OUR BARN





The beautiful and historic Oak Barn dates back as far as the 13th century and was moved here from Wales. A traditional venue where you can almost feel the memories made when you enter.

OUR ROOMS





When booking your Big Day, we reserve all available rooms including our Wedding Suite for yourselves and your guests. Providing 10 rooms are filled by your guests, you will receive our Wedding Suite complimentary on the evening of your wedding!

WITH YOU EVERY STEP OF THE WAY







The Plough Inn and Oak Barn offers the perfect countryside setting for your wedding, and our dedicated Weddings Team will be here to support you from the moment you book, right up until you kick your shoes off at the end of your dream day!

If you'd prefer to create more of a bespoke package, please speak to a member of our team to have a look through our Wedding Brochure, or to discuss alternative menu options.

Please don't hesitate to get in touch with us on the below contact details to talk through your plans, we will be happy to help.

The Plough AT EATON

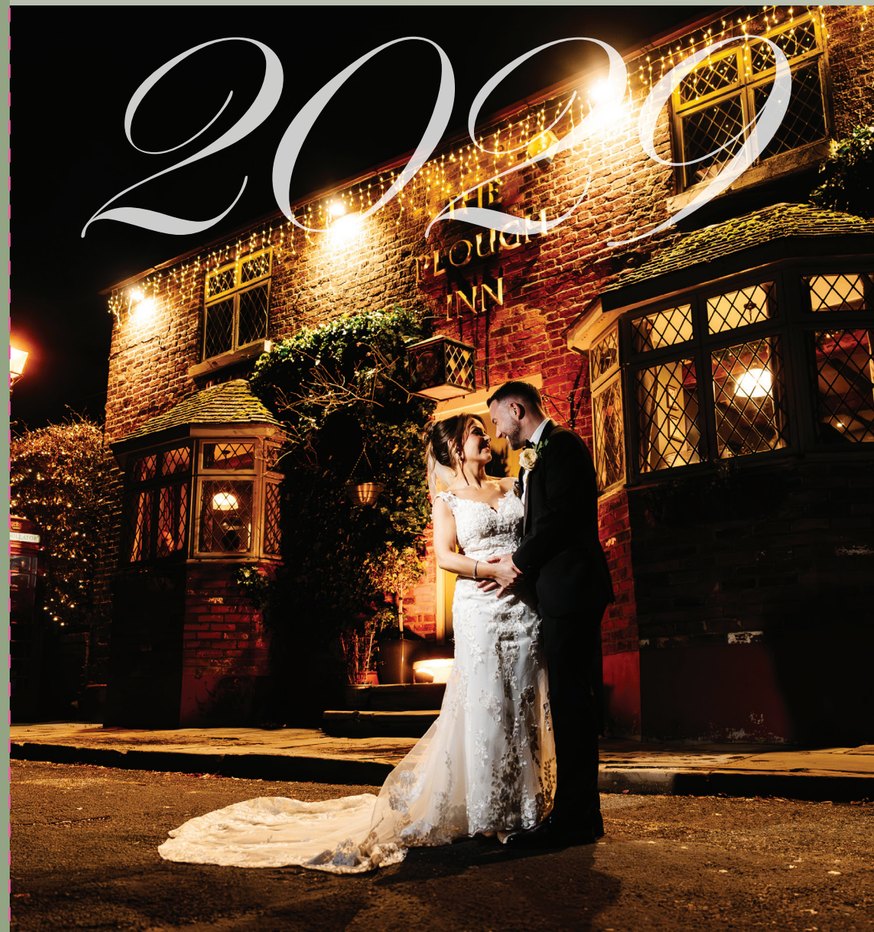
The Plough Inn
Macclesfield Road • Congleton • Cheshire • CW12 2NH
Telephone: 01260 280207
weddings@theploughinncheshire.com • www.theploughinncheshire.com

Please ask to see our full terms and conditions prior to booking your day.
Photographer: Zapimage.

The Plough AT EATON

GET MARRIED IN...

2020









The Old Oak Barn offers a superb setting for the biggest day of your lives, and with our incredible wedding packages we're making your dream day a much more affordable option.

