



PEAK EDGE HOTEL
RED LION RESTAURANT

2026 LATE AVAILABILITY WEDDING PACKAGE

SUNDAY TO THURSDAY

EXCLUDING BANK HOLIDAY

Based on 50-day guests and 80 evening guests

WHAT'S INCLUDED:

Dedicated wedding planner
Room hire of the Oak Room
Wedding suite for the night of your wedding
Master of ceremonies
Hotel linen & napkins
Wooden cross back chairs
Cutlery, glassware & crockery
Cake stand & knife
In-house Décor Package*
Chair drapes for 50 chairs
A glass of Prosecco per person on arrival and for the toast for 50 daytime guests
Three-course wedding breakfast for 50 daytime guests including one starter, one main, one dessert and one glass of house wine per person
Evening buffet for 80 guests
Landscaped gardens for your photography

Price **£7,995.00**

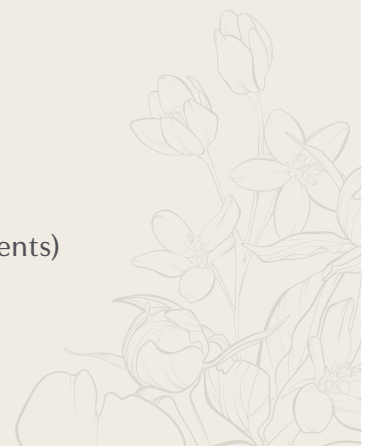
OPTIONAL EXTRAS:

Additional day guests £80.00 per person
Additional evening guests £25.00 per person
Civil ceremony set up charges £575.00

*IN-HOUSE DÉCOR PACKAGE INCLUDES:

1 x floral hoop in natural colours
2 x urns in natural colours
10 x centrepieces in natural colours (high and low arrangements)
1 x long and low arrangement in natural colours

Offer does not apply to existing bookings.



WEDDING BREAKFAST SAMPLE MENU

To create the perfect menu for your special day, please select two options from each course, including the vegetarian option.

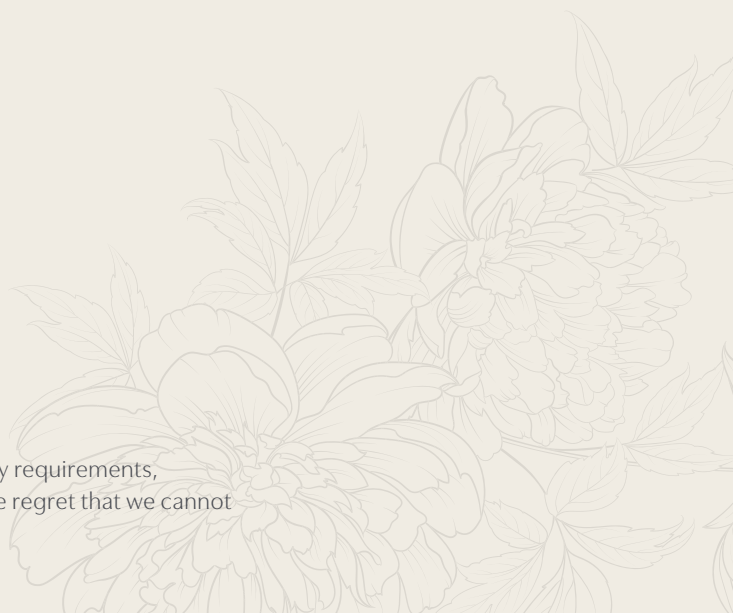
STARTERS

- Soup of the season
Spring – carrot & ginger
Summer – pea & courgette
Autumn – curried sweet potato & coconut
Winter – roasted parsnip & apple
(Other flavours available on request)
- Chicken parfait, port gel, blackberry, hazelnut, sourdough croute
- Pressed ham hock, persillade, piccalilli gel, crostini
- Lamb croquette, green pea salad, raita
- Heirloom tomato salad, torn burrata, basil aioli, olive crumb
- Textures of beetroot & whipped Goat's cheese, walnut & buckwheat granola
- Walton Lodge braised beef bon-bon, parsnip purée, sticky whisky jus
- Wild mushroom & puy croquette, truffled artichoke purée, parsnip crisp

ADDITIONAL STARTERS WITH SUPPLEMENT

- | | |
|---|------|
| • Woodland mushroom textures, watercress purée, toasted spelt | £2pp |
| • Smoked salmon, chive crushed potato, lemon aioli dressed crab | £3pp |
| • Ceviche of sea trout, avocado, lime, gin, cherry tomato | £3pp |
| • Venison carpaccio, celeriac remoulade, blackberry textures | £5pp |
| • Scallops, pea purée, courgette, lemon butter, bacon crumb | £7pp |

Please inform a member of our team of any specific dietary requirements, intolerances, or allergies. Some dishes can be adapted. We regret that we cannot guarantee our dishes are totally nut-free.



