



The Plough

AT EATON



Winter Wedding Package "Your Day, Your Way"



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Winter Wedding Package

Get Married in January, February and November 2024 for £2,424

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 £250 | Saturday £500 | Sunday £150

Extra day guest £55.00 / Extra evening guest £12.50

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 25th November 2024 until Thursday 3rd January 2025



Christmas Weddings 2024

December 2024 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 £2,995 | Friday – £3,795 | Saturday – £4,495

Additional day guests £55pp & evening guests £12.50pp

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

Room hire: Sunday – Thursday £700 | 27th – 30th December £1,200

Minimum spend: Sunday – Thursday: £2,500 on food and drink

- Hold your ceremony in our beautiful oak barn for a supplement of £150
- There is an additional fee made payable to the Registrars
- We do not hold weddings on Friday or Saturdays throughout December unless between Christmas & New Year

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Menu

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

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