



wedding package & wedding breakfast menus

*Heathcotes Outside are as passionate about the environment as they are about their food.
Wherever possible we will source your ingredients from our local growers and suppliers.
However it should be noted that this is subject to seasonal availability*



Wedding Package

*Pimms or Bucks Fizz reception drink
(2 glasses per person)*

Three course Wedding Breakfast followed by coffee and chocolates

Half a bottle of house wine

1 glass of house champagne for the toast

Still or sparkling mineral water throughout the meal

White table linen with your choice of napkin colour

Main room hire for Wedding Breakfast

Red carpet welcome

Car parking

Personalised menus for the tables

Reduced accommodation rate at on-site Hotel

VAT

***Starting from £58.00 per guest in the Main Stands
Starting from £72.00 per guest in the Marquees***

The wedding package is applicable for a minimum of 50 guests

The above all-inclusive package has been designed to provide you with all the components you need for the perfect day, however we would be delighted to design a package around your desired requirements to create your special day.

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Menu Selector 1

Woodland mushroom and celeriac soup with vegetable crisps

*

Salad of crispy pancetta, asparagus, poached egg, Maltaise sauce

*

Salmon supreme, roasted beetroot, horseradish crème fraîche

*

Marinated prawns, avocado frittata

*

Potted ham, soft green peppercorns, tomato pickle

*

Puree of leek, potato and spinach soup

*Supreme of Goosnargh chicken, pancetta and mozzarella,
rösti potato, char grilled vegetables, basil sauce*

*

Confit lamb, crushed potatoes, baby spinach, garden peas

*

Baby gammon joint, parsley potatoes, root vegetables, mustard jus

*

Daube of beef, creamed potatoes, glazed carrots, red wine sauce

*

Slow roasted pork belly, carrot and parsnip puree, cider fondant, roasting juices

*

Baked fillet of salmon, viennoise crust, rissole potatoes, chive velouté

Black cherry and almond tart, cardamom anglaise

*

Dark chocolate torte, vanilla cream

*

Banana and butterscotch pudding, caramel sauce

*

Lime and lemon curd posset. spiced oranges

*

Heathcotes bread and butter pudding, apricot compote

*

Apple and ginger bread crumble tart, honeycomb cream

Coffee and chocolates

£28.00 per person including VAT

Please select one dish from each course to create your set menu, we are unable to offer a choice of dishes for our menus

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Menu Selector 2

Puree of white onion and cep soup, truffle oil

*

Tian of white crabmeat, gazpacho, dill cucumber

*

Thai prawn arancini, coriander butter sauce

*

Roasted tomato and pepper soup, basil puree, olive croutons

*

Confit Goosnargh duck, plum dressing, toasted sesame seeds

*

Potted salt beef, piccalilli

Roast rump of lamb, rosemary crushed potatoes, wilted greens, red wine jus

*

*Prime roast sirloin of beef, truffle mash, woodland mushrooms, green beans, red wine jus
(£3.50 supplement per person)*

*

Baked fillet of cod, Cheshire cheese rarebit, parsley creamed potato, blush tomato sauce

*

Tenderloin of pork, potato and parsnip rösti, glazed apple, sage gravy

*

Braised lamb shank, hot-pot potatoes, tarragon vegetables, puy Lentil jus

*

*Roast Goosnargh duck, fondant potato, beetroot and apple, baby spinach, Balsamic jus
(£3.00 supplement per person)*

Chocolate and raspberry tart, sugared pecan nuts, clotted cream

*

Citrus scented panna cotta, seasonal berries

*

Manchester tart, roasted banana

*

Fig and frangipane tart, cinnamon crème fraîche

*

White chocolate and Malteser cheesecake, malted chocolate sauce

*

Mulled fruit terrine, mango coulis

Coffee and chocolates

£33.00 per person including VAT

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Local Produce Menu

Heathcotes black pudding and Cheshire cheese hash brown with mustard butter sauce

*

*Roast loin of local pork, spinach and apricots,
Choucroute, rosemary fondant and sage jus*

*

*Spiced apple and praline tart with
Tattenhall dairy ice cream*

*

Coffee and chocolates

£35.00 per person including VAT



Fusion Menu

*Terrine of white crab, salmon and sea bass
with Thai spices and cucumber pickle*

*

*Roast rump of lamb, fondant potato
bok choy and Schezuan pepper jus*

*

White chocolate and biscotti cheesecake, star anise anglaise

*

Coffee and chocolates

£35.00 per person including VAT



Executive Menu

*Carpaccio and confit Goosnargh duck,
Oriental salad, soy dressing*

*

*Mustard roasted halibut, crushed potatoes
potted shrimp stew*

*

*Roast fillet of beef, Marmite butter, Anna potatoes
green beans, thyme jus*

*

Melting chocolate fondant, white chocolate ice cream

*

*Warm brie fondue,
Garlic, orange and white wine
grissini, crostini*

Or

*Selection of cheeses,
celery, grapes and homemade chutney*

*

Coffee and petit fours

Please select four of the above courses to create your menu

£45.00 per person including VAT

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