

Menu A

Chefs homemade Soup
Served with warm crusty bread
~0~

Roasted crown of Turkey,
served with chestnut stuffing
and traditional gravy
with seasonal vegetables and
roast potatoes
~0~

Choux buns
With a rich chocolate sauce
~0~

Coffee and Chocolates

Menu C

Half ogen melon with seasonal
berries cassis sorbet
~0~

Pan fried chicken breast wild
mushroom tarragon and cream
sauce
with seasonal vegetables and
new potatoes
~0~

Fresh strawberries and
shortbread with chantilly cream
~0~

Coffee and Chocolates

Menu B

Chicken Liver Parfait served
with red onion marmalade
~0~

Roast Sirloin of Beef
served with Yorkshire Puddings
and traditional gravy
with seasonal vegetables and
roast potatoes
~0~

Sticky Toffee and date pudding
served with caramel sauce
~0~

Coffee and Chocolates

Menu D

Shellfish medley wrapped in a
tian of salmon
Glazed leaves and lemon
dressing
~0~

Beef Wellington Madeira sauce
with seasonal vegetables and
roast potatoes
~0~

Glazed lemon tart
~0~

Coffee and petits four
~0~

Carved Buffet

Your choice of starter

~0~

Honey Roasted Ham with orange
and honey crust

Roast Sirloin of Beef with
horseradish

Roast Breast of Stuffed Cheshire
Turkey

Whole Dressed Salmon

Selection of Home made breads

New potatoes with mint butter

A salad of beef tomatoes, red
onion and mozzarella

Waldorf salad

Coleslaw

Pasta salad,

Glazed mixed leaves

~0~

Glazed lemon tart

~0~

Coffee and Chocolates

Special dietary requirements

We cater for a whole host of special requests, so that your guests who are intolerant to some foods, or have allergies can enjoy your day with you. Please ask a member of the team for advice on catering for your guests.

Vegetarian Alternatives

Wild mushroom risotto with a
parmesan wafer

or

Sundried tomato basil oil, ginger
and chilli linguine

or

Goats Cheese and red onion tart
tatin

Finger buffets

Buffet A

Assorted selection of finger sandwiches

Chicken drumsticks

Vegetable spring rolls

Garlic bread

Barbecue spare ribs

Buffet B

Assorted selection of finger sandwiches

Chicken pieces in a Cajun spice

Vegetable samosas

Spiced rice salad with garlic prawns

Barbecue spare ribs

Tomato & basil quiche

Homemade coleslaw & potato salads

Tarporley brie on toasted ciabatta

Fork buffets

Classic Italian a lasagne

Lamb hot pot

Beef curry

Chilli con carne

~0~

Boiled rice

Naan bread

Red cabbage

Garlic bread

Any 2 from each section

Other ideas...

From barbecues to hog-roasts, please ask for details of how we can make your event individual to you!

Drinks package A

Reception drink:

1 glass of house sparkling wine
~0~

Wine on the table:

2 glasses of house white/red
wine
~0~

Toast:

1 glass of house sparkling wine

Drinks package C

Reception drink:

1 glass of house champagne
~0~

Wine on the table:

2 glasses of pinot grigio or
shiraz
~0~

Toast:

1 glass of house champagne

Drinks package B

Reception drink:

1 glass of bucks fizz
~0~

Wine on the table:

2 glasses of chenin blanc or
merlot
~0~

Toast:

1 glass of champagne

Drinks package D

Reception drink:

1 glass of kir royale
~0~

Wine on the table:

2 glasses of chardonnay or
cabernet sauvignon
~0~

Toast:

1 glass of house champagne

Tariff 2009

Menu A	£30.00
Menu B	£34.00
Menu C	£35.50
Menu D	£38.50

Carved Buffet £33.00

Finger Buffet A	£13.95
Finger Buffet B	£16.95

Fork Buffet from £15.50

Drinks package A	£16.00
Drinks package B	£18.50
Drinks package C	£22.50
Drinks package D	£24.00

Room hire charges

Beeston Suite & Marquee £450.00

Penthouse £150.00

Wild Boar Wedding Package
£5,000

*terms & conditions apply to all prices. Full terms and conditions are available from the hotel.

Tariff 2010

Menu A	£32.00
Menu B	£36.00
Menu C	£37.50
Menu D	£42.00

Carved Buffet £34.00

Finger Buffet A	£13.95
Finger Buffet B	£16.95

Fork Buffet from £16.50

Drinks package A	£17.00
Drinks package B	£19.00
Drinks package C	£23.50
Drinks package D	£25.50

Room hire charges

Beeston Suite & Marquee £495.00

Penthouse £195.00

Wild Boar Wedding Package
£5,500

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Wedding Package

In preparation for the wedding...

Swedish back massage
Manicure & pedicure
Full leg, underarm and bikini wax
Bridal make-up trial

The morning of the wedding...

Full bridal make up & a glass of champagne

The Ceremony

Complimentary use of our Penthouse Suite or Beeston Suite*

The Reception

Complimentary use of the Marquee & Beeston Suite until 1am.

Buck's Fizz either in the Beeston Suite, or on the lawn for 60 guests.

Complimentary floral decorations on each of your tables.**

*Registrars fees are not included in the package, and must be paid directly to Cheshire County Council.

**Based on 6 tables, choices of arrangement are available.

*** excludes Christmas Eve, Christmas Day, Boxing Day, New Year's Eve, New Year's Day and Valentines weekend(s).

The Wedding Breakfast

Choose from either Menu A or B, or alternatively, the Carved Buffet for 60 guests.

2 glasses of red or white wine with the meal.

1 glass of sparkling wine for the toast.

The Evening Reception

Complimentary DJ in the Beeston Suite.

Finger buffet A, served for 100 guests.

The Wedding Night

Retire to your luxurious suite, and enjoy breakfast the following morning, all with our compliments.

Availability

The Wild Boar Wedding Package is available every day of the week from October 1st until 31st March***, and on Sunday – Friday from 1st April until 30th September.