

# Our Just a Few of Us wedding package includes:

- ✓ Two-night stay in a lake view room
- ✓ Cream tea on arrival.
- ✓ Welcome gift and a bottle of Prosecco in your room
- ✓ Dinner in The Grill on the night prior to the wedding
- ✓ Breakfast in bed both mornings
- ✓ Exclusive use of The Green Room for your special day
- ✓ Reception drink:
  - Bucks Fizz
  - · Sparkling wine
  - Kir
- ✓ Three-course wedding breakfast
- ✓ Half bottle of house wine per person
- ✓ Sparkling wine toast
- ✓ Evening refreshments:
  - · Bacon baps
  - · Sausage baps
  - Sandwich platter
- ✓ Table linen, napkins, cutlery, crockery and glassware
- ✓ Traditional cake stand and knife
- ✓ Late check-out at 12 noon

## **Guest packages**

Package based on 16-30 wedding guests. See guest pricing below.

Day guest package includes ceremony, reception drink, wedding breakfast, table wine, toast drink and evening refreshment.

## **Guest accommodation packages**

- One-night stay includes: bed & breakfast in a classic room, plus the day guest package
- Two-night stay includes: bed & breakfast in a classic room, cream tea on arrival, dinner with the wedding couple the night before, plus the day quest package

## **Room supplements**

- Lake view room £30 per room, per night
- Dogs welcome £25 per room, per night
- \*Please let your wedding coordinator know if you require a twin bedroom or extra beds so we can advise accordingly.

#### **Extras**

- We are delighted to recommend trusted suppliers for your special day, including photographers, florists, beauticians and hairdressers.
- \*All guest accommodation is subject to availability.

	2026	2027	2028
Just a Few of Us (Apr-Sep)	£1,895	£1,995	£2,095
Just a Few of Us (Oct-Mar)	£1,495	£1,495	£1,595
Guest two-night stay	£345	£355	£365
Guest one-night stay	£209	£219	£229
Day guest	£139	£149	£159

## Create your own wedding breakfast – choose from:

## **Starters**

#### Pressed ham hock

Pineapple relish, quail's egg, new potato, mustard dressing

Goat's cheese and truffle mousse tart Black garlic mayonnaise, baby leaves

## Chicken liver pâté

Cumberland sauce, sourdough, pickled vegetables

## **Mains**

#### Slow-cooked beef cheek

Creamed potato, roast carrot, textured onion, tenderstem broccoli, port wine sauce

## Pan-fried chicken breast

Sweetcorn, potato terrine, yeast flakes, cabbage, Madeira sauce

#### Confit lamb

Creamed potato, celeriac purée, root vegetables, mint gravy

#### **Desserts**

#### Chocolate mousse

Honeycomb, chocolate shards, floral accents

## Merewood sticky toffee pudding

Butterscotch sauce, caramel ice cream

#### Apple crumble tart

Vanilla ice cream, custard

\*Other dietary options are available upon request