



The Plough

AT EATON



Ultimate Wedding Day
“Your Day, Your Way”



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Package 1: Get Married in January, February and November 2020 for £2,020

Based on 50 guests, this incredible package includes:

- Canapés
- A gourmet three course wedding breakfast (*please refer to page 3 for the menu*)
- A glass of fizz to toast your special day
- A glass of wine per guest to accompany their meal
- Evening buffet
- Room hire

Extra day guest £40.00 / Extra evening guest £12.50

Additional optional charges: host your ceremony in our beautiful oak barn for £150.00*

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

Need suppliers? Please ask one of our Wedding Co-ordinators about the range of suppliers that we work closely with and can recommend.



Package 2: Intimate Wedding Day Package

Looking for a small intimate wedding? This maybe the perfect package for you!

- Exclusive use of our Old Oak Barn
- Personal wedding co-ordinator
- Mixed Canapés
- A glass of fizz to toast your special day
- A gourmet three course wedding breakfast (*please refer to page 3 for the menu*)
- A glass of wine per guest to accompany their meal
- Pizzas & wedges in the evening

This package is available for a minimum of 20 guests and a maximum of 35 and is available Monday, Tuesday & Wednesdays all year around excluding Bank Holidays.

All of the above for £50.00 per person

The only additional charge is for a civil ceremony £150.00
(Please note there is a separate fee payable to the Registrar.)



Menu

Canapés (choose three)

Mini Steak Pies / Mini Cheese & Onion Pies (v) / Petit Goat's Cheese Tartlet with red onion jam (v) / Tempura King Prawns with dipping sauce / Honey & Coarse Grain Mustard Sausage Rolls

Starters (choose one*)

Choose Your Favourite Soup served with crusty bread and butter

Goat's Cheese, Asparagus & Roasted Red Pepper Terrine with caramelised onion and rosemary chutney & ciabatta (v)

Pork and Chicken Paté with piccalilli & toasted brioche

Smoked Salmon & Prawn Salad with compressed pickled cucumber & rye bread

Main Courses (choose one*)

Champagne Poached Breast of Chicken tenderstem broccoli, buttery mash & a wild mushroom & shallot cream sauce

14 Hour Braised Pig carrot purée, spring greens, potato and vegetable terrine & a stock pan jus

Slow-Cooked Shin of Beef mustard mash, glazed carrots, green beans & a port & red wine sauce

Pan Fried Fillet of Sea Bass crushed new potatoes, sautéed greens & a sunblushed tomato butter sauce

Sauces, vegetables & 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 & White Chocolate Cheesecake with a hobnob base

Chocolate & Orange Delice with caramel ice cream

Lemon Brûlée Tart, raspberry purée

Evening Food: a selection of house-made pizzas, wedges & dips