

Marsh Farm Hotel Wedding Package

Venue

Room hire for your reception from £750.00 and includes:

Menu tasting evening for the Bride and Groom

Bridal suite for your wedding night

Complimentary bottle of Champagne

Cake stand and knife

Master of ceremonies duties performed by the Duty Manager

Wedding Co-ordinator to help plan your special day

Arrival drinks reception

Hire of a selection of rooms for your Civil Ceremony £400.00

Evening reception only weddings or buffet weddings – minimum spend £25.00 per person



Wedding Breakfast

Starters

Roasted red pepper, plum tomato and basil soup with parmesan croutons (gf)
£6.90

French onion soup served with cheese croutons
£6.90

Chicken terrine stuffed with red pepper and spinach served with leafy salad and onion marmalade (gf)
£8.25

Chicken liver parfait, grape chutney, brioche bread (gf)
£7.75

Pâté de Campagne, mixed pickle vegetables, herbs and garlic croutons with endive salad (gf)
£8.25

Salmon and crab fish cakes served with tomato and basil concasse (gf)
£8.50

Cray fish cocktail, bloody Mary sauce, with crispy salad (gf)
£8.25

Goat's cheese and vegetable cutlet, served with frisée salad
£7.50

Filo pastry prawns served with sweet chilli sauce
£8.50

Wedding Breakfast

Mains

Traditional roast turkey with all the trimmings (gf)
£18.50

Beef stroganoff, steamed rice, pickle and crème fraîche (gf)
£18.00

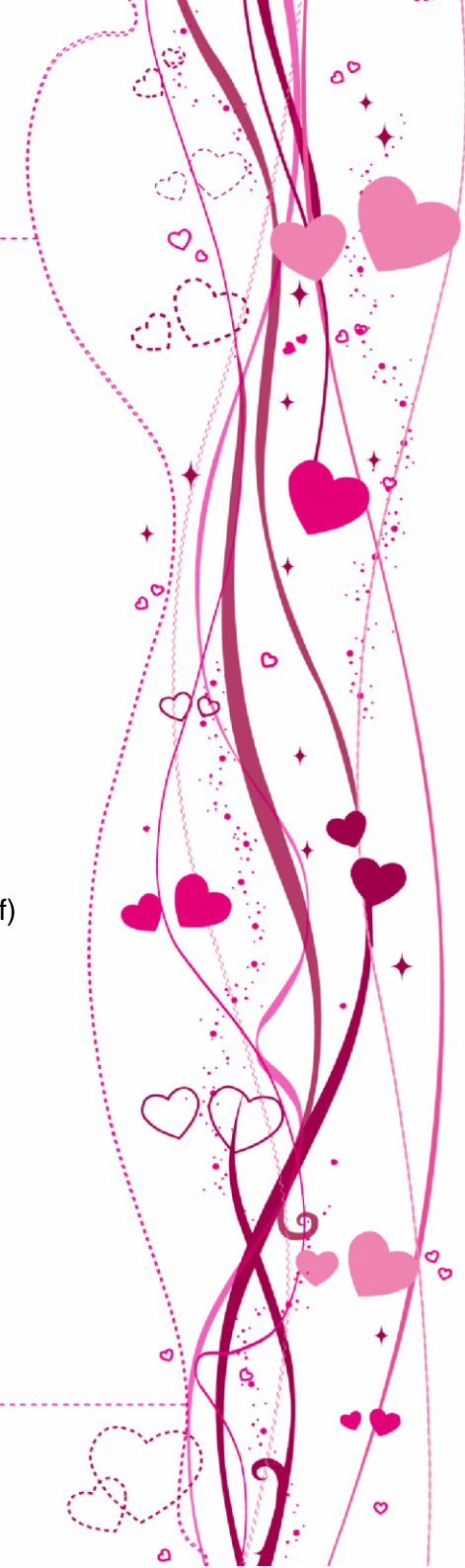
Roast leg of lamb served on roasted root vegetables, served with a port and rosemary sauce(gf)
£22.95

Roast fillet of pork, apple mash, confit mushrooms with thyme jus (gf)
£21.50

Duck leg confit in orange sauce, mash potatoes, red cabbage (gf)
£21.40

Roast chicken breast stuffed with spinach mousse wrapped in Parma ham served with tomato and pepper sauce (gf)
£19.95

Fillet of salmon, ginger and black peppercorn, new parsley potatoes and béarnaise sauce (gf)
£18.95



Wedding Breakfast

Mains

Roast sirloin of Scottish beef with traditional gravy and Yorkshire pudding (Pink or well done) (gf)
£24.00

Seafood paella served with garlic bread
£19.00

Grilled sea bass, saffron mash, served with a creamy sauce (gf)
£20.25

Pan fried hake, confit garlic and spinach with shrimp sauce (gf)
£18.95

Thyme and butternut squash risotto served with parmesan tuile (v) (gf)
£18.00

Penne pasta with spicy red pepper sauce (v)
£17.25

Wild mushroom and feta cheese tart served with black olive tapenade and basil dressing (v) (gf)
£17.95



Wedding Breakfast

Desserts

Raspberry panna cotta with chilli and mint syrup and raspberry sorbet (gf)

Chocolate mousse served with vanilla ice cream (gf)

Homemade sticky toffee pudding with vanilla ice cream brûlée

Baileys Cheesecake served with blueberry cream

Glazed lemon tart with raspberry sorbet

Profiteroles with fresh strawberry and milk chocolate sauce

Chocolate orange bread and butter pudding served with vanilla custard

**All Desserts
£6.75**

Coffee or Tea
£2.50

Children aged 3-12 can have the same choices of starter, main and dessert as the adults at half the listed price, or cheese on toast, melon, soup - fish fingers, pasta, sausage or nugget and chips served with either peas or baked beans – ice cream.

