

Midweek 2018 All-Inclusive Wedding Package

£2750

Includes 40 full day guests and 20 additional evening guests

Includes exclusive venue hire all day, use of civil ceremony room, Master of Ceremonies & Evening DJ

£68.75 per additional full day guest | £15 per additional evening guest for the evening buffet

Full day guest package includes;

A reception drink of either Pimm's or Winter Pimm's

Strawberries dipped in white and dark chocolate canapés during your drinks reception

Half bottle of wine & a toast drink during wedding breakfast

Wedding breakfast for your day guests of either;

Afternoon Tea with tea and coffee

or

Five course set meal including sorbet course and tea & coffee

An evening hot sandwich buffet with spicy wedges

Available Monday to Thursday excluding July, August & September and selected other days subject to Managers discretion

Terms & Conditions

Not applicable for late booking discount

Canapés, Drinks & Buffet packages are set choices

Five course set meal includes up to 3 options per course for Starter, Mains and Dessert including;

Starters

Curried Butternut Squash & Sweet Potato Soup with Coriander Cream (v)

Country Northumbrian Vegetable Broth with Herb Dumplings (v)

Prawn & Crayfish Salad, Baked Lemon Puree with a Spiced Bloody Mary Sauce

Brie and Cranberry Tartlet served with a Light Mixed Salad & Purple Slaw (v)

Chicken Liver & Madeira Parfait, Caramelised Onion Marmalade, Toasted Artisan Bread

Mains

Baked Chicken Supreme, Confit Boudin, White Wine & Tarragon Cream

Pan Fried Pork Fillet, Apple & Savoy Cabbage, Cider Cream

Baked Cornfed Chicken Breast, Stuffed with Buffalo Mozzarella wrapped in Parma Ham, Cherry Tomato & Pancetta Cream

Roasted Mediterranean Vegetable & Goats Cheese Wellington, Tomato & Basil Compote (v)

Grilled Fillet of Haddock, Crushed New Potatoes, Spinach & Mornay Sauce

All served with Fondant Potato & Seasonal Vegetables bar the Grilled Fillet of Haddock

Desserts

Croxton Manor Strawberry & Vanilla Cheesecake, Mango Coulis

Homemade Sticky Toffee Pudding, Butterscotch Sauce with Vanilla Ice Cream

Warm Pear Frangipane Tart, Salted Caramel Ice Cream

Baileys Crème Brûlée, Rich Butter Shortbread

Baked Lemon Tart, Blackmore Clotted Cream