MAINS

- Walton Lodge Roast

Roast of either: Beef striploin, Lamb shoulder, Pork loin, Chicken supreme

All served with traditional seasonal trimmings & accoutrements

These can be carved and plated in the kitchen, or served as a 'host roast'

- Rosemary salted chicken supreme, courgette & wild mushroom crème fraîche
- Baked aubergine tagine, tomato & mint salad, raita dressing
- Feta & olive stuffed courgette, caponata
- Harissa spiced cauliflower steak, hummus, sun blushed tomato dressing
- Pan fried seabass fillet, white wine & mussel cream sauce
- Cod loin, chorizo & leek cassoulet, parsley crumb
- Butternut wellington, brie & thyme mornay

Please choose the potato accompaniment (inclusive)

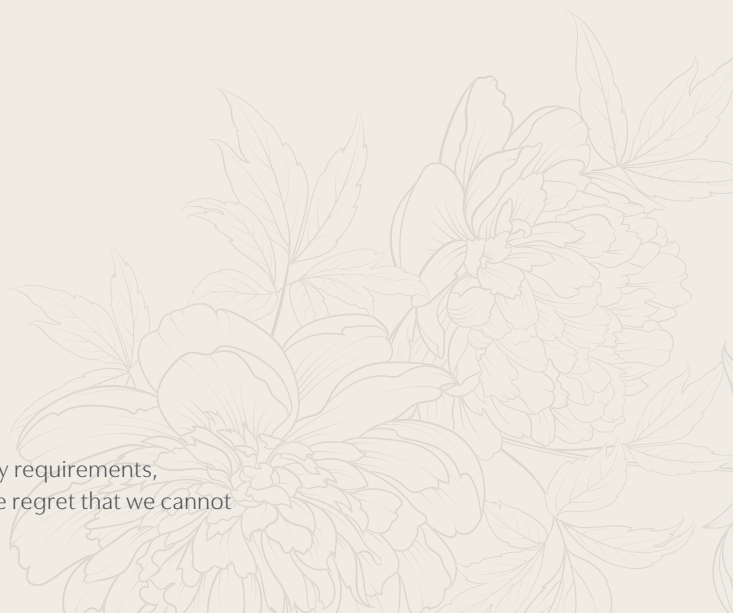
Dauphinoise, fondant, rosti, mash (horseradish & chive/mustard & tarragon),
parsley buttered new potato (confit/sauté)

All served with seasonal vegetables; these can be served plated or in 'family serve' bowls

ADDITIONAL MAINS WITH SUPPLEMENT

- | | |
|--|-------|
| • Trio of Walton Lodge pork, tenderloin, belly and smoked pancetta crumb,
apple, poached blackberry jus | £5pp |
| • Duck breast, savoy cabbage & bacon, charcuterie jus | £8pp |
| • Venison haunch, buttered kale, black garlic & artichoke purée, port jus | £8pp |
| • Fillet of beef 'rossini', pate, croute, mushroom madeira sauce | £10pp |
| • Beef wellington, wild mushroom bordelaise | £10pp |

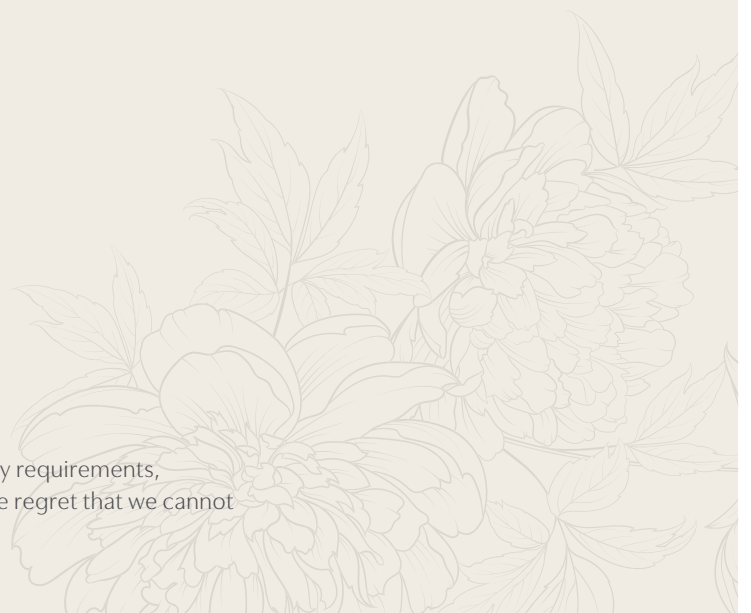
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DESSERTS

- Choc fondant, ganache, honeycomb
- Trio of chocolate brownie, tart, & mousse, kirsch cherry, pistachio crumb, brandy cream
- Cheesecake – suggested seasonal flavours
 - Spring – lemon & lime
 - Summer – strawberry & mascarpone
 - Autumn – pear & maple pecan
 - Winter – chocolate & orange
- Classic lemon tart, seasonal berry compote, clotted cream
- Apple caramel pudding, gingerbread crumb, chantilly
- St Clements trifle
- Classic pavlova of seasonal fruits, meringue & cream
- Grilled peach & mascarpone, champagne syrup, praline, raspberry mousse
- Mulled wine poached pear, candied hazelnut, vanilla cremeaux
- Bakewell tart, raspberry textures, crème patissiere
- Sticky toffee pudding, rum-soaked raisin, clotted cream
- Café gourmand – an assiette of bite-sized cakes, tarts & patisserie

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EVENING RECEPTION

Please select one option.

SANDWICHES

- Bao Buns
- Bacon or Sausages Cobs
- Cheese toasties
- Homemade fries and mixed salad

ARTISAN DELI SELECTION

- Selection of homemade pâté & terrines
- Cheese board, chutney, grapes, walnuts & celery
- Sliced cold meats, pickles, endive
- Homemade breads

WOOD FIRED PIZZA

(recommended from March onwards, weather dependent)

Please select two pizzas from the list below:

- Buffalo mozzarella & tomato
- Barbeque chicken & bacon
- Parma ham, mushrooms, mascarpone
- Nduja, ricotta, roquito pepper
- Olives, feta, green pepper, chilli
- Served with salads, fries and a selection of dips

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