



The Emerald Package

Dedicated Wedding Co-Ordinator

Complimentary Menu Tasting for Bride & Groom

Red Carpet

Ceremony Room Hire

Room Hire for Daytime & Evening Reception

A Glass of Prosecco on Arrival

Three Course Wedding Breakfast with Tea & Coffee*

Half a Bottle of House Wine per person

A Glass of Prosecco to Toast the Bride & Groom

Silver Cake Stand & Knife

Evening Food

Complimentary Accommodation for Bride & Groom on Wedding Night

Preferential Accommodation Rates for Your Guests

£105 per person

(Minimum 60 adults on Saturdays in July-September. 50 adults the remainder of the year).

Junior Guests (2-12yrs) are charged at £35 each. Under 2's are free of charge.

Extra Evening Guests are charged at £13.50 per person

*Three course wedding breakfast can be substituted with BBQ/Hog Roast style meal.



The Diamond Package

Dedicated Wedding Co-Ordinator

Complimentary Menu Tasting for Bride & Groom

Ceremony Room Hire & Red Carpet

Flowers for Ceremony Table & Guest Tables

Chair Covers with Sash (One Set)

Room Hire for Daytime & Evening Reception

A Glass of Prosecco on Arrival

A Selection of 3 Canapes served on arrival

Upgraded Three Course Wedding Breakfast with Tea & Coffee

Half a Bottle of House Wine per person

A Glass of Prosecco to Toast the Bride & Groom

Silver Cake Stand & Knife

Upgraded Evening Food (Choose from Finger Buffet, Hog Roast, BBQ or Pizza Oven)

Complimentary Accommodation for Bride & Groom on Wedding Night

Preferential Accommodation Rates for Your Guests

£145 per person

(Minimum 60 adults on Saturdays in July-September. 50 adults the remainder of the year).

Junior Guests (2-12yrs) are charged at £35 each. Under 2's are free of charge. Extra Evening Guests are charged at £20.00 per person



The Marquee Package

Dedicated Wedding Co-Ordinator

Complimentary Menu Tasting for Bride & Groom

Red Carpet

Ceremony Room Hire

Marquee Hire for Daytime & Evening Reception

A Glass of Pimms on Arrival

Three Course Wedding Breakfast with Tea & Coffee*

Half a Bottle of House Wine per person

A Glass of Sparkling Wine to Toast the Bride & Groom

Silver Cake Stand & Knife

Evening Food

Complimentary Accommodation for Bride & Groom on Wedding Night

Preferential Accommodation Rates for Your Guests

£135 per person.

(Minimum 110 adults).

Junior Guests (2-12yrs) are charged at £35 each. Under 2's are free of charge.

Extra Evening Guests are charged at £13.50 per person

*Three course wedding breakfast can be substituted with BBQ/Hog Roast style meal.



Exclusive Sunday Package

Dedicated Wedding Co-Ordinator

Complimentary Menu Tasting for Bride & Groom

Red Carpet

Use of 36 Bedrooms

Ceremony Room Hire

Room Hire of All Function Rooms within the Hotel

A Glass of Pimms on Arrival for 50 guests

Two Course Wedding Breakfast with Tea & Coffee for 50 guests

Half a Bottle of House Wine per person for 50 guests

A Glass of Prosecco to Toast the Bride & Groom for 50 guests

Silver Cake Stand & Knife

Evening Food for 50 guests

£5495 based on 50 guests. Also available between Christmas and New Year 2021!

(Additional guests will be charged at £75 per person).

Junior Guests (2-12yrs) are charged at £35 each

Under 2's are free of charge.

Extra Evening Guests are charged at £13.50 per person



Micro Wedding Package

Dedicated Wedding Co-Ordinator

Complimentary Menu Tasting for Bride & Groom

Red Carpet

Ceremony Room Hire

Room Hire for Daytime & Evening Reception

A Glass of Prosecco on Arrival

Three Course Wedding Breakfast with Tea & Coffee

Half a Bottle of House Wine per person

A Glass of Prosecco to Toast the Bride & Groom

Silver Cake Stand & Knife

Complimentary Bridal Suite

£99 per person.

Terms and Conditions apply. New bookings only.

(Minimum 15 adults. Maximum 30 adults. Valid for weddings taking place up to 30th September 2021. Date Exclusions Apply).

Junior Guests (2-12yrs) are charged at £35 each

Under 2's are free of charge.

*Surcharge for Briar Barn will apply for weddings under 20 guests.



The Off Peak Package

Dedicated Wedding Co-Ordinator

Complimentary Menu Tasting for Bride & Groom

Red Carpet

Ceremony Room Hire

Room Hire for Daytime & Evening Reception

A Glass of Prosecco on Arrival

Two Course Wedding Breakfast with Tea & Coffee*

Half a Bottle of House Wine per person

A Glass of Prosecco to Toast the Bride & Groom

Silver Cake Stand & Knife

Evening Food

Complimentary Accommodation for Bride & Groom on Wedding Night

Preferential Accommodation Rates for Your Guests

£89 per person.

(Minimum 60 adults. Available November, January, February & March. Monday-Thursday the remainder of the year).
Junior Guests (2-12yrs) are charged at £35 each. Under 2's are free of charge. Extra Evening Guests are charged at £13.50 per person



Friday Exclusive Package

Dedicated Wedding Co-Ordinator

Complimentary Menu Tasting for Bride & Groom

Red Carpet

Ceremony Room Hire

Room Hire of All Function Rooms within the Hotel

A Glass of Pimms on Arrival for 50 guests

Two Course Wedding Breakfast with Tea & Coffee for 50 guests

Half a Bottle of House Wine per person for 50 guests

A Glass of Prosecco to Toast the Bride & Groom for 50 guests

Silver Cake Stand & Knife

Evening Baps for 50 guests

Use of 36 bedrooms

£6995 based on 50 guests.

