



The Plough

AT EATON



Winter Wedding Package “Your Day, Your Way”



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Winter Wedding Package

Get Married in January, February and November 2023 for £2,023

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.

Christmas decorations will be up from Monday 20th November 2023 until Thursday 4th January 2024



Christmas Weddings 2023

December 2023 Package

- 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

Package Prices:

Sunday – Thursday £2,695 | Friday – £3,495 | Saturday – £4,295

Additional day guests £40pp & evening guests £12.50pp

Bespoke Weddings: For bespoke packages and brochure weddings throughout December, there is a room hire fee and minimum spend as detailed below:

Room hire: Sunday – Thursday £500 | 27th – 30th December £1000 |

Minimum spend: Sunday – Thursday: £2000 on food and drink

- Hold your ceremony in our beautiful oak barn for a supplement of £150
- There is an additional fee made payable to the Registrars
- We do not hold weddings on Friday or Saturdays throughout December unless between Christmas & New Year

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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*)

Soup of Your Choice with crusty bread and butter (v)

Pulled Ham Hock, Roast Chicken & Leek Terrine baby leaf salad, plum & apple chutney

Hot Smoked Salmon & Watercress Fishcake, chopped salad, chunky tartare sauce, lemon

Creamed Goat's Cheese & Caramelised Beetroot Tartlet, red onion jam & dressed rocket (v)

Main Courses (choose one*)

Slow & Low Cooked Belly Pork

buttery fondant potato, green beans, carrot puree, red wine & port jus

Pan Fried Chicken

crushed new potatoes, tenderstem broccoli, wild mushroom & white wine cream sauce

Overnight Braised Shin of Beef

horseradish mash, buttered cabbage, Bourguignon sauce

Roasted Mediterranean Vegetable, Mature Cheddar & Spinach Wellington

buttered new potatoes, wilted spinach, red wine sauce (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

Milk Chocolate & Raspberry Delice Chantilly cream & hazelnut praline

Banoffee Cheesecake dehydrated bananas & dark chocolate sauce

Evening Buffet: A selection of house-made pizzas, wedges, salads & dips

*on behalf of your whole party