



The Plough

AT EATON



Ultimate Wedding Day
"Your Day, Your Way"

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



Phone: 01260 280 207

Email: weddings@theploughinncheshire.com





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.

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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.)

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