



CLASSIC CELEBRATION

£7,500 INC VAT

60 daytime and 100 evening guests
Wedding ceremony in The View x 60
Post-ceremony bar available
Wedding breakfast in The View (3 course menu) x 60
Glass of prosecco for the toast x 60
Half-bottle of wine per person x 60
Evening finger food buffet x 100
Pitch side access for photo opportunities*

*subject to availability

CLASSIC CELEBRATION

Wedding Breakfast

Please select one meat/fish plus one vegetarian option for your guests to choose from

Starters

Chicken Liver Pate
Red onion marmalade, melba toast

Scotch Egg
Parsley & caper mayo, watercress

Prawn & Mango Salad (GF)
Mixed leaf, pickled cucumber, roasted red pepper, mango chilli dressing

Smoked Mackerel Pate
Chilli butter, melba toast

Torched Feta (V) (GF)
Pea puree, peas, black olive tapenade, crackers

Mинestrone Soup (V)
Pesto & parmesan crouton

Mains

Pan Seared Chicken Supreme (GF)
Potato gratin, tenderstem, mushroom sauce

Slow Cooked Beef Brisket (GF)
Pomme puree, cavolo nero, sauce bordelaise, horseradish gremolata

Roasted Salmon Fillet (GF)
Crushed new potato & spring onion, green beans, lemon & herb cream sauce

Pan Seared Hake
Parmentier potatoes, black olive crumb, mange tout, smoked paprika tomato sauce

Grilled King Oyster Mushroom (V) (GF)
Potato gratin, sauce vierge

Smoked Cheddar Gnocchi (V)
Roasted butternut squash, pickled walnuts, vinaigrette

Desserts

Classic Raspberry Trifle
Sherry-soaked sponge, vanilla custard, raspberry jelly

Bread & Butter Pudding
Classic custard

Sticky Toffee Pudding
Butterscotch sauce, crème anglaise

Chocolate Brownie
Strawberries, vanilla ice cream

Lemon Posset
Vanilla shortbread

Berry Eton Mess
Mixed berry compote, meringue, whipped cream

Kids Menu

Starter

Garlic Bread
Cheesy Garlic Bread
Bread Roll with Butter
Crunchy Veg Sticks

Main

Fish Fingers
Chicken Nuggets
Roasted Chicken Breast
Cheese and Tomato Pizza Bread
Pork sausages

All Served with fries, and a choice of beans or garden peas.

Evening Buffet

Selection of Finger Sandwiches

Caramelised Onion & Devon Cheddar Tart

Piri Piri Chicken Skewers

Sausage Roll

Coronation Rice Salad

Home Baked Cookie

Fruit salad or Vanilla ice cream



S I G N A T U R E C E L E B R A T I O N

£ 10,500 INC VAT

60 daytime and 100 evening guests
Wedding ceremony in The View x 60
Complimentary post-ceremony drink
Wedding breakfast in The View (premium 3 course menu) x 60
Glass of prosecco for the toast x 60
Half-bottle of wine per person x 60
Deluxe evening buffet x 100
Decoration package
Pitch side access for photo opportunities*

*subject to availability

S I G N A T U R E C E L E B R A T I O N

Wedding Breakfast

Please select two meat/fish plus one vegetarian option for your guests to choose from

Starters

Pulled Chicken Rice Noodle Salad
Honey & soy dressing, chilli, carrot, spring onion, micro coriander

Ham Hock & Pea Terrine
Charred spring onion, piccalilli, melba toast

Mackerel Escabeche
Red pepper puree, pickled shallot, carrot, amaranth

Cured Salmon
Shaved horseradish, lilliput capers, chive oil, sourdough

Roasted Tomato & Watercress Soup
Parmesan croute

Cheddar Cheese Crumpet
Mixed cress salad, brown sauce

Mains

Roasted Rump of Lamb
Pomme puree, pangrattato, tenderstem, minted salsa verde

Pan Seared Duck Breast
White truffle gratin, charred chicory, pickled blackberries, red wine jus

Roasted Salmon Fillet
Gnocchi, lobster bisque, pickled cucumber salsa

Pan Fried Cod
Crab linguine, lemongrass & chilli cream sauce

Wild Mushroom & Goat Cheese Wellington
Potato fondant, tenderstem, red wine jus

Pumpkin Ravioli
Sage butter, crispy sage, shaved parmesan

Desserts

Chocolate Orange Trifle
Orange jelly, chocolate mousse, sponge, Chantilly cream, amaretti crumb

Blood Orange Posset
Fennel shortbread

White Chocolate & Raspberry Brûlé
White choc chip cookies

Corn Flake Milk Junket
Berry granola, strawberry sauce

Pineapple Cheesecake
Hobnob base, pineapple salsa

Chocolate Tart
Chocolate soil, clotted cream, raspberries

Kids Menu

Starter

Garlic Bread
Cheesy Garlic Bread
Bread Roll with Butter
Crunchy Veg Sticks

Main

Fish Fingers
Chicken Nuggets
Roasted Chicken Breast
Cheese and Tomato Pizza Bread
Pork sausages

All Served with fries, and a choice of beans or garden peas.

