



CLASSIC WEDDING PACKAGE

We've used our extensive wedding experience to create a perfect package for your special day. The Briery Wood Classic brings together some of our most popular wedding menus, favourite tipples and evening buffet options to delight you and your guests. Our inclusive package has no hidden costs, meaning that you have more time to concentrate on the finer details of your perfect day.



**BRIERYWOOD
COUNTRY
HOUSE HOTEL
& RESTAURANT**

Tel 015394 33316
www.brierywood.co.uk

OUR ALL-INCLUSIVE WEDDING PACKAGE INCLUDES:

Exclusivity of the entire hotel and our landscaped gardens for your ceremony, wedding breakfast and evening reception

Civil wedding ceremony in one of our licensed rooms or garden gazebo

Reception drink

Three course wedding breakfast – you choose the starter, main and desert from Chef's classic menu options (see over)

A glass of sparkling wine for the toast

Half a bottle of house wine per person

Tea and coffee served with handmade chocolates

Evening snack – your choice from our hot buffet menus

Traditional cake stand and knife

Ivory table linen and napkins

Master of Ceremonies

Personal consultation with our in-house professional cake maker

Dance floor

Breakfast in bed for the bride on the morning of the wedding

Dedicated wedding co-ordinator to help plan and organise your day

TARIFF Starts from £3,070 for 40 guests • Extra guests charged at £68 per person • Additional evening guests charged at £12 per person



CLASSIC WEDDING MENU

You create your own three-course wedding breakfast – please choose one starter, one main and one dessert from these options:

STARTER

Goat's cheese

Beetroot, chicory and walnut salad

Pressing of ham hock

Piccalilli puree, quail egg, watercress

Hot and cold smoked salmon

Pumpnickel croute, lemon, horseradish foam

Heritage tomato, Parma ham, feta cheese,
red onion salad

Wild mushroom velouté

Cep oil and powder

White onion velouté

Black onion seed and smoked cheddar beignet

Jerusalem artichoke soup

Crisp pancetta

Roast tomato and Mediterranean vegetable soup

Pesto croute

MAIN

Roast chicken supreme

*Boulangère potato, fricassée of wild mushrooms
and green beans, tarragon velouté*

Slow braised daube of beef

*Horseradish creamed potato, balsamic onions,
seasonal vegetables, thyme jus*

Grilled fillet of seabass

Warm potato and chorizo salad, tomato dressing

Poached salmon

*Crab potato cake, roast leek, mussel and
saffron fume*

Warm niçoise salad

Poached egg, sun blushed tomato pesto

More vegetarian dishes are available upon request

DESSERT

Briery Wood's sticky toffee pudding

Butterscotch sauce, vanilla ice cream

Strawberries and lemon set cream

Ginger crumb, strawberry gel

Baked chocolate tart

Tonka bean ice cream, salted caramel

Peach melba cheesecake

Crumbled meringue and pistachio

Seasonal fruit salad

Mint ice cream, sugared doughnut

Briery Wood's freshly made coffee

Served with chef's handmade chocolates