

Esseborne Manor Hotel

Wedding

Menus and Prices

Our weddings are created exclusively and individually for every bride and groom. We have designed a selection of menus and packages that will be personalised to perfection by the happy couple.

**Included complimentary
for every wedding
with 50 guests or more**

Ceremony room hire

Reception and evening party room hire

Wedding organiser and Master of Ceremony

Honeymoon Suite

Silver cake stand and knife

Exclusive use of the hotel and gardens
when 12 or more bedrooms taken

Red carpet

Menu and wine tasting for weddings

Champagne dinner on first anniversary

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All our beautiful bedrooms for the wedding guests are £130 for double occupancy bed & breakfast (when taking exclusive use of the hotel).

Additional children's beds are free of charge; extra adult in a room is £20.

Any weddings with disco or live music must take exclusive use of the hotel.

We offer 20% discount for Monday to Thursday weddings (excluding Bank Holidays) and 10% discount on Sundays.

A minimum of 50 guests is required for Saturday weddings in May to September.

## **Drinks packages**

### **Reception drinks:**

Prosecco/ Sparkling wine/ Bucks Fizz/  
Pimms/ Peach Bellini  
£5 per glass

Champagne/ Kir Royale  
£8 per glass

Fruit juice  
£1.50 per glass

### **Wine with the meal:**

Two glasses of house wine - £10

Three glasses of house wine - £15

Glass of Prosecco with toast - £5

Glass of Champagne with toast - £8

Choice of wine from our  
extended wine list - individually priced

### **Coffee and tea**

is included with all wedding breakfasts.

## Wedding Menu Selection

To create your Wedding Breakfast Menu for your wedding day simply choose one starter, one main-course and one dessert from your desired menu plus a vegetarian option where required.

For the evening function please choose one evening menu for the party.

Special dietary requirements can be catered for and our award-winning chef would be more than happy to meet with you and discuss the menu.

### Additional extras

#### 3 Canapés per person

served on arrival with welcome drink - £4

#### Cheese course

served before or after dessert - £5

#### 3 Petit fours

served with coffee - £3

#### Chair covers

per chair - £2.50

### Something Old

£39 per person

Prawn Cocktail

Smoked Salmon Platter, Brown Bread

Whipped Chicken Liver Parfait, Apple Chutney, Brioche

Cream of Leek and Potato Soup

Chicken and Mushroom Terrine, Truffle Mayonnaise

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Braised Shoulder of Lamb, Petit Pois Française, Mashed Potato
Pan-Fried Supreme of Chicken, Truffled Mash, Mushroom Sauce

Jumbo Fishcake, Poached Egg, Chive Butter Sauce

Wild Mushroom Tagliatelle

Roast Loin of Pork, Roast Potato, Apple Sauce

Served with seasonal vegetables

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Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Chocolate Brownie, Cherry Coulis, Vanilla Ice Cream

Eton Mess

Selection of Ice Creams and Sorbet in Brandy Snap

Lemon Posset, Raspberry Sorbet

## Something New

£49 per person

Ham Hock Terrine, Pickled Vegetables

Gravadlax, Herb Mayonnaise, Fennel

Leek and Smoked Haddock Chowder, Black Pudding

Smoked Chicken and Root Vegetable Salad

Crotin Goats Cheese, Peas, Asparagus

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Pan Fried Chicken, Dauphinoise Potato, Crushed Peas, Asparagus,

Wild Mushrooms, Celeriac Pure

Twice Baked Cheese Soufflé, Mousseline Potato, Roasted Vegetables

Roast Rump of Lamb, Fondant Potato, Hummus, Pak Choi, Spinach,

Chive Butter Sauce

Roast Rib Eye of Beef, Roast Potato, Yorkshire Pudding

Pan Fried Fillet of Cod, Crushed New Potatoes, Chorizo, Pak Choi

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Cherry Bakewell Tart, Cherry Sorbet

Vanilla Panna Cotta, Berries

Raspberry Bavaois, Pistachio, Sorrel Sorbet

Custard Tart, Nutmeg Ice Cream

Selection of Cheese

## Something Borrowed

£65 per person

Lobster Bisque, Oxtail Tortellini

Scallops, Peas, black Pudding

Duo of Duck, Cherry, Pistachio

Crispy Pork Terrine, Apple, Parsley

Vegetable Salad, Homemade Ricotta, Hint of Chilli

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Duo of Pork, Cheek and Fillet, Celeriac, Apple, Dauphinoise Potato

Fillet of Beef, Truffled Mousseline Potato, Wild Mushrooms, Pak Choi

Pan Fried Duck Breast, Confit Leg Sandwich, Fennel, Orange

Pan Fried Stone Bass, Artichoke, Spinach, Saffron Linguini

Crispy Egg, Mushrooms, Roasted Vegetables

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Nougat Terrine, Blueberries, Chocolate

Deconstructed Lemon Meringue, Raspberries

Sorrel Panna Cotta, Textures of Berries

Chocolate Mousse, Mandarin, Spices

Selection of Cheeses

## Something Blue

Hot and Cold Buffet Menu

£39 per person

Selection of Salads

Cold Meats & Fish

Whole Poached Trout

Soup and Bread

Beef and Mushroom Stew

Chicken Curry

Roast Gammon

New Potatoes

Rice

Seasonal Vegetables

Selection of Desserts

## **6-Courses Tasting Menu**

includes canapés and petit fours

£80 per person

Canapés

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Pork Dripping, Pickles, Quail Egg

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Mackerel, Peanut, Pickled Cucumber

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Pork & Scallop, Cauliflower, Caper & Cumin

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Asparagus, Veal, Sunflower Seeds

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Lamb, Smoked Buttermilk, Wild Garlic

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Nougat Parfait, Chocolate Ganache, Blue Berry

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Coffee or Tea,

Petit Fours

Sample Menu - changes with the seasons

Afternoon Tea Menu

£39 per person

Traditional English festivity served with a variety of tea, coffee,
and sparkling elderflower or raspberry cordials.

