



WEDDING PACKAGES

SEVERN PACKAGE: £59.00 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 the Cricket Pitch for photographs
- ✓ Choice of: Glass of Champagne Cocktail, Bellini, Pink Champagne, Pimms, or Orange Juice on arrival for your guests
- ✓ Four Course Wedding Breakfast Platinum Menu
- ✓ Two glasses of premium wine with wedding breakfast for your guests
- ✓ Cake stand and knife
- ✓ Glass of Champagne for the toast
- ✓ Includes China, Cutlery, Glasses and Choice of Linen Colour
- ✓ 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

On arrival: Chef's Selection of Canapés

STARTER

Chef's Homemade Soup
Prepared with the finest fresh ingredients

Warm Pigeon Salad
With Wild Rocket and accompanied with a Hazelnut Vinaigrette

Sea Bass Ginger & Lime Fishcake
Served on a Bed of Rocket with a tangy Lemon Mayonnaise

Smoked Salmon
Accompanied with Wholemeal Bread and Butter, Lemon Wedge
and Caper Berries

Baked Camembert
Studded with Garlic and Rosemary, served with a Selection of
Breads

Figs and Black Forest Ham
A Whole Fig with Slivers of Smoked Ham served on a Bed of
Lettuce and drizzled with Sweet Honey

MAIN COURSE

Roasted Breast of Duck
With an opulent Wild Berry, Tarragon and Orange Sauce

Slowly Cooked Succulent Fillet of Beef
Served on a bed of Colcannon Mash and a lavish Red Wine Jus

Breast of Guinea Fowl
Served on a bed of Cous Cous

Pan-seared Breast of Venison
Infused with a delectable Chili and Chocolate Sauce

All Served with Seasonal Vegetables

Menu

DESSERTS

French Apple Tart

Finely sliced Golden Apple set on a bed of softened apple encased in a crispy sugar pastry base, drenched with cream

Trio of Chocolate Torte

Abundant rich layers of Milk and Dark Chocolate

Passion Fruit Crème Brulee

All the deliciousness of the classic dish with a fruity twist
Opulent Baked Plum, Pear and Almond Open Tart
Lavished with fresh clotted cream

Four Counties Cheese Board

Worcestershire Gold Cheddar, Herefordshire Hop Apple Smoked Cheese, Somerset Brie and Cotswold Blue served with a Selection of Cheese Biscuits, Celery and Grapes

Freshly Brewed Coffee & Mints