*Welcome to the Shrubbery Hotel*

*Congratulations on your forthcoming wedding. Planning a wedding is a very exciting time and we are delighted that you are considering holding your special day with us.*

*Our aim is to ensure that your special day is as special as it can be and to alleviate the stresses along the way. The hotel is proud to offer a genuinely personal service that you can rely on right from the start, through to the end of the day itself.*

*Catering from 20 up to 200 wedding breakfast guests, and up to 300 evening guests.*

***Civil Ceremonies, & Garden Weddings***

*Civil Ceremonies, please check in advance with your registrar your chosen date is available prior to booking with us. Should you wish to take advantage of the Garden Gazebo and hold a civil marriage in the gardens please discuss further with us, a surcharge maybe applicable with high numbers.*

*Deposit of £500 secures your chosen date and opens your wedding account with us. Bedrooms are charged at a special rate of £95 per room B&B 2020.*

*I would be delighted to show you around our wedding facilities, and I look forward to hearing from you soon.*

*Yours sincerely*

*Simon McBride*

*Hotel Manager*

*simon@shrubberyhotel.com*





Wedding Breakfast Menu

from £35.00 per person

**Sharing starter options.**

**Greek Meze**

Cold - Feta Cheese, Tzatziki, Red pepper hummus, pitta, dressed leaves, baby tomatoes

Hot - Lamb meatballs, mini Spanakopita, courgette fritters

**Anti Pasti**

Cold – Salami, Parma ham, Mortadella, Bocconcini, mixed olives, sweet peppers stuffed with cream cheese, marinated artichoke, olive oil and balsamic, sundried tomatoes, focaccia bread, toasted and sliced

**Starters**

Spiced carrot and lentil soup, drizzle of natural yoghurt. V VEO

Wild mushroom, Sherry and thyme soup, drizzle of truffle oil. V VE

***Other soups available on request***

Smoked salmon roulade, watercress and lemon dill dressing GF

Ham hock terrine, pickled vegetables and toasted focaccia

Honeydew melon rose, mixed berry compote V VE

Goats cheese and sweet red onion tart, baby leaves V VEO

Atlantic prawn cocktail, Marie rose sauce

Chicken Caesar salad, parmesan, baby gem, dressing, croutons

Smoked haddock & parsley fishcake, tartar sauce, rocket Salad

GF – Gluten Free / GFO - Gluten Free Option / V – Vegetarian / VE – Vegan / VEO – Vegan Option





Wedding Breakfast Menu

from £35.00 per person

**Main Courses**

Oven baked salmon fillet, lemon and white wine sauce GF

Grilled fillet of seabass, capers, white wine and lemon butter GF

Supreme of chicken, creamy white wine and garlic mushroom sauce GFO

Roast turkey crown, Bonners bacon wrapped sausage, sage stuffing GFO

Braised lamb shank with a red wine jus GF

Roast pork, crackling, apricot stuffing, cider apple sauce GFO

Roast corner cut of beef, Yorkshire pudding GFO

Butternut squash risotto with parmesan, Amaretti and sage V VEO

Chickpea and peanut stew, wild garlic onion rice. V VE

Leek, mushroom and cashew nut pie, seasonal vegetables. V VE

Crispy Quinoa and sweet potato cakes, chickpea and baby

tomato relish, drizzle of balsamic V VE

All the above served with seasonal vegetables and potatoes.

