



# Rosa Package

**CHOOSE A THREE-COURSE MEAL OF THE SAME CHOICE FOR ALL YOUR GUESTS**

## **STARTERS**

Homemade soup of the day **V**

Prawn & Smoked Salmon Cocktail with Lobster Mayo

Chargrilled Chicken Cesar Salad, Crispy Pancetta & Parmesan

Homemade Focaccia with Mozzarella, Sundried Tomatoes & Basil oil

**V**

Panko Breaded Ham Hock & Pea Fritter, Mustard Mayo & Pea Shoots

## **MAINS**

Roast Topside of Beef with All The Trimmings **GFO**

Pan-fried Chicken Fillet with Crispy Skin, Creamy Mash, Wild

Mushrooms & Leeks **GFO**

Pan-fried Seabass Fillet with Crushed New Potatoes, Crushed Peas & a

Champagne Sauce **GFO**

Salmon Fillet Stuffed with Crab, Spinach & Feta with a Red Pepper

Sauce **GFO**

Wild Mushroom, Spinach & Pea Risotto Stuffed Pepper with

Tenderstem Broccoli & a Rich Tomato Sauce **V | VE**

## **DESSERT**

Chocolate Fondant, Chunky Chocolate Chip Ice Cream & Caramalized

Chocolate Crumb **GF**

Sticky Toffee & Date Pudding & Crème Anglaise **VEO**

Warm Chocolate Brownie with Vanilla Ice Cream & Chocolate Sauce

Vanilla Baked Cheesecake, Raspberry Coulis & Strawberry Ice Cream

## **PACKAGE INCLUDES:**

Venue Hire Stunning Photo Opportunities Cake

Arrival Drinks Knife & Stand

Canapés Dedicated Wedding Co-ordinator

Wedding Breakfast Resident DJ

Toasting Wine Four Poster Wedding Suite

Evening Buffet Civil Ceremony Room -

Chair Covers (Registrar to be Booked Separately)

Member of Staff to Act as a Master of Ceremonies

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**BASED ON 60 Day / 100 Evening Guests**

**SUNDAY - THURSDAY £7995**

**FRIDAY £8495**

**SATURDAYS & BH £8995**

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Package only available on selected dates in 2026 & 2027, prices valid until December 31st 2027

Room capacity 140 guests

Additional guest places £85/day & £40/evening

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If you have any dietary requirements please let us know and we will be happy to accommodate your requirements





*Rosa Package*  
2026 - 2027