

2019 Bespoke Upgrades

Meal

Live canapé cooking show (minimum selection of 3 canapés per person)	£100 + canapés
Fine dining menu upgrade	£75pp
Upgrade to our starter boards	£8pp
Mini afternoon tea on arrival	£10pp
Cheeseboard for 10	£40 per table
Ice cream cart	£600

Drinks

Canapés & Prosecco (<i>select two canapes</i>)	£8.95pp
Selection of 2 cocktails per guest (<i>Includes one canapé</i>)	£12pp
Gin Reception (<i>Variety of gins for your guests to choose from on arrival</i>)	£7.50pp
Champagne Reception	£7.50pp
Bottega Gold Prosecco Reception	£5.50pp
Prosecco Reception for your evening guest	£4.50pp

Additional upgrades available on request, including bows, table runners, LED dancefloor, centre pieces and band.

Wedding Fine Dining Menu

First course

Scottish smoked salmon, scallops & Ayrshire potato pressed terrine, salsify remoulade, langoustine oil

Second course

Baby artichoke & lemon balm ravioli, orange sabayon

Intermediate

Asparagus & lime cappuccino, sesame seeds tuile

Main course

Roast fillet of venison, celeriac dauphinoise, carved baby vegetables, sweet red currant jus

Cheese course

Parsley crusted crottin de Chavignol, red onion & coriander marmalade, Melba toast

Sweet course

Glynhill assiette of mini desserts

Tea, coffee & petits fours

Cocktail Menu

Bucks Fizz

Kir Royale

Bellini

Bloody Mary

Pimms

