

2025 Wedding Brochure



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12 COTTAGE -
THE CORNER OF THE
LONDON & GREAT OUSE
STREET - NEWBURY - ALL DAY
01296 280 207

Canapes £8.50pp

Choose 3 from the following canapés:

- Szechuan Tempura King Prawns & sweet chilli dipping sauce
- Lamb Kofta Meatballs, curried mango mayo
- Cumberland & Black Pudding Sausage Roll, cranberry relish
- Mrs Kirkham's Lancashire Cheese & Cauliflower Croquettes, tomato ketchup (v)
- Smoked Salmon & Cream Cheese Blinis



Bronze Package £60.00pp

Starters choose 2 options*

- Your choice of Soup served with crusty bread & butter
- Carpaccio of Oak Smoked Salmon Seafood Bon Bon, lemon crème fraîche & fine herbs
- Smooth Chicken Liver & Smoked Bacon Paté, plum & apple chutney, toasted ciabatta, dressed leaf
- Delamere Goat's Cheese & Beetroot Tartlet, caramelised red onion jam, dressed rocket (v)

Main Courses choose 2 options*

- 10 Hour Braised Shin of Beef, parmentier potatoes, roasted carrot, garlic green beans & red wine & port jus
- Slow Roasted Belly Pork, sweet potato fondant, buttered cabbage, celeriac purée & cider stock sauce
- Pan Fried Chicken Breast, herby mashed potato, tenderstem broccoli, sunblush tomato & Chardonnay cream sauce
- Seared Fillet of Seabass & King Prawns, saffron fondant potato, wilted greens & tarragon butter sauce
(Vegetarian & vegan options are available on request, any dietary needs can be catered for)

Desserts choose 2 options*

- Sticky Toffee Pudding, with butterscotch sauce & vanilla pod ice cream
- Milk Chocolate Delice with a Hobnob crumb & strawberry ice cream
- Banoffee cheesecake, dehydrated bananas with vanilla & chocolate Chantilly cream

* For your guests to pre-order from.



Silver Package £70.00pp

Starters choose 2 options*

- **Your Choice of Soup** served with crusty bread & butter
- **Pulled Hoisin Duck Croquette**, noodle vegetable salad, sweet chilli & ginger dressing, baby coriander
- **Prawn & Smoked Salmon Timbale**, bound in a light tarragon mayonnaise, baby gem salad, crusty bread & lemon
- **Blacksticks Blue & Caramelised Fig Galette**, peppery watercress salad & red onion jam (v)

Main Courses choose 2 options*

- **10 Hour Braised Shin of Beef**, horseradish mash, carrot puree, garlic green beans, pink peppercorn & brandy cream sauce
- **Pan Fried Chicken Breast**, truffle gnocchi, wilted baby spinach, sunblush tomato & Chardonnay cream velouté
- **Baked Fillet of Salmon & Cod**, crushed new potatoes, tenderstem broccoli, dill & baby prawn butter sauce

(Vegetarian & vegan options are available on request, any dietary needs can be catered for)

Desserts choose 2 options*

- **White Chocolate Blondie**, clotted ice cream, raspberry compote
- **Black Cherry & Apple Crumble Pie**, vanilla pod ice cream, hazelnut praline
- **Strawberries & Cream Eton Mess**, Champagne gel & mint sugar

* For your guests to pre-order from.

Gold Package £80.00pp

Starters choose 2 options*

- **Your Choice of Soup** served with crusty bread & butter
- **In-house Smoked Duck Breast & Confit Leg Bon Bon**, grilled peach & watercress salad, sherry vinegar & pomegranate dressing
- **Creamed Delamere Goat's Cheese & Walnut Mousse**, textures & flavours of beetroot (v)
- **Seared Scallops**, white Devon crab & leek rosti, garden pea & mint, beurre blanc, fine herbs

Main Courses choose 2 options*

- **30-day Hung British Cattle Fillet Steak**, sautéed wild mushroom & heritage tomatoes, rosemary & black truffle jenga chips, sauce béarnaise & crispy fried onions
- **Cheshire Lamb Three Ways**, herb & garlic crusted lamb shoulder, cutlet (cooked pink or well), mini shepherds pie, sautéed baby vegetables, carrot purée, mint & red wine jus
- **Pan Fried Fillet of Halibut & King Prawns**, baby sweet potato fondant, asparagus spears, Champagne & tarragon cream sauce
(Vegetarian & vegan options are available on request, any dietary needs can be catered for)

Desserts choose 2 options*

- **Millionaires Cheesecake**, raspberry compote, vanilla Chantilly
- **Pink Champagne & Lemon Panna Cotta**, ginger sugar crumb
- **Banana & Milk Chocolate Mousse**, clotted ice cream & peanut brittle

* For your guests to pre-order from.



