

Wedding Breakfast



ECCLESTON PARK

Starters:

Cream of Country Vegetable (V)

Seasonal vegetables combined with herbs and white wine, finished with fresh cream and served with golden croutons.

Duck and Port Pate

Shredded breast of duck with a port infusion bound together to form a delicate savoury terrine, served with a sharp fruit chutney and wholemeal toast.

Melon and Orange Sorbet (V)

Half a ripe Galia melon filled to the brim with refreshing Mediterranean orange sorbet and drizzled with cointreau.

Lemon and Pepper Chicken

Strips of lean chicken breast fillet marinated in lemon and pepper and lightly grilled, served on fresh green leaves with a chilled yoghurt and mint dressing.

Main Courses

Leg of Lamb

Oven roasted leg of lamb, sliced and served with a rich roast gravy and mint sauce.

Roast Turkey

Boned and rolled turkey simply roasted and served traditionally with stuffing and a bacon wrapped sausage and cranberry sauce.

Roast Topside of Beef and Yorkshire Pudding

Succulent topside of beef slow roasted and served with a rich wine gravy and traditional Yorkshire pudding.

Poached Chicken Breast in Mushroom Sauce

Lean supreme of chicken lightly poached and served in a creamy herb and mushroom sauce.

Desserts:

Profiteroles

Delicious choux pastry buns filled with fresh dairy cream and covered in a rich chocolate sauce.

Amaretto Charlotte

Delicate sponge fingers topped with Amaretto bavorois swirled with raspberry glazed and finished with whipped cream and fresh raspberry.

Deep Dish Apple Pie

Butter rich short pastry filled with cooked apples and spices, served with fresh pouring cream.

Chocolate Heaven

Rich creamy trio of dark, white and milk chocolate layers topped with plain chocolate icing.

Coffee and Chocolate Mints - £25.00

Please select one starter, one main course and one dessert for your event. (Alternatively a supplement of £2.00 per course per person will be added to have a selection of choices, excluding vegetarian choice).

Supplementary Dishes



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Starters:

Soup Selection - £0.25

Tomato and Basil (V)

Succulent plum tomatoes and fresh basil combined to create a classical Mediterranean soup, dressed with fresh cream and golden croutons.

Cream of Wild Mushroom (V)

Assorted wild mushrooms simmered in white wine and fresh cream with a hint of garlic and seasonal herbs, served with golden croutons.

Minestrone (V)

Tomatoes, seasonal vegetables and herbs combined in a lightly seasoned vegetable stock, dressed with fresh parmesan cheese shaving.

Leek and Potato

Braised leeks and potatoes simmered in a lightly seasoned vegetable stock finished with fresh cream, served with golden croutons and a drizzle of herb oil.

Smoked Salmon - £2.50

Thinly sliced smoked salmon simply served with lemon juice and cracked black pepper, dressed with dill and a lemon garnish.

Vegetarian Main Course Alternatives

Mushroom and Creamy Stilton Bake (V)

Field mushrooms covered in a cream and stilton sauce.

Roasted Red Onion and Cheddar Tart (V)

A light pastry case filled with mature cheddar cheese mornay sauce, onions, courgettes topped with a provencale sauce, cherry tomatoes, mozzarella and grated cheese.

Root Vegetable, Cranberry and Goats Cheese Nut Roast (V)

A mildly spiced roast of parsnip, carrot, potato, onion, mushroom and spinach with cranberries and mixed nuts infused with garlic and ginger topped with goat's cheese.

Main Courses:

Stuffed Saddle of Lamb - £2.00

Early season New Zealand lamb saddle stuffed with a light fruit and herb farce and served with sweet citrus flavoured gravy.

Grilled Salmon Hollandaise - £1.00

Lean fillet of salmon lightly grilled and dressed with a creamy lemon hollandaise sauce on a bed of watercress.

Beef Wellington - £6.25

Prime fillet steak on a bed of chicken liver pate, wrapped in a golden puff pastry case and served with rich sweet port wine jus.

Desserts

Banoffee Meringue Roulade - £1.50

Sticky toffee sauce, banana and toffee cream rolled in crisp brown meringue served with fresh cream.

Tiramisu - £1.75

Italian coffee and almond trifle made with mascarpone cheese, dressed with grated chocolate and cocoa powder.

Lemon Panacotta - £3.00

Butter pastry case filled with zesty lemon brulee batter dusted with icing sugar.

Cheese Board - £20.00

English and continental cheeses served with celery, black grapes and savoury biscuits - designed for tables of 10.

Optional Extras



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Discos

Including music of your choice and dance floor
£175.00 per night 7.30p.m. – 12.30a.m.

Balloons

Balloon Decks (3 balloons with weight) - £3.95
Balloon Arches - £2.00 per foot

Chair Covers

£3.50 per chair

Food

Canapes - £6.95 per person
Cheeseboard - £37.50
Fruit Platter - £27.50

Additional Drinks

Glass of champagne - £6.00
Glass of sparkling wine or Bucks Fizz - £3.95
Glass of Pimms and lemonade (dressed) - £3.50
Glass of mulled wine – £2.95
Jug of fresh orange juice - £4.95
Still or sparkling mineral water (1 litre) - £4.95
Alternative drinks and prices are available upon request.