All menu choices are subject to change. If you would like your favourite dish to be adapted in any way please let us know and our chef will be happy to help. Allergen information on each dish is available on request, please ask a member of our team who will be delighted to help.



Canapés

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Homemade salmon and chive pâté

Duck and chilli pâté

A selection of dim sum

Mini Yorkshire puddings with gravy

Whipped goat's cheese and beetroot crostini (v)

Port and blue cheese arancini (v)

Mini beef burgers

Croque monsieur

Gluten free options are available

£2.00 per Canapé (we recommend 3 – 5 per person)



Drinks Packages

Drinks

Option 1 - £13.75 per person

Glass of Pimm's or Buck's Fizz on arrival
Glass of house red or white wine with the meal
Glass of sparkling wine per person for the toast

Option 2 - £17.25 per person

Glass of winter Pimm's or mulled wine on arrival
Two glasses of house red or white wine with the meal
Glass of sparkling wine for the toast

Option 3 - £19.75 per person

Glass of Pimm's or Buck's Fizz on arrival
Half a bottle of house wine with the meal
Glass of sparkling wine for the toast

Option 4 - £24.25 per person

Glass of Champagne Bellini or bottled beer on arrival
Half a bottle of Pinot Grigio or Shiraz with the meal
Glass of house Champagne for the toast

Option 5 - £7.00 per person (non-alcoholic)

Glass of lemonade or orange juice on arrival
Any two soft drinks with the meal
Glass of Appletise for the toast



Drinks Continued...

Drinks

A selection of Harvey's Sherries
£2.60

Kir Royale
£6.95

Champagne Bellini
£9.95

Champagne
£9.95

Spicy Bloody Mary
£4.00

Non-alcoholic fruit punch
£2.60



Evening Buffet

Hot & Cold Finger Buffet

Vegetable spring rolls
Blue cheese arancini balls
Chicken satay with peanut dip (gf)
Seasonal potato wedges with garlic mayonnaise
BBQ or lemon chicken pieces
Fish goujons
Sausage/cheese rolls
Selection of mini quiches
Mini Sausages with a Dijon Mustard Dip
Selection of wraps
Roast chicken leg (gf)
Selection of sandwiches (gf)
Assorted Indian platter
A selection of mini pastries, meringues and cakes
Fresh fruit dipped in chocolate

5 items £14.95, 6 items £16.25, 8 items £18.95, 9 items £20.50

Ploughman's Buffet

A selection of English and continental cheeses served with homemade breads; pickles and chutneys.
Carved honey roast ham with a honey and mustard glaze and a selection of salads and dressings.

£14.95 per person



Evening Buffet continued

Lighter Options

A selection of cheeses and pâté with fresh bread; crackers, bread sticks, crudités and chutney (gf)
£12.00 per person

Selection of hot and cold baguettes (gf)
Sausage, bacon, ham, egg, cheese and tomato, cucumber and mint, tuna
£7.95 per person

Mini fish and chips
£8.50 per person

BBQ

Prime beef burger in a floured bap (gf)
Garlic and herb marinated chicken supreme (gf)
Pork and leek sausages
Vegetable kebabs (v) (gf)
Fish kebabs (gf)

Choose 3 salads

Pasta salad, tomato and basil salad, cucumber salad, herbed couscous, spinach, walnut and chicken, mixed leaf, new potato, egg and cos lettuce, coleslaw

Selection of dressings and condiments

Chunky fruit salad with pouring cream or chocolate brownie with vanilla ice cream
(This menu is not available as a replacement to the wedding breakfast)
£21.95



The Little Extras

Appetizers

Selection of olives, feta cheese and bread sticks (gf)
£3.50 per person

Additional sorbet course with your Wedding Breakfast
(Choose from Shiraz, Orange and Grand Marnier, Lemon and Thyme or Melon and Grapefruit)
£2.50 per person

Additional fish or soup course with your Wedding Breakfast
From £6.00 per person

Finishing touches

House disco £360

Chair covers with a coloured sash £3.60 per Chair
Back drop behind top table £325.00
(Please ask your Wedding Co-ordinator for details)

Guest Bedrooms

Your guests are welcome to book additional bedrooms to stay on the night of your wedding for the reduced rate of:

Small Double £58.00 single occupancy
Standard Double £68.00 double occupancy
Up-Grades available on request

(Please advise your guests to call our reception team on 01793 842800 quoting your wedding as a reference to book)

