



WEDDING PACKAGES

DIGLIS PACKAGE: £49.00 per person Plus Room Hire Inc.VAT

SAY "I DO" AT THE VIEW

"Something old, something new..." as the traditional rhyme goes. Well look no further than New Road for the second part. Whether you're having the full trappings of a traditional wedding or something a bit different, choosing New Road as the venue for your special day is guaranteed to help deliver a wonderful day that you'll never forget. Our event planners will help you plan your wedding reception down to the finest detail, and you'll find our staff 100% dedicated to making sure your wedding day is just perfect. Our specialist catering team can devise a menu to suit all tastes and budgets, and with a Premier Inn adjacent none of your guests will need to worry about taxis home.

Includes

- ✓ Red Carpet Welcome
- ✓ Use of Cricket Pitch for photographs
- ✓ Glass of House Wine on arrival for guests
- ✓ Three Course Wedding Breakfast – Teme
- ✓ Package Menu
- ✓ Glass of House Wine with Wedding Breakfast for guests
- ✓ Cake Stand & Knife
- ✓ Includes China, Cutlery, Glasses and White Linen
- ✓ Glass of Sparkling Wine for Toast
- ✓ Toastmaster

Wedding Breakfast

Red Carpet Welcome

Cake Stand & Knife

Toastmaster

Use of cricket pitch for photographs

All white table linen

A choice of Menu & Drinks Package

Vegetarian options available on request

Special dietary requirements catered for

Cash bar available

Dedicated Events Team to ensure your day runs smoothly

Menu

STARTER

Chef's Homemade Soup
Prepared with the finest fresh ingredients

Thai Fishcakes with Sweet Chilli Sauce
Served on a bed of fresh green leaves

Ham Hock Terrine with Cider & Sage
With caramelized Onion Chutney
and toasted Bloomer Bread

Braised Flat Mushrooms
With melted Blackstick Cheese, served with a decadent Garlic
Mayonnaise on toasted Olive Bread

MAIN COURSE

Locally Sourced Roast Sirloin of Beef
With homemade Yorkshire Pudding and a rich roast gravy

Minted Braised Lamb Steaks
In a luxurious Rosemary and Redcurrant Jus,
garnished with roasted Silverskin Onions

Pan-Seared Chicken Breast
Stuffed with Mozzarella Cheese and wrapped in Smoked Bacon,
served with a lavish Tomato Sauce

Supreme of Salmon en Croute
With a Minted Hollandaise Sauce, creamed leeks
and warm New Potatoes

All Served with Seasonal Vegetables

Menu

DESSERTS

Heavenly All Butter Lemon Tart
Beautifully garnished with fresh Raspberries,
Mint and Cream

Decadent Sticky Toffee Sponge Pudding
Served with a luxurious warm Butterscotch Sauce

Belgian Chocolate Cheesecake
Pure indulgence – need we say more....

Caramelized Orange Torte
A crispy Cinnamon biscuit base, layered with delectable tangy
Orange Torte, decorated with Orange segments

Freshly Brewed Coffee & Mints