All prices are per person and are inclusive of V.A.T.

Buffet Selections



ECCLESTON PARK

Finger Buffet 1 (minimum 10 people)

Cocktail Sandwich and Wrap Selection

Mini Cheese and Tomato Stone-Oven Baked Pizzas

Cocktail Chicken Satay (includes: Original, Balti, Tikka and Korma)

Savoury Lincolnshire Cocktail Chipolatas

Oriental Dim Sum Selection with Sweet Chilli Dip

Mini Savoury Pastries

Golden Potato Wedges

Mixed Tossed Salad

£9.95 per person

Finger Buffet 1A (minimum 10 people)

Cocktail Sandwich Selection

BBQ Spare Ribs

Salmon Goujons

Individual Roast Vegetable Quiche

Tortillas Served with Dips

Green Salad

Mixed Tossed Salad

£11.95 per person

Finger Buffet 2 (minimum 10 people)

Selection of Filled Wraps

BBQ Chicken Wings

Tomato, Basil and Garlic Brochette

Dry Spiced Spare Ribs

Assorted Savoury Pastries

Warm Salmon Brochettes

Roasted Garlic and Rosemary Potatoes

£13.95 per person

Fork Buffet 1 (minimum 10 people)

Selection of Cold Roast Meats

Flaked Tuna, Mayonnaise and Spring Onions

English and Continental Cheese Selection

Potato Salad with Chive Mayonnaise

Tomato and Red Onion Salad in Vinaigrette

Dressed Green Leaves

Pasta Spinali in a Light Garlic and Herb Oil

Rustic Wholemeal Bread and Butter

£13.95 per person

Buffet Selections



ECCLESTON PARK

Fork Buffet 2 (minimum 30 people)

Hot Carved Roast Topside of Beef with Yorkshire Pudding and Gravy

Warm Roast Gammon Ham with Port Win Jus

Grilled Cajun Fillets of Salmon with a Cucumber and Yoghurt Dip

Buttered Parsley Potatoes

Selection of Salads and Mixed Leaves

Warm Petit Pain and Butter

Dessert Selection

Coffee and Chocolate Mints

£22.00 per person

Hot Dishes to Share

Mild Chicken Curry with Fragrant Rice and Naan Bread

Chilli Con Carne with Steamed Rice and Garlic Bread

Lasagne with Seasonal Salad and Garlic Bread

Lancashire Hot Pot with Red Cabbage and Granary Bread

£9.95 per person

Desserts (Can be added to any of the above buffets (minimum 18 portions each))

Chocolate Fudge Cake - £2.50 per person

Fruits of the Forest Cheesecake - £2.50 per person

Fruit Gateau - £2.50 per person

Cheeseboard (minimum 10 people)

English and Continental cheeses served with celery, black grapes and savoury biscuits - £3.75 - per person

Supplementary Buffet Menu (minimum 30 people)

Sea Food Platter - £4.50 per person

Garlic Ciabatta - £2.20 per person

Mini Indian Snack Selection (includes: mini onion bahajis, vegetable and spinach pakoras and vegetable samosas) - £2.50 per person

Mini Spring Roll Selection - £2.50 per person

Chicken Tortilla Wraps (Oriental cinnamon, lemon chicken and hot and spicy) - £2.50 per person

Breaded Chicken Goujons - £3.00 per person

Coleslaw - £10.00 per Bowl

Cocktail Sausage Rolls - £1.10 per person

Pork Pies - £1.40 per person

To avoid embarrassment

Please ensure that you order enough food to cater for the anticipated number of guests. It is unwise to ask us to cater for only 100 people when you expect 120 people to attend.

Room Hire



ECCLESTON PARK

Civil Ceremonies	£150.00
West Suite	£100.00
East Suite	£150.00
Stephenson Suite	£200.00 - Day Only (11.00a.m. until 5.00p.m.)
Stephenson Suite	£200.00 - Evening Only (6.30p.m. until 1.00a.m.)
Stephenson Suite	£250.00 - Day & Evening (11.00a.m. until 1.00a.m.)

Civil Ceremonies



ECCLESTON PARK

Eccleston Park have the facility to hold Civil Ceremonies.

The West Room is the perfect place to hold your Wedding Ceremony, with it's romantic beamed ceiling and stunning views.

Our Civil Ceremony suites can accommodate up to 70 persons.

Ceremony: £150.00

It is the responsibility of the wedding party to book and pay the registrar, details of which are available on request.

Without the presence of the Superintendent Registrar and a Registrar there can be no marriage and any arrangements with Eccleston depend entirely on their availability. Fees are payable direct to the Registrar.

Subject to their availability, The Superintendent Registrar and a Registrar are able to conduct the Wedding Ceremony at Blue Mountain on any day of the week.

The couple should be advised that only a civil, non-religious ceremony can be permitted by the Superintendent Registrar.

Any music, reading, words or performance, which form part of the ceremony, must be of a non-religious nature.

The content of the ceremony must be agreed in advance with the Superintendent Registrar who will be attending the ceremony.

The Wedding Ceremony will take approximately 20 minutes.