



Wedding Receptions

Congratulations on your engagement.

Wedding receptions at the Tudor Farmhouse are intimate affairs with the emphasis on great food, drink and service.

We want to help you make your Wedding Day memorable and will tailor the reception to your requirements as much as possible.

We can offer tables of up to 24 in our private dining room. The tables are usually bare wood but can be laid with white linen tablecloths if you prefer.

Our Wedding Reception menus are based on our award winning evening dinner menus. You will be able to choose between a four course or six course menu (with or without canapés on arrival). Ingredients are always seasonal and fresh and reflect the changing seasons. Our Head Chef will be happy to work with you to make sure the menu for your day reflects your tastes and we can accommodate any special dietary requirements, as well as offering a separate children's menu if required.

You will be able to choose from our extensive wine and drinks list. We would be more than happy to advise you on matching wine to your menu, please let us know if you would like us to order any wines not currently on the wine list.

In terms of timings, we can accommodate you at the time convenient to you whether its lunch, afternoon or evening.

We hope you choose to celebrate your Wedding Day at the Tudor Farmhouse. Below is more information to help guide you through the process.

Congratulation again from all the Tudor Farmhouse Team.



Function Room Hire

We do not charge for function room hire, except if you are having a small evening reception with less than 18 people. In that case there is a £250 charge.

Menus

We have achieved many awards for the quality of our food. In fact, we're passionate about it and very proud that our kitchen team hold Two AA Rosettes. From outstanding local suppliers to our home grown fruit and vegetables – all ingredients are sourced, prepared and presented with the flair and imagination for which our kitchen is renowned. We will happily accommodate any special dietary requirements.

You may wish to start your day with canapés (please see below). We then offer a choice of either:

Four course meal

Comprising of an amuse bouche, starter, main course and dessert followed by tea and coffee, from £45 per person. You may wish to add a cheeseboard for an additional £14 per person.

Or

Chef's six course tasting menu

The Chef's special tasting menu from £75 per person is compiled from the very freshest produce and includes 6 courses followed by tea or coffee with petit fours. We offer a flight of matched wines to accompany the tasting menu at a cost of £45 per person.

Sample menus for both options are attached. Menus can be tailor-made to your requirements. Please ask if you would prefer something different.

We are pleased to attach our menu for your younger guests. Half portions of the adult menu are also available at half the menu price. The children's menu and half portion option are available to children aged 12 years and under.



Canapés

Enjoy a delicious selection of Canapés with your arrival drinks reception.

A selection of 3 canapés is available at £4.50 per person, then at £1.00 per person for additional canapés.

Cold Selection

Beetroot Cured salmon, chive crème fraîche
Goats cheese mousse, Granary Cracker
Mackerel Rillettes, Dill Blini
Onion seed and cheese straws, Hummus
Parmesan and Truffle Gougères
Smoked salmon mousse, pickled cucumber
Ham Hock Terrine, Piccalilli, Crouton

Hot Selection

Smoked Ham Hock Croquette, Spiced Apple Sauce
Cod, Salmon, Chili and Coriander Fishcake, Tartare Sauce
Double Gloucester and smoked bacon rarebit
Confit duck spring rolls
Black pudding Scotch egg
Blue cheese and red onion tart
BBQ Boneless Chicken Wing
Baby Yorkshire Pudding with medium rare roast Rump Cap of Beef,
Horseradish Cream and Watercress

Drinks

In addition to the perfect setting, caring and attentive staff and tempting range of menus, we also offer an extensive range of wines to complement the arrangements for your special day. Please ask to see a full copy of our wine list.

Weather permitting we can serve your arrival drinks outside, in our cottage garden. Here are some of our favourite arrival drinks:



| | |
|------------|------------------|
| Prosecco | £9.50 per glass |
| Champagne | £12.50 per glass |
| Kir Royale | £13 per glass |

We have some delicious non alcoholic cocktails and sparkling wine available from £6.50 per glass

We offer a flight of matched wines to accompany the tasting menu at a cost from £45 per person. Alternatively we have a quite extensive menu for you to choose from.

What happens next...

Should you wish to make a provisional booking, we are happy to hold your preferred date without obligation for 7 days. To confirm your booking, we just need a completed booking form, signed and returned along with a deposit of £250.00.

The final balance is payable 2 weeks before your Wedding Reception. (This figure is calculated following the meeting to discuss your final details approximately 4-6 weeks prior to your Wedding Reception)

Please note that all rates quoted are applicable to Wedding Receptions taking place before 1st January, 2025.

We hope that you will find Tudor Farmhouse the perfect venue for your Wedding Reception and look forward to discussing your personal requirements soon. Please do not hesitate to telephone if you would like to make an appointment to view the hotel or to speak to us.



Wedding Reception Booking Form

| | |
|--|--|
| Name of Bride | |
| Name of Groom | |
| Address | |
| Postcode | |
| Mobile Telephone Number | |
| Evening Telephone Number | |
| Email Address | |
| Day and Date of Wedding Reception | |
| Estimated number of guests for the Reception | |
| Time of arrival at Reception | |

Do you wish us to reserve any accommodation for your guests?
Please indicate the number of rooms required. All bedrooms must be confirmed at least three months prior to the date of the Wedding Reception

I confirm that I have read and accept the Terms and Conditions as outlined overleaf. I enclose a non-refundable deposit of £250 made payable to Tudor Farmhouse Hotel. The balance will be due two weeks before the date of the reception.

Bookings are only accepted when confirmed back to you by the Tudor Farmhouse Hotel and signed by the Hotel Manager. An additional copy of our terms and conditions will be sent with your receipt.

Thank you for choosing Tudor Farmhouse Hotel. We look forward to ensuring you have a wonderful Wedding Day.

Signature:

Date: _____

Please return to: Katy Beck, Tudor Farmhouse Hotel, Clearwell, GL16 8JS