

# Prices

## 2020 Venue Hire

Our package structure is very flexible, and we will tailor our quote to your unique requirements. We will offer you a memorable experience in a scenic countryside setting made extra special by our friendly team. The special thing about a wedding at Ivy House is that we treat every wedding like it's our first and last.

Guests can immerse themselves in an overnight stay in any of our 21 bedrooms at a special wedding rate.

The Crooked Barn offers a rustic intimate feel for ceremonies with up to 100 guests whilst Ivy Hall delivers the wow factor for evening receptions.

### Crooked Barn & Ivy Hall

	Friday	Saturday
May - September	£3000	£4000
October & April	£2250	£3000
November - March	£1500	£2000

Please enquire for Christmas and New Year rates & availability.

### Rose Suite

	Friday	Saturday
May - September	£600	£900
October & April	£550	£700
November - March	£300	£400

The Rose Suite can seat up to 30 guests for a ceremony and 24 guests for a sit down meal. Wedding breakfasts can also be held in the Barn.

### Hawthorne Suite

	Friday	Saturday
May - September	£450	£600
October & April	£300	£400
November - March	£150	£200

The Hawthorne Suite can seat up to 20 for a ceremony and 12 guests for a sit down meal. Wedding breakfasts can also be held in the Barn.

## Mid-Week Wedding Package

**60 day guests & 100 evening guests  
£4,995**

The Barn for your ceremony & Ivy Hall for your reception

A glass of Prosecco, Pimms or bottle of Peroni per guest after your ceremony

3 course wedding menu

½ bottle of wine or 2 drinks tokens per guest during your wedding breakfast

A glass of Prosecco per guest to toast the special couple

Evening BBQ for 80 guests

**Valid Sunday - Thursday, all year round.**

## Winter Weekend Wedding Package

**60 day guests & 100 evening guests  
£4,995**

The Barn for your ceremony & Ivy Hall for your reception

A glass of Prosecco, bottle of Peroni per guest after your ceremony

3 course wedding menu

½ bottle of wine or 2 drinks tokens per guest during your wedding breakfast

A glass of Prosecco per guest to toast the special couple

Evening buffet for 80 guests

**Valid on Fridays and Saturdays from  
November to March**

## Small Midweek Wedding Package

**£1,895**

An intimate and unique experience for 24 guests in our Rose Suite

2 Glasses of Prosecco after your ceremony

3 Course Meal prepared by our in-house team

½ Bottle of wine per guest during your wedding breakfast

A Glass of Prosecco per guest to toast the special couple

Tea and Coffee

**Valid Sunday - Thursday, all year round**

# Sample Menus

These menus are just to give you a flavour of what we can create for you.  
We are more than happy to create a bespoke menu tailored to your wedding day.

*\*Prices are per person*

*Eve's Menu 2 course price £35pp, Ivy's Menu 2 course price £40pp*

## Eve's Menu

£40pp

### Starters

- Goats cheese crostini, dressed salad leaves, balsamic glaze(v)
- Chicken liver parfait with rich onion chutney, fresh melba toast
- Antipasti – selection of Italian meats with homemade bread
- Seasonal melon served with a selection of fruit (v)
- Crayfish prawn cocktail, parmesan wafer, Marie Rose sauce

### Main Courses

- Chicken breast wrapped in bacon, parmentier potato, mushroom fricassee
- Roast loin of pork, quenelle potato, cider apple sauce
- Roast sirloin of beef, Yorkshire pudding, red wine sauce
- Fillet of Salmon, duchess potato, white wine sauce
- Pesto crusted Cod fillet, sun blush tomato, basil and spinach, lemon sauce
- Mushroom risotto, rich cream sauce (v)
- Roasted bell pepper stuffed with couscous in a chunky tomato sauce and balsamic glaze (v)

### Desserts

- Ivy House cheesecake with a choice of toppings  
(Toffee strawberry, fruit of the forest, caramelised banana)
- Crème Brulee, shortbread biscuits
- Dark chocolate torte, vanilla cream
- Lemon tart, lime cream
- Sticky toffee pudding, salted caramel
- Rhubarb crumble, custard sauce

## Ivy's Menu

£45pp

### Starters

- Smoked salmon roulade, lemon coulis
- Duck liver parfait, toasted brioche, kumquat jam
- Melon balls with parma ham, fig coulis
- Thai fish cake, dressed salad leaves, sweet chilli sauce
- Chicken ballotine, mushroom fricassee
- Trio of risotto bonbon, mixed purees

### Main Courses

- Rump of lamb, rich boulangère potato, rosemary jus
- Fillet of beef medallions, dauphinoise potato, wild mushroom sauce
- Corn fed chicken breast, mozzarella basil mousse, Persian potatoes, tarragon cream sauce
- Fillet of seabass, pea risotto, saffron cream sauce
- Fillet of halibut, herb new potatoes, saffron prawn sauce
- Vegetable lasagne, tomato basil sauce (v)
- Wild mushroom risotto, herb croutons (v)
- Vegetable tower, balsamic and cream sauce (v)

### Desserts

- Assiette of desserts – choose 3 from:  
Chocolate brownie, cheesecake, lemon tart, chocolate truffle, sticky toffee pudding, vanilla Pannacotta
- Warm chocolate fondant, vanilla ice cream
- Pavlova cheesecake
- White and dark chocolate torte, amaretto cream
- Trio of profiteroles, vanilla cream, pavlova cream, toffee sauce

All main courses are served with seasonal vegetables

# Canapés

Canapés: £7.95\* for 4pp  
select one from each group

Group 1	Group 2	Group 3	Group 4
Cheese pickle tartlet	Chicken liver parfait, pastry spoon, berry coulis	Smoked salmon mousse cones	Sirloin of beef and horseradish Yorkshire pudding
Welsh rarebit tartlet	Beetroot, goats cheese blini	Scallop mousse, chorizo jam shells	Thai fishcake, chilli sauce
Goat cheese, sun blush tomato mousse bruschetta	Brie cranberry ball	Duck puff, hoisin sauce	Shepherd's pie, buttered mash
Wild mushroom duxelle on toast	Salami olive parcel	Asparagus wrapped parma ham	Teriyaki king prawn in filo
Cherry tomato, mozzarella, basil	Cajun feta ball, mint crème yoghurt	Sweet and sour chicken ball	Crayfish cocktail, Marie Rose sauce

# Barbeques and Hog Roast

## Wedding Breakfast BBQ

£35pp

Homemade steak burgers  
Jim's butcher's jumbo sausages  
Marinated chicken strips (Thai, Chinese, BBQ)  
BBQ ribs  
Vegetable skewers  
Salmon fillets  
Minute steaks  
Pasta salad  
Tomato, basil salad  
Beetroot, red onion salad  
Chunky coleslaw  
Mixed salad leaves  
Chips or potato wedges

Option to add dessert for £5pp

## Evening BBQ

£19.95pp

Homemade steak burgers  
Jim's butcher's jumbo sausages  
Marinated chicken strips (Thai, Chinese, BBQ)  
BBQ ribs  
Chunky coleslaw  
Mixed salad leaves  
Chips or potato wedges

Option to add dessert for £5pp

## Hog Roast

£16pp

Min 70 Guests

Whole local pig  
Crackling  
Homemade bread rolls

Apple sauce  
Stuffing and coleslaw  
Salad

# Evening Buffet Selection

Choose 8 items for £16pp  
Additional items £2 per item

Vegetable spring rolls

Onion bhaji

Mozzarella sticks in panko breadcrumbs

Honey mustard cocktail sausages

Sausage rolls

Quiche

*(choose from broccoli & stilton, sun blush tomato & basil, bacon & mushroom, quiche Lorraine)*

Chicken satay

Chicken goujons

Cheese straws

Vegetable cheese puffs

Dim sum

Chicken skewers

*(choose from Mexican, Indian, Chinese)*

Fish goujons

Cheese and red onion puff rolls

Mini cornish pasties

*(Meat or vegetable)*

Selection of bridge rolls

*(Choose from tuna mayo, cheese & red onion, beef and horseradish, egg mayo, coronation chicken, prawn Marie Rose, ham & honey mustard, hummus and red pepper)*

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## Mini Desserts

£2.50 supplement per dessert

Cheesecake

*(banana, strawberry, mixed berries)*

Caramel tart, chantilly cream

Sticky toffee pudding, caramel sauce

Lemon tart, orange cream

Eton mess

Chocolate brownie, chocolate sauce

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## Hot Bowls

£8 per bowl

Sweet chilli beef, fluffy rice  
Crispy pork belly, caramelised  
apple mash, cider sauce  
Baby sausage, horseradish  
mash, red onion sauce

Sweet and sour chicken,  
egg fried rice  
Fish pie, dill cream sauce  
Teriyaki duck strips,  
egg noodles

Chicken or vegetable fajitas  
Black bean chicken,  
spring onion rice  
Chicken korma, pilau rice  
Fish and chips, tartar sauce

Thai chicken or  
vegetable curry rice  
Chicken Chow mein  
Hot honey spiced halloumi,  
mixed pepper rice

All bowls can be prepared with dietary requirements in mind.