



BILLESLEY MANOR
HOTEL & SPA

Your Wedding Day *Includes*

- Services of our dedicated Wedding Specialist
- Complimentary menu tasting for the happy couple
- Use of Billesley Manor grounds for photographs
- Red carpet welcome
- Glass of fizz for the wedding couple after the ceremony
- Glass of sparkling wine per person for reception drinks
- White table linen and napkins
- Three course menu with tea, coffee and petit four
- Wedding Breakfast room hire
- Half a bottle of house wine per person with your wedding breakfast
- Sparkling wine per person for the toast
- Use of silver cake stand and knife
- Dance floor for your evening reception
- Pork baps and accompaniments for evening food
- Complimentary accommodation for the happy couple on your wedding night
- Reduced accommodation rates for your guests



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Added Extras...

Canapes - £3.00 each

Beef tartare

Crispy ham hock with piccalilli gel

Whipped goat cheese & apple cone

Smoked salmon lollipop, pickled mouli & caviar

Beetroot and horseradish arancini

Apple and elderflower consume

Panko king prawns with sweet chilli jam

Teriyaki marinated tofu and sesame seeds

Lamb kofta with mint yogurt

Crab cocktail

Soup of your choice - £4.00 per person

Starters - £2.50 supplement per person

Lightly poach salmon, dill, apple and caver

Heritage tomato, goats curd and bails emulsion

Confit guineafowl terrine, pickled vegetables, blood orange gel

Marinated tofu, quinoa, pomegranate pin nut salad



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Added Extras...

Sorbet course - £3:00 per person

Champagne

Lemon

Mango

Raspberry

Mains - £5.50 supplement per person

Light salted cod, saffron pearl barley, sea veg, saffron foam

Lamb rump, dauphinoise potato, seasonal vegetables

6oz beef fillet, baby beetroot, burnt onion puree, baby fondant and bone marrow jus

Venison loin, wild mushroom, celeriac mash, kale, red wine jus

Butter poached halibut, leeks, seaweed, mussel, cream sauce

Desserts - £2.50 supplement per person

Dark chocolate delice, slated Carmel, blood orange sorbet

Set tonka bean cream, Strawberry and honeycomb

Rhubarb and custard the Billesley way

Cheese Course - £75.00 per sharing table up to 10

3 local chesses, crackers, grapes, celery & chutney



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Inclusive Menu

Starters

Ham hock terrine, piccalilli & roquette
Citrus cured trout, preserved lemon and black onion seeds with vinaigrette
Cauliflower textures, smoked almond with truffle dressing
Chicken liver parfit, black garlic, pickled mushroom & crispy chicken skin
Atlantic prawn, mary rose, spicy tomato gel & micro rocket

Mains

Chicken suprême, truffle mash & wild mushroom spinach.
Sea bass, crushed new potatoes, samphire with white wine sauce
Beetroot wellington, baby vegetable with horseradish cream
Blade of beef, garlic mash, panache of vegetable with wild mushroom sauce
Root vegetable gratin with sun blush tomato sauce

Desserts

Lemon tart, crème fraîche & berry compote
Chocolate hazelnut pavlova, clotted cream ice cream with chocolate sauce
Vanilla cheesecake with salted caramel ice cream
Chocolate brownie with chocolate sauce and pistachio
Sticky toffee pudding, toffee sauce & vanilla ice cream



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Ceremony Room Hire

Year	Topiary Garden & Topiary Garden Suite	The Drawing Room	The Stuart Room
2023	£1150.00	£300.00	£1150.00
2024	£1300.00	£325.00	£1300.00
2025	£1400.00	£350.00	£1400.00

