

WEDDINGS AT THE MANOR



The Manor is the ideal venue for a wedding. Set on 5 acres of land with lovely gardens, the turn of the century house provides a private setting for your celebration with family and friends.

The hotel's dining room and public areas are perfect for small weddings for up to 60 people and larger weddings can be accommodated in marquees in our garden. The Terrace and Gardens are excellent for wedding photos and our exquisite interiors are available should the weather not cooperate.

Your guests will be assured of a comfortable stay in our individually designed bedrooms. Our rooms offer a stylish, homely charm with modern amenities that will make everyone feel at home.

EXCLUSIVE USE

Weddings at The Manor are always on an exclusive use basis. This means that the whole of the hotel is hired out for the use of the celebration. Our front of house team will be on hand throughout the process from enquiry to checking out to make sure your event is flawless. Your home away from home for the big occasion.

FOOD & DRINK

At the Manor, we believe that the key to a fantastic wedding reception is great food and drink. We pride ourselves on providing elegant, delicious, and seasonal dishes as well as an excellent selection of wine, premium spirits, and beers.

Below are some options for canapes, wedding breakfast and evening food:

Wedding Breakfast	Canapes & Evening Food
<p style="text-align: center;">Starters</p> <p style="text-align: center;">Ham Hock Terrine Pickled Veg, Onion Chutney, Toast</p> <p style="text-align: center;">Asparagus Hollandaise, Prosciutto, Parmesan</p> <p style="text-align: center;">Pigeon Breast Kale, Walnuts, Bacon</p> <p style="text-align: center;">Smoked Salmon Beetroot, Crème Fraiche</p> <p style="text-align: center;">Crab Cake Red Pepper Puree, Rocket</p> <p style="text-align: center;">Mushrooms on Toast Poached Duck Egg, Brioche</p> <p style="text-align: center;">Mains</p> <p style="text-align: center;">Duck Breast Red Cabbage, Fondant Potato, Carrot Puree, Seasonal Greens,</p> <p style="text-align: center;">Chicken Supreme Creamy Mushrooms, Fried Polenta, Tender stem Broccoli</p> <p style="text-align: center;">Slow Roast Pork Belly Mustard Mash, Leeks, Honey Roasted Parsnips</p> <p style="text-align: center;">Fillet of Beef* Cabbage & Bacon, Dauphinoise Potato, Seasonal Green, Peppercorn Sauce</p> <p style="text-align: center;">Salmon Lemon Dill Sauce, Crushed New Potatoes, Rock Samphire, Spinach</p> <p style="text-align: center;">Sundried Tomato Gnocchi Marinated Vegetables, Spinach, Parmesan</p> <p style="text-align: center;">Wild Mushroom Pitivier Onion, Pea shoot salad, Broad Beans</p> <p style="text-align: center;">Lemon Sole* Buttered New Potatoes, Caper Beurre Blanc, Seasonal Greens</p> <p style="text-align: center;">Desserts</p> <p style="text-align: center;">Dark Chocolate Pave Honeycomb Ice Cream, Berries</p> <p style="text-align: center;">Vanilla Pannacotta Rhubarb Compote, Walnuts</p> <p style="text-align: center;">Strawberry Cheesecake Marinated Strawberries & Cream</p> <p style="text-align: center;">Apple Tart Tatin Vanilla Ice Cream</p> <p style="text-align: center;">Local Cheese Quince, Chutney, Biscuits</p> <p style="text-align: center;">*Supplement Charge</p>	<p style="text-align: center;">Canapes</p> <p style="text-align: center;">Scottish Smoked Salmon Blinis Dill Crème Fraiche</p> <p style="text-align: center;">Goats Cheese and Mushroom Arancini</p> <p style="text-align: center;">Chicken liver Parfait Brioche Toast with Onion Marmalade</p> <p style="text-align: center;">Heritage Tomato Bruschetta</p> <p style="text-align: center;">Venison and Black Pudding Scotch Eggs</p> <p style="text-align: center;">Duck Croquettes</p> <p style="text-align: center;">Evening Food</p> <p style="text-align: center;">Fish & Chip Cones</p> <p style="text-align: center;">Mini Burgers</p> <p style="text-align: center;">Hog Roast</p> <p style="text-align: center;">Tapas</p> <p style="text-align: center;">Pizza Van</p> <p style="text-align: center;">Charcuterie & Cheese</p>

PRICING & PACKAGES

For all wedding reception, we recommend a minimum of an aperitif with canapés on arrival, three course meal, toast with fizz, and late night food.

We offer three packages which do not include additional equipment such as marquees or other rental items. Menu tastings are available at £25 per person

Our Classic Package includes glass of our house Prosecco on arrival, three canapés per person, three course meal, half a bottle of house wine, and a glass of Prosecco for the toast. The cost for this package is £85 per person.

The Manor Wedding Package includes a glass of champagne on arrival, five canapés per person, four course meal which includes a cheese course, half a bottle of house wine and a glass of champagne for the toast. The cost for this package is £105 per person.

BEDROOMS

Rooms all included breakfast each morning for 2 people. All rooms quoted at double occupancy. Price is per night for all 15 rooms. Extra Beds & Pets will be charged additional.

Months	Sunday* to Thursday	Friday & Saturdays**
November to March	£1850	£2350
April to June & October	£2150	£2500
July to September	£2650	£3050

*Excludes Bank Holiday Weekends **Saturdays are 2 night minimum February to October

To arrange a visit, or for more information, please fill out our inquiry form and our team will get back to you shortly. We recommend a visit, being a fairly small property we are not your typical wedding venue.