



M E N U

& drink options

TRADITIONAL

STARTER

One Starter of your Choice
Please choose ONE from the Options Menu

PLUS

House Soup of your Choice

MAIN

One Main of your Choice
Please choose ONE from the Options Menu

PLUS

One Vegetarian or Vegan Dish
Please choose ONE from the Options Menu

DESSERT

One Dessert of your Choice
Please choose ONE from the Options Menu

PLUS

Fresh Fruit Salad GF VE?
Clotted Cream

COFFEE & PETIT FOURS

2 Courses £29.50 | 3 Courses £34.50 per person

VINTAGE

FINGER SANDWICHES GF?

Smoked Salmon | Egg & Cress
Gammon Ham | Cream Cheese & Cucumber

SAVOURY

Sausage Rolls VE? | Pasties

SWEET

Homemade Scones GF? VE?
Strawberry jam & clotted cream
Mini Battenburg
Victoria Sponge Cakes GF?
Mini Seasonal Fruit Pavlova GF

TEA & COFFEE

£24 per person

PERSONALISED

STARTER

Two Starters of your Choice
Please choose TWO from the Options Menu

PLUS

House Soup of your Choice

MAIN

Two Mains of your Choice
Please choose TWO from the Options Menu

PLUS

One Vegetarian or Vegan Dish
Please choose ONE from the Options Menu

DESSERT

Two Desserts of your Choice
Please choose ONE from the Options Menu

PLUS

Fresh Fruit Salad GF VE?
Clotted Cream

COFFEE & PETIT FOURS

3 Courses £39.50 per person

GRAZING

SELECTION OF SANDWICHES

Ham & Mustard | Beef & Horseradish
Egg & Cress | Tuna & Cucumber

SAVOURY

Charcuterie GF | Cheese GF | Biscuits GF
Quiches | Scotch Eggs | Pork Pies | Olives GF
Crudités & Dips GF | Multigrain Bloomer
Tomato & Oregano Bloomer

SWEET

Homemade Scones GF VE?
Strawberry jam & clotted cream
Chocolate Brownie Bites GF VE?
Selection of Fruit GF VE

COFFEE & PETIT FOURS

£25 per person

STARTER OPTIONS

SOUPS GF

Cream of Vegetable
Carrot & Coriander
Cream of Tomato & Basil
Leek & Potato
Cream of Mushroom

STARTERS

Prawn & Crayfish Cocktail GF?
Marie Rose sauce, mixed leaves
Pressed Ham Terrine GF?
Piccalilli, toasted ciabatta
Chicken Liver Parfait GF?
Real ale chutney, olive ciabatta toast
Tomato & Mozzarella Salad V GF
Fresh basil, balsamic dressing
Trio of Chilled Melon VE GF
Fresh fruit and mango coulis

MAIN OPTIONS

Roast Silverside of Beef GF?
Yorkshire pudding, red wine jus
Roast Breast of Turkey GF?
Chipolata, cranberry sauce, rich gravy
Roast Loin of Pork GF?
Seasoning, apple sauce
Pan Fried Chicken Breast GF
Spring onion mash, tarragon cream
Roasted Pork Belly GF?
Celeriac pomme Anna,
Westcountry cider sauce
Herb Crusted Sea Bass GF?
Crab arancini, white wine cream
Pan Fried Salmon Supreme
Tenderstem broccoli, pistachio crumb,
soy and honey dressing

DESSERT OPTIONS

Rich Chocolate &
Salted Caramel Tart
Vanilla ice cream
Vanilla Panna Cotta GF?
Berry compote, shortbread
Warm Chocolate Brownie VE? GF?
Chocolate ice cream
Lemon Tart VE?
Vanilla ice cream
Black Cherry Cheesecake VE? GF?
Pink peppercorn syrup
Orange & Honey
Creme Brulee GF?
Coconut shortbread
Banana & Caramel Delice GF?
Sticky toffee sauce, chocolate soil

STARTER OPTIONS

Mushroom Arancini VE?
Garlic aioli, crispy shallots
Poached Pear VE GF
Candied walnuts, dressed
watercress salad
Spiced Roast Cauliflower V VE GF
Tahini yoghurt dressing

MAIN OPTIONS

Roast Vegetable
& Bean Loaf GF VE
Caramelised shallot jus
Vegan Mince & Potato
Moussaka VE GF?
Vegan cheese sauce
Aubergine & Courgette
Charlotte VE GF
Tomato & dill sauce

DESSERT OPTIONS

Warm Chocolate
Brownie VE GF
Chocolate ice cream
Lemon Tart VE
Vegan vanilla ice cream
Black Cherry
Cheesecake VE? GF?
Pink peppercorn syrup

