

The Plough
AT EATON



We Do!

Half day, six-hour package for £995!

Based on fifteen guests:

- Room Hire
- Amuse Bouche
- Three Course Wedding Breakfast
- A glass of Fizz to Toast Your Day
- A glass of Wine for the Meal

Additional charges: Host your ceremony in our beautiful oak barn for £150. Please note that there is a separate fee payable to Cheshire East Registrars.

Optional Extras:

- Reception drinks
- Prosecco £4.95 per glass
- Peroni £3.85 per bottle
- Non-alcoholic elderflower spritz £2.65 per glass

Table drinks:

- Additional bottles of house wine £18.50 per bottle
- Bucket of beer (price per bottle)
- Tea, coffee and petit fours to accompany your wedding cake



Bronze Package (included)

Choose two meals from each course for your guests to pre-order from. As always, we can cater to dietary requirements, please speak to your coordinator.

Starters

- **Soup** - any soup of your choice with crusty bread and butter
- **Oak Smoked Salmon & Prawn Timbale**, baby gem, cucumber and tomato salad, avocado puree, marie rose sauce and toasted bloomer
- **Smoked Bacon & Chicken Liver Parfait**, caramelised red onion jam, parmesan crostini & baby leaf salad

Main Courses

- **10 Hour Braised Beef**, buttered greens, parmentier potatoes, white onion puree and red wine & port jus
- **Sautéed Chicken Breast**, goat's cheese mash, wilted baby spinach, wild mushroom & tarragon cream sauce
- **Chargrilled Loin of Pork**, fondant potatoes, buttered greens, pink peppercorn & apple brandy cream sauce
- **Baked Loin of Cod**, roasted sweet potatoes, sautéed leek & tomato butter sauce

(Vegetarian & vegan options are available on request, any dietary needs can be catered for)

Desserts

- **Sticky Toffee Pudding**, toffee sauce & vanilla pod ice cream
- **Banoffee Cheesecake**, caramelised banana & clotted cream
- **Dark Chocolate Mousse**, Chantilly cream & pistachio praline



Silver Package additional £150.00

Choose two meals from each course for your guests to pre-order from. As always, we can cater to dietary requirements, please speak to your coordinator.

Starters

- **Soup** - any soup of your choice with crusty bread and butter
- **Crispy Fried Pork Belly**, ribboned vegetable & baby coriander salad, sweet chilli sauce & crushed peanuts
- **Prawn, Squid & Mussel Paella Croquette**, tomato aioli salsa verde & rocket

Main Courses

- **10 Hour Braised Shin of Beef**, bourguignon sauce, dauphinoise potatoes, carrot & cardamon puree & buttered greens
- **Slow & Low Cooked Pork Shoulder**, sweet potato mash, curly kale and apple brandy & port jus
- **Grilled Fillet of Salmon & Haddock**, crushed new potatoes, tender stem broccoli, Chardonnay cream sauce

(Vegetarian & vegan options are available on request, any dietary needs can be catered for)

Desserts

- **White & Dark Chocolate Brioche Pudding**, sauce Anglaise, fruits of the forest compote
- **Lemon Charlotte** with caramel sauce, Chantilly cream and crushed pistachios
- **Black Cherry Meringue Roulade**, Chantilly cream



Gold Package additional £300.00

Choose two meals from each course for your guests to pre-order from. As always, we can cater to dietary requirements, please speak to your coordinator.

Starters

- **Soup** - any soup of your choice with crusty bread and butter
- **Seared Hand Dived Scallop & Confit Wild Salmon**, garden pea fritter, butter sauce & fine herbs
- **In-house Smoked Duck Breast**, confit leg bon bons, crispy skin crackling, caramelized fig & chilli onion jam
- **Blow Torched Cauliflower & Barley Risotto**, parmesan tuile, basil & lemon infused oil

Main Courses

- **Lamb Two Ways**, chargrilled pink cutlet, braised shoulder, sautéed baby vegetables, mustard & mint crusted potatoes, carrot puree and port & red wine jus
- **Grilled Fillet of Seabass**, crab & tarragon potato rosti, king prawn skewer, wilted pak choi and Chardonnay & sunblush tomato butter sauce
- **Chargrilled Fillet Beef Steak**, wild garlic & truffle butter, sautéed wild mushroom & confit cherry tomatoes, asparagus puree and sea salt & rosemary jenga chips
(Vegetarian & vegan options are available on request, any dietary needs can be catered for)

Desserts

- **Black Forest Hot Chocolate Pot**, vanilla pod ice cream, ganache shards, kirsch cherries
- **Lemon Meringue Pie**, raspberry compote, clotted cream and hazelnut praline
- **Fresh Strawberry & Vanilla Chantilly Cream** dehydrated fruit and mint sugar



For a supplement of £7.50 per head add a selection of cheeses and biscuits to finish your wedding breakfast