

THE  
PLOUGH  
INN

# BESPOKE WEDDINGS 2027



*The Plough*  
AT EATON





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The Plough Inn dates back as far as the 15th century when it began life as a small farm and coaching inn. Our beautiful Oak Barn dates back as far as the 13th century and was transported from its home in the Welsh hills to the village of Eaton during the late 20th century where it was carefully restored by master craftsmen to create our wedding and event venue.

With its idyllic ambience, excellent catering and ideal mix of accommodation, The Plough Inn offers the perfect setting for any event with a difference!

We cater for small or large parties and can do everything to make your special occasion as distinctive or as traditional as you wish.

Our medieval oak barn is licensed to hold Civil Ceremony Weddings (for up to 85 guests), vow renewal ceremonies, naming ceremonies, birthday, retirement and anniversary celebrations, funeral and memorial receptions, meetings and conferences. We can comfortably accommodate up to 115 guests for your celebration in The Oak Barn for your wedding breakfast and evening reception (We can cater for up to 150 guests with the use of a marquee extension for in the evening only).

In addition to our stunning Oak Barn, we also offer the beautiful addition of our Orangery, which provides the perfect setting for intimate ceremonies and elegant drinks receptions. With its beautiful natural light and charming atmosphere, the Orangery is an ideal space for creating unforgettable moments.

The Plough Inn also offers 17 en-suite bedroomed accommodation including, our stunning wedding suite, double, twin and family rooms for you and your guests.

If you would like any further information or would like to make an appointment to come and have a look around The Plough Inn and The Oak Barn and to view the accommodation or discuss menus and prices, please do not hesitate to contact our dedicated wedding and events team.

**We look forward to hearing from you!**

# HOW TO CREATE YOUR BESPOKE PACKAGE...

## STEP 1 - VENUE HIRE & MINIMUM SPENDS\*

### VENUE HIRE

- Mondays - Thursdays - £300
- Fridays & Bank Holidays - £1,000
- Saturdays - £1,500
- Sundays - £850

### MINIMUM SPEND

- Mondays - Thursdays - £2,250
- Fridays & Bank Holidays - £5,250
- Saturdays - £5,700
- Sundays - £3,750

## 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 guest's 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 £200 (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 drink's 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 ask 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 that has not been provided by ourselves.

\* The minimum spend is based on pre-booked and pre-paid food & drink and does not apply to bar spend on the day of your wedding. Please note Bank Holiday Sundays are charged as a Friday.







## CANAPÉS

£8.50 PER PERSON

- Steak, Ale & Onion Pies with ketchup dip
- ▼ Mature Cheddar & Spring Onion Pies with ketchup dip
- Oak Smoked Salmon & Mascarpone Crostini
- ▼ Plum Tomato & Rocket Pesto Bruschetta
- Fleetwood Cod & Prawn Fishcakes with sweet chilli dip
- Buttermilk Fried Chicken with hickory mayo
- ▼ Buttermilk Fried Halloumi with hickory mayo

## DRINKS PACKAGES

PACKAGE 1 - £24.95 PER PERSON

**Reception Drinks:** Glass of Prosecco / Bottle of Beer / Orange Juice  
**Table Wine:** Two glasses of Pinot Grigio / Merlot  
**Toast Drink:** A flute of Prosecco

PACKAGE 2 - £26.95 PER PERSON

**Reception Drinks:** Pimms No1 / Bottle of Beer / Non-Alcoholic Punch  
**Table Wine:** Two glasses of Sauvignon Blanc / Shiraz  
**Toast Drink:** A flute of Prosecco

PACKAGE 3 - £28.95 PER PERSON

**Reception Drinks:** Aperol Spritz / Bottle of Beer / Non-Alcoholic Elderflower Spritz  
**Table Wine:** Two glasses of New Zealand Sauvignon Blanc / Malbec  
**Toast Drink:** A flute of Champagne



# BRONZE PACKAGE

£65.00 PER PERSON

## STARTERS

CHOOSE TWO \*

❶ Soup Of Your Choice with crusty bread & butter

Devon White Crab & Prawn Arancini, cherry tomato salsa & dressed rocket

Ham Hock & Roast Chicken Terrine, piccalilli puree, peppery watercress & crusty bloomer bread

❷ Warm Breaded Brie, caramelised red onion & cranberry chutney, chopped salad

## MAIN COURSES

CHOOSE TWO \*

10-Hour Braised Shin of Beef, horseradish mash, fondant carrot, wilted greens, pink peppercorn & brandy cream sauce

Slow & Low Roasted Shoulder of Pork, crushed potato dauphinoise, garlic green beans, butternut squash puree, red wine jus

Pan Fried Chicken Breast, baby fondant potatoes, tenderstem broccoli, carrot puree & Champagne cream sauce

Baked Fillet of Cod, stuffed with baby spinach & prawns, sea salt roasted baby potatoes, cherry tomato butter sauce

❶ Roasted Butternut Squash, Red Pepper & Spinach Wellington, herby buttered new potatoes, spinach, carrot & cardamom purée, red wine jus

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

## DESSERTS

CHOOSE TWO \*

Classic Sticky Toffee Pudding, toffee sauce & vanilla ice cream

Tiramisu Cheesecake with vanilla Chantilly & chocolate shards

Mixed Berry, Apple & Cinnamon Crumble Pie, vanilla ice cream

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

\* For your guests to pre-order from.







