



# The Plough

AT EATON



Ultimate Wedding Day  
*"Your Day, Your Way"*



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## *Package 1: Get Married in January, February and November 2022 for £2,022*

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.



## 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

wild mushroom & red wine sauce, parmentier potatoes, parsnip purée & buttered cabbage

#### Baked Breast of Chicken

fondant potato, tenderstem broccoli, champagne & sunblush tomato cream sauce

#### Slow & Low Cooked Belly Pork

creamy mashed potato, braised arrot, buttered leeks, cider stock sauce

#### Grilled Fillet of Salmon & Cod

pesto crushed new potatoes, confit cherry tomatoes, wilted greens, lemon butter sauce

#### Roasted Mediterranean Vegetable & Goat's Cheese Wellington

buttered new potatoes, wilted spinach, red wine & port jus (v)

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** with toffee sauce & vanilla ice cream

**Dark Chocolate & Salted Caramel Delice** clotted ice cream & hazelnut praline

**Bailey's Cheesecake** with gingerbread crumbs & berry compote

**Lemon Tart** with raspberry sorbet & mint sugar

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

\*on behalf of your whole party