



THE ALNWICK
GARDEN

Wedding Package includes:

Venue Hire
3 Canapes
Arrival and Toast Drink
Glass of House Wine
3-course Wedding Breakfast
Evening Buffet
(Per Person)

Canapes

Heritage potato, cream cheese and chive, crispy bacon (V)
Parma ham, Parmesan cheese croquettes
Mini Caesar salad (VO)

Wedding Breakfast

Starter

Curried parsnip soup (VO)
Pork belly, caramelised apple, black pudding
Ham hock and pea terrine, minted peas, rye bread

Mains

Free-range chicken breast, crushed new potatoes, creamed kale, roasted roots
Cod fillet, caramelised red onion mash, tender stem broccoli
Aubergine ravioli, rocket pesto, courgette spaghetti (VO)

Desserts

Sticky toffee pudding, salted caramel sauce, honeycomb ice cream (V)
Classic lemon tart, raspberry sorbet (V)
Warm chocolate brownie, vanilla pod ice cream (VO)

Evening Food

Bacon roll and fries
Sausage sandwich and fries
Fish finger sandwich and chunky chips
Spinach, roasted mixed peppers, oregano, vegan mozzarella (no tomato base)
pizza slices and fries (VO)

Due to time restrictions, evening weddings can only choose either canapes or evening food

Please choose one dish per course plus a vegetarian option (if required)