



WINTER WEDDING PACKAGES

DICKENS PACKAGE

Available From November 2025 to March 2026

Venue Hire from 5pm, furniture, linen,
dedicated event coordinator

Arrival drink

Wedding breakfast buffet

(Option for a festive buffet during the
month of December)

Toast drink

£4500.00 PLUS VAT

FOR 60 GUESTS

(options to book for additional Guests)

BRONTE PACKAGE

Available From November 2025 to March 2026

Full day's venue hire, furniture, linen,
dedicated event coordinator

Arrival drink

Wedding breakfast buffet

(Option for a festive buffet during the
month of December)

Toast Drink

Evening light bites

**£5800.00 PLUS VAT FOR
60 GUESTS**

(options to book for additional Guests)

SHAKESPEARE PACKAGE

Available From November 2025 to March 2026

Full day's venue hire, furniture, linen,
dedicated event coordinator

Arrival drink

Canapés

3 Course wedding breakfast

Half a bottle of wine per person

Toast drink

Evening light bites

**£8000.00 PLUS VAT FOR
60 GUESTS**

(options to book for additional Guests)

CANAPÉ MENU

CHOOSE THREE

- Sesame pork toasts & soy pickled cucumber
- Goats cheese, piquillo pepper & pine nut tartlets (V)
- Smoked mackerel & chive crème fraîche crostini
- Tandoori pork belly bites (GF)
- Watermelon, burrata and aged balsamic (GF/V)
- Salt & Pepper sui mai with Malaysian hot sauce
- Lamb keema vol au vent
- Roasted squash arancini garden herb aioli
- Thai fish cakes with sweet chili dip
- Honey roasted chorizo picante
- Roasted red pepper salsa, guacamole corn taco (VE)
- Bocconcini, basil tomato caprese skewers (V)
- Sweet potato, sunblush tomato avocado bites (VE)
- Mini duck spring rolls with hoi sin dip

All dishes are prepared in the presence of nuts, dairy products, gluten, soy and other allergens.

Detailed allergen information available on request.

Please make your server aware of any food allergies or dietary requirements.

BUFFET MENU

CHOOSE ONE

(Additional dish £9.50pp)

Reader homemade lamb scouse, pickled cabbage & crusty bread

Spanish pork and chorizo white bean and red pepper stew served with cocoa bread

House chicken curry or sweet potato, coconut basmati Rice, naan bread & mango chutney

Slow cooked beef chilli, basmati rice, sour cream, guacamole & nachos

Wild mushroom bourguignon, pickled red onion & roasted herb new potatoes. (VE)

Moroccan chicken or vegetable tagine, cous-cous & flat breads

Meatball ragu penne pasta with parmesan and garlic bread

CHOOSE TWO

Garlic and herb OR sweet chili chicken wings

Indian snack selection bhaji, samosa & pakoras

BBQ pork ribs

Mac & cheese bites

Vegetable spring rolls with sweet chili dipping sauce

CHOOSE ONE

(Additional dish £3.00pp)

Rosemary fries

Salt & pepper fries

Truffle and parmesan fries

Potato wedges

CHOOSE TWO

Greek potato salad (v)

Moroccan cous-cous salad (ve)

Zucchini rocket & parmesan salad (v)

Thai sesame salad toasted cashew nuts

Reader house coleslaw

Sunblush tomato orzo pesto pasta salad

Garden house salad citrus dressing

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WEDDING BREAKFAST MENU A

STARTER

CHOOSE ONE

Heritage tomato salad with bocconcini mozzarella pearls basil and balsamic

(VE option available)

Wild mushroom and asparagus soup finished with truffle infused oil and bread roll and butter

Smoked chicken Caesar salad with Manchego cheese crispy bacon bits

and croutons

MAIN

CHOOSE ONE

Pan roasted lemon and thyme chicken supreme, asparagus sunblush tomatoes,
garlic butter and polenta

Slow roasted pork belly, potato rosti, and carrot puree with green beans and
cider jus

Moroccan spiced cauliflower steak, vegetable cous cous & harissa ketchup (VE)

DESSERT

CHOOSE ONE

Sticky toffee pudding, butter scotch sauce & vanilla pod ice cream.

Raspberry Eton mess, crushed meringue, raspberry gel, Chantilly cream,
mint, freeze dried raspberries & sorbet

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LIGHT BITES

CHOOSE THREE

Mini fish & chip cones

Mini Beef Sliders

Mini chicken sliders

Mini falafel sliders (VE)

Margherita pizza (V)

Pepperoni pizza

Chip Butties

Sausage or Bacon barmes

Rosemary Salted Fries (VE)