



The Plough

AT EATON



Get

married in 2023



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

Sunday - Thursday: £2,795

Friday: £3,295 | Saturday: £3,695

April/May/June/July/August/September

Sunday - Thursday: £2,995

Fridays: £3,795 | Saturdays: £4,495

Additional Charges:

Host your ceremony in our beautiful oak barn for £150*

Extra day guest £40.00pp | Extra evening guest £12.50pp

A small charge is incurred for December weddings & Bank Holiday weekends.

*There is a separate fee payable to the Registrars





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)

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

Desserts (choose one*)

Classic Sticky Toffee Pudding, toffee sauce & vanilla ice cream

Milk Chocolate & Raspberry Delice, Chantilly cream & hazelnut praline

Banoffee Cheesecake, dehydrated bananas & dark chocolate sauce

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

*on behalf of your whole party

Dishes can be tailored to suit dietary requirements

