

# THE PERFECT START TO MARRIED LIFE

#### **EXCLUSIVELY YOURS**

On your wedding day you can enjoy exclusive use of one of Leicestershire's most beautiful wedding venues. When we say exclusive hire, we mean exclusive - you will have the 16th century Brooksby Hall and all its grounds to yourself. Our team will ensure that your wedding day is the perfect start to married life. We provide excellent food, personal service and attention to detail – leaving you free to fully absorb the breath-taking experience of your wedding day.

#### **BROOKSBY HALL EXCLUSIVE HIRE**

Saturdays between April and September, and bank holidays £1,800 Saturdays between October and March £1,300 All other dates £950

#### **INCLUDED**

Rooms to suit all dining requirements for up to 170 guests in the day and up to 400 in the evening Civil Ceremony rooms for up to 170 guests

Toast mastering services

A red carpet welcome

A cake stand and knife

All linen, cutlery, glassware for your tables

Continued support and guidance from our dedicated team, throughout the time from booking to your special day

## ST MICHAEL AND ALL ANGELS CHURCH & CIVIL CERMONIES

Our stunning 13th century church stands just metres away from Brooksby Hall. St Michael and All Angels is available for wedding ceremonies and blessings and can seat up to 100 guests. Please call the Parish Administrator on 01664 561 909 with any enquiries or questions. Alternatively, if you would prefer a Civil Ceremony; please contact Leicester Registration Office on 0116 305 6565 to check for the availability of a registrar.

# WEDDING MENU

#### **MENU GUIDANCE**

Our menus are designed using the finest, seasonal, locally-sourced ingredients. If you have any special requests, or other dishes you may like to choose from then we'll happily discuss your requirements with you.

We invite you to select one option per course. If you would like to upgrade and offer your guests a choice of meal, this is available at an additional cost of £3.50 per guest. Dietary requirements can be accommodated at no additional cost.

**CANAPES** 

5 items £7.95

7 items £10.95

Bloody Mary Shot celery stick (V)

Cherry Tomato & Boccocini Skewer (V)

Melton Mowbray Pork Pie local pickle

Roast Beef Mini Yorkshire Pudding horseradish

Smoked Duck Breast Crostini red onion jam

Smoked Salmon Blini dill crème fraiche and avruga

Watermelon, Feta Cheese and fresh mint leaf (V)

#### STARTERS £7.95

Local Asparagus Wrapped in Parma Ham roasted figs, rocket and balsamic glaze

Freshwater Crayfish & Mango Cocktail Marie rose sauce, crisp iceberg lettuce and rustic bread

Melon With Shaved Pecorino (V) rocket and a honey dressing

Ham Hock & Apricot Mosaic watercress, sourdough bread and homemade piccalilli

Mini Vegetable & Bocconcini Bruschetta (V) served warm with a balsamic reduction

Chicken Liver Parfait red onion chutney, toasted brioche slice and deep fried sage

#### **SOUPS £6.50**

Tomato & Basil (V) parmesan crouton

Ham & Pea pea shoot garnish

Wild Mushroom (V) tarragon & truffle oil

## SORBET £3.50

**Passion fruit** 

Lemon

Champagne

Kir Royal £5.50

Gin & Tonic £5.50



#### **MAIN COURSE**

Fillet Steak fondant potato, watercress, choice of sauce £29.95

Lamb Rump basil mashed potato, mixed vegetable ratatouille, rosemary jus £24.95

Slow Cooked Pork Belly cider glazed fondant potato, bacon crisp, pork jus £21.95

Seared Duck Breast sweet potato puree, gingered red cabbage, soy and ginger glaze £22.95

Roasted Salmon Fillet lemon and dill risotto, confit cherry tomato and wilted spinach £21.95

Pan Fried Seabass crushed new potatoes, roasted fennel and beetroot, lemon butter sauce £21.95