## SILVER PACKAGE

£75.00 PER PERSON

### STARTERS

CHOOSE TWO \*

✓ Soup Of Your Choice with crusty bread & butter

Cornfed Chicken & Free-Range Pork Terrine, chorizo bon bon, red pepper & sun blush tomato salsa, spinach puree, fine herbs

Oak Smoked Salmon & Devon Crab Mousse, dill & lemon crème fraiche, baby watercress & ciabatta crostini

✓ Delamere Goats Cheese Galette, beetroot carpaccio, caramelized red onion jam & dressed rocket

### MAIN COURSES

CHOOSE TWO \*

10-Hour Braised Beef, fondant potato, garlic green beans, horseradish puree, heritage carrots, red wine jus

Pan Fried Pork Chop, buttery mashed potato, tenderstem broccoli, cider stock sauce, butternut squash puree

Grilled Fillet of Seabass, king prawn & garden pea risotto, parmesan crisp & pesto cream

✓ Roasted Butternut Squash, Red Pepper & Spinach Wellington, sauteed potatoes, tenderstem broccoli, parsnip puree, red wine jus

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

### DESSERTS

CHOOSE TWO \*

Chocolate Blondie, vanilla ice cream & dark chocolate sauce

Strawberries & Cream Trifle, vanilla Chantilly & chocolate shards

Gin & Tonic Cheesecake with raspberry sorbet & popping candy

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

\* For your guests to pre-order from.

## GOLD PACKAGE

£85.00 PER PERSON

### STARTERS

CHOOSE TWO \*

- ❖ Wild Mushroom & White Onion Soup, truffle crème fraiche, baked focaccia  
Carpaccio of Oak Smoked Salmon & Halibut, seared king scallop, herb garden salsa Verde & crusty brown bread
- ❖ Creamed Stilton Mousse, candied walnuts, red wine poached pear, ciabatta crostini
- Pan Fried Five-Spiced Duck Breast, celeriac puree, caramelized fig, hoisin jus

### MAIN COURSES

CHOOSE TWO \*

- 30 Day Hung British Cattle Fillet Steak (cooked pink or well), saffron smoked potato fondant, chargrilled asparagus, roasted plum tomatoes, pink pepper corn & brandy cream sauce
- Cheshire Pork Three Ways, pan fried fillet wrapped in pancetta, 10 hour braised shoulder, Cumberland sausage roll, parmentier potatoes, baby vegetables, Calvados jus
- Pan Fried Halibut Steak & Tempura King Prawns, pomme puree, wilted greens, chimichurri, confit cherry tomatoes
- ❖ Blowtorched Cauliflower & Garden Pea Risotto, sun blushed tomato tapenade, parmesan tuille

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

### DESSERTS

CHOOSE TWO \*

- Limoncello & Mascarpone Cheesecake, raspberry sorbet & citrus gel
  - Assiette of Desserts, triple chocolate brownie, Gin & tonic panna cotta, fruits of the forest Eaton Mess
  - Millionaires' Dark Chocolate Pot with clotted ice cream & chocolate shards
- For a supplement of £8.50 per head add a selection of cheeses & biscuits to finish your wedding breakfast.

\* For your guests to pre-order from.

## INFORMAL WEDDING BREAKFASTS

SERVED IN A CASUAL BUFFET SETTING

### OPTION 1 HOT BUFFET

CHOOSE 2 £25 PER PERSON

CHOOSE 3 £27.50 PER PERSON

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

The above is served with:

- Herby New Potatoes or Triple Cooked Chips
- Dressed Salad Leaves or Seasonal Vegetables
- Crusty Bread & Butter

### OPTION 2 BBQ

£39.95 PER PERSON

- Cumberland Sausages
- The Plough's Beef Burger, Mature Cheddar & Bacon
- Southern Fried Chicken Burger, Chorizo & Monterey Jack
- Mediterranean Vegetable & Halloumi Skewers
- A choice of (pick one): Marinated King Prawn Kebabs, Marinated Chicken Kebabs
- A choice of (pick one): Wedges, Rosemary & sea salt fries, Truffle fries, Skinny fries
- Pick three salads: Caesar Salad, Rice Salad, Mixed Salad, Potato Salad, Pasta Salad
- Served with assorted dips

## EVENING FOOD OPTIONS

### OPTION 1 PIZZA

£14.50 PER PERSON

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

### OPTION 2 SLIDERS

£16.50 PER PERSON 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

Tandoori Spiced Falafel Burger, Mature Cheddar (v)

SIDES: Wedges, Rosemary & sea salt fries, Truffle fries, Skinny fries

Served with a selection of dips:

Tomato Relish, Tomato Ketchup, Garlic & Herb Mayo, Tzatziki

**Extras (can be added to any of the evening buffets) £3pp, per item\***

Southern Fried Chicken Strips

Garlic Bread

Cheesy Garlic Bread

Beer Battered Fish Goujons

\*This must be purchased for all of your guests

### LATE NIGHT SNACK

£6.95 PER PERSON

Cumberland sausage baps

Bacon baps

Vegetarian sausage baps

\*Served at 11pm or 11:30pm

## 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!

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.

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

Photography: Zapimage. Front Cover: Dark Peak Photography

