



Rowton Hall

COUNTRY HOUSE HOTEL & SPA

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**WEDDING PACKAGES
AND MENUS**



Photo Credit: Becky Weir Photography





CANAPES

Choice of 3 (6 per guest)

Strawberries dipped in chocolate (V)

Warm Asparagus wrapped in Parma Ham and Breadcrumbs

Mushroom Parfait Croustades with Shitake Jelly (V)

Cheese and Onion Marmalade Gougeres (V)

Salmon Blinis, Crème Fraiche and Dill

Pulled Pork Fitters with Apple Sauce

Belton Mature Cheddar Cheese and Tomato Royale (V)

Fish Goujon with Tartar Sauce

Mini Goats Cheese & Red Onion Tartlet (V)

Harissa Hummus, Black Olive, Chilli (VE)

Vegetable Spring Roll, Sweet Chilli Dip (V)

Sweet Potato Falafels, Mint and Cucumber Yoghurt (V)

Smashed Avocado, Ciabatta Croute, Sun Blushed Tomato (VE)

Beetroot Fondant, Apple Gel (VE)

Pea and Broad Bean Hash Cakes (V)

Tomato Arancini (V/VE)

Tempura Tender Stem Broccoli, Lemon Aioli (V)

VINTAGE AND WHIRLWIND MENU



STARTER

Cream of Tomato Soup, Basil Pesto and Croutons

Ham Hock Terrine, Piccalilli, Ciabatta Croutes, Baby Leaf Salad

Smoked Haddock Fish Cake, Tartar Sauce, Cucumber and Hazelnut Slaw

Cured Salmon, Fennel and Orange, Roasted Beetroot



MAIN

Roast Loin of Pork, Sage and Onion Mash, Honey Glazed Parsnips, Cider Gravy

Braised Shin of Beef, Creamed Potato, Vichy Carrots, Red Wine Gravy

Free Range Chicken Breast, Fondant Potato, Onion, Mushroom and Smoked Bacon

Sea Bream, Smoked Aubergine, Confit Tomato, New Potatoes, Sauce Vierge



DESSERT

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Lemon Tart, Citrus Chantilly, Rum Soaked Raspberries

Raspberry Cheesecake, Raspberry Coulis and Sorbet

Vanilla Crème Brulee, Shortbread Biscuit

Includes tea, coffee and mints

ELEGANCE MENU



STARTER

*Chicken Liver Parfait Figs, Onion Chutney,
Toasted Brioche*

Cream of Celeriac Soup, Truffle Pesto

*Chorizo Croquette, Cauliflower Puree, Roasted
Florets, Golden Raisins*

*Grilled Mackerel Fillet, Celeriac Remoulade,
Apple Gel, Walnut and Grape*



MAIN

*Roast Breast of Turkey, Sage and Apricot
Stuffing, Roast Potatoes, Seasonal Vegetables
and Red Wine Gravy*

*6oz Pork Steak, Grain Mustard Crushed
Potatoes, Red Cabbage, Honey Roast Roots*

*Roast Duck Breast, Dauphinoise Potatoes, Baby
Carrots, Blackcurrant Jus*

*Cod Loin Mussel Sauce, Garden Vegetable
Pot au Feu*



DESSERT

*Chocolate Tart, Coffee Cream, Mocha Crumb
Passionfruit Cheesecake, Mango Salsa, Coconut
Ice Cream*

Lemon Pavlova, Forest Fruit Compote

Vanilla Panacotta, Strawberry Jelly and Sorbet

Includes tea, coffee and mints

EXQUISITE MENU



STARTER

*Smoked Salmon and Prawn Roulade,
Cucumber, Caviar, Lemon Dressing*

*Confit Duck Leg, Asian Salad, Hoisin and
Sesame Glaze*

*Pressing of Confit Chicken Leg, Onion Puree,
Pickled Mushrooms, Shallots*

Salmon mi Cuit, Peas, Broad Beans, Salsa Verdi



MAIN

*Roast Sirloin of Beef, Yorkshire Pudding, Roast
Potatoes, Seasonal Vegetables, Gravy*

*Crispy Pork Belly, Apple Puree, Fondant Potato,
Charred Baby Leeks, Madeira Sauce*

*Sea Bass, Tomato and Basil Risotto, Lobster
Bisque*



DESSERT

*Asiette of Desserts - Mini Chocolate Tart,
Vanilla Panacotta, Creme Brule, Peanut Butter
Parfait, Caramel Ice Cream, Peanut Crumble*

*Rowton Hall Double Chocolate Brownie, Milk
Chocolate Mousse, Chocolate Ice Cream*