Dessert

Fruit salad or Vanilla ice cream

Evening Buffet

Selection of Finger Sandwiches

Feta and Sun Blushed Tomato Tart

Thai Chicken Skewers

Smoked Salmon & Cream Cheese Crostini

Farfalle, Boconcini, Tomato & Pesto Salad

Caesar Salad

Devon Cream Tea, Plain & Fruit Scones, Clotted Cream, Strawberry Jam

Home Baked Cookie



SUPERIOR CELEBRATION

£13,500 INC VAT

60 daytime and 100 evening guests
Wedding ceremony in The View x 60
Champagne reception & canapes
Wedding breakfast in The View (3 course premium menu) x 60
Glass of champagne for the toast x 60
Half-bottle of wine per person x 60
Deluxe evening buffet x 100
Decoration package
Personalised framed shirt (couple's names and wedding date)
Pitch side access for photo opportunities*

*subject to availability

SUPERIOR CELEBRATION

Canapes

Please select four choices from the below list

Smoked salmon & dill cream cheese

Hummus & olive croute

Mini prawn cocktail

Chicken liver parfait & onion jam

Beetroot & goats cheese Crostini

Pigs in blankets

Stilton & leek tart

Stuffed cherry tomato & Basil cream cheese

Sun dried tomato Arancini

Smoked haddock & spring onion fishcakes

Wedding Breakfast

Please select two meat/fish plus one vegetarian option for your guests to choose from

Starters

Pulled Chicken Rice Noodle Salad

Honey & soy dressing, chilli, carrot, spring onion, micro coriander

Ham Hock & Pea Terrine

Charred spring onion, piccalilli, melba toast

Mackerel Escabeche

Red pepper puree, pickled shallot, carrot, amaranth

Cured Salmon

Shaved horseradish, lilliput capers, chive oil, sourdough

Roasted Tomato & Watercress Soup

Parmesan croute

Cheddar Cheese Crumpet

Mixed cress salad, brown sauce

Mains

Roasted Rump of Lamb

Pomme puree, pangrattato, tenderstem, minted salsa verde

Pan Seared Duck Breast

White truffle gratin, charred chicory, pickled blackberries, red wine jus

Roasted Salmon Fillet

Gnocchi, lobster bisque, pickled cucumber salsa

Pan Fried Cod

Crab linguine, lemongrass & chilli cream sauce

Wild Mushroom & Goat Cheese Wellington

Potato fondant, tenderstem, red wine jus

Pumpkin Ravioli

Sage butter, crispy sage, shaved parmesan

Desserts

Chocolate Orange Trifle

Orange jelly, chocolate mousse, sponge, chantilly cream, amaretti crumb

Blood Orange Posset

Fennel shortbread

White Chocolate & Raspberry Brûlée

White choc chip cookies

Corn Flake Milk Junket

Berry granola, strawberry sauce

Pineapple Cheesecake

Hobnob base, pineapple salsa

Chocolate Tart

Chocolate soil, clotted cream, raspberries

Kids Menu

Starter

Garlic Bread

Cheesy Garlic Bread

Bread Roll with Butter

Crunchy Veg Sticks

Main

Fish Fingers

Chicken Nuggets

Roasted Chicken Breast

Cheese and Tomato Pizza Bread

Pork sausages

All Served with fries, and
a choice of beans or garden peas.

Dessert

Fruit salad or Vanilla ice cream

Evening Buffet

Selection of Finger Sandwiches

Feta and Sun Blushed

Tomato Tart

Thai Chicken Skewers

Smoked Salmon & Cream Cheese Crostini

Farfalle, Boconcini, Tomato & Pesto Salad

Caesar Salad

Devon Cream Tea,
Plain & Fruit Scones,
Clotted Cream, Strawberry Jam

Home Baked Cookie



T W I L I G H T C E L E B R A T I O N

£ 4 , 5 0 0 I N C V A T

100 evening guests
Arrival Drink
Finger Food Buffet
Ceremony available
to book at an extra cost
Pitch side access for
photo opportunities*

*subject to availability

Menu

Selection of Finger Sandwiches
Caramelised Onion & Devon Cheddar Tart
Piri Piri Chicken Skewers
Sausage Roll
Coronation Rice Salad
Home Baked Cookie



UPGRADES AND ADD-ONS

Upgrade your arrival or toast drink to champagne: £8.00 per person

Canapes (4 per person): £12.00 per person

Wedding message or photo on The Big Screen: £150.00

Pilgrim Pete attendance (1hour): £150.00*

DJ: from £450.00*

Photobooth: from £650.00*

Photographer: from £750.00*

*subject to availability and timings

Children Under-12 Daytime Package - £20.00 per child

Glass of orange juice on arrival

Child's wedding breakfast menu

Fruit Shoot drink with meal

A glass of lemonade for the toast