



HOME PARK

# CLASSIC CELEBRATION

£7,500 INC VAT

25% discount available for mid-week booking (Monday – Thursday)

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

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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*

Minestrone 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*

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### 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.

#### Dessert

Fruit salad or Vanilla ice cream

### Evening Buffet

Selection of Finger Sandwiches

Caramelised Onion  
& Devon Cheddar Tart

Piri Piri Chicken Skewers

Sausage Roll

Coronation Rice Salad

Home Baked Cookie



HOME PARK

# SIGNATURE CELEBRATION

£10,500 INC VAT

25% discount available for mid-week booking (Monday – Thursday)

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

# SIGNATURE CELEBRATION

## Wedding Breakfast

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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*

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### Desserts

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

Blood Orange Posset  
*Fennel shortbread*

White Chocolate & Raspberry Brulé  
*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

Cesar Salad

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

Home Baked Cookie



HOME PARK

# SUPERIOR CELEBRATION

£13,500 INC VAT

25% discount available for mid-week booking (Monday – Thursday)

- 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  
Chicken liver parfait & onion jam  
Stilton & leek tart

Hummus & olive croute  
Beetroot & goats cheese Crostini  
Stuffed cherry tomato & Basil cream cheese  
Smoked haddock & spring onion fishcakes

Mini prawn cocktail  
Pigs in blankets  
Sun dried tomato Arancini

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## Wedding Breakfast

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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*

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### Desserts

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

Blood Orange Posset  
*Fennel shortbread*

White Chocolate & Raspberry Brulé  
*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

Cesar Salad

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

Home Baked Cookie



HOME PARK

# TWILIGHT CELEBRATION

£4,500 INC VAT

25% discount available for mid-week booking (Monday – Thursday)

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



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## 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