



The Plough

AT EATON



Get

married in 2024



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: £3,295

Friday: £3,795 | Saturday: £4,195

April/May/June/July/August/September

Sunday - Thursday: £3,495

Fridays: £4,295 | Saturdays: £4,995

Additional Charges:

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

Extra day guest £55.00pp | Extra evening guest £12.50pp

Please ask our Weddings Team about December & Bank Holiday weddings.

*There is a separate fee payable to the Registrars





Menu



Based on 50 guests

Canapés (choose three)

Bites: Southern fried buttermilk chicken | Southern fried mozzarella served with hickory mayo

Tarts: Whipped goat's cheese & caramelised beetroot | Bury black pudding & fire roasted red pepper served with red onion jam

Stromboli: Chargrilled vegetable | Pesto chicken with plum tomato & mozzarella

Skewers: Tandoori spiced fillet of beef | Tandoori spiced king prawns with raita dipping sauce

Starters (choose one*)

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

Smooth Chicken Liver & Free-range Pork Terrine
peppery watercress, caramelised onion chutney & ciabatta crostini

Fleetwood Haddock & Prawn Fishcake
with chopped salad & sweet chilli dipping sauce

Goat's Cheese & Wild Mushroom Arancini Balls
blast rocket leaves & balsamic roasted red onion chutney (v)

Main Courses (choose one*)

Slow & Low Cooked Shoulder of Pork
crushed dauphinoise potatoes, sautéed greens butternut squash purée and a cider stock sauce

Champagne Poached Chicken Breast
with sautéed potatoes, tenderstem broccoli & a cherry tomato & basil coulis

10 Hour Braised Shin of Beef
creamy mashed potato, buttered cabbage, fondant carrot & red wine & port gravy

Roasted Butternut Squash, Spinach & Wild Mushroom Wellington
creamy mashed potato, buttered cabbage, fondant carrot & red wine & port gravy

Grilled Fillets of Seabass
seafood paella croquette, wilted spinach & fire grilled red pepper salsa

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 Buffet: House-made pizzas with chips, salad & dips

*on behalf of your whole party

