

Chesford Grange Wedding Menus

Canapés £8.50

please choose 5 options

- Chicken & spinach roulade
- Smoked salmon canapés
- Barquettes of lightly spiced prawns
- Cream cheese & chive canapés
- Crudites of vegetables with dips
- Breaded mushrooms
- Chicken satay with curried peanut sauce
- Brochette of beef & peppers
- Mini spring rolls with mint & coriander
- Chicken tikka pieces
- Selection of Thai dim sums with a sweet chilli sauce

Set Wedding Menu ~ £36.00

Starters

Leek & potato soup topped with a chive crème fraiche

Red onion & spinach tartlet with baby leaves and plum tomato chutney

Pressed terrine of chicken & ham hock, piccalilli and mixed leaves

Beef tomato, mozzarella & basil salad with a balsamic dressing

Main Course

Roast medallions of British lamb, sauteed rosemary new potatoes, carrots & a mint Jus

Blade of beef, pomme puree, carrots, green beans with a tarragon sauce

Pave of dill & lemon crusted salmon served with colcannon, fine beans & a lemon butter sauce

Breast of chicken stuffed with a mushroom duxelle wrapped in bacon, fondant potato & braised leeks with a red wine sauce

Desserts

Strawberry crème brulee

Lemon & cherry posset with shortbread biscuit

Individual apple crumble with a vanilla pod crème Anglaise

White chocolate cheesecake, pineapple carpaccio & bitter chocolate sauce

Followed by coffee & chocolate truffles



Under 12's Menu ~ £8.95

Starters

Melon, strawberries & kiwi platter (v)

Heinz tomato soup with white or brown bread

Soft boiled egg and soldiers

Main Course

Crispy homemade fish fingers & chips

Bangers & mash

Tube pasta with a choice of tomato sauce (v)

Pure breast of chicken dippers with chips

Desserts

Banana split

Warm chocolate brownie & vanilla ice cream & vanilla ice cream

Fresh fruit salad

Evening Buffet Choices ~ £14.00 ~ All served with a selection of sandwiches or baguettes and sliced fruit platters. Please choose an additional 6 options

- Barquettes of prawns
- Wild mushroom bouches (v)
- King prawn canapes
- Crudites of vegetables with dips (v)
- Tortilla chips with salsa
- Tempura prawns with plum sauce
- Chicken satay with peanut sauce
- Assorted mini quiches (including vegetarian)
- Mini spring rolls with mint & coriander dip (v)
- Garlic bread
- Jalepeno peppers filled with cream cheese
- Deep fried sesame prawn toast
- Goujons of plaice, tarter sauce

- Crisp fried potato skins, sour cream and chives
- Vegetable satay with peanut sauce (v)
- Lamb minted kebabs
- Selection of sweet choux pastries & tartlets

The Twelfth Night Menu

- Fish finger sandwich £3.95 per person
- Bacon bap £3.95 per person
- Sausage bap £3.95 per person
- Bowl of seasoned chips £3.75 per person
- Two slices of cheese on toast £2.50 per person
- Bowl of tortilla crisps £2.50 per bowl
- Bowl of peanuts £2.50 per bowl

All of the above are available for snacks from 10pm and need to be pre ordered prior to your wedding day.

Chesford Grange Wine List

Reception Drinks ~ price by the glass

Traditional Kir Royale (With Champagne) £8.50
Bucks Fizz (With Sparkling Wine) £4.50
Spiced Mulled Wine £5.00
Pimms No 1 Cocktail £5.50
Alcoholic Fruit Punch £4.50
House Wine 175ml £4.75
Champagne £7.50 (£3.50 supplement on drinks package)
Sparkling Wine £4.75



Drinks Packages

Silk Collection ~ £16.00 per person

Glass of Pimms or Bucks Fizz on arrival
1/2 Bottle of House Wine per person with Wedding Breakfast
Glass of Sparkling Wine for Toast

Lace Collection ~ £32.00 per person

Glass of Champagne or Handpicked Drink by Bride & Groom on Arrival
1/2 Bottle of Wine per person Handpicked by Bride & Groom
Free Flowing Still/Sparkling Water Throughout Wedding Breakfast
Jug of Orange Juice per Table
Glass of Pink Champagne for Toast

Crystal Collection ~ £8.00 per person

Alcohol Free Fruit Cocktail on Arrival
Choice of 2 Soft Drinks from the Bar
Glass of Appletise for the Toast

Wine List

White Wine ~ price by the bottle

El Muro Macabeo 2009/10 Spain £18.75
San Rafael Sauvignon Blanc 2009/10, Chile £20.25
Argento Pinot Grigio 2009/10, Argentina £22.25
Alto Bajo Chardonnay 2009/10, Chile £19.75
Spy Valley Sauvignon Blanc 2009/10, New Zealand £28.75

Red Wine ~ price by the bottle

El Muro Tempranillo/Garnacha 2009/10, Spain £18.75
Wandering Bear Merlot 2008/9, California £20.25
Casa de Piedra Cabernet Sauvignon/Merlot Chile 2009/10 £19.75
Bush Telegraph Shiraz 2009/10, Australia £24.50
Argento Reserva Malbec 2008/9, Argentina £22.25

Sparkling Wine ~ price by the bottle

Thomas Mitchell Brut, Australia £24.75
Prosecco di Valdobbiadene Brut, Italy £28.75

Champagne ~ price by the bottle

Lanson Rose Lable Brut, France £51.00
Perrier-Jouet Grand Brut, France £48.00
Bollinger Special Cuvee, France £64.00

All prices are inclusive of VAT at the current rates. All rates are correct at the time of print. However, these may be changed at the hotels discretion without prior notice. Should a particular wine, shipper or vintage be unavailable, then a suitable alternative wine will offered.

