



# FAIRFIELD WEDDING PACKAGE

Set in 20 acres of award winning landscaped gardens and nestled on the shores of Lake Windermere, Cragwood is the perfect setting to exchange your vows. Whether you choose to say 'I do' in our ceremony room or in our garden gazebo, our Fairfield wedding package includes a host of special touches that will make your big day one that you and your guests will treasure forever.

## TARIFF

from £3,380

All tariffs are based on 40 guests, however this can be increased for up to 80 day guests and 120 evening guests

Extra guests charged at £72 per person  
Additional evening guests charged at £5.50 per person



**Cragwood  
Country  
House Hotel  
& Restaurant**

Tel 015394 88177  
[www.cragwoodhotel.co.uk](http://www.cragwoodhotel.co.uk)

## OUR FAIRFIELD WEDDING PACKAGE INCLUDES:

Exclusivity of the entire hotel and our landscaped gardens for your ceremony, wedding breakfast and evening reception  
Reception drink  
Three course wedding breakfast – you choose the starter, main and dessert  
A glass of sparkling wine for the toast  
Half a bottle of house wine per person  
Evening refreshments  
Traditional cake stand and knife  
Ivory table linen and napkins

Master of Ceremonies  
Personal consultation with our in-house professional cake maker  
Breakfast in bed for the bride on the morning of the wedding\*  
Special accommodation rates for your family and friends  
Dedicated wedding co-ordinator to help plan and organise your day  
\*If choosing to stay at the hotel the night before the wedding





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You create your own three-course wedding breakfast – you just need to choose one option from each of these courses

## STARTERS

### **Deconstructed Goats Cheesecake**

*Candied walnut, beetroot texture*

### **Potted Pork Terrine**

*Pineapple relish, black pudding, scotch egg, piccalilli*

### **Citrus Cured Salmon**

*Cucumber, fennel, herb mayo, bread croute, capers*

## MAINS

### **Corn Fed Chicken Breast**

*Pomme fondant, sweetcorn, leg meat lollipop, spring cabbage, thyme & Madeira jus*

### **Braised Beef**

*Mash potato, onion family, glazed carrot, red wine reduction*

### **Fillet Of Sea Bream**

*Parisienne potato, cauliflower, radish, samphire, curry foam*

## SWEETS

### **Sticky Toffee Pudding**

*Vanilla ice cream*

### **Lemon Posset**

*Sable biscuit, marinated strawberries*

### **Blueberry Bakewell Tart**

*Blueberry compote, ice cream, crème fraîche*

(vegetarian options are available).