

A photograph of a wedding reception table. The table is covered with a white tablecloth and set with white plates, blue napkins, and various glassware. A centerpiece of flowers in a blue vase sits on a wooden board. The background is blurred, showing more tables and chairs.

YOUR *wedding* AT BRANSTON

SIGNATURE PACKAGE

SIGNATURE PACKAGE - SUNDAY TO THURSDAY

£5,499

Upgrade to a Saturday for £500.00

Minimum of 60 guests

Classic Drinks Package:

- 1 reception drink
- 1 glass of wine with your meal
- 1 toast drink

2 canapes per person

Three-course set meal

Evening buffet choice

Additional day guests £80.00 per person

Additional evening guests £20.00 per person

Additional children £22.50 per child

UPGRADES AVAILABLE

PACKAGES INCLUDES:

Exclusive use of The Pavilion

White linen, cutlery, china, and glassware

Round tables and chairs

PA system, microphone and digital screen

Silver cake knife and stand

Wooden easel

Dance floor



CANAPÉS

PÂTÉ EN CROÛTE

SESAME PRAWN TOAST GF

with a Sweet Chilli Dip

STEAK & CHIPS GF

topped with a choice of Mustard or Horseradish mayo

GARLIC CHICKEN BONBON GF

CHORIZO AND PARMESAN ARANCINI

STICKY APPLE BBQ PORK BELLY BITES GF

VEGETARIAN CANAPÉS

CLASSIC BRUSCHETTA GFA V

on Ciabatta, drizzled with fragrant basil oil

**GOAT'S CHEESE & RED ONION CROQUETTE
GFA V**

accompanied by a rich red pepper purée

VEGETABLE PAKORA GFA V

with chunky mango chutney

**FETA, SUN-DRIED TOMATO, CUCUMBER &
MINT BLINI GFA V**





STARTERS

BRIE WEDGE

served with apricot purée and rocket

LEEK & POTATO SOUP

serves with a bread roll

CHICKEN LIVER PÂTÉ

served with bacon jam, rocket and crostini

SMOKED MACKEREL PÂTÉ

served with rocket, chilli jam and crostini

MAINS

ROAST CHICKEN BREAST

*served with roast potatoes and roasted
carrots in a cream sauce*

ROAST BEEF

*served with chive mash, broccoli and
red wine gravy*

MEDITERRANEAN VEGETABLE WELLINGTON

served with crushed new potatoes, fine beans and gravy

WILD MUSHROOM RISOTTO

topped with rocket and parmesan

DESSERTS

VANILLA CHEESECAKE

with strawberry compote and Chantilly cream

LEMON TART

served with raspberry and mint compote and Chantilly cream

APPLE & CINNAMON CRUMBLE

served with vanilla ice cream and caramel sauce

CHOCOLATE BROWNIE

served with ice cream and chocolate Sauce

Any specific dietary requirements will be catered for, ensuring every guest feels included. For those who wish to offer their guests more variety, you can choose two options for each course— two starters, two mains, and two desserts—for an additional £4.50 per person.

EVENING BUFFET

Select from evening food option as
part of your package

OPTION 1

HAND-STRETCHED PIZZA

**CHOOSE A SELECTION OF 3 PIZZAS, SERVED WITH WEDGES
AND SAUCES**

MARGHERITA - FOUR CHEESE - MEAT FEAST -
THE VEGETARIAN - PEPPERONI - HAWAIIAN

OPTION 2

BRANSTON BUFFET

SELECTIONS OF SANDWICHES:

*Ham, Tuna and Sweetcorn, Cheese and Tomato, Egg Mayo, served with
Kettle Chips and Dips*

MARGHERITA PIZZA

POTATO WEDGES

GOAT'S CHEESE & RED ONION TARTS

CHICKEN GOUJONS

