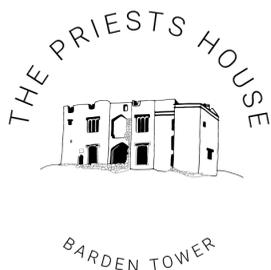




THE PRIESTS HOUSE  
  
BARDEN TOWER

## Intimate Wedding Package





Dear reader,

If you are looking at this package with your wedding day in mind, then congratulations!

We believe that a small wedding is still a big day. This elegant package has been crafted with weddings of up to fifteen in mind, and with sixteen years of experience in hosting weddings we are confident we can give you the best day possible. Without the stress and expense of numerous guests, the political minefield of inviting the right people and the worry of a larger event, a more intimate approach makes the day what it should be about: **yourselves and your loved ones.**

Our 15th-century Chapel makes for a idyllic ceremony and the romantic Oak Room for a charming, warm ambience for your Wedding Breakfast, perfect for the smaller occasion. Outside, our well-kept grounds, with the awe-inspiring ruins of the 12th-century Barden Tower as a backdrop, make for memorable and beautiful photographs.

For any questions or to enquire about fewer guests, please contact us through our contact form on the website, by emailing [debbie@thepriestshouse.net](mailto:debbie@thepriestshouse.net) or calling 01756 720616.

Thank you and we look forward to hearing from you!

Debbie, Mark and the team.

# The Package

Six hours exclusive use of The Priests House and grounds

Glass of Gremillet champagne for each guest to celebrate after your ceremony in the Chapel

A choice of five different canapés from our canapé menu

Four-course wedding breakfast served in the Oak Room

Eight bottles of wine to be chosen from our wine list below

Gremillet Champagne toast for all to toast the speeches

Tea and coffee

Use of our décor for your day

All of this for just £1,995.

Please note: This package is only available Monday to Thursday. Throughout the COVID-19 restriction era we are, however, taking bookings Monday - Sunday for The Intimate Wedding Package. Maximum number of fifteen attendees, including bride and groom.

## Canapé Menu

BBQ pulled pork on toasted ciabatta \*

Mini beef sliders (burger), gherkin pickle \*

Fish goujons with fries and tartare sauce \*

Lemon and thyme arancini (v)

Chicken skewers with either satay or sweet chilli dip \*

Mini Yorkshire pudding with roast beef and horseradish \*

Crispy duck spring rolls with plum and hoisin sauce

Brie and tomato tatin (v)

Feta, olive and plum tomato stack (v/gf)

Gruyere cheese and red onion twists (v)

Beetroot wrap rolled with roasted pepper cream cheese (v/gf)

Cranberry and chestnut baton with a beetroot and paprika paté (ve)

Leek and sun dried tomato frittatas (ve)

White bean and rosemary blini (ve)

Spiced falafel ball with curried mayo (ve)

\*:Can be adjusted to gluten-free | ve: vegan | v: vegetarian | gf: gluten-free

## Wedding Breakfast Menu

Roast beetroot and thyme risotto topped with pea shoots (v)

Seared tuna steak, Thai-spiced noodles, wilted greens, lemon oil, snipped chives

Duck three-ways, confit, spring roll and smoked, hoisin and madeira reduction, julienne cucumber

Caramelised red onion tart, goats cheese crust, bell pepper chutney, sauce verge (v)

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Yorkshire ribeye steak, cognac and peppercorn sauce, lambs lettuce

Venison loin, buttered savoy, fondant potato, port and wild mushroom sauce

Grilled fillet of sea bass, asparagus tips, bubble and squeak, lobster bisque

Glazed carrot, mushroom and hazelnut tart, tarragon and tomato sauce (v)

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White chocolate and basil posset, balsamic-glazed strawberries, shortbread fingers

Steamed syrup sponge, stem ginger ice-cream

Cherry and almond Bakewell tart, crème anglaise, roast figs

Dark chocolate basket filled with a mango sorbet, melange of seasonal berries, raspberry coulis

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Cheese-board selection, biscuits, grapes, malt loaf

## Wine List

### White

#### **Cuvée Jean Paul Sec - France**

A fragrant and fresh white with crisp green fruit characters and lively acidity.

#### **Sierra Grande Sauvignon Blanc - Chile**

A fresh and crisp wine with ripe citrus fruit. Packed with lime zest, lemon and kiwi fruit flavours. Think of cool glacial streams and enjoy the refreshing, racy acidity on the finish.

#### **Ancora Pinot Grigio - Italy**

A versatile and ever-popular Italian white. Dry and delicate with honeyed fruit and a lemony finish.

#### **Soldiers Block Chardonnay - Australia**

A vibrant wine that exhibits lifted fruit characters, bright tangerine fleshiness, textural mouth-feel, a bright palate and a long foodie finish.

#### **False Bay 'slow' Chenin Blanc - Coastal Region, South Africa**

Dried herbaceous notes, including fennel and aniseed from the nearby fynbos, dominate the nose, followed by a creamy lemon character.

#### **Moko Black Sauvignon Blanc - New Zealand**

Zesty citrus with white stone fruits. Hints of gooseberry rolling into a full layered palate finishing with a lovely balance of texture, weight and a clean, refreshing finish.

#### **Nostros Gran Reserva Chardonnay - Chile**

A rich, well rounded oaked Chardonnay with great weight in the mouth. Creamy, toasty aromas with rich tropical fruit.

## Red

### **Cuvée Jean Paul Rouge - France**

A blend of Grenache and Syrah grapes, which is soft and uncomplicated, yet serious enough to accompany a wide variety of dishes.

### **Sierra Grande Merlot - Chile**

Aromas of plums and cherries mixed with peppery spice and a touch of tobacco leaf. The palate is juicy and fresh with soft red fruits and a hint of green pepper.

A really easy drinking Merlot.

### **Soldier's Block Shiraz - Australia**

Intense and rich with morello cherry, cassis and bramble fruit complementing a robust, tannic finish.

### **Nieto Malbec - Argentina**

A full-bodied and vibrant red wine. Concentrated mouth-filling wild berry fruit with warming fig undertones.

### **Moko Black Pinot Noir - New Zealand**

Classic cranberry and red currant aromas giving a wine with good texture to go with food but with enough generosity of fruit to be a delicious glass on its own.

## Rosé

### **Cuvée Jean Paul Rosé - France**

Vivid, pale strawberry pink with aromas of crushed red berries and appealing soft, fruity flavours. Dry with plenty of fruit and some crunchy acidity in the finish.

### **Mirabello Pinot Grigio Rosé - Italy**

A fresh and fruity rosé with succulent summer fruit flavours and a crisp, dry finish.

## Prosecco / Champagne

### **Le Dolci Colline Prosecco - Italy (£6 per bottle supplement)**

Fresh and gently fruity fizz from northeast Italy (Veneto) with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish.

### **Lunetta Rosé Spumante Brut - Italy (£6 per bottle supplement)**

A fresh and dry sparkling rosé with persistent mousse, beautifully salmon pink in colour. Red berry characters on the nose and palate leading to a fresh, delicate and incisive finish.

### **Gremillet Brut - France (£20 per bottle supplement)**

Fresh floral aromas combine with characteristic sweet brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish.