



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.

Because we are limited by space we are able to 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 and 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 for if you are having a small evening reception with less than 18 people. In that case there is a £200 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, at £45 per person. You may wish to add a cheeseboard for an additional £10 per person.

Or

Chef's six course tasting menu

The Chef's special tasting menu at £60 per person is compiled from the very freshest produce and includes an amuse bouche and 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 £30 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 fraiche
Goats cheese mousse
Mackerel rilletts, dill blinz
Onion seed and cheese straws, hummus
Parmesan and truffle gougères
Smoked salmon mousse, pickled cucumber
Chicken liver parfait, red onion marmalade

Hot Selection

Smoked ham hock croquettes, spiced apple sauce
Cod, salmon, chilli and coriander fishcake, tartare sauce
Double Gloucester and smoked bacon rarebit
Confit duck spring rolls
Black pudding Scotch egg
Blue cheese and red onion toastie
BBQ boneless chicken wing
Baby Yorkshire Puddings with rare roast Sirloin of Beef, Horseradish Cream and Watercress
Warm mini Mince Pies (available throughout the Festive Season)

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, with bottles starting from £25.

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

Pimms	£6 per glass
Sparkling Bucks Fizz	£8 per glass
Prosecco	£8.75 per glass
Champagne	£12 per glass
Kir Royale	£12.50 per glass



We offer a flight of matched wines to accompany the tasting menu at a cost of £30 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, 2023.

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 our Restaurant Manager.



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: Kerri Oloman, Tudor Farmhouse Hotel, Clearwell, GL16 8JS



SAMPLE TASTING MENU £60
ACCOMPANYING FLIGHT OF SIX WINES £30 (Optional)

Cornish mackerel, apple, walnut, celery, grape
Lost Angel, Chardonnay 2016

White onion soup, duck egg, chives, granola
Ken Forrester Petit Chenin Blanc 2018

Stone bass, red pepper & shrimp couscous, caponata, tomato, squid ink tuille
A Mano Fiano/Greco 2016

Old spot pork belly, apple, chorizo, squid, roasted onion
Yealands Estate Pinot Noir 2015

Lemongrass & white chocolate pannacotta, kumquat chutney, confit chilli, young coriander
Mt Horrocks Cordon Cut Riesling 2016

Artisan cheeses, celery, chutney, biscuits
Sauternes (Clos Dady) 2014

Coffee or tea with home-made petit fours

FLIGHT OF WINES

A 70ml serving of wine has been selected to accompany each dish. The wine recommendations have been selected on the basis of their origin, characteristics and compatibility with the dishes.



Children's Menu

We have two portion sizes. The smaller size is suitable for children up to 6 years old or those with small appetites.

Freshly made soup with crusty bread	£3 or £7
Boiled eggs and soldiers	1 egg £4 or 2 eggs £6
Baked beans on brown or white toast	£4 or £8
Omelette (ham or mushroom) with chips	2 egg £6 or 3 eggs £12
Linguini Pasta with fresh tomato sauce and cheddar cheese.	£5 or £10
Cowhill Farm sausages, chips & beans	£7 or £14
Battered fish and chips	£7 or £14
Home cooked ham, fried hens egg, chips	£7 or £14

Desserts

Warm Dark Chocolate Brownie with vanilla ice-cream	£4.50
Two scoops of our home-made ice creams	£4.50
Fruit Salad	£4.50

Drinks

Ragman's Lane apple juice	£2.00
Freshly-squeezed orange juice	£2.00
Glass of Milk	£1.00
Miniccino (warm frothed milk dusted with chocolate)	£1.00