**Under 12’s - Children’s Menu** from £7.50 per person. Available on request

Under 12 Half prices when dining with Full menu

GF – Gluten Free / GFO - Gluten Free Option / V – Vegetarian / VE – Vegan / VEO – Vegan Option









Wedding Breakfast Menu

from £35.00 per person

**DESSERTS**

Chocolate brownie, raspberry coulis and clotted cream V

Chocolate brownie, vanilla ice cream VE

Fresh fruit and berry meringue nests V VEO

Baileys cheesecake with chocolate ganache V

Blackcurrant cheesecake with blackberry jelly V VEO

**(other choices of cheesecake available)**

Profiteroles filled with a Chantilly cream, drizzled with a chocolate sauce V

Sticky toffee pudding, butterscotch sauce V

Selection of local cheese, apple chutney, crackers, grapes and celery V

Vanilla crème brulee, cinnamon short bread V

Lavender and honey crème brulee V

Lemon tart with clotted cream V

Caramel poached peaches and pears, vanilla ice cream V VE

Select one from each course or offer a choice of 3 per course at a supplement of £1.50 per person per course. We can offer a bespoke menu on request.

GF – Gluten Free / GFO - Gluten Free Option / V – Vegetarian / VE – Vegan / VEO – Vegan Option





***Corkage -*** *We do permit corkage at the hotel at the following rate :*

*Table Wine £12.00 Per Bottle*

*Sparkling Wine £15.00 Per Bottle*

*Champagne £18.00 Per Bottle*

*Including arrival drink of your choice, Half bottle house wine (H) with the wedding breakfast, glass of sparkling wine (H) for the toast (£9 per person supplement for champagne)*

***Wines: Price per bottle***

***White Wine:***

*Sauvignon Blanc, Urmeneta (H) £17.00*

*Chardonnay, Esencia De Fontana £18.00*

*Sauvignon Blanc, Gravel & Loam £25.00*

***Red Wine:***

*Merlot, Santa Helena (H) £17.00*

*Malbec, Tamari £19.50*

*Cotes Du Rhone, Auguste Bessac £22.00*

***Rose Wine:***

*Zinfandel Blush, Island Fox £17.50*

***Sparkling Wine:***

Prosecco, Borgo Sanleo *(H) £22.50*

***Champagne:***

Paul Herard Blanc De Noirs

Brut *£37.50*

*A full selection of wines is available on request.*

***Welcome Drinks Per Person***

*Cider Punch £5.50*

*Summer Fruit Punch £5.50*

*Bucks Fizz £5.50*

*Pimms £5.50*

*Mojito £5.50*

*House Wine (glass 175ml) £5.00*

*Sparkling Rose £5.50*

*Prosecco £6.00*

*Champagne £7.50*

*Orange Juice £7.00 Per Litre*

*Non-alcoholic punch £8.00 per Litre*

*Elderflower Cordial £7.00 Per Litre*

*Drinks Selection*





***Hot Buffet Option 1 - £10.50 per person***

*Sliced Roast Pork, served with Sauces & Baps served with Salad Buffet, to include, Freshly Prepared Salads, Hot Buttered New Potatoes or Roast Potatoes*

***Hot Buffet Option 2 - £15.50 per person***

*Hot Carvery Style - Sliced Roast Meats and Salad Buffet, to include a substantial selection of Carved Meats, Freshly Prepared Salads, Hot Buttered & Roast Potatoes*

***Hot Buffet Option 3 - £16.50 per person***

*100% Local Beef Burger, Pork Sausage, Jacket Potatoes, Fried Onions, Mixed Leaf Salad, Homemade Coleslaw, Grated Cheese*

***Cream Tea***

*2 Scones, Jam & Local Clotted Cream, served with your choice of Tea, Coffee or herbal Infusion*

*Selection of Canapés on arrival £5.95 Per Person*

*Cheese Course / Platter £8.50 Per Person*

*Sorbet Course £4.50 Per Person*

*Intermediate Fish Course, subject to season £7.00 Per Person*

***Cold Buffet Option 1 - £12.50***

*Selection of Fresh Sandwiches, Sausage Rolls, Mini Quiches, Chicken Drumsticks, Honey Glazed Mini Sausages, Bite-size Cornish Pasty, Pizza Slices,*

***Cold Buffet Option 1 - £16.50***

*As option 1 to include, Selection of Local Cheeseboard, Biscuits, Grapes & Celery, Spring Rolls, Samosas*

*Evening Reception Buffet Menus*



