

# *All Inclusive Wedding Package - Richmond Gate*

**We offer an excellent package for 40 people for the Wedding breakfast and 60 people for the Evening Reception to include:**

- œ Dedicated wedding planner
- œ A red carpet welcome on arrival
- œ Glass of Sparkling Wine for your welcome drink
- œ Three course wedding breakfast including freshly brewed coffee
- œ Half bottle of House Wine to compliment the meal
- œ A glass of Sparkling Wine to toast the Bride and Groom
- œ The Hire of your chosen reception Suite
- œ White table linen and napkins
- œ Use of a silver cake stand and knife
- œ Named and dated personalised menus
- œ A hotel 'Master of Ceremonies' to assist with the smooth running of the occasion
- œ Evening Finger buffet
- œ Complimentary menu tasting for two people
- œ Inclusive of VAT

## *Wedding Breakfast Menu*

Choose one for each course

**Roasted Vine Tomato Soup** with Basil Pesto  
**Warm Goats Cheese Crottin**, Black Olives and Tomato Dressing  
**Smoked Salmon and Cream Cheese Roulade** with Asparagus Salad

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**Butter Roasted Chicken Breast**  
with Thyme Infused Fondant Potatoes, Glazed Vegetables, Wild Mushroom Sauce  
**Fillet of Scottish Salmon**,  
Saffron Potatoes Glazed Carrots, Fine Beans, Tomato and Black Olive Salsa  
**Spiced Loin of Pork**,  
Pot Roast Potatoes, Braised Cabbage, Glazed Carrots, Apple Jus

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**Warm Apple Tart** with Cinnamon Ice Cream  
**Vanilla Crème Brulee** with Citrus Shortbread  
**Bitter Chocolate Tart** with Raspberry Coulis

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**Coffee and Mints**

*2011/2012 Package Price*

*£3995 (Low season October-March)*

*£4995 (for Saturday's & Bank Holiday's April - September)*

Additional covers:

Day: £65 Evening: £25

Offer subject to availability

## *Wedding Suites*

### *The Conservatory*

A Light, fully air-conditioned and airy room overlooking the Victorian walled garden, ideal for reception drinks and photographs. The room seats up to 70 guests.

Room Hire is £1,050

The Conservatory is not licensed for wedding ceremonies.

### *Gates on the Park Restaurant*

An elegant air-conditioned room with large bay windows, seats up to 40 guests.

Room hire for reception

or for a wedding ceremony for up to 50 guests, £650

### *The Terrace Room*

Decorated in soft green and cream with crystal chandeliers and air-conditioning is suitable for up to 50 guests.

Room hire for the reception or for a wedding ceremony for up to 70 guests, £675

### *The Morshead Room*

Seating 10-15 guests is situated on the first floor and has long bay windows and air-conditioning.

Room hire for the reception

or for a wedding ceremony for up to 25 guests, £450

## *The Wedding Package*

**If you choose the Orchid, Gardenia or Jasmine Menu Packages, the following items are included in the cost of the meal:**

Reception room hire

∞

Glass of Sparkling Wine for your welcome drink

∞

A glass of Sparkling Wine to toast the Bride and Groom

∞

Half bottle of House Wine to compliment the meal

∞

Red carpet welcome

∞

Service of Master of Ceremonies

∞

Use of silver cake stand and knife

∞

Use of changing room

∞

Personalised menus, place cards and table plan.

∞

Special accommodation rate for wedding guests, subject to availability.

If you choose not to have a wedding package, there will be an extra charge of £25 for the

use of the cake stand and knife and a charge of 50p per person for menus, place cards and table plan, with hire of the reception room charge according to our regular rate.

