



# HOTHORPE HALL

## *Late Availability Package*

*'Late Availability' applies to weddings booked for available dates up to and including May 2010.*

### What is included?

- Exclusive use of Hothorpe Hall and its extensive grounds
- Use of the Blue, Green or Round room for a civil ceremony or our Chapel for a blessing.
- Our experienced Function Manager to guide you through your wedding preparations
- Guests arrival drinks of Bucks Fizz or Pimms and Lemonade
- Three course wedding breakfast in our Langton Room (capacity 110)
- Glass of French Cave de Masse wine, per person, with the wedding breakfast
- Glass of Sparkling Wine, per person, for the toast
- Evening hire of the Trafford Lounge and adjoining Welford room (total capacity 200 persons)
- Evening buffet from the Hastings Menu 1, in our full brochure
- En-suite accommodation for your guests from £45.00 per person B&B
- Ample parking
- Table linen and napkins in ivory or white linen
- Cake stand and knife
- Complimentary Bridal Suite for the night of your wedding

### How much does it cost?

**£4500 based on 60 guests**, (a saving of up to £20 per person on our full brochure price, extra guests will be charged at £75 per head).

### Are there any conditions ?

**Late Availability 'with exclusive use**, applies to a minimum of **60 adult guests** attending the wedding breakfast, at a **weekend**.

We are very happy to accommodate smaller weddings with less than 60 adult guests, on weekdays, please ask. For weddings of less than 60 adult guests, we can guarantee private rooms for your use throughout the day even though there may be other events happening within Hothorpe.

The wedding breakfast, evening buffet and drinks may be up graded for a supplement.

For availability and further details please contact our Functions Manager,

**Shirley Woolley**

[Office@hothorpe.co.uk](mailto:Office@hothorpe.co.uk)

01858 881500

## Late Availability Wedding Menu Selector

Here at Hothorpe Hall we pride ourselves on our reputation of excellent food. Please choose one starter, one main and one dessert from the following selection. Our Chefs are only too pleased to meet with you if you have any questions or special dietary requirements that need to be catered for.

### Starters

*Minestrone Soup served with a warm Cheese Scone*

*Salad of slivers of Smoked Salmon on a bed of crispy Green Leaves accompanied by a Granary roll*  
*Tricolour Compote of Beef Tomato, Mozzarella and Avocado accompanied by a Basil and Olive Oil dressing*

*Trio of Halibut, Salmon & Smoked Haddock moulded into cakes served with a White Wine reduction, garnished with Watercress*

*Roasted Baby Carrot Soup, garnished with a Fennel and Coriander Pesto*

*Terrine of grilled Mediterranean Vegetables with Oregano Vinaigrette served with Fresh Olive Bread*

### Main Course

*Citrus Chicken Pistachio basted with Minted Yoghurt on a bed of Green Salad*

*Roast Loin of Pork with Apricot and Lemon Stuffing and Braised Apple*

*Roast Turkey with Cranberry Filo Parcel, Chipolata Sausage and Bacon*

*Salmon encased in Herb Cous-Cous served with a Prawn, Lime & Coriander Salsa*

*Chicken supreme filled with Spinach, Olives, Mushroom, Basil, sun-dried Tomato & Parmesan garnished with a rich tomato sauce*

### Vegetarian

*Italian style Stuffed Aubergine*

*Wellington of White Nuts in Filo Pastry surrounded by a Chunky Tomato and Oregano Salsa*

*Vegetarian Cannelloni with a lightly peppered cream sauce*

*Cheese Choux Pastries filled with Mushrooms in Madeira*

### Desserts

*White Chocolate Mousse accompanied by a Raspberry Sauce*

*Lemon Ricotta Tartlet*

*Individual Bread & Butter Pudding with a hint of Baileys Irish Cream Custard Sauce*

*Profiteroles served with a Chocolate Sauce*

*Panna Cotta with a Berry Coulis*

*Complimentary freshly brewed coffee and mints.*