

Intimate Package

Venue Hire of the Refectory Restaurant for the Wedding Breakfast and Campanile Garden or Common Room for the Drinks Reception.

Complimentary Bedroom for the Wedding Couple

Glass of Bucks Fizz on arrival

Three-Course Wedding Breakfast chosen from Menu A

Half a bottle of Cathedral Wines (served with the Wedding Breakfast)

Coffee and Mints

A glass of Sparkling Wine for the Toast

White Linen Table Cloths, Napkins, White Chair Covers and your choice of Colour Sash

Wedding Co-ordinator

Cake Stand and Knife

Hotel Event Manager as Toastmaster

£3,250 for 30 guests

£80 per additional guest

**Smaller and larger numbers than 30 can be catered for in the Refectory Restaurant.*

Menu A

THE ARCHBISHOP'S MENU

Starters

Roast Tomato & Basil Soup

Chicken & Pork Terrine, Honey Mustard, Leaves, Cornichons, Bread

Smoked Salmon, Leaves, Pickled Shallots, Radish, Cucumber, Dill Dressing

Roasted Pepper, Courgette & Feta Tart, Leaves, Salsa Verde

Main Courses

Chicken, Chateaux Potato, Chicken Jus

Barnsley Chop, Chateaux Potato, Rosemary Jus

Pork Steak, Potato Gratin, Caramelized Onion Jus

Haddock, New Potato, Kale, Chorizo, Chive Velouté

Caramelized Onion, Leek & Goats Cheese Wellington, Dauphinoise, Red Wine Jus

Desserts

Blueberry & Cinnamon Cake, Baked Apple Puree

Speculaas Panna Cotta, Oat Crumb

Blood Orange Delice, White Chocolate Crumb

Chocolate Mousse, Hazelnuts, Raspberry

Followed by Tea and Coffee

Menu A

ALLERGEN INFORMATION

Menu Items	Allergen Information
Roast Tomato & Basil Soup	<i>Celery</i>
Chicken & Pork Terrine, Honey Mustard, Leaves, Cornichons, Bread	<i>Gluten, Sulphites, Mustard, Celery</i>
Smoked Salmon, Leaves, Pickled Shallots, Radish, Cucumber, Dill Dressing	<i>Fish, Sulphites, Mustard</i>
Roasted Pepper, Courgette & Feta Tart, Leaves, Salsa Verde	<i>Gluten, Egg, Sulphites, Dairy</i>
Chicken, Chateaux Potato, Chicken Jus	<i>Celery, Mustard</i>
Barnsley Chop, Chateaux Potato, Rosemary Jus	<i>Celery, Mustard</i>
Pork Steak, Potato Gratin, Caramelized Onion Jus	<i>Celery, Dairy, Mustard</i>
Haddock, New Potato, Kale, Chorizo, Chive Velouté	<i>Fish, Gluten, Dairy, Celery</i>
Caramelized Onion, Leek & Goats Cheese Wellington, Dauphinoise, Red Wine Jus	<i>Gluten, Dairy, Egg, Mustard</i>
Blueberry & Cinnamon Cake, Baked Apple Puree	<i>Gluten, Egg, Dairy</i>
Speculaas Panna Cotta, Oat Crumb	<i>Gluten, Dairy</i>
Blood Orange Delice, White Chocolate Crumb	<i>Gluten, Dairy</i>
Chocolate Mousse, Hazelnuts, Raspberry	<i>Dairy, Egg, Nuts</i>

Please advise your event coordinator of any allergies or dietary requirements prior to your event