

WEDDING PACKAGE DIAMOND

You and your guests will enjoy:

- A glass of Buck's Fizz or Prosecco per person on arrival
- A selection of canapés
- Six-course wedding breakfast
- Half a bottle of wine per person during meal
- Glass of Champagne per person to toast those all-important speeches
- Tea and coffee
- Evening DJ and disco
- Cake knife and stand
- White table linen and napkins
- Master of Ceremony
- Dedicated wedding co-ordinator
- Use of hotel for wedding photos
- Overnight accommodation for the happy couple



Please ask your server, before ordering, if you are concerned about the presence of allergens in your food.

Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens; therefore, we cannot guarantee that any food item is completely 'free from' traces of allergens. Our menu descriptions do not list all ingredients.

Full allergen information on the ingredients in the food we serve is available on request and online – please speak to a team member.

V Suitable for vegetarians. **N** Contains nuts. *Contains alcohol. †Our meat, fish and poultry dishes may contain bones or shell.

All cash and credit/debit card tips are paid in full to our team members. Stilton® is a registered trademark.

Greene King plc, Westgate Brewery, Bury St Edmunds, Suffolk, IP33 1QT

CANAPÉS

(Choose three from the list below)

Crostinis;
Prawn cocktail;

Chicken liver pâté & caramelised red onion chutney;
Roasted cherry tomatoes in a balsamic glaze **V**;
Goat's cheese & caramelised red onion chutney **V**
Home-baked cheese & rosemary straws **V**
Roast beef on a parsnip crisp with horseradish
Smoked salmon with lemon and cracked black pepper†
Honey-glazed mini sausages

STARTERS

All served with bread and butter

Seasonal soup of the day **V**

Ham hock & pea terrine, with caramelised red onion chutney
Smoked salmon and prawns, with a horseradish & dill crème fraîche†
Mini-baked Camembert with caramelised red onion chutney **V**

MAINS

Served with a selection of vegetables and potatoes

Traditional roast sirloin of beef with a Yorkshire pudding
Chicken supreme on roasted red onion,
with a butterbean & bacon sauce
Slow-cooked pork belly and baked apple half with a red wine jus
Roasted cod loin on spinach with a creamy white wine sauce†*
Vegetable & cashew nut gratin with goat's cheese **V** **N**
Slow-cooked lamb shank†

DESSERTS

Chocolate truffle torte with double cream
Vanilla cheesecake with fruit compote and fresh fruit **V**
Gingerbread & pear crumble tart with double cream **V**

CHEESE AND BISCUITS

Cheese platter with grapes, celery
and caramelised red onion chutney

TEA AND COFFEE

GK1131/9747



MAKE IT A DAY TO REMEMBER

WEDDING PACKAGES



GREENE KING
BURY ST EDMUNDS

Spoil your guests with our selection of evening buffet packages – speak to your co-ordinator for more details



LET'S CREATE YOUR SPECIAL DAY

With our wedding packages, you can rest assured we've thought of everything to make your day truly special. We work with you to discuss the main elements of your chosen package, making sure each detail is matched to your requirements and budget.

When it comes to food and drink, we're experts at creating delicious, traditional menus you and your guests will love. Our selections of classics and extra special dishes are all freshly prepared and cooked on site – have a look at our different packages or speak to your co-ordinator to start creating your perfect day.

MAKE YOUR DAY EXTRA SPECIAL

We can help with the finishing touches. Flowers? Balloons? Bunting? Just speak to us about anything more we could do to make your occasion truly special.

And don't forget, you and your guests will of course have access to our bar where we offer an extensive choice of drinks – from fizz to real ales to a variety of spirits.



WEDDING PACKAGE IVORY

You and your guests will enjoy:

- A glass of Buck's Fizz per person on arrival
- Three-course wedding breakfast
- Glass of wine per person during meal
- Glass of sparkling wine per person to toast those all-important speeches
- Cake knife and stand
- White table linen and napkins
- Master of Ceremony
- Dedicated wedding co-ordinator
- Use of hotel for wedding photos

Want to add anything to your package such as a DJ? Speak to your co-ordinator.

WEDDING PACKAGE RUBY

You and your guests will enjoy:

- A glass of Buck's Fizz or Prosecco per person on arrival
- Three-course wedding breakfast
- Half a bottle of wine per person during meal
- Glass of Champagne per person to toast those all-important speeches
- Evening DJ and disco
- Cake knife and stand
- White table linen and napkins
- Master of Ceremony
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If you want to add more guests, speak to your co-ordinator.

STARTERS

All served with bread and butter

- Seasonal soup of the day ✓
- Smoked salmon with a horseradish & dill crème fraîche[†]
- Stilton® and peppercorn mushrooms ✓

MAINS

All served with a selection of vegetables and potatoes

- Traditional roast beef with Yorkshire pudding
- Chicken supreme with Diane sauce
- Salmon fillet with prawns and a Hollandaise sauce[†]
- Roasted butternut squash & sage bake ✓
- Steak and ale pie*

DESSERTS

Eton mess ✓

- Triple-chocolate brownie with ice cream ✓
- Kentish Bramley apple & blackberry crumble pie with custard ✓

STARTERS

All served with bread and butter

- Seasonal soup of the day ✓
- Smoked salmon with a horseradish & dill crème fraîche[†]
- Stilton® and peppercorn mushrooms ✓

MAINS

All served with a selection of vegetables and potatoes

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DESSERTS

Eton mess ✓

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