

OUR BARN



The beautiful and historic Oak Barn dates back as far as the 13th century and was moved here from Wales. A traditional venue where you can almost feel the memories made when you enter.

OUR ROOMS



When booking your Big Day, we reserve all available rooms including our Wedding Suite for yourselves and your guests. Providing 10 rooms are filled by your guests, you will receive our Wedding Suite complimentary on the evening of your wedding!

WITH YOU EVERY STEP OF THE WAY



The Plough Inn and Oak Barn offers the perfect countryside setting for your wedding, and our dedicated Weddings Team will be here to support you from the moment you book, right up until you kick your shoes off at the end of your dream day!

If you'd prefer to create more of a bespoke package, please speak to a member of our team to have a look through our Wedding Brochure, or to discuss alternative menu options.

Please don't hesitate to get in touch with us on the below contact details to talk through your plans, we will be happy to help.

The Plough
AT EATON

The Plough Inn
Macclesfield Road • Congleton • Cheshire • CW12 2NH
Telephone: 01260 280207

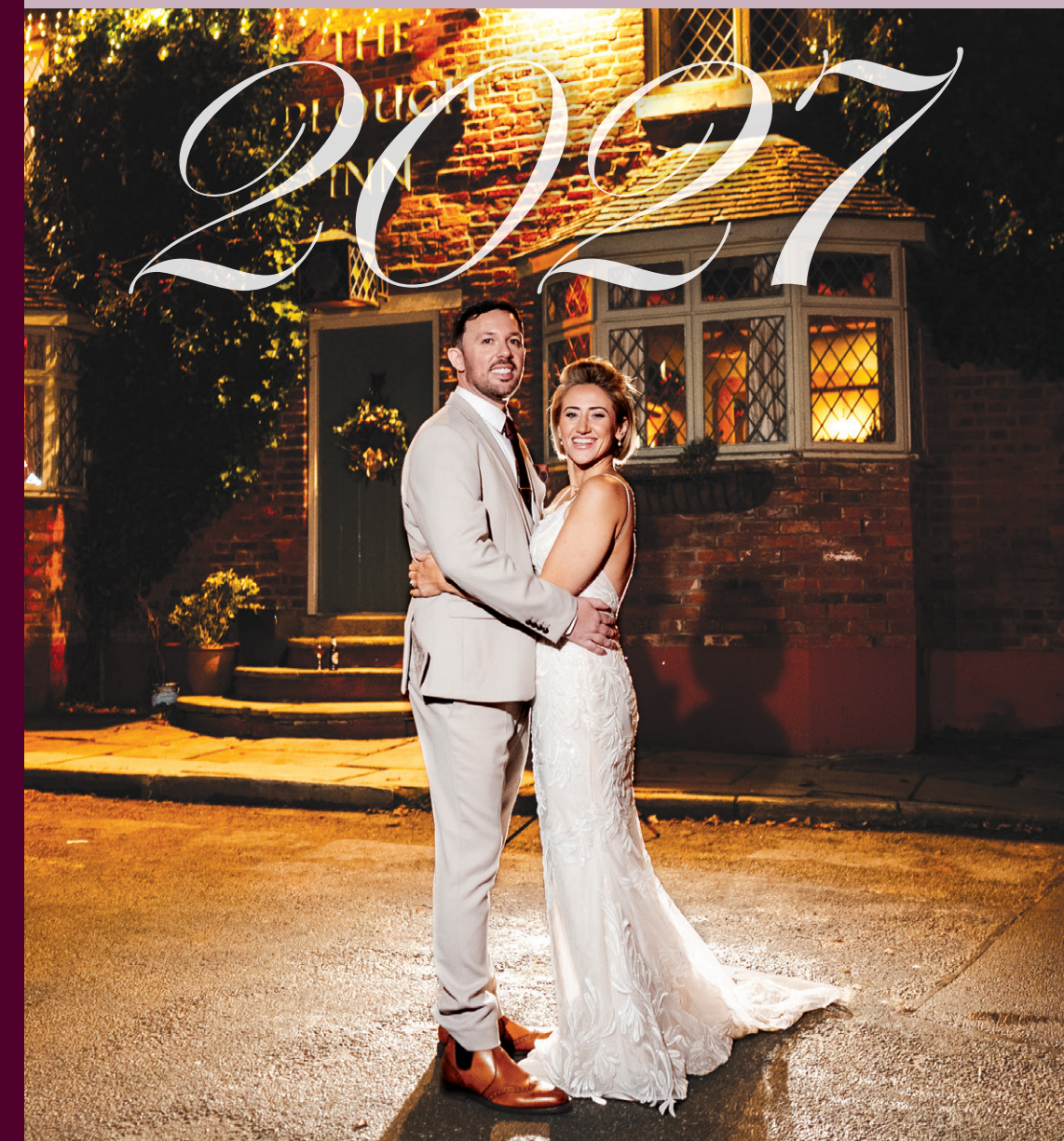
weddings@theploughinncheshire.com • www.theploughinncheshire.com

Please ask to see our full terms and conditions prior to booking your day.
Photographer: Zapimage.