Chesford Grange Bespoke Menus

Banqueting Menus

Create own bespoke menu

Starters

Pressed ham hock terrine with chunky piccalilli £7.50

Smoked salmon & halibut salad with rocket oil £8.50

Chicken liver parfait with walnut & herb salad, wholemeal toast £7.50

Basil marinated goat's cheese salad with olives, tomato & toasted bruschetta £7.50

Stilton & broccoli tart with tomato & red onion salad £7.50

Soup

Wild mushroom & thyme soup £6.50

Tomato & orange soup £6.50

French onion soup £6.50

Broccoli & stilton soup £6.50

Sorbet

Mango & mint sorbet £4.00

Champagne sorbet with redcurrants £4.00

Lemon & candied peel sorbet £4.00

Main Course

Roast rump of lamb with garlic and thyme roasted new potatoes & rosemary jus £23.50

Roast sirloin of beef with Yorkshire pudding & horseradish sauce £24.50

Maize fed breast of chicken stuffed with tarragon & pepper mousse served with a creamed smoked paprika sauce £21.00

Honey glazed breast of duck with sweet potato & hoi sin ginger jus £23.00

Grilled fillet of cod on a north Atlantic fish stew, served with saffron potatoes £22.00

Fillet of salmon en croute with tarragon cream veloute & green beans £21.00

Wild mushroom ravioli with white wine & parmesan sauce (v) £16.00

Caramelized red onion tart with goat's cheese & tomato & rocket salad (v) £16.00

Roasted vegetable filo stack (v) £16.00

Dessert

Cherry Cheesecake with mango & strawberry coulis £7.50

Milk chocolate crème brulee with clotted cream £7.50

Mango passion fruit torte with passion fruit & raspberry coulis £7.50

Sticky toffee pudding with caramel sauce £7.50

Raspberry charlotte with mixed berry compote £7.50

Apple & cinnamon crumble with cream custard £7.50

Cheddar, stilton & brie with celery, grapes & biscuits £8.00

Coffee

Coffee & orange chocolates £2.95

Coffee & petit fours £3.95

BBQ Menus

For Stratford Suite only

Menu A - £25.00 per person

Burgers & onion on a seeded bap

Cajun chicken pieces

Vegetable kebabs

Cumberland rings

Jacket potato & cheese

Tossed salad

Coleslaw

Potato & chives

Pasta & pesto

Cous cous salad

Fruit kebabs with toffee sauce

Menu B - £28.50 per person

Marinated chicken in garlic & herbs

BBQ spare ribs

Minute steak with red onions

Cajun salmon

Vegetarian burgers with seeded baps

Grilled vegetables

Nicoise salad

German potato salad

Cheese coleslaw

Celery & apple salad

Mixed leaves

Mozzarella & tomato salad

Bake banana & cinnamon wrapped in foil

Menu C - £30.50 per person

Marinated rib eye steaks

Grilled sea bream fillets in lime & lemon

Chicken tikka skewers

Lamb cutlets with rosemary

Oriental vegetable & fruit kebabs

Chargrilled sweetcorn

Jacket potatoes with fillings

Mixed leaf salad

Three bean salad

Spicy cous cous

Tomato & red onion

Cucumber with mixed yoghurt

Rocket & char

Peppered pineapple with caramel sauce & sliced strawberries



Chesford Grange Hotel

Wedding Package Includes

Menu tasting prior to your wedding day

10% discount off the best available rate for bed & breakfast for all your friends and family joining you on your special day

A personal manager on your special day to take care of all the little details

Member of our dedicated banqueting team to act as your Master of Ceremony

A plush red carpet awaiting your arrival

Glass of champagne on arrival for the Bride & Groom

White linen for the wedding breakfast & evening function

Complimentary menu cards on the tables (2 per table)

Use of cake stand & knife

Overnight accommodation with full English breakfast for the Bride & Groom in a superior room. Late check out at 2pm.

Gift for Bride & Groom in their complimentary bedroom

Complimentary dinner in the River Room restaurant to celebrate your first anniversary to be taken within a month of your celebratory date

Civil Ceremony Guidelines

Civil ceremony room prices start from £500.00.

A room is offered on a complimentary basis for your meeting with the Registrars. Each interview will last approximately 10 minutes. Please make sure you are punctual as the Registrar has limited time at each wedding venue.

Should any specific music be required, this must be provided by the Bride & Groom & should not have any religious content. Music must be approved by the registrar.

Marriages will not take place on Christmas Day, Boxing Day, Easter Sunday or Good Friday.

For further information

Warwick Register Office
PO Box 9
Shire Hall
Warwick
CV34 4RR
(Use CV34 4SA for directions)

Tel: 01926 413724
Fax: 01926 413736
Email: warwickro@warwickshire.gov.uk

Terms & Conditions

£500.00 non refundable deposit required with signed contract to confirm your special day

A further 50% is payable 3 months prior to your day

The final balance 28 days prior to your special day

The management reserves the right to amend prices at their discretion, but all prices will be confirmed six months in advance of your event

Recommendations

Flowers

Inspired Elegance, Fiona Harris
07930934453

fiona@inspired-elegance.co.uk
www.inspired-elegance.co.uk

Disco

Stage Technology, Oliver Cross
07947246766

oliver@stage-technology.co.uk

Table Centres

Dan Cliffe
07736319000

0845 5211234
dan@table-art.co.uk
www.table-art.co.uk

Chair Covers

Love is in the Air

Kerry Carolan
07970800594

enquiries@loveisintheairevents.co.uk
www.loveisintheairevents.co.uk

