



The Plough

AT EATON

Get

married for £2019!
in 2019,



Based on 50 guests, this amazing offer includes:

- Canapes
- A gourmet three course luxury wedding breakfast for fifty guests
 - A glass of fizz to toast your special day
 - A glass of wine per guest to accompany their meal
- Enjoy pizzas, wedges and dipping sauces in the evening

Extra day guest £40.00 / Extra evening guest £12.50

*Civil Ceremony fee £150.00

Room Hire Fees

Please note there is a standard Room Hire Fee of £800 for Bank Holiday weekends

Sunday / Monday / Tuesday / Wednesday / Thursday FREE

Friday £400.00 / Saturday £800.00

SPECIAL OFFER: Free Room Hire in January & February

*please note there is a separate fee payable for the Registrar



Menu



Canapés (choose three)

Mini Cornish Pasties / Mini Cheese & Onion Pies (v)
Tempura Vegetables with dipping sauce (v) / Tempura King Prawns / Mini Steak & Ale Pies /
Sausage & Bacon encroute / Goats Cheese Fritters and beetroot chutney

Starters (choose one*)

Any soup of your choice with crusty bread and butter
Cheshire Cheese & Spring Onion Tartlet, red onion jam & micro herb salad
Pulled Ham Hock, roast chicken, root vegetable terrine, piccalilli & crusty bread
Home Corned Beef Hash Brown, poached hen's egg & mustard sauce
Cod, Salmon & Prawn Croquette, rustic tartare sauce & chopped salad

Main courses (choose one*)

Roasted Breast of Chicken filled with Mozzarella & basil, crushed new potatoes,
tender stem broccoli & a wild mushroom and white wine sauce
10 Hour Braised Beef in Red Wine, chive mash, sautéed greens and port gravy
Slow Roasted Pork Shoulder, bubble and squeak cake, carrot purée,
buttered cabbage and cider stock sauce
Grilled Fillet of Sea Bass, tender stem broccoli, Boulanger potatoes & a
chervil & prawn butter sauce
Sauces, vegetables and potatoes can be tweaked to your own preferences,
to help complement the rest of your wedding breakfast.
(Vegetarian options available on request, dishes can be tailored to suit dietary needs)

Desserts (choose one*)

Classic Sticky Toffee Pudding, toffee sauce & vanilla ice cream
Strawberry and White Chocolate Cheesecake, strawberry compote
Chocolate Brownie served with vanilla ice cream
Forest Fruit Meringue Roulade, praline cream
Lemon Brûlée Tart, raspberry purée
Evening Food: House pizza with various toppings, wedges & dips

*on behalf of your whole party

