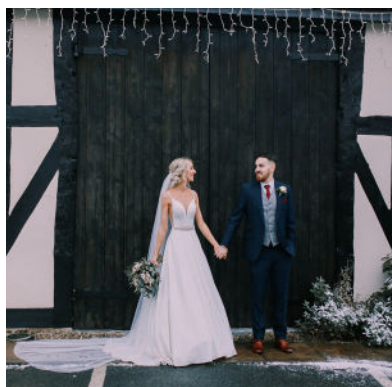




The Plough

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Winter Wedding Package "Your Day, Your Way"



Phone: 01260 280 207

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Winter Wedding Package

Get Married in January, February & November 2025 for £3,025

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: Friday £500 | Saturday £800 | Sunday £250

Extra day guest: £60.00 | **Extra evening guest:** £14.50

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 24th November 2025 until Thursday 4th January 2026



Christmas Weddings 2025 - December 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 £3,995 | Friday – £4,995 | Saturday – £5,695

Extra day guest: £60.00 | **Extra evening guest:** £14.50

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

Room hire: Monday–Thursday £250 | Friday £850 | Saturday £1500 | Sunday £500
27th – 30th December £1,500

Minimum spend: Sunday–Thursday: £2,500 | Friday-Saturday: £4,500 on food & drink

- Hold your ceremony in our beautiful oak barn for a supplement of £150
- There is an additional fee made payable to the Registrars

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Menu

Canapés (choose three*)

Hot smoked salmon & watercress fishcakes, tartare sauce | Whipped brie & caramelised onion crostini | Heritage tomato, rocket & basil pesto bruschetta | Southern fried chicken skewers, garlic & roasted red pepper aioli | Free-range pork & chorizo sausage roll, mustard dip | Tempura king prawns, sweet chilli dip | Corned beef hash croquettes, spicy brown sauce dip | Mature cheddar & onion puff pastry rolls, tomato ketchup dip

Starters (choose one*)

Soup of your Choice with crusty bloomer bread & butter

Smooth Chicken Liver & Smoked Bacon Parfait plum & apple chutney, chopped salad & crusty roll

Mature Cheddar & Fire Roasted Red Pepper Galette red onion jam & dressed rocket

Smoked Salmon & Prawn Fishcake pickled cucumber, chunky tartare sauce & lemon

Main Courses (choose one*)

10 Hour Braised Shin of Beef

creamy horseradish mash, fondant carrot, curly kale, red wine & port jus

Pan Fried Chicken

pesto crushed new potatoes, tenderstem broccoli, cherry tomato ragu

Slow-Cooked Shoulder of Pork

root vegetable & sweet potato mash, wilted greens, parsnip purée, cider stock sauce

Grilled Fillet of Sea Bass & Baby Prawns

saffron potato fondant, wilted vegetables, sun-blushed tomato & Chardonnay cream sauce

Roasted Butternut Squash, Red Pepper & Spinach Wellington

sautéed new potatoes, wilted greens, carrot & cardamom purée, red wine jus

Sauces, vegetables & 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 & salted caramel ice cream

Black Cherry & Apple Crumble Pie with vanilla ice cream

Chocolate Orange Cheesecake raspberry gel, vanilla Chantilly, hazelnut praline

Double Chocolate Brownie dark chocolate sauce & vanilla ice cream

Evening food: house-made pizzas, wedges, salads & dips

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