

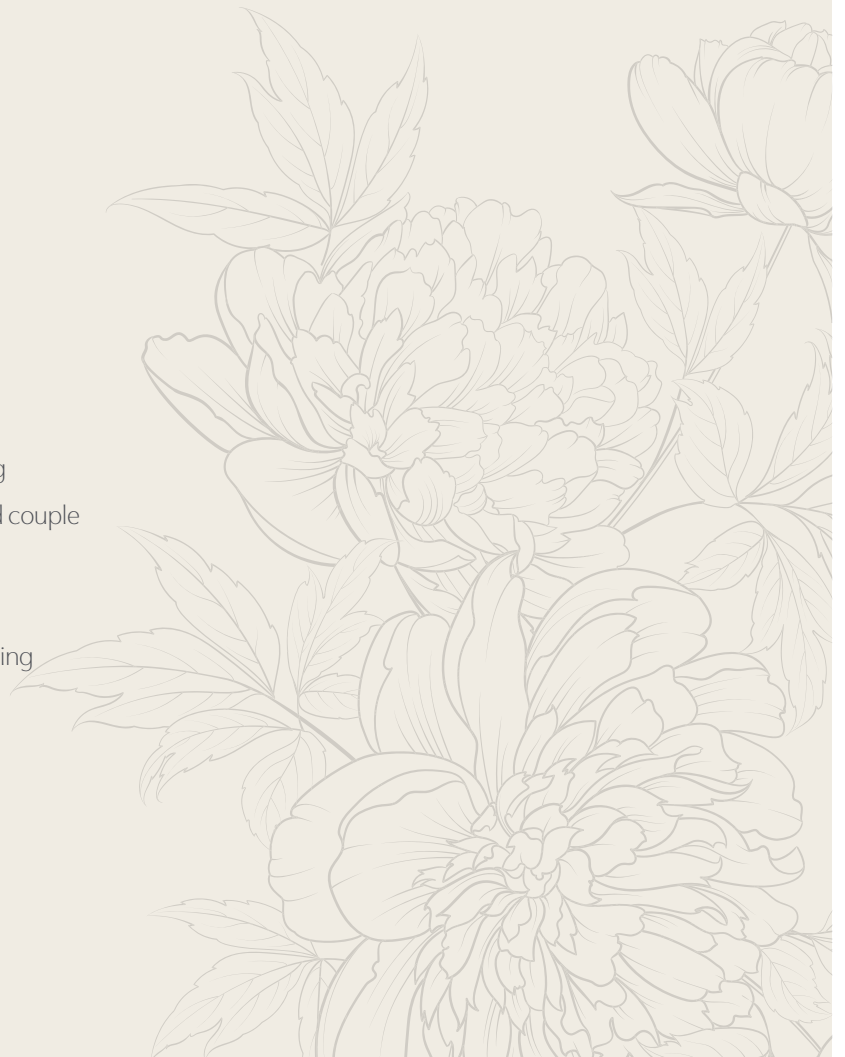
WEDDING PRICES

| | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY |
|-----------|--------|---------|-----------|----------|--------|----------|--------|
| JANUARY | £1000 | £1000 | £1000 | £1000 | £1500 | £1500 | £1000 |
| FEBRUARY | £1000 | £1000 | £1000 | £1000 | £1500 | £1500 | £1000 |
| MARCH | £1000 | £1000 | £1000 | £1000 | £2000 | £2000 | £1000 |
| APRIL | £2000 | £2000 | £2000 | £2000 | £4000 | £4000 | £2000 |
| MAY | £2000 | £2000 | £2000 | £3000 | £4000 | £8000 | £4000 |
| JUNE | £3000 | £3000 | £3000 | £4000 | £8000 | £8000 | £4000 |
| JULY | £3000 | £3000 | £3000 | £4000 | £6000 | £10000 | £5000 |
| AUGUST | £3000 | £3000 | £3000 | £4000 | £10000 | £10000 | £7000 |
| SEPTEMBER | £3000 | £3000 | £3000 | £3000 | £5000 | £6000 | £3000 |
| OCTOBER | £2000 | £2000 | £2000 | £2000 | £5000 | £6000 | £3000 |
| NOVEMBER | £2000 | £2000 | £2000 | £2000 | £3000 | £3000 | £2000 |
| DECEMBER | £2000 | £2000 | £2000 | £2000 | £8000 | £8000 | £6000 |

**Prices subject to change on bank holidays and key dates. Minimum spend applies to all dates.*

OUR WEDDINGS ALL FEATURE:

- Use of the Oak Room or the Walton suite
- Spectacular views overlooking the Peak District National Park
- Use of the grounds for your photographs
- A dedicated wedding coordinator
- A master of ceremonies
- Hire of our cake stand, knife and easel for your table plan
- Table linen and napkins
- The Bridal Suite on the night of your wedding
- Breakfast the following morning as a married couple
- Chair covers
- 10% discount on all pre-ordered drinks
- Our resident DJ to perform during your evening



WEDDING BREAKFAST SAMPLE MENU

To create the perfect menu for your special day, please select two options from the starters, mains, and desserts. For an extra special sparkle choose to add a sorbet or intermediate course of your choice:

Starter

- Pan fried scallops served with a minted pea purée, asparagus, parma ham crisp, pea shoots and a lemon dressing **£13**
- Smoked mackerel pâté served with a roast beetroot salad, beetroot gel and croûtes **£9**
- Chicken liver parfait and port jelly served with a fig chutney, brioche toast and dressed salad **£8**
- Glazed goat's cheese with a romesco sauce served with chargrilled Mediterranean vegetables and candied walnuts **£9**
- Seasonal soup served with fresh crusty bread **£7**
- Seared tuna with sesame, avocado salsa, lime gel, wasabi mayo and black sesame crispbread **£10**
- Smoked salmon terrine served with lemon cream, capers, dill, toasted brioche and caviar **£10**
- Mushroom pâté served in a tarragon emulsion with watercress and toasted brioche **£8**
- Cheese & onion tart served with a dressed salad **£7**
- Crispy pork fritter served with celeriac remoulade and a dressed salad **£8**
- Ham hock terrine and a red onion chutney, served with brioche toast and dressed salad **£8**

