

# Weddings at Worplesdon Place

---

## Gold

Nyetimber reception - 2 glasses per guest  
(Non alcoholic options available)  
Selection of 5 canapés per guest  
3 course Wedding Breakfast  
Half bottle of Gold List wine per guest  
Tea and coffee station  
Champagne to toast  
Late night snacks - 2 per guest  
2025- £175 per guest  
2026/27 - £180/£185 per guest

(minimum 30 guests)

## Silver

Prosecco reception - 2 glasses per guest  
(Non alcoholic options available)  
Selection of 3 canapés per guest  
3 course Wedding Breakfast  
Half bottle of Silver List wine per guest  
Tea and coffee station  
Prosecco to toast  
Late night bites - 1 per guest  
2025 - £125 per guest  
2026/27 - £130/135 per guest

(minimum 30 guests)

## Bronze

Prosecco reception - 1 glass per guest  
(Non alcoholic option available)  
3 course Wedding Breakfast  
Tea and coffee station  
Prosecco to toast  
Late night bites - 1 per guest  
2025 £75 per guest  
2026/27 - £80/£85 per guest

(minimum 40 guests)

# Gold Wedding Menu

## Starters

King Scallops mornay, samphire, Campaillou  
Beef carpaccio, caperberries, shaved parmesan  
Chilli and garlic butter King prawns, grilled gem, toasted Campaillou  
Marinated roasted artichoke, capers, vinaigrette  
Ham hock terrine, silverskin onions, watercress  
Ox cheek croquettes, truffled blue cheese sauce, watercress  
Smoked salmon, seasonal gremolata, toasted Campaillou

## Mains

Fillet of beef Wellington, seasonal garnish  
Lamp rump, black pudding dauphinoise, chorizo, peas, red wine jus  
8oz Sirloin, chips, peppercorn sauce, seasonal garnish  
Beetroot, wild mushroom and chestnut Wellington, seasonal garnish, jus  
Fillet of seabass, garlic crushed new potatoes, seasonal greens, Nyetimber sauce  
Pork tenderloin, beer mustard mash, tenderstem, apple gravy  
Seasonal vegan risotto  
Chicken kiev, garlic crushed new potatoes, tenderstem

## Puddings

Salted caramel and chocolate mousse, pistachio crumb  
Seasonal vegan posset, shortbread  
Seasonal crumble, custard or ice cream  
Eton Mess, raspberries, mint  
Selection of four cheeses, chutney, seeded crispbread

## Wines

White	Red
Ca'di Mezzo Gavi (It)	Katnook Founder's Reserve Shiraz (Aus)
Vinalthau Viognier (Fr)	Chateau Bourdicotte Bordeaux (Fr)
Sonrio Cuando Lluve Albarino (Sp)	Finca La Colonia Malbec (Arg)
Pecorino Vellodoro Umani Ronchi (It)	Te Henga Pinot Noir (NZ)
Featherdrop Bay Sauvignon Blanc (NZ)	Cloof Inkspot (SA)
	Rose
	Cuvée Florette Provence (Fr)
	Eclat de Soleil Malbec (Fr)
	Te Henga Pinot Noir Rosé (NZ)

# Silver Wedding Menu

## Starters

Potted crab and prawns, rocket and radish salad, Campaillou  
Ox cheek croquettes, blue cheese sauce, watercress  
Marinated roasted artichoke, capers, vinaigrette  
Ham hock terrine, silverskin onions, watercress  
Shallot, thyme and garlic tart, rocket pesto

## Mains

8oz Sirloin, chips, peppercorn sauce, seasonal garnish  
Beetroot, wild mushroom and chestnut Wellington, seasonal garnish, jus  
Fillet of seabass, garlic crushed new potatoes, seasonal greens, white wine sauce  
Pork tenderloin, beer mustard mash, tenderstem, apple gravy  
Seasonal vegan risotto  
Chicken kiev, garlic crushed new potatoes, tenderstem

## Puddings

Salted caramel and chocolate mousse, pistachio crumb  
Seasonal crumble, custard or ice cream  
Eton Mess, raspberries, mint  
Selection of three cheeses, chutney, seeded crispbread

## Wines

White	Red
Coleccion Sauvignon Blanc (Chile)	Norton Porteno Malbec (Argentina)
Vialetto Pinot Grigio (Italy)	Coleccion Merlot (Chile)
Vina Torcida Rioja Blanco (Spain)	Jealousy Pinot Noir (France)
Vinho Verde Quinta da Lixa (Portugal)	Roccalanna Montepulciano (Italy)

# Bronze Wedding Menu

## Starters

Potted crab and prawns, rocket and radish salad, Campaillou  
Marinated roasted artichoke, capers, vinaigrette  
Ham hock terrine, silverskin onions, watercress  
Shallot, thyme and garlic tart, rocket pesto

## Mains

8oz Picanha, chips, peppercorn sauce, seasonal garnish  
Beetroot, wild mushroom and chestnut Wellington, seasonal garnish, jus  
Fillet of seabass, garlic crushed new potatoes, seasonal greens, white wine sauce  
Pork tenderloin, beer mustard mash, tenderstem, apple gravy  
Seasonal vegan risotto  
Chicken kiev, garlic crushed new potatoes, tenderstem

## Puddings

Salted caramel and chocolate mousse, pistachio crumb  
Seasonal crumble, custard or ice cream  
Eton Mess, raspberries, mint  
Selection of three cheeses, chutney, seeded crispbread

# Drinks

---

After the ceremony, smiles and possibly tears of joy,  
a drink is most certainly called for.

Whether a crisp glass of champers, a perky prosecco or cocktails to  
share - we can cater to your taste.

A great draw to having your wedding in a pub - the range of drinks  
available. Our extensive wine list features wines from all over the globe,  
and together with our wide choice of beers and spirits we'll ensure you  
and your guests never go thirsty.

---

Nyetimber Classic Cuvée 64.5  
Veuve Clicquot Brut Yellow Label 88.5  
Perrier-Jouet Blason Rosé 76  
Mezza di Mezzacorona (Magnum) 71.5  
Nyetimber Blanc de Blancs 79.5  
Nyetimber Rosé 74.5  
Izzaro Sparkling Provence Rosé 39  
Tempio Prosecco DOC 33.75

We allow for 6 glasses per bottle of Sparkling wine.

---

Please ask to see our full wine list or pop in  
and try our fine selection.

# Canapés

---

## Fish

Smoked salmon, chive creme fraiche blini  
Torched mackerel and pickled cucumber on toast

## Meat

Seared West country bavette, chimichurri, brioche  
Cumberland sausage pigs in duvets

## Vegetarian

Wild mushrooms and chive on toast  
Beetroot hummus and crudités on crispbread

## To finish

Chocolate brownie bites  
Bread and butter bites, mascarpone, strawberry

£2 per item

Please note there is a minimum order of 20 pieces per canapé type

---

Seasonal sample menu only

# Late Night Bites

---

Mini Burger Sliders

Bacon Baps

Sausage Rolls

Scotch Eggs

Chip Cones

---

Seasonal sample menu only

# Bedrooms

---

Home to 29 beautiful, recently refurbished bedrooms, we've got the perfect night's sleep after a day of celebrating ready and waiting for you. From comfy rooms to the Bridal Suite, there's a perfect fit for you and your guests.

Please speak to a member of the management team to discuss adding bedrooms to your Wedding booking with us, and we'll be happy to help.

---