For a supplement of £8.50 per head add a selection of cheeses and biscuits to finish your wedding breakfast



Drinks

Package 1

£23.95pp

- Glass of Prosecco / bottle of beer or orange juice on arrival
- Two glasses of Pinot Grigio / Merlot with the meal
- A flute of Prosecco for the toast

Package 2

£25.95pp

- Pimms No1 / bottle of beer or non-alcoholic punch on arrival
- Two glasses of Sauvignon Blanc / Shiraz with the meal
- A flute of Prosecco for the toast

Package 3

£27.95pp

- Aperol Spritz / bottle of beer / non alcoholic elderflower spritz on arrival
- Two glasses of New Zealand Sauvignon Blanc / Malbec
- Champagne for the toast

Evening Food Selector

Option 1

£14.50pp

- **House Pizza**, a selection of house-made pizza served with potato wedges, mixed salad, coleslaw & dips

Option 2

£16.50pp

Sliders (pick 3 and 1 side):

- **Beef Burger**, mature cheddar & bacon
- **Southern Fried Chicken Burger**, chorizo & Monterey Jack
- **Pulled Shoulder of Pork & BBQ sauce**
- **Beer Battered Haddock**, mushy peas & tartar sauce
Served with a selection of dips: Tomato Relish, Tomato Ketchup, Garlic & Herb Mayo, Tzatziki

Sides: Wedges | Rosemary & sea salt fries | Truffle fries | Skinny fries

Option 3

Choose 2 £18pp

Choose 3 £20pp

Choose 4 £22pp

- **Chilli Con Carne & rice**
- **Beef Lasagne**
- **Hot Pot with pickled red cabbage**
- **Chicken & Ham Pie** topped with puff pastry
- **Classic Fish Pie** topped with mashed potato
- **Thai Yellow Chicken Curry & sticky rice**, shrimp crackers
- **Roasted Mediterranean Vegetable & Goat's Cheese Lasagne (v)**

All options are served with:

Herby new potatoes or triple cooked chips | Dressed salad leaves or seasonal vegetables | Crusty bread and butter



How to Create Your Bespoke Package

Step 1 | Venue Hire*

- Mondays - Thursdays: £250
- Fridays: £850
- Saturdays: £1500
- Sundays: £500

* Please note Bank Holiday Sundays are charged as a Friday.

Please see our full Terms and Conditions for further information on the applicable minimum spend.

What's included at a glance

- Access to the Oak Barn from 6am on the day of your wedding for the all important finishing touches, with full exclusivity of the barn from an hour prior to your guests arrival.
- Dedicated Events Team, who will be on hand from point of booking to until the end of the night on your big day.
- White linen tablecloths, napkins, cutlery and glassware to create the perfect blank canvas for you to put your finishing touches to.
- Our beautiful Wedding Suite is accessible from 11:30am on the day of your wedding.
- Wanting to hold your ceremony here? Our beautiful Oak Barn is fully licensed to hold civil ceremonies and blessings for up to 85 guests for just £150 (there is also a fee directly payable to the Cheshire East Council).
- Stunning countryside setting with use of a dedicated wedding garden.
- Exclusive use of our Orangery for your drinks reception should the weather not be on your side.
- First refusal of all available rooms for the night of your wedding.

Step 2 | Catering

This is your opportunity to build the day of your dreams.

- Select from any of our selection of canapés, delicious gourmet menus and evening buffets which are all created onsite by our team of talented chefs.

Not quite what you had in mind? Just simply get in touch and our Head Chef would be delighted to create something bespoke for your day!

- Our three course wedding menus enable your guests to have a choice. Just simply pre-select 2 starters, mains and desserts for your chosen menu for them to choose between.

(Please note: kids and dietary guests can be catered for separately).

- So that the food service runs efficiently, and to refresh your guests memories, we suggest that you provide each guest with their menu choices on a menu or simply make a note on their name card.

Step 3 | Drink Options

- Simply select from our selection of drinks packages. Or, if you had something in particular in mind we can create bespoke options to suit all tastes.
- Please note we don't allow any alcohol to be brought on site.





Photography by Zapimage, Jen Garlik and Jenny Harper

We can cater for up to 150 guests with the use of a marquee extension

Prices published are correct as of 2025.

There is a room hire fee and minimum spend for the oak barn which is detailed in our Terms and Conditions.

Please ensure you read our full Terms and Conditions prior to booking.



The Plough

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