

Special Offer - Late Availability Package – March & April 2012

This fantastic special offer is ideal for those wishing to waste no time in getting married

How much does it cost?

£3600 based on 60 guests (a massive saving on our full brochure price)

Additional guests are welcome and will be charged at a highly reduced £50 per head.

What is included?

You can expect the same inclusions as described in the brochure's Exclusively Yours package, plus (per person):

- Guest arrival drink of Bucks Fizz or Pimms & Lemonade
- Three course wedding breakfast from our De Trafford menu in our Langton Room
- Glass of house wine with the wedding breakfast
- Glass of sparkling wine for the toast
- An evening buffet
- Chair covers in one room of choice

Available dates (at time of writing):

March 2012: Sun 25th, Fri 30th.

April 2012: Sun 1st, Mon 2nd, Tues 3rd, Weds 4th, Mon 9th, Tues 10th, Weds 11th, Thurs 12th
(these are the weeks either side of Easter. Supplement of £500 payable on Bank holiday dates)

Are there any conditions?

Special Offer Late Availability Package with exclusive use is based on **60 adult guests** attending the wedding breakfast, however, at this stage we can be flexible on numbers – please ask

The De Trafford menu differs slightly to the main weddings menu, but can be upgraded for a small supplement, if required. See reverse of this insert for menu.

For up-to-date availability and further details please contact us

weddings@hothorpe.co.uk

01858 881509

Special Offer Late Availability Wedding Menu Selector

(Applicable to late bookings for January, February, March and April 2012)

At Hothorpe Hall we pride ourselves on our reputation for 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.

De Trafford Menu

Starters

Wild mushroom soup with white truffle cream served with crusty roll

Chicken and pistachio terrine with spiced apple & sultana chutney

Smoked mackerel and salmon pate with lemon and chive crème fraiche & melba toast

Buffalo mozzarella, tomato & basil salad with balsamic vinegar dressing

Main course

Pan fried fillet of sea bream on stir fried Asian vegetables with soy, lime & ginger dressing

Roasted sirloin of beef with peppercorn sauce, homemade Yorkshire pudding & watercress

Goat's cheese, leek & slow roasted tomato tart with dressed leaves

Thyme roasted chicken supreme on butternut squash risotto & crispy pancetta

Dessert

Banana and walnut sticky toffee pudding with butterscotch sauce & vanilla ice cream

Sparkling berry custard tart with mascarpone cream

English cheese plate with chutney, crackers & fruit garnish

Cherry & kirsche crème brulee with chocolate coated shortbread

Complimentary freshly brewed coffee and mints.

Evening buffet

Two filled baps per person; one sausage and one bacon, served with condiments. Vegetarian option available. This can be upgraded for a small supplement.