



## WEDDING DRINKS

**Bronze Drink Package** ..... £16pp

On Arrival : Bucks Fizz 125ml  
Wedding Breakfast : One 175ml glass of our House red or white wine  
Toasts : One 125ml glass of Sparkling wine

**Silver Drink Package** ..... £22.95pp

On Arrival : Choose between: Bucks Fizz 125ml, Pimm's cocktail or Summer punch  
Wedding Breakfast : Half a bottle of our House red or white wine per guest  
Toasts : One 125ml glass of Sparkling wine

**Gold Drink Package** ..... £28pp

On Arrival: Choose between: Bucks Fizz 125ml, Pimm's Cocktail or Mulled Wine  
Wedding Breakfast: Bottle of our House red or white wine per guest  
Toasts: One 125ml glass of Prosecco

## CANAPES

Choose 4 from the following menu – £8.95 per person Minimum of 30 guests

**Tomato and Mozzarella Bruschetta**

**Mini Yorkshire pudding, beef and rich gravy**

**Mini fish and chips**

**Smoked salmon and cream cheese Bellini**

**Smoked salmon and cream cheese Bellini**

**Thai fishcake with sweet chili dip**

**Lamb kofta with yogurt dip**

**Sausage and apple skewers**

**Duck and ginger spring rolls**

**Vegetable spring rolls**

## BRONZE MENU – £40 per person

### Starter

**Cream of Tomato and Basil Soup** (Served with a fresh bread roll) .....

**Chicken Liver Parfait** Onion Chutney and Ciabatta toast .....

**Warmed caramelized red onion, goats' cheese and redcurrant tart** Dressed leaves Duo of Seasonal Melon With Sugared mint and mango coulis .....

### Desserts

**Warmed sticky toffee pudding**

**Profiteroles**

**Vanilla Cheesecake**

**Meringue Nest**

### Main Course

All mains are served with a family style service of seasonal vegetables

**Pan roasted chicken**

Served with sage and onion stuffing, fondant potato and gravy

**Crispy Pork Belly**

Served with caramelized apple slice and cider sauce

**Pan Fried Salmon Fillet**

Served with Hollandaise sauce, New potatoes and chive

**Cheese and shallot filo pastry parcel**

Served with a warm coulis of tomatoes

## SILVER MENU – £46 per person

### Starter

**Country Vegetable Soup** (With Fresh Bread roll Honey Roast )

**Carrot and coriander Soup** (With Fresh Bread roll)

**Caprese Salad, Torn buffalo mozzarella, fresh basil and beef tomato** Finished With olive oil and balsamic

**Pressed Ham Hock** (With honey terrine with dressed leaves)

**Cream Garlic Mushrooms** Toasted Ciabatta Bread

### Main Course

**Pork tenderloin**

Served on a Colcannon mashed potato and an English cider Jus

**Pan roasted Seabass fillet**

With Spiced Tomato Sauce on a bed of stir-fried greens

**Roast Striploin of Beef**

Served with Yorkshire pudding, Roast Potato and rich gravy

**Honey Glazed Roast Gammon**

Served with Yorkshire pudding, Roast Potato and rich gravy

**Creamy Mushroom Risotto (V)**

### Desserts

**Strawberry Cheesecake (V)**

**Chocolate Torte (V)**

**Raspberry frangipane tart**

## GOLD MENU – £58 per person

### Starter

**Thinly sliced smoked salmon**

Served with capers, baby leaves and fresh lemon and slices of brown bread

**Wafer thin slices of Parma ham**

Served with caramelized figs and balsamic

**Broccoli and stilton soup with stilton croutes**

Served with fresh bread roll

**Cream of Wild mushroom Soup with truffle scented cream**

Served with fresh bread roll

**Cod and Pancetta Fish Cake**

Served with Garlic Mayo and Rocket

### Main Course

**Seared and roasted lamb rump sliced pink**

Served on Dauphinoise and glazed with a rosemary and red wine jus

**Beef Wellington**

With Rich Red wine gravy with fondant potato

**Supreme Chicken**

With a wild mushroom and thyme sauce with Dauphinoise

**Mediterranean Vegetable & Mozzarella Filo parcel** With a spiced tomato sauce

**Steamed Cod, Asparagus and Pancetta**

Served with a cream sauce and roast potatoes

### Desserts

**Dark Chocolate mousse**

**Vanilla Crème Brulee**

**Trio of desserts**

**Chocolate Fondant**

**Vanilla Panna Cotta**

## EVENING BUFFET – £22.95 for 4 or £25.95 for 6, per person

Choose 4 or 6 of the following:

**Chips**

**Mini Sausages**

**Selection of pizzas slices**

**Jacket Potatoes**

**Selection of Crudites**

**BBQ Chicken Wings**

**Selection of filled sandwiches**

**Chicken goujons**

**Lamb koftas**

**Garlic bread**

**Pasta Salad**

**Meat & vegetarian quiches**

**Sausage Rolls**

**Loaded potato skins with sour cream dip**

**Tossed Salad**

**Jacket Potato with chili**

**Chicken Tikka**

**Curry Rice**

**Naan bread**

## ACCOMODATIONS

Your guests may decide to stay overnight after your Wedding. At Crown Hotel Stone, there are options for accommodation including double rooms, twin rooms, family rooms and suites. Special Wedding rates are subject to availability with check-in at 15:00 and check-out before 11:00. Complimentary Wi-Fi is available, in-addition to tea/coffee making facilities in the bedrooms.

## DECORATIONS

It is all the small touches that make a wedding truly unique, from the color of the floral center pieces to the multi-tiered wedding cake. All of our rooms can be decorated with a multitude of personal touches; from chair covers and sashes to full room draping, whatever your vision, however lavish, it can be created here at the Crown Hotel Stone. We work with and can recommend many partners to provide these small but significant details to your very special day.

