

ORLES BARN

Wedding Package

(maximum 45 sit down meal plus 20 for the evening)
Exclusivity use of the Hotel for the day along with the use of the Bedrooms
(including the Bridal Suite for the night before)
£1750 Weekend/ £1550 Weekday

Reception & Wedding Breakfast/ £55 per head & inclusive of:

Reception Drinks

(1 Glass of Prosecco, Kir Royale, Soft Drinks or Bottled Beer)

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Three Course Wedding Breakfast

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Glass of House White or Red Wine with the Meal

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Glass of Prosecco for the Toast

3 Course Wedding Breakfast Sample

Starters

Smoked Mackerel & Cucumber Terrine, Dressed Leaves / Horseradish Dressing

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Confit of Duck, Pickled Vegetable Salad / Honey and Soya Dressing

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Grilled Halloumi with Humous(V) Vegetable Antipasto Salad / Pitta Bread

Mains

Roast Rump of Lamb, Dauphinoise Potato / Malage of Green Vegetables/ Mint and Balsamic Jus

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Pan Fried Fillet of Sea-Bass, Olive Oil Mash / Courgette Spaghetti / Roast Red Pepper Cream Sauce

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Ratatouille Strudel, Sautéed Spinach/ Parmentier Potato /
Tomato & Black Olive Butter Sauce

Puddings

Fresh Fruit Salad

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Vanilla Brulé, Balsamic Strawberries / Strawberry Sorbet

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(N) Toblerone Cheesecake Toasted Almonds / Black Cherry Compote / Chantilly Cream

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Mixed Selection of Ice Cream / Sorbet

Extras : Tea/ Coffee / Canapés (from £5/head) / Bar Drinks/ Entertainment
Flowers / Marquee / Evening Buffet (from £8.50/head)