*Warm Chocolate Fondant Tart, Orange Sorbet,
Chocolate Orange Truffle*

Includes tea, coffee and mints

WINTER MENU



STARTER

Cream of Winter Vegetable Soup (V, VE, GF*)
Parsley Pesto, Croutons

Goats Cheese and Red Onion Tart (V)
Balsamic Dressing, Cranberry Compote, Mixed Leaf Salad

Ham Hock and Grain Mustard Terrine (GF)
Celeriac Remoulade, Mulled Wine Syrup



MAIN

Roast Breast of Turkey (GF*)
Roast Potatoes, Winter Vegetables, Sage and Apricot, Red Wine Gravy

Slow Braised Beef Feather Blade (GF)
Creamed Potato, Honey Glazed Carrots, Winter Greens

Cranberry and Chestnut Roast (V, VE, GF)
Fondant Potato, Winter Greens, Truffle Sauce



DESSERT

Orange and Cinnamon Crème Brule (V, GF*)
Homemade Shortbread

Mincemeat Bakewell Tart (V)
Rum and Raisin Ice Cream

Mulled Wine Poached Pear (V, VE, GF)
Winter Berry Compote, Blackcurrant Sorbet

Includes tea, coffee and mints

FREE FROM MENU

STARTER

Tomato and Basil Soup, *Basil Pesto (VE)*

Caramelised Cauliflower, *Moroccan Spiced Cous Cous (VE)*

Stuffed Beef Tomato, *Roast Peppers, Smoked Pepper Sauce (VE)*

Wild Mushrooms on Toast, *Sauteed Mushrooms, Toasted Brioche, Asparagus (V)*

MAIN

Mushroom Wellington, *Roast Root Vegetables, Salsa Verdi (V/VE)*

Butternut Squash *Risotto, Herb Oil (V/VE)*

Miso Glazed Tofu, *Bok Choi, Malaysian Style Fried Rice (V/VE)*

Vegetable and Herb Nut Roast, *Spring Greens, Fondant Potato, Vegetable Gravy (V/VE)*

DESSERT

Sticky Toffee Pudding, *Vanilla Ice Cream, Caramel Sauce (V)*

Chocolate Brownie, *Fresh Raspberries and Raspberry Sorbet (VE)*

Salt Baked Pineapple Mango Salsa, *Passionfruit Curd and Coconut Ice Cream (V/VE)*

Selection of Sorbets, *Garden Mint Syrup (VE)*



CHILDRENS MENU

STARTER

Tomato Soup, *Crusty Bread Roll*

Spicy Chicken Skewers, *BBQ Dip*

Cheesy Garlic Ciabatta, *Mixed Salad*

Crispy Duck Spring Rolls, *Hoisin and Sesame Dip*

MAIN

Battered Haddock Goujons, *Chipped Potatoes, Garden Peas, Tartar Sauce*

Margherita Pizza, *Rocket Salad*

Breaded Chicken Goujons, *Chipped Potatoes, Baked Beans*

Cheese and Tomato Pasta, *Parmesan and Rocket*

DESSERT

Warm Double Chocolate Brownie, *Caramel Sauce, Vanilla Ice Cream*

Ice Cream Sundae, *Vanilla and Chocolate Ice Cream, Toffee Sauce, Chocolate Chunks*

Fruit Kebabs, *Chocolate Dipping Sauce*

Chocolate Chunk Cookie, *Caramel Ice Cream*

Children under 2 years are free of charge



EVENING RECEPTION

LIGHT EVENING BUFFET

Selection of two meats – roasted on site (choose from Honey Roast Ham, Roast Turkey, Roast Pork, Chicken in BBQ sauce, Spiced Pulled Pork)
Soft Bread Roll
Creamy Coleslaw
Red Onion and Tomato Salad
French Fries



EVENING BUFFET

Selection of Sandwiches: Ham, Tomato with Grain Mustard, Egg Mayonnaise, Tuna Mayonnaise with Cucumber, Mature Cheddar Cheese with Pickle

Leek and Smoked Bacon Quiche
Cajun Spiced Chicken Skewers
Rowton Homemade Sausage Roll
Vegetable Samosa with Mango Chutney
Sweet Potato Falafels and Mint Yoghurt Dip

Mixed Leaf Salad with Honey Mustard Dressing
Red Cabbage and Apple Coleslaw
Tomato, Red Onion and Basil with Balsamic Dressing
Lemon and Herb Potato Salad



BBQ MENU

MAINS

6oz Steak Burger

Lemon and Herb Chicken Drumsticks

Cumberland Sausages

Buttered Corn on the Cob

Vegetable and Halloumi Skewers

SIDES AND SAUCES

Red Cabbage and Apple Slaw

Potato Salad with Garden Herbs

Baby Leaf, Grain Mustard Dressing

Tomato, Balsamic and Mozzarella

Soft Brioche Roll

Cheese Slices

Dips, Sauces and Chutneys

Pickled Red Onion Rings

Dill Pickles



SOMETHING MORE

PLOUGHMANS

Selection of Delicious Cheeses
Grapes, Crackers and Celery
Cured Continental Meats, Pate, Chutney and Dips
Honey Roast Ham Joint
Sour Dough Bloomer, Tomato Focaccia, Granary Loaf
Mixed Leaf Salad, Grain Mustard Dressing
Chive Potato Salad
Waldorf Salad