Dating back over 500 years, The Plough Inn began life as a small farm and coaching inn. Our historic Oak Barn dates back as far as the 13th century and was moved here from Wales. The Barn has been beautifully restored throughout the years to create an idyllic ambience, excellent catering and a great mix of space. It can comfortably accommodate up to 115 guests for your celebration.

We also offer 17 quiet, contemporary bedrooms including double, twin and family rooms for you and your guests.

Whether your wedding is a small or large affair,we guarantee to do everything we can to make your special occasion as beautiful and memorable as you wished it could be. Please do not hesitate to contact our dedicated wedding team to discuss any questions you may have, or to make an appointment to come and take a look around The Plough Inn and Oak Barn.

We look forward to hearing from you!

OUR INCREDIBLE WEDDING PACKAGE

Our wedding package is based on 50 guests for the day and evening and includes...

- **Canapés**
- **A gourmet three course wedding breakfast**
- **A glass of fizz to toast your special day**
- **A glass of wine per guest to accompany your meal**
- **Evening buffet**
- **Room Hire**

PEAK SEASON

MAY • JUNE • JULY • AUGUST • SEPTEMBER • DECEMBER
Sunday to Thursday £5,145 • Fridays £6,145 • Saturdays £6,745

OFF PEAK SEASON

MARCH • APRIL • OCTOBER
Sunday to Thursday £4,645 • Fridays £5,245 • Saturdays £5,645

WINTER WEDDINGS

JANUARY • FEBRUARY • NOVEMBER
Sunday to Thursday £3,695 • Fridays £4,195 • Saturdays £4,495

Please note Bank Holiday Sunday's are priced as a Friday.
Christmas decorations will be up from the 23rd November - 3rd January.

ADDITIONAL OPTIONS

Additional guests can be added on, please note our maximum capacity for the ceremony is 85, and 115 for the evening reception.
Extra day guest £80.00pp • Extra evening guest £15.50pp
Host your ceremony in our beautiful oak barn for £250*
*There is a separate fee payable to the Registrars







MENU

CANAPES

CHOOSE THREE *

Apple & Cumberland Sausage Rolls, English mustard dip

Delamere Goats Cheese & Roasted Pepper Bruschetta, caramelised red onion jam

Crispy Fried Peri Peri Chicken Goujons, tomato salsa

Tomato & Mozzarella Pizza Bites

Braised Beef & Onion Hash Cake, spicy brown sauce

Seafood Paella Croquette, garlic & lemon aioli

STARTERS

CHOOSE ONE *

Soup of your Choice, with crusty bread & butter

Smooth Chicken Liver & Free Range Pork Pate, dressed baby leaves, baked bread roll, apple & onion chutney

Cheshire Cheese & Baby Spinach Tartlet, caramelised red onion jam & dressed wild rocket

Oak Smoked Salmon & Peppery Watercress Mousse, lemon crème fraiche, fine herb salad & toasted focaccia

MAIN COURSES

CHOOSE ONE *

Pan Fried Chicken Breast, sea salt & rosemary roasted baby potatoes, wilted baby spinach & chardonnay cream sauce

10 Hour Braised Shin of Beef, parmentier potatoes, sauteed green beans, butternut squash puree & red wine jus

Slow Roasted & Pressed Shoulder of Pork, potato & apple mash, fondant carrot, buttered kale & cider stock gravy

Baked Fillet of Fleetwood Haddock stuffed with watercress & baby prawn mousse, tenderstem broccoli, crushed new potatoes, sunblush tomato butter sauce

Wild Mushroom & Roasted Red Pepper Wellington, wilted greens, buttered new potatoes & red wine jus

Sauces, vegetables and potatoes can be tweaked to your own preferences, to help complement the rest of your wedding breakfast.

DESSERTS

CHOOSE ONE *

Sticky Toffee Pudding, toffee sauce & vanilla ice cream

Raspberry Frangipane, clotted ice-cream

Triple Chocolate Brownie, chocolate sauce & vanilla ice cream

Tiramisu Cheesecake, back cherry compote, chocolate shards

*On behalf of your whole party • Dishes can be tailored to suit dietary requirements

EVENING BUFFET

House-made pizzas with wedges, salad
Evening Buffet and dips