## *The Jasmine Menu £69*

### **Grilled Marinated Vegetables**

Aubergine Caviar, Crispy Bread

### **Fillet of Seabass**

Saffron Potatoes, Glazed Carrots, Fine Beans, Tomato and Black Olive Salsa

### **Pannacotta**

Raspberry Sorbet, Passion Fruit Sauce

### **Coffee and Petit Fours**

## *The Orchid Menu £79*

### **Warm Goats Cheese Crottin**

Black Olives, Tomato dressing

### **Slow Roasted Rump of Lamb**

Boulangere Potatoes, Glazed Vegetables, Rosemary jus

### **Warm Apple Tart**

Cinnamon Ice Cream

### **Coffee and Petit Fours**

## *The Gardenia Menu £95*

### **Home Smoked Salmon Fillet**

Russian Salad, Caviar and Chive Cream

### **French Onion Soup**

With Guinness and Gruyere Croutons

### **Tournedos of English Beef**

Rosemary Gratin, Seasonal Vegetables, Claret Sauce

### **Assiette of Chocolate**

Semi-Freddo, Dark Chocolate Tart, White Chocolate Ice Cream

### **Selection of English and Continental Cheese**

### **Coffee and Petit Fours**

## *Menu 1*

### *Starters*

**Grilled Marinated Vegetables (V)**

Aubergine Caviar, Crispy Bread

**Roasted Vine Tomato Soup Basil Pesto (V)**

**Smoked Salmon and Cream Cheese Roulade**

Asparagus salad

**Chicken Liver Parfait**

Toasted Brioche and Fruit Chutney

### *Main Course*

**Fillet of Trout**

Minted New Potatoes, Garden Vegetables, Light Lemon Sauce

**Butter Roasted Chicken Breast**

Thyme Infused Fondant Potatoes, Glazed Vegetables,  
Wild Mushroom Sauce

**Spiced Loin of Pork**

Pot Roast Potatoes, Braised Cabbage, Glazed Carrots, Apple Jus

**Fillet of Scottish Salmon**

Saffron Potatoes, Glazed Carrots, Fine Beans, Tomato and  
Black Olive Salsa

**Parcel of Feta Cheese (V)**

Spicy Couscous Salad

**Marinated Aubergine Tart (V)**

Wild Roquette and Tomato Salad

### *Desserts*

**Fresh Strawberries**

Freshly Whipped Cream

**Pannacotta**

Raspberry Sorbet, Passion Fruit Sauce

**Vanilla Crème Brulée**

Citrus Shortbread

**Glazed Lemon Tart**

Mascarpone, Fresh Berries

### *Coffee*

£36.50 per person

## *Menu 2*

### *Starters*

**King Prawn Salad**

Marie-Rose, Paprika

**Warm Goats Cheese Crottin (V)**

Black Olives, Tomato Dressing

**Angus Beef Carpaccio**

Peeled Parmesan, Roquette Salad and Truffle Oil

**Warm Plum Tomato Tart (V)**

Rocket and Balsamic Dressing

### *Main Course*

**Pot Roasted Guinea Fowl**

Dauphinoise Mille Feuille, Roasted Baby Onions,  
Green Beans, Roasted Jus

**Slow Roasted Rump of Lamb**

Anna Potatoes, Glazed Baby Vegetables, Juniper Jus

**Pan Fried Grey Mullet**

Olive Oil Mash and Market Vegetables

**Open Ravioli (V)**

Wild Mushroom, Cream Truffle Sauce

**Risotto of Sweet Peppers & Olives (V)**

Pesto Sauce

### *Desserts*

**Warm Apple Tart**

Cinnamon Ice Cream

**Vanilla Crème Brulee**

Citrus Shortbread

**Exotic Fruit Salad**

**Bitter Chocolate Tart**

Raspberry Coulis

### *Coffee and Petit Fours*

£43.50 per person

## Menu 3

### Starters

#### Serrano Ham Melon

Roasted Purple Fig  
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#### Home Smoked Salmon Fillet

Russian Salad, Caviar and Chive Cream  
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#### Green Asparagus Salad(V)

Petit Leaves, Truffle Vinaigrette  
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### Soup

#### French Onion

With Guinness and Gruyere Croutons  
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#### Green Pea

And Cream Chantilly Mint  
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#### Button Mushroom

With Tarragon  
\* \*

#### Vichyssoise

Sautéed Ceps and Lemon Oil  
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### Main Course

#### Sirloin of English Beef

Rosemary Gratin Potatoes, Seasonal Vegetables, Claret Sauce  
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#### Seared Fillet of Seabass

Ratte Potatoes, Wilted Spinach and Artichokes  
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#### Roasted monkfish with Deep Fried Serrano Ham

Provençal Vegetables, Thyme Roasted Potatoes and Basil Pesto  
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#### Home made Saffron Linguine(V)

Baby Vegetables, Rosemary Cream  
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#### Mille Feuille of Crispy Polenta (V)

Spiced Tomato Fondue  
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### Desserts

#### Apple Strudel

Pan d'Épice Ice Cream, aged Prunes  
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#### Fig Tarte Tatin

Home made Vanilla Ice cream  
\* \*

#### Hazelnut Parfait

Mango sorbet  
\* \*

#### Assiette of Chocolate

Semi-Freddo, Dark Chocolate Tart, White Chocolate Ice Cream  
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### Selection of English & Continental Cheese

### Coffee & Petit Fours

£50.00

*Please choose one starter, one main course and one dessert for your entire group. Special dietary requirements will be catered for separately.*

## *Buffet Menu 1*

### *Cold Selection*

Oak Smoked Salmon with Capers, Shallots  
Duo of Melon with Air Dried Ham  
Caesar Salad and Croutons, Shaved Parmesan

### *Main Courses*

Whole Organic Chicken with Rosemary Cream  
Fillet of Sea bream with Sauce Vierge  
Mediterranean Vegetable Lasagne

