biscuits

\*Depending on the amount of people and times, there may be a surcharge.

# FOREVER

6 Courses £45.95\*

On guest arrival Canapé and Glass of Champagne

## Starters

### Thai Chicken Satay

Tender marinated strips of lean chicken breast on skewers with a peanut sauce

### Farmhouse Pate

Chicken liver pate served with red onion relish and sliced toasted baguette

### Prawn and avocado cocktail

Prawns dressed in a homemade Marie rose sauce with avocado, served with white baguette slices

### Homemade French Onion Soup

Topped with cheese & crispy croutons

### Baked Camembert (v)

Served with sweet onion jam and crusty bread

Refresher Course - Lemon Sorbet

## Main Course

### Fillet of Beef Medallions

Served on horseradish mash, with tender steamed broccoli topped with a red wine jus

### Stuffed Chicken Breast

Rolled breast of chicken stuffed with cranberry and brie, wrapped in Porschetta ham, served with chunky chips, roasted courgette and redcurrant gravy

### Duck a L'Orange

Succulent duck dressed in an orange jus served with a buttery creamy mash and fine green beans

### Fresh Salmon Fillet

Served with creamy mash potato, fresh asparagus and a dill sauce

### Mediterranean Vegetable Filo Tart

Fresh vegetables gift-wrapped in a crunchy filo pastry for this seriously moreish veggie delight, served with sautéed new potatoes and salad

## Desserts

🌀 New York baked Cheesecake served with Vanilla ice cream

🌀 Homemade Apple and Blackberry

Crumble with custard

🌀 Fruit Salad served with Ice Cream

(Strawberry, Vanilla, Chocolate)

🌀 Strawberry Eton Mess

🌀 Cheese & Biscuits

## To Finish

Coffee/ Tea and Petit Fours

\*Depending on the amount of people and times, there may be a surcharge.



# WEDDING BREAKFAST



The wedding breakfast is most often hosted by the best man or close friend of the bride and groom, in honour of all those who have come from out-of-town for the occasion.

This wedding breakfast is a wonderful way to occupy and entertain guests who may feel in need of a warm welcome.

Neither the bride, nor her groom and families are expected to attend the wedding breakfast, although it is certainly proper, if they chose to do so.

Our menu below is served fresh by our wonderful chefs and can start at whatever time the morning of the Wedding you please...

The wedding breakfast is a good time to give a rundown of scheduled events which surround the day. Proper arrival time at the church for photographs, transportation arrangements, childcare concerns and any number of other questions can be answered then, leaving no room for misunderstandings later.

## Choose any of our 4 options below...£10.95 pp

Add glass of Champagne to get the celebrations underway for £3.95 pp



### Option 1

Great British Inns Full English Breakfast x2  
Bacon, x2 Sausages, x2 Free-Range Eggs,  
Tomatoes, Beans, Mushrooms, Hash Brown,  
Fried Bread or Toast (Brown or White)  
Glass of Fresh Orange Juice, Tea or Coffee.



### Option 2

(V) Poached free range eggs, tomatoes,  
mushrooms, tomato hummus, guacamole,  
sweet chilli sauce, basil, toast Glass of  
Fresh Orange Juice, Tea or Coffee.



### Option 3

x2 Poached free range eggs, smoked salmon,  
hollandaise, seeds Glass of Fresh Orange  
Juice, Tea or Coffee Glass of Champagne to  
get the celebrations underway.



### Option 4

Scrambled Eggs with Smoked Salmon  
on Brown or White Toast Glass of Fresh  
Orange Juice, Tea or Coffee.

\*Depending on the amount of people and times, there may be a surcharge.



## WEDDING RECEPTION ADDITIONS



- ⦿ Rental of part of restaurant or all of restaurant
- ⦿ Fairy light Backdrop behind the top table to frame the room
  - ⦿ Crisp white linen table cloths and napkins, with white and pink roses centre pieces.
  - ⦿ Chair covers with coloured sashes
  - ⦿ Floral arrangements for the top table
    - ⦿ Keep sake menu cards
- ⦿ Personalised and delicately designed Name place cards
  - ⦿ Cake stand and cake knife
- ⦿ Background music throughout dinner/lunch/breakfast
  - ⦿ Toast master to guide you into the room
    - ⦿ Restaurant style service
    - ⦿ Private bar service
    - ⦿ Microphone for speeches
    - ⦿ HD TV for photo displays
      - ⦿ Marquee

### Extras

- ⦿ Ice cream van
- ⦿ Chocolate fountain
- ⦿ Drink package upgrade
- ⦿ Live entertainment

\*For prices please speak to the manager\*

