



The Plough

AT EATON



Ultimate Wedding Day
“Your Day, Your Way”



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Package 1: Get Married in January, February and November 2021 for £2,021

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.

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Menu

Canapés (choose three)

Crostinies: Oak Smoked Salmon & dill cream cheese | Smooth Chicken Liver Paté with chutney

Skewers: Italian Chicken with garlic & herb mayo | Fillet of Beef Satay with sweet chilli sauce

Arancini Balls: Mediterranean Vegetable & Mozzarella | Pepperoni & Mozzarella

Tarts: Mature Cheddar & Sun-Blushed Tomato | Goat's Cheese & Caramelised Beetroot

Starters (choose one*)

Roasted Red Pepper & Tomato Soup with focaccia crouton (v)

Chicken Liver Parfait with baby leaf salad, red onion marmalade & ciabatta

Carpaccio of Oak Smoked Salmon, horseradish croquette, lemon crème fraiche & fine herbs

Goat's Cheese & Beetroot Chutney Tartlet, rocket salad, balsamic & olive oil dressing

Main Courses (choose one*)

10-hour Braised Shin of Beef, root vegetable mash, seasonal greens, port & red wine jus

Baked Breast of Chicken stuffed with mozzarella, sautéed potato dumplings, basil tomato sauce & crispy fried rocket

Slow & Low Cooked Belly Pork, potato dauphinoise, sticky red cabbage, peppercorn sauce & a crackly crumb

Grilled Fillet of Seabass, wilted spinach, parmentier potatoes and a wild mushroom & white wine cream 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*)

Double Chocolate Brownie, white chocolate sauce & vanilla ice cream

Sticky Toffee Pudding with toffee sauce & butterscotch ice cream

Apple & Cinnamon Open Pie, vanilla pod custard

Lemon & Ginger Baked Cheesecake, raspberry sorbet

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

*on behalf of your whole party