The Plough
AT EATON

GET MARRIED IN...





The Old Oak Barn offers a superb setting for the biggest day of your lives, and with our incredible wedding packages we’re making your dream day a much more affordable option.

Dating back over 500 years, The Plough Inn began life as a small farm and coaching inn. Our historic Oak Barn dates back as far as the 13th century and was moved here from Wales. The Barn has been beautifully restored throughout the years to create an idyllic ambience, excellent catering and a great mix of space. It can comfortably accommodate up to 115 guests for your celebration.

We also offer 17 quiet, contemporary bedrooms including double, twin and family rooms for you and your guests.

Whether your wedding is a small or large affair, we guarantee to do everything we can to make your special occasion as beautiful and memorable as you wished it could be. Please do not hesitate to contact our dedicated wedding team to discuss any questions you may have, or to make an appointment to come and take a look around The Plough Inn and Oak Barn.

We look forward to hearing from you!

OUR INCREDIBLE WEDDING PACKAGE

Our wedding package is based on 50 guests for the day and evening and 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

PEAK SEASON

APRIL • MAY • JUNE • JULY • AUGUST • SEPTEMBER • DECEMBER
Sunday to Thursday £4,695 • Fridays £5,695 • Saturdays £6,295

OFF PEAK SEASON

MARCH • OCTOBER
Sunday to Thursday £4,195 • Fridays £4,795 • Saturdays £5,195

WINTER WEDDINGS

NOVEMBER • JANUARY • FEBRUARY
Sunday to Thursday £3,695 • Fridays £4,195 • Saturdays £4,495

Please note Bank Holiday Sunday’s are priced as a Friday.
Christmas decorations will be up from the 23rd November - 6th January.

ADDITIONAL OPTIONS

Additional guests can be added on, please note our maximum capacity for the ceremony is 80, and 115 for the evening reception.
Extra day guest £75.00pp • Extra evening guest £14.50pp
Host your ceremony in our beautiful oak barn for £200*

*There is a separate fee payable to the Registrars



MENU

CANAPÉS

CHOOSE THREE *

Bury Black Pudding & Smoked Bacon
Sausage Rolls, spicy brown sauce

Seafood or Chorizo Paella Croquette,
garlic aioli

Parmesan Breaded Chicken or
❖ Mozzarella Strips, chipotle sauce

Beer Battered Haddock Goujons,
tartare sauce

Smooth Chicken Liver or
❖ Wild Mushroom & Tarragon Pate,
plum & apple chutney, crostini

❖ Goats Cheese & Roasted Red Pepper
Tart, red onion jam

STARTERS

CHOOSE ONE *

Soup of your Choice,
crusty bloomer bread & butter

Smooth Chicken Liver & Smoked Bacon
Pate, plum & apple chutney, peppery
watercress & crusty roll

Hot Smoked Salmon & Dill Croquette,
chopped salad & sweet chilli sauce

❖ Red Fox Aged Leicester & Fire
Roasted Red Pepper Terrine,
caramelised red onion jam, dressed rocket,
chargrilled ciabatta

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

EVENING BUFFET

MAIN COURSES

CHOOSE ONE *

Pan-fried Chicken Breast
Sauteed potatoes, tenderstem broccoli,
port & thyme jus, carrot & cardamom
purée

10 Hour Braised Shin of Beef
Creamy leek & potato mash, sauteed
green beans, red wine sauce &
horseradish purée

Baked Fillet of Salmon
Saffron fondant potato, wilted
spinach, prawn, sun-blushed tomato &
Chardonnay butter sauce

Pan-fried Loin of Cheshire Pork
Crushed dauphinoise, curly kale, braised
carrot, brandy & pink peppercorn sauce

❖ Caramelised Beetroot & Goats
Cheese Wellington

Buttered new potatoes, wilted greens,
red wine jus

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

Chocolate Orange Cheesecake
Black cherry purée, hazelnut praline

Apple & Cinnamon Crumble Tart
Vanilla ice cream & dehydrated
raspberries

House-made pizzas with wedges, salad
and dips



