



The Plough

AT EATON



Get

married in 2022



Based on 50 guests, this incredible package 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

January/February/March/October/November

Monday/Tuesday/Wednesday/Thursday/Sunday: £2350.00
Fridays: £2995.00 / Saturdays: £3250.00

April/May/June/July/August/September

Monday/Tuesday/Wednesday/Thursday/Sunday: £2550.00
Fridays: £3250.00 / Saturdays: £3999.00

Please ask about December weddings
A small charge is incurred for Bank Holiday weekends
Extra day guest £40.00 / Extra evening guest £12.50

Additional Optional charges:

Host your ceremony in our beautiful oak barn for £150.00

There is a separate fee payable for the Registrar.

Need suppliers? Please ask one of our Wedding Coordinators about the range of suppliers that we work closely with and can recommend.





Menu



Based on 50 guests

Canapés (choose three)

Crostinies: Oak smoked salmon & dill cream cheese | Smooth chicken liver paté with plum & apple chutney

Skewers: Italian chicken with garlic & herb mayo | Fillet of beef satay with sweet chilli sauce

Arancini Balls: Mediterranean vegetable & mozzarella (v) | Pepperoni & mozzarella

Tarts: Mature cheddar & sun-blushed tomato (v) | Goat's cheese & caramelised beetroot (v)

Starters (choose one*)

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

Free Range Pork & Chicken Liver Terrine

plum & apple chutney, ciabatta crostini, dressed baby leaf salad

Whipped Goat's Cheese & Caramelised Red Onion Bon Bon

beetroot puree, rocket & candied walnut salad, aged balsamic & olive oil dressing (v)

Smoked Mackerel & Cherry Tomato Bruschetta

lemon crème fraiche, peppery watercress & herb gremolata

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, tender stem broccoli, champagne & sunblush tomato

Slow & Low Cooked Shoulder of Pork

creamy mashed potato, braised carrot, 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 and potatoes can be tweaked to your own preferences,

to help complement the rest of your wedding breakfast.

(Other vegetarian options available on request, dishes can be tailored to suit dietary needs)

Desserts (choose one*)

Classic Sticky Toffee Pudding 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

