



(1) eddings

Here at The Ashcroft we aim to make your day extra special, whether it be a small intimate ceremony, renewing old vows or a full classic wedding celebration. Our attention to detail will ensure your perfect day! Our professional and attentive staff are always on hand to offer their invaluable advice, every step of the way to ensure that your day runs smoothly. Whether it's the little details such as floral arrangements or the larger decisions over choice of room, layout of tables and your Wedding Breakfast Menu, we can take care of every aspect leaving you free to enjoy your day to the full.

Plan your wedding in 4 steps

- 1. Choose your day
 - 2. Time to eat
- 3. Finishing touches
- 4. Come and visit

Choose your day

The Ashcroft wedding package offers you everything you need to make your special day run smoothly and guarantee a memorable day for you and your guests.

Already planned your ceremony elsewhere? Join us for your evening reception.

Classic Package

Wedding Chamber
The Ashcroft Suite and stage, Festive Lounge and Broadley Room
A glass of Bucks Fizz per guest on arrival
4 course wedding breakfast
2 glasses of white or red wine with main meal
A glass of sparkling white wine for the toast
Crisp white linen table dressings
Choice of table and venue decoration
Personalised table menus and place cards
Chair covers and dressings

Package price based on 50 people at £6,125
Additional Guests at £62.50 per head
Additional children at £33.95 per head
*Evening Catering extra charge

Bespoke tailored packages are also available to suit your individual requirements.





Time to eat

We offer formal three course banquets to compliment your day and leave a lasting impression for your guests.

A minimum number of 40 guests are required. All special diets notified prior.

Please make a choice of one soup or starter, main & desserts for all guests.

Carvery courses

2 or 3 courses available

Soup Main Dessert

Wedding breakfast

4 courses

Soup Main Dessert Coffee & tea

Drinks packages

2 packages to choose from Bottles of wine, prosecco & champagne available





Carvery

Two courses - 2 roast joints £28
Three courses - 2 roast joints £34

Additional Courses

Cheeseboard with crackers & Grapes £4.50 Tea/Coffee with after dinner mint £1.95

Soups

served with crusty bread roll & butter:

Tomato & Basil
with herb croutons
Fire Roasted Red Pepper & Lentil
Sweet Potato & Roasted Red Pepper

Chunky Minestrone Creamy Leek & Potato Farmhouse Vegetable

Cold Starters

in place of soup +£3, as well as soup +£6

Country Ardennes Pate with red onion chutney

Melon & Parma Ham with Salad & Balsamic drizzle

with Berries drizzled with coulis (V

Prawn & Mango Salad with spiced cocktail sauce, wholemeal bread & butter

Prawn Mousse with Smoked Salmon Ribbons wholemeal bread & butter

Pork & Calvados Pate Melba toast & Apple Chutney

Smoked Chicken, Bacon & Baby Leaf Salad with crème fraiche

Mushroom & Port Pate with beetroot chutney (V)

Main

Turkey, Ham or Beef with Yorkshire Pudding & all the trimmings

Two Course Carvery
2 Roast Joints £28

Three Course Carvery
2 Roast Joints £34

Desserts

Sticky Toffee Pudding with Toffee Sauce

Traditional Sherry Trifle served with fresh cream

Raspberry Roulade (GF)

Dark Chocolate & Coconut Tort (GF, Vegan served with fresh cream

Chocolate Pudding served with vanilla ice cream & chocolate sauce

Lemon & Orange Pudding served with Custard

Bavarian Profiteroles
served with white & dark chocolate sauce

Fresh Fruit Salad (GF, Vegan)

Cheesecakes:

Choose from:

Strawberry & Champagne,

After Eight

Brownie Salted Caramel,

Rum & Raisin

Cherry Bakewell

served with fresh cream

Gateaux:

Coffee & Mandarin;

Black Fores

Strawberry & White Chocolate

Red Velvet & Fruit Compot

4 course menu

Soup, Main, Dessert, Tea/Coffee From £32.75

Additional Courses Cheeseboard with crackers & Grapes £4.50

Starters

Soup

served with bread roll.

Choose from

Tomato and basil

Carrot and coriander

Minestrone

Winter vegetable

Stilton and broccol

Leek and potato

Butternut squash and red pepper

Chicken

Cold Starters

surcharge +£5.00

Prawn Cocktail with Marie Rose sauce

Trio of Melon with berry coulis

Charcuterie of continental meats

Farmhouse Pate
with onion chutney & crusty bread

Main

All served with roast potatoes, seasonal vegetables, new or creamed potatoes

Roast Beef with Yorkshire Pudding

Roast Chicken Breast or Roast Turkey with chipolata sausage, stuffing & apple sauce

Roast Pork Loin with chipolata sausage, stuffing and apple sauce Gressingham Duck Breast A L'Orange

Chicken Breast stuffed with Chorizo & Mozzarella in a White Wine Sauce

Roasted Leg of Lamb with Yorkshire Pudding, Mint & Redcurrant sauce

Chicken or Steak Chasseur in a Rich Wine, Tomato & Mushroom Sauce

Mediterranean Veg Wellington (V) with Fire Roasted Tomato Sauce

Mushroom Stuffed Pepper (V)