LARGER BITES

Select either 3, 5 or 7 options

Fish 'n' Chip Cones
Pulled Pork Sliders, Red Cabbage Slaw
Beef Sliders, Tomato Relish
Thai Spiced Vegan Sliders, Avocado Salsa
Sticky Hoisin and Sesame Glazed Chicken Wings
Sweet Potato Falafels, Cucumber and Mint Yoghurt
Teriyaki Coated Pork Belly Bites, Spring Onion and Chilli Salad
BBQ Ribs, House Slaw
Smoked Salmon Bagel, Cream Cheese, Cucumber
Open Steak Ciabatta, Rocket and Parmesan
Loaded French Fries, Chorizo, Swiss Cheese, Smoked Bacon Bits
Mini Hot Dogs, Caramelised Onion Chutney, American Mustard



EVENING CATERING

PIG ROAST

Locally sourced from Tan House Farm, Wirral. Prepared cooked to perfection, your meat will be golden brown on the outside and juicy and tender on the inside. When you combine the great taste of roasted meat with family and good friends, it is sure to be a huge success.

INCLUDES:

With Golden Crispy Crackling, Sweet Apple Sauce, Homemade Sage Stuffing and a Selection of Sauces.

Served with Freshly baked rolls
Hot Minted New Potatoes

Selection of Salads Potato Salad, Coleslaw, Green Salad, Tomato & Red Onion Salad

HAND STRETCHED PIZZA

Chooses your pizza menu before the event and we will cook and serve pizza buffet style on large wooden pizza boards for guest to eat by the slice.

We'll keep an eye on the pizza boards and ensure fresh pizza is brought out just at the right time, piping hot and delicious!

The Pizza will be cooked and served in the courtyard of the hotel for guests to go and select from or alternatively we can bring the boards inside and serve them buffet style, your choice!

Served with Chef's Garden Salad and Potato and Chive Salad

THAILAND

Thai Green Curry
Thai Style Fishcakes and Chilli Dipping Sauce
Sticky Glazed Pork Skewers

MALAYSIA

Chicken Satay Skewers with a Peanut Dipping Sauce
Mee Goreng (vegetable fried noodle dish)
Malaysian Rojack Salad

INDIA

Chicken Tikka Masala
Vegetable Biryani
Naan Bread, Poppadums and Chutney

MIDDLE EAST

Moroccan Spiced Lamb Tagine
Ras el Hanout Cous Cous
Flat Breads and Mint Yoghurt

We would be delighted to make further suggestions or incorporate your own ideas.

Please note the Evening Buffet must be catered for the full amount attending the Evening function and that none of the buffets can be reduced in choice or price.





MAKE YOUR DAY EXTRA SPECIAL

YOU CAN CHOOSE FROM ONE OF THE FOLLOWING UPGRADES TO MAKE YOUR DAY EXTRA SPECIAL:

- Rowton Hall sash for Chiavari chairs
- Traditional Banqueting chair, cover & sash
- Mirror plates
- Uplighters
- Personalised post box
- Garden games
- LOVE sign
- Candelabras
- Sweet cart without sweets
- Drinks wall
- Personalised outdoor bar sign

FOOD AND BEVERAGE EXTRAS

CHOOSE FROM ONE OF THE FOLLOWING FOOD AND BEVERAGE EXTRAS. PLEASE SEE PRICING INSERT FOR MORE DETAILS.

Champagne for toast upgrade

Canapes

Additional glass of wine

Champagne & canape Evening arrival

Second arrival drink

Cheese platters

Sweet Cart

Upgraded arrival drink to cocktails



ACCOMMODATION

UPON CONFIRMING YOUR WEDDING WE WILL AUTOMATICALLY ALLOCATE THE NEWLYWEDS ACCOMMODATION AS WELL AS AN ADDITIONAL FIVE BEDROOMS (SUBJECT TO AVAILABILITY).

These bedrooms will be held until three months prior to the date of your wedding. After this date any bedrooms that have not been guaranteed with name, address and payment details will be automatically released for general sale. No other rooms can be booked after this allocation has been used so we advise that accommodation is reserved as soon as possible after confirming your wedding to avoid disappointment.

BEDROOM UPGRADES



Classic Bedroom



Superior Bedroom



Premier Bedroom



Master Suites

SPA ACCESS

Spa access is inclusive for all room types at Rowton Hall Hotel & Spa. The Spa facilities include indoor swimming pool with whirlpool, four treatment rooms, relaxation room, sauna and steam rooms, nail bar, gymnasium and a spa terrace and lounge.