### *Vegetables*

Roasted New Potatoes with Garlic and Rosemary  
Buttered Seasonal Vegetables

### *Salads*

Tomato and Mozzarella, Pesto  
Greek Salad, Feta Cheese  
Home Made Couscous  
Green Leaf Salad

### *Desserts*

Crème Caramel  
Exotic Fruit Display  
Selection of Cheese and Biscuits

### *Coffee and Petit Fours*

**£36.50**

## *Buffet Menu 2*

### *Cold Items*

Assorted Fish Platter  
Spanish Tapas  
Assorted Continental Meat Platter

### *Main Courses*

Roasted English Sirloin with Red Wine Jus  
Pan Fried Sea Bream with Champagne Sauce  
Roasted Peppers Penne Pasta and Basil Pesto

### *Vegetables*

Chateau Potatoes  
Panache of Seasonal Vegetables

### *Salads*

Waldorf with Grapes  
Tuna Nicoise  
Vine Tomato with Olives  
Mixed Leaf Salad with French dressing

### *Desserts*

Chocolate Torte with Raspberry Coulis  
Apple Strudel  
Vanilla Crème Brulee  
Selection of Cheese and Biscuits

### *Coffee and Petit Fours*

**£43.50**

*Canapés  
&  
Finger Buffet  
Selection*

Special dietary requirements will be catered for separately.

Some of the dishes on this menu may contain nut products or food substances to which you may be allergic. Please ask our staff for information.  
All prices are inclusive of VAT.

*Canapés Menu*

*Cold Selection*

Air Dry Beef Roll Filled with Gorgonzola, Cream and Olives  
Grissini Sticks Wrapped in Smoked Salmon with Humus Dip  
Cherry Tomato, Baby Buffalo Mozzarella and Basil on a Skewer  
Crab Mango Wrap with a Sweet Chilli Dipping Sauce  
Herb Rolled Goats Cheese with Tomato Chutney

*Hot Selection*

Marinated Chicken Tulips with Ginger Soy  
Lamb Kofta, Crème Fraiche and Mint on a Skewer  
Assorted Italian Pizza  
Vegetable Spring Roll with Soya Sauce  
Mini Samosa with Thai Chicken Curry

**£1.50 per piece (Minimum 20 pieces)**

*Finger Buffet Menu 1*

Selection of Double Decker Sandwiches  
Tuna & Sweetcorn Tartlet with Coriander  
Marinated Chicken Wings with Rosemary and Garlic  
Crab and Salmon Cake with Sweet Chilli Sauce  
Humus with Pitta Bread  
Homemade Selection of Pizza  
Mini Caesar Salad  
Fresh Fruit

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Selection of Desserts

**£24.50**

*Finger Buffet Menu 2*

Open Sandwiches  
Tartlet of Coronation Chicken with Mango  
BBQ Baby Back Ribs Basted in Barbeque sauce  
Mini Caesar Salad  
Deep Fried Squid with Tartar Sauce and Lemon  
Hoi Sin Glazed Duck, Spring Onion and Cucumber  
Tartlet of Spicy Chorizo Sausage, Potatoes and Red Onion  
Thai King Prawns on Sticks, Marinated and Grilled

A selection of Desserts

**£28.50**

## *Barbeque on the Hill Menu 1*

### *Main Dishes*

100% Genuine Angus Beef Burger  
Variety of Gourmet Sausages  
Half a BBQ Chicken  
Marinated Pork Ribs  
Baked Potato with Sour Cream  
Vegetarian Burger  
Grilled Corn on the Cob

### *Salads*

Homemade Coleslaw  
Beetroot Salad  
Vine Ripened Tomatoes with Mozzarella and Basil  
Seasonal Mixed Leaf Salad  
Selection of Breads  
Garlic Bread

### *Dips*

Sour Cream  
Tomato Salsa  
Tapenade  
Mayonnaise

### *Desserts*

Strawberries and Cream  
Selection of Gateau  
Assortment of Ice Cream  
Selection of English and Continental Cheeses

**£35.00 per person**

## *Barbeque on the Hill Menu 2*

### *Main Dishes*

Marinated King Prawns  
Rib Eye Steak coated in Teriyaki Sauce  
Turkey Escalope with Rosemary, Garlic and Smoked Paprika  
Lamb Steak with Fresh Garden Mint  
Tuna Steak with Thai Citrus Dressing  
Honey Mustard Corn-fed Drumsticks  
Vegetarian Sausage

### *Salads*

Penne Pasta with Roasted Peppers  
Potato Salad with Mustard Mayonnaise and Red Onion Salad  
Baby Spinach with Garlic Croutons and Crispy Bacon  
French Bean, Olive and Sun Blushed Tomato Salad

### *Desserts*

Water Melon Cup filled with Exotic Fruit Salad  
Burnt Oxford Cream  
Jam Doughnuts  
Farmhouse Cheese

**£43.50 per person**