Desserts

Cheesecake Choose from: Strawberry Baileys Cherry Bakewel Gingerbread

Double Chocolate Fudge Cake

Fresh Fruit Salad served with fresh cream

Sticky toffee, Lemon or Ginger Pudding

Various Fruit Crumble served with custard

Profiteroles & Chocolate Sauce

Apple or Banoffee Pie

Manchester Tart

Traditional Sherry Trifle

Cheeseboard various traditional English/continental cheese served with grapes & biscuits

Freshly brewed tea or coffee with after dinner mints

Evening food option Buffet selection



Lancashire traditional potato pie with red cabbage or mushy peas & sauce
Lasagne, a side salad or French stick
Chilli con carne with rice or French stick
Beef muffin with onions, crisps & salad
Beef, chicken or vegetable curry with rice
Cheese & onion pie with salad or mushy peas
Lancashire hot pot with beetroot sauce
Bacon & sausage butties
Jumbo hotdog, onions & relish



Open chicken & stuffing roll
Tuna sandwich with cucumber
Roast ham or beef sandwiches
Free range egg & cress open roll
Dinky meat pies
Sausage rolls
Fresh salad garnish
Crisps & cocktails pickles
Selection of party cakes & sherry trifles

A2 Buffet £12.50

Open chicken & stuffing roll
Tuna sandwich with cucumber
Open roast ham roll with pineapple
Cream cheese, chilli & grilled pepper tortilla wrap
Dinky meat pies
Mini bhajis & veg samosas
Fresh salad garnish
Crisps & cocktail pickles
Selection of party cakes & sherry trifles

Hog Roasts | Afternoon Tea | Doughnut Wall | Pizza/Kebab van

Also available. All prices on request

Drinks

Bottles of wine, prosecco & champagne available to order.

Drink Option 1

£16.95 per head

A glass of bucks fizz on arrival.

A glass of White or Red Wine with main meal.

A glass of Sparkling wine for the toast

Drink Option 2

£19.95 per head

A glass of bucks fizz on arrival

2 glasses of White or Red Wine with main meal

A glass of Sparkling Wine for the toast

Corkage

Wine Champagne/prosecco



Finishing touches

The Ashcroft's team of experienced and dedicated staff go aboveand-beyond to ensure your day runs smoothly, leaving you free to enjoy your day. Taking care of every little detail.

DJ

£225

Flowers and vases

£10 - £35

Latex balloons

from £7.50

Foil balloons

£9.50

Light up love letters

£60.00

Memory ladders

£55.00

Balloon arch

£110.00

Letter balloons

£14.50 each

Royal mail post pox

(personalised, red and cream available)

£20.00

Table seating plan

from £10

Individual spandex chair covers with dressing

£3.95

Top table dressing

£75.00

Cake table dressing

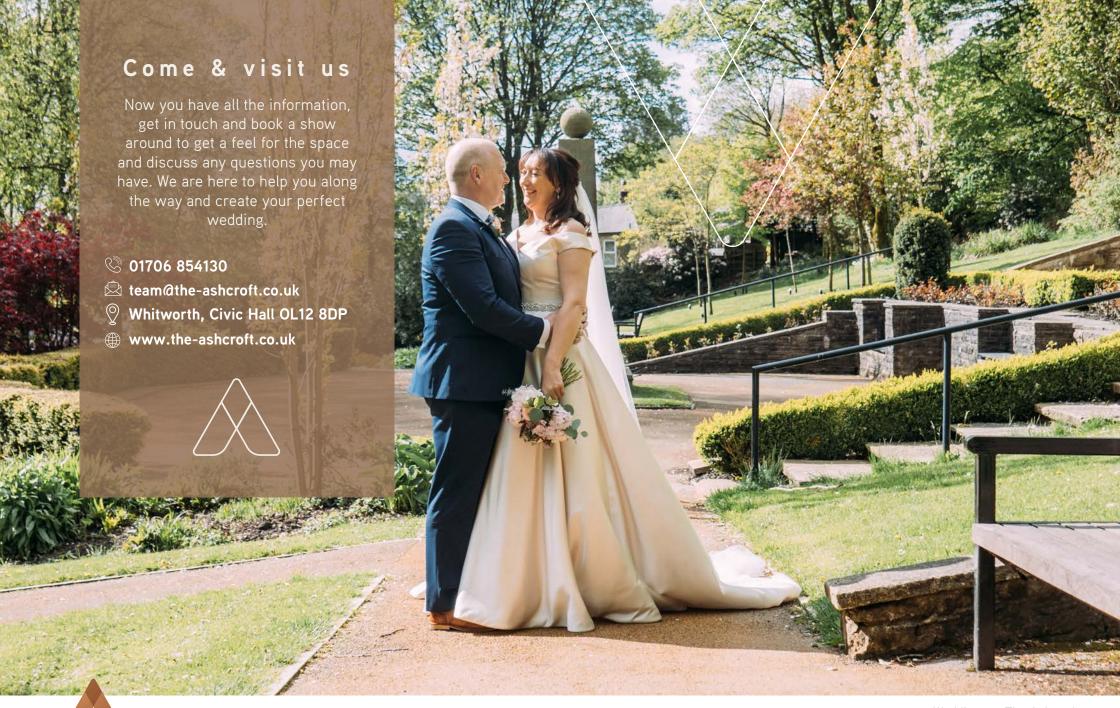
£55.00

Place cards (individual)

£3.00







THE ASHCROFT