HOW TO BOOK YOUR WEDDING

TO BOOK PLEASE CONTACT OUR WEDDING CO-ORDINATOR ON **WEDDINGS@ROWTONHALLHOTEL.CO.UK** OR **01244 335262** TO DISCUSS YOUR REQUIREMENTS AND TO CHECK DATE AVAILABILITY.

Once you have pencilled in your date with us we will provisionally hold it for you for up to two weeks, after which time we require a non-refundable and non-transferable deposit of £1000.00 to confirm your booking.

A further non-refundable and non-transferable payment of 50% of the remaining estimated balance will be due no later than 8 months prior to your wedding.

Your final payment will be due no later than one month prior to your wedding.

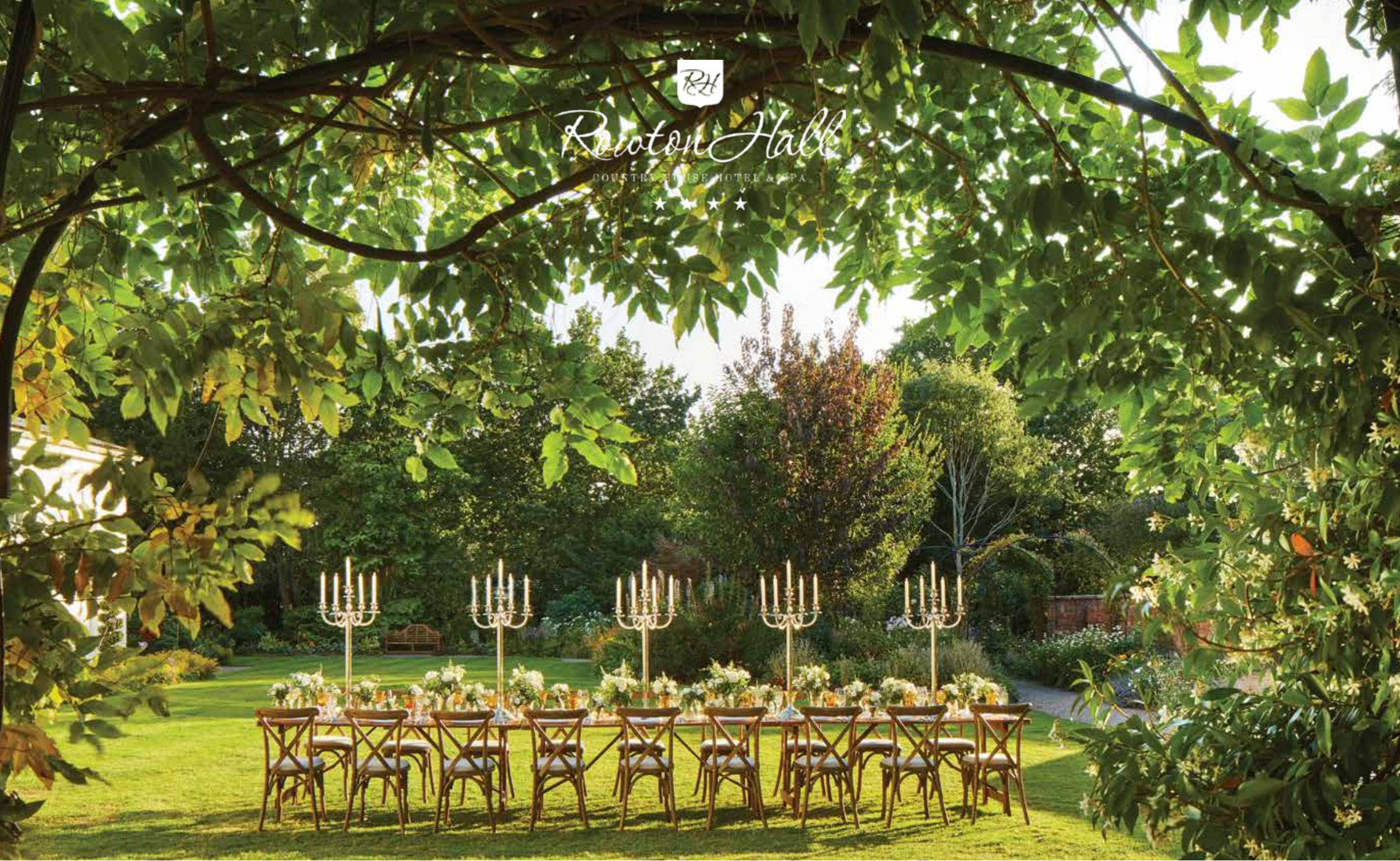
Full terms & conditions are available and will be sent to you with your contract. All prices are inclusive of VAT at the current rate.





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