Main Course

- Host roast, a beautifully cooked roast dinner with all the trimmings. For a bit of fun we suggest that you nominate a carver on each table **£POA**
- Fillet of beef served with dauphinoise potato, spinach, carrot purée, roast baby carrots, roast shallots and a rich jus **£36**
- Roasted cod loin, lightly spiced served with cauliflower purée, tenderstem broccoli and cauliflower florets **£32**
- Honey & mustard roasted pork chop with creamy mashed potato, cider apples, green beans and a rich cider jus **£28**
- Pan roasted chicken supreme, accompanied by crushed new potatoes, creamed corn, tenderstem broccoli, corn salsa, chicken sauce **£26**
- Pan fried duck breast served with sweet potato pressing, tenderstem broccoli and a sweet Cointreau and orange sauce **£34**
- Wild mushroom risotto, lightly dusted with tarragon and cep powder **£21**

- Pan fried sea bass served with mashed potato, minted pea fricassee and a delicious lemon & chive butter sauce **£28**
- Pan fried salmon served with crushed new potatoes, creamed leeks, asparagus and a caper and dill cream sauce **£24**
- Gnocchi served with a tangy sundried tomato salsa, rocket pesto and parmesan cream **£20**
- Beetroot wellington served with creamy mashed potato, tenderstem broccoli, green beans and a vegetable gravy **£22**

Dessert

- Lemon meringue tart served with a raspberry sorbet and raspberry coulis **£9**
- Strawberry and mascarpone cheesecake served with a strawberry and mint salsa **£9**
- Chocolate fondant served with vanilla ice cream **£10**
- Dark chocolate mousse, orange compote, candied orange and orange sorbet **£10**
- White chocolate and berry roulade served with strawberry ice cream **£10**
- Vanilla panna cotta, sour cherry crumb, cherry gel and shortbread biscuits **£9**
- Red berry crème brûlée **£8**
- Warm Bakewell tart served with crème anglaise **£9**
- Classic Eton Mess **£8**
- Sticky toffee pudding with caramel sauce **£9**

Cheese

- Cheeseboard to share at the table with crackers, chutney and accompaniments **£12pp**

Sorbet and intermediate courses

- Amuse-bouche to start **£5pp**
- Any soup as an intermediate course **£5.50pp**
- Add a little extra sparkle with Champagne or raspberry sorbet **£4pp**

Children Under 12:

2 Course - £16.00

3 Course - £21.00

Starter

- Tomato Soup, garlic bread or honeydew melon

Main Course

- Sausage & mashed potatoes served with garden peas or baked beans
- Chicken or fish goujons & hand cut chips with garden peas
- Pan fried fish of the day with seasonal vegetables

Dessert

- Chocolate brownie sundae with vanilla ice cream and marshmallows
- Fresh fruit salad
- Vanilla ice cream

Half portions of the adult main menu also available

EVENING RECEPTION SAMPLE MENU

All the evening reception dining options have an element of live or interactive cooking. Give your guests the choice to eat when they want over a two-hour window. Cooked fresh using only the best, locally sourced ingredients to ensure you are well fuelled for the dance floor.

- Derbyshire BBQ and a delicious selection of Chef's choice of salads and accompaniments (min 80 guests).
Available April to September **£26pp**
- Chicken and chorizo paella, bursting with flavour **£22pp**
- A choice of your favourite street food dishes including burritos, enchiladas, kebabs or falafel, select one option served with Chef's choice of salads **£22pp**
- A selection of stone baked or woodfired pizzas **£18pp**
- An artisan deli, offering a selection of meats, pâté, chutneys, cheeses, and homemade breads **£22pp**

Late Night Snacks

- Bacon sandwiches **£5.50pp**
- Cheeseburger **£8.50pp**
- Beefburger **£8.00pp**
- Small fish and chips **£7.50pp**
- Fries **£3.00pp**

SPECIAL TOUCHES

- Wooden cake stand **£40**
- Decorative mirror and easel **£20**
- Candelabras with mirror plates **£30.00**
(each centre piece)
- Ferris sweet wheel **£100**
- Twinkle dance floor **£350**
- Post Box **£30**
- Late Licence **£250** (extra hour until 1am)
- Chiavari Chairs **£3.50 per chair**



CANAPÉ SAMPLE MENU

Enhance your drinks reception and indulge in a selection of delicious homemade canapés.

Canapés are priced at £10.00pp for a choice of three canapés from the following:

- Mini beef burgers served with chilli jam
- Smoked salmon, rye bread croûte with avocado
- Beer battered cod served with pea purée
- Smoked applewood and red onion arancini
- Mini honey and mustard chipolata mash
- Crisp ham hock croquette served with piccalilli gel
- Parmesan gnocchi served with black olive purée
- Lavosh cracker, cream cheese pesto and sun-dried tomato
- Cauliflower pakora served with mango chutney

Additional canapés are available at a charge of £3.00pp

CREAM TEA CANAPÉ SAMPLE MENU

Canapés are priced at £10.00pp for a choice of three canapés from the following:

- Mini scones served with homemade jam and cream
- Mini macaroons
- Mini chocolate éclairs
- Mini sponge cakes

Any of the cream tea canapés can be added to your savoury canapés at £3.00pp.