Selection of freshly prepared
open and closed sandwiches

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Warm quiches and vol-au-vents

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Homemade fruit scones served
with clotted cream and strawberry jam

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Variety of homemade cakes, mousses and pastries

## Evening Buffet Menus

Your guests will be delighted with the delicious selection from our light buffet menus.

### Starlight Buffet £15

Chicken Drumsticks  
Chipolatas  
Sandwiches  
Mini Sausage Rolls  
Salmon Kebabs  
Cheese Croquets

### Moonlight Buffet £17

Garlic and Cheese Flat Bread  
Parmesan and Broad Bean Bruschetta  
Chicken Kebabs  
Spiced Fishcakes  
Goat's Cheese and Spinach Arancini  
Smoked Cheese Quiche  
Bread and Butter  
Selection of Desserts

### Twilight Buffet £22

Selection of Cold Meats  
Selection of Smoked Fish  
Home Made Sausage Rolls  
Garlic and Cheese Flat Bread  
Goats Cheese and Spinach Arancini  
Asparagus Quiche  
Beef Kebabs  
BBQ Marinated Chicken Drumsticks  
Prawn Cocktail  
Selection of Desserts  
Selection of Cheeses

### Hog Roast £22

Minimum 60 guests  
Whole roasted pig, served with salads, bread and chips.

### English Seaside £20

Traditional English battered, breaded and smoked fish selection served with chips of course!

### Hot Dogs £17

Luxury hot dogs served in many shapes and forms with cheese, curry and more...

### Street Food BBQ £20

Selection of best dishes that street fair has to offer from BBQ pulled pork to spiced lamb pitas, beef burgers, lamb koftas and chicken kebabs.

### Paella £22

Minimum 60 guests  
Traditionally cooked paella prepared outside for the lovely summer evenings.

## Wedding budget

### Reception drink:

Prosecco/sparkling wine/Buck-Fizz £5 x ..... = .....  
Champagne/Kir Royale £8 x ..... = .....  
Fruit juice £1.50 x ..... = .....

### Wine with meal:

2 glasses £10 x ..... = .....  
3 glasses £15 x ..... = .....  
Glass of Prosecco for toast £5 x ..... = .....  
Glass of Champagne for toast £8 x ..... = .....

### Extras:

Canapés £4 x ..... = .....  
Cheese course £5 x ..... = .....  
Petit fours £3 x ..... = .....  
Chair Covers £2.50 x ..... = .....

### Wedding Menus:

Something Old £39 x ..... = .....  
Something New £49 x ..... = .....  
Something Borrowed £65 x ..... = .....  
Something Blue £39 x ..... = .....  
6-Courses Tasting £80 x ..... = .....  
Afternoon Tea £39 x ..... = .....  
Childrens Menu (under the age of 12) £20 x ..... = .....

### Evening menus:

Starlight buffet £15 x ..... = .....  
Moonlight Buffet £ 17 x ..... = .....  
Twilight Buffet £22 x ..... = .....  
Hog Roast £22 x ..... = .....  
English Seaside £20 x ..... = .....  
Hot Dogs £17 x ..... = .....  
Street Food BBQ £20 x ..... = .....  
Paella £22 x ..... = .....

### Sub Total:

### Discount 10% or 20%:

**Total =** \_\_\_\_\_

## **Recommended Suppliers**

### **AB Crafts**

A family business making hand-made stationary for weddings.

Anne & Becky - 01264 395424

Email: [abCrafts@ntlworld.com](mailto:abCrafts@ntlworld.com)

Web: [www.abCrafts.co.uk](http://www.abCrafts.co.uk)

### **Tip Top Balloons Ltd**

Expertly constructed balloon décor will transform your venue.

Our stunning creations will "Wow" both yourselves and your guests.

Dave Stanbridge - 01264 359988

Email: [dave@tiptopballoons.co.uk](mailto:dave@tiptopballoons.co.uk)

Web: [www.tiptopballoons.co.uk](http://www.tiptopballoons.co.uk)

### **Gallaghers Flowers**

All types of bouquets and arrangements available  
to help make your special day the perfect day.

Emma Miles - 01264 352 164

Email: [Info@gallaghersflowers.co.uk](mailto:Info@gallaghersflowers.co.uk)

Web: [www.gallaghersflowers.co.uk](http://www.gallaghersflowers.co.uk)

### **Andover Wedding DJs**

From the first contact and subsequent consultation, to the last Dance,  
Chris will work with you to create the perfect evening.

Chris Burford - 01264 354820 / 07956 361149

Email: [enquires@djchrisburford.co.uk](mailto:enquires@djchrisburford.co.uk)

Web: [www.djchrisburford.co.uk](http://www.djchrisburford.co.uk)

### **Sue Morris Photography**

Fabulous wedding photography, captured in a relaxed,  
fun and unobtrusive manner, I would love to tell your story.

Sue Morris - 07910 819076

Email: [suemorrisphotography@mac.com](mailto:suemorrisphotography@mac.com)

Web: [www.suemorrisphotography.co.uk](http://www.suemorrisphotography.co.uk)