(Additional guests will be charged at £75 per person).

Junior Guests (2-12yrs) are charged at £35 each

Available for weddings taking place before 31st December 2022, exclusions apply.



The Afternoon Tea Package

Dedicated Wedding Co-Ordinator

Red Carpet on arrival

Room Hire Till 5pm

A Glass of Prosecco on Arrival

A selection of 3 Canapes served on arrival

Afternoon Tea

A Glass of Champagne to Toast the Bride & Groom

Silver Cake Stand & Knife

Preferential Accommodation Rates for Your Guests

Free Parking for All Guests

£49 per person.

(Minimum 15 adults. Available Monday-Thursday only).



Optional Extras

DJ and disco - £400.00

Chair Cover & Sash - £5.00 a chair

Upgrade to Diamond Daytime Menu - £10.00 a head

Upgrade to Evening Pizza Oven – From £6.50 a head (excluding Diamond Package, subject to availability)

Upgrade to Evening Finger Buffet – From £6.65 a head (excluding Diamond Package)

Upgrade to Evening Hog Roast - £11.00 a head (excluding Diamond Package)

Upgrade to Evening BBQ – From £11.50 a head (excluding Diamond Package)

Juice Jugs - £10.00 a jug

Canapes – From £6.95 per person

Surcharge for Ceremony in Briar Barn - £300.00

Charge for moving Chair Covers & Sashes - £150.00

1am Licence Extension - £250.00



Emerald, Exclusive & Off Peak Menu

Starters

Roasted Cauliflower & Confit Garlic Soup, Toasted Hazelnuts, Olive Oil Dressing.

Chicken Liver Pate, Red Wine Poached Pear, Pear Gel, Toasted Brioche.

Ham Hock & Pistachio Terrine, Pistachio Nut Butter, Apple Chutney.

Smoked Salmon, Celeriac Remoulade, Apple, Capers, Watercress.

Mains

Roasted Chicken Breast, Fondant Potato, Creamed Leeks, Red Wine Jus.

15-Hour Slow Braised Pork Belly, Apple Jus, Rosemary Infused Potato Hash, Savoy Cabbage.

Pan Roasted Sea Bream, Lemon Butter Sauce, Basil Crushed Potatoes, Roasted Courgetti.

Root Vegetable & Rosemary Wellington, Fondant Potato, Tender Stem Broccoli. (V)

Desserts

Malt Chocolate Tart, Salted Caramel Ice Cream, Burnt White Chocolate.

White Chocolate Cheesecake, Strawberries, Strawberry Sorbet, Almonds.

Sticky Toffee Pudding, Salted Toffee Sauce, Vanilla Ice Cream.

Classic Lemon & Raspberry Posset, Raspberry Coulis, Dressed Raspberries.



CANTLEY HOUSE
HOTEL

Diamond Menu

Starters

Jerusalem Artichoke & Truffle Soup, Crème Fraîche, Crispy Onions.

Charred English Asparagus, Slow Poached Egg, Balsamic Dressed Rocket, Pine Nuts.

Smoked Ham Hock & Parmesan Tart, Creamed Leeks, Truffle Dressed Rocket, Pine Nuts.

Confit Duck & Foie Gras Terrine, Raspberry Gel, Roasted Hazelnuts, Pickled Raspberries.

Mains

Roasted Lamb Rump, Dauphinoise Potatoes, Creamed Savoy Cabbage, Lamb Jus.

Roasted Sirloin of Beef, Roast Potatoes, Yorkshire Pudding, Roasted Carrots & Greens, Red Wine Jus.

Baked Hake, Sautéed Potatoes, Creamed Leeks, Capers, Shrimp Butter.

Wild Mushroom & Truffle Barley Risotto, Roasted King Oyster Mushrooms.

Desserts

Apple & Blackberry Crumble Tart, Blackberry Sorbet, Toasted Almonds

Steamed Orange & Golden Syrup Sponge, Milk Chocolate Sauce, Almond Tuile

Vanilla & Sweet White Wine Poached Pear, Lavender Sponge, Chilled Crème Anglaise

Textures of Milk Chocolate, Passion Fruit, Clotted Cream Ice Cream, Passion Fruit Coulis



Evening Menus

*Lights Bites (included in Emerald, Off-Peak, Marquee and Sunday Exclusive Packages).
Bacon Baps, Chips and Salad or Sausage Baps, Chips & Salad*

*Finger Buffet (Available for an upgrade price of £6.65 a head)
Includes a selection of sandwiches plus 5 savoury items of your choice*

*Wood Fired Pizza Oven (Upgrade to Pizza Oven for an additional £6.50 a head)
Italian style thin based pizza, tomato & oregano sauce & mozzarella cheese with a variety of toppings to choose from
including:- Pesto chicken, four cheese, olive, ham, pepperoni, roasted pepper, marinated cherry tomato, Swedish
meatballs, mushroom, spinach, and sweet red chilli.
Wood Fired Pizzas are subject to the availability of the pizza oven.*

*Hog Roast (Upgrade to a Hog Roast for an additional £11 a head)
Locally Sourced Hog Cooked by our chef. Served with Floured Baps, Stuffing, Crackling, Apple Sauce & A Selection of 5
Salads.*

*BBQ Menu (Upgrade to a BBQ for an additional £11.50 a head)
100% Beef Burgers with Buns, Cumberland Sausages, Chicken Kebabs, Mature Cheddar, Caramelised Onions, A
Selection of Relishes, Mixed Leaf Salad and Tomato, Red Onion & Basil Salad.*