## TRADITIONAL LOCALLY SOURCED ROAST DINNER

Chicken or Turkey £20.95

Beef Striploin £22.95

#### **VEGETARIAN**

Wild Mushroom Lasagne garlic bread

Goats Cheese, Spring Onion, Rocket Tartlet aged parmesan salad, balsamic glaze

#### DESSERTS £7.95

Trio of English Classics Bakewell tart, Lemon tart, Eton mess

Sticky Toffee Pudding pecan toffee sauce, Chantilly cream

Seasonal Fruit Crumble custard or cream

Warm Chocolate Fondant chocolate paint, vanilla seed ice cream

Strawberry Cheesecake forest fruit puree, shot of milkshake

Poached Vanilla and Red Wine Pear sweet syrup, clotted cream

#### **CHILDRENS MENU £11.95**

Tomato & Basil Soup (V)

Melon & Mixed Berry Compote (V)

Pork Sausage mashed potato & gravy

Spaghetti Bolognaise garlic bread

Fish Goujons chips & peas

Chocolate Brownie vanilla Ice Cream

Fresh Fruit Salad

Please note: all children must have the same selection.

# HOG ROAST £1,200 (serves 120 guests, £5.00 per guest thereafter)

# Upgrade to slow roasted beef for £300.00

Additional items £7.95 per ten guests

Roast Potatoes (V)

Choose any two salads: Coleslaw, Green Salad, Minted New Potatoes or Pasta Salad (V)

#### BROOKSBY BUFFET SELECTOR 5 items £12.95 7 items £15.95

A variety of Open Sandwiches (including Vegetarian options)

Premium Pork Sausage Rolls

Mini Vegetable Spring Rolls (V)

Soy Marinated Chicken Fillet

Baileys & Son Melton Mowbray Pork Pies

Slow Cooked Dry Spare Ribs

Homemade Thin Crust Vegetarian Pizza (V)

Seasoned Potato Wedges (V)

Selection of Salad Bowls: Mixed Green Salad, Pasta Salad, Cous Cous (V)

A Selection of Seasonal Fruits

Chocolate Brownie Stack

## BARBEQUE MENU £18.95

Prime Beef Burger with Onions

Herb Infused Butchers Sausages

Buttered Corn on the Cob

Seasoned Jacket Potatoes

Marinated Chicken Thighs with garlic, Chilli & Lime

Selection of Salad Bowls: Green Salad, Pasta Salad, Coleslaw (V)

**Bread Selection** 

## CHEESE BOARD £69.50 / TABLE OF 10

## Thomas Hoe Red Leicester, Sharpham Brie, Cropwell Bishop Stilton

biscuits, relish, grapes, celery, dates



#### **DRINK PACKAGES & RECEPTION DRINKS**

#### DRINK PACKAGE A £18.50

Glass of Bucks Fizz

Half a bottle of either Ladera Verde Sauvignon Blanc or Ladera Verde Merlot

Glass of Prosecco Vetriano

## DRINK PACKAGE B £19.50

Glass of Pimms & Lemonade served with traditional fruit

Half a bottle of either Freedom Cross Chenin Blanc or Freedom Cross Pinotage

Glass of Prosecco Vetriano

#### DRINK PACKAGE C £23.00

Glass of Kir Royale or Peach Bellini

Half a bottle of Sunnycliffe Chardonnay or Alto Pampas del Sur Malbec

Glass of Baron de Beaupre Champagne

Half a bottle of Harrogate Spring Still or Sparkling Mineral Water

# **RECEPTION DRINKS**

Glass of Bucks Fizz Prosecco Vetriano with orange juice £4.75

**Glass of Pimms and Lemonade** with traditional fruit garnish £4.95

Glass of Prosecco Vetriano £5.25

Glass of Kir Royale Crème de Cassis topped with Prosecco Vetriano £5.95

Glass of Baron de Beaupre Champagne £6.95

**Glass of Orange Juice** £1.50

Glass of Belvoir fruit presse £2.00

#### **CORKAGE CHARGES**

Wine £12.50

Sparkling & Champagne £17.50

Spirits