HOT CARVED BAPS

A minimum of 50 guests required

SOFT FILLED BAP ^{GF?}

Choice of Fillings

Pork served with Crackling

Roast Silverside of Beef

Vegetarian Burgers

Served Alongside

Homemade Sage & Onion Stuffing

Roast Potatoes ^{GF VE} | Mixed Salad ^{GF VE}

Condiments & Sauces

Apple | Cranberry | Horseradish

English Mustard | French Mustard

£15 per person

LIGHT BUFFET

SANDWICHES ^{GF?}

Gammon Ham | Beef & Horseradish

Coronation Turkey | Egg & Cress

Cheese & Red Onion

SAVOURY

Meat & Potato Pasty | Cheese & Onion Pasty

Sausage Rolls ^{VE?}

Vegetable Crudités ^{VE? GF}

Carrots, peppers, cucumber, basil pesto, real ale chutney

Potato Wedges ^{VE? GF}

Sour cream & chive dip

£16.50 per person

FINGER BUFFET

SANDWICHES ^{GF?}

Gammon Ham | Beef & Horseradish

Coronation Turkey | Egg & Cress

Cheese & Red Onion | Tuna & Cucumber

Prawns & Marie Rose

QUICHES

Tomato & Basil | Cheese Onion & Chive

Mushroom & Cheddar | Stilton & Broccoli

SAVOURY

Chipolatas

Honey & mustard

Chilli Cheese Nuggets

Tomato & chutney

Duo of Brie

Cranberry & Brie | Brie & Mango with Chilli Jam

Meat & Potato Pasty | Cheese & Onion Pasty

Sausage Rolls ^{VE?}

Vegetable Crudités ^{VE? GF}

Carrots, peppers, cucumber, basil pesto, real ale chutney

Potato Wedges ^{VE? GF}

Sour cream & chive dip

£19.50 per person

^{GF} Gluten Free ^{GF?} Can be Gluten Free (please ask) ^V Vegetarian ^{VE} Vegan ^{VE?} Can be Vegan (please ask)

Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements.

Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

ARRIVAL DRINKS

BY THE GLASS

Seasons Rum Punch

Fruity vibrant Caribbean vibes
£8.50 per person

Pimms No 1

Crisp, refreshing, fruity, herbal
£7.50 per person

Chio Prosecco

Fruity sparkling wine with floral notes
£8 per person

WINE

BY THE BOTTLE

Andes Peak Merlot

Fruity with juicy plums, succulent
blackcurrants & soft tannins
£28

Andes Peak Sauvignon Blanc

Notes of white flowers & lychees
with a citrus finish
£28

Canyon Road Zinfandel Rosé

Smooth and crisp finish
£27

TOASTING DRINKS

BY THE GLASS

Chio Prosecco

Fruity sparkling wine with floral notes
£8 per person

Ayala Brut Champagne

Citrus, apple and floral notes
£12.50 per person

Luscombe Elderflower Pressé

Sparkling, refreshing
£4 per person

ROOM HIRE

The Park Hotel offers the perfect venue for your dream wedding, with a capacity of up to 120 people. Whether you're envisioning a grand celebration or an intimate gathering, we provide the ideal setting to bring your special day to life.

- Your choice of two elegant function rooms: Park Suite or Seasons Brasserie
- Red carpet arrival to make a grand entrance
- Early access to the venue (subject to availability)
- Complimentary overnight stay for the newlyweds
- A variety of delicious catering options
- Personalised drinks packages
- Complimentary finishing touches including table linen, crockery, cake stand & knife
- Free on-site parking for you and your guests

CEREMONY£500

Please note that registrar fees are additional, and you will need to arrange this independently.

ROOM HIRE TARIFF

WEDDING BREAKFAST£500

Applicable if you are not having an Evening Reception with us.

EVENING RECEPTION£500

Applicable if you are not having a Wedding Breakfast with us.

WEDDING BREAKFAST & EVENING RECEPTIONFREE

When choosing to combine your Wedding Breakfast & Evening Reception with us, your room hire will be complimentary.

TERMS & CONDITIONS:

A £1000 non-refundable deposit is required to secure your wedding date. This will be deducted from the final balance. Full payment & final numbers are required 6 weeks prior to the event. A 10% discount applies to weddings booked on a Monday-Friday (excludes special offers and bank holidays). A room hire charge of £600 will apply when no evening catering is required. Seasons Brasserie is only available until 5pm and at the director's discretion only. Prices include VAT at the current rate but are subject to change. Our Seasons Brasserie is located on the ground floor, making it easily accessible, while the Park Suite is located on the first floor and is accessible via a lift; however, please note that from the lift there are steps required to gain access to the suite. For full terms and conditions visit our website.

