

# Sparth House Hotel

WHALLEY ROAD, CLAYTON LE MOORS, LANCS. BB5 5RP.

TEL: 01254 872263

Email: [mail.sparth@btinternet.com](mailto:mail.sparth@btinternet.com) Web: [www.sparthhousehotel.co.uk](http://www.sparthhousehotel.co.uk)

**GOLD**

## **SATURDAY WEDDING PACKAGE 2011**

FOR 40 PERSONS WITH EVENING RECEPTION FOR 120 PERSONS

MAY 2012 TO SEPTEMBER 2012

*Red carpet on arrival*

*Master of Ceremonies*

*Room for Civil Ceremony*

*One glass of Bucks Fizz per person for Reception*

*Canapes on arrival*

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*Three course meal & Sorbet*

*Coffee and Mints*

*One a glass of House Wine per person*

*One glass of Sparkling Wine per person for toast*

*Decorative seat covers with ribbons for wedding breakfast*

*Top table garland & long and low floral arrangement*

*T-Lights and Lanterns*

*Balloons for tables*

*Cake Stand*

*D.J. for evening reception*

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*Hog Roast with accompanying buffet*

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*Bridal Suite for Bride & Groom*

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*For 40 guests - £4775*

*For 50 guests - £5150*

*For 60 guests - £5520*

*Any additional guests over the package numbers will be charged as follows:  
£47.50 per person (day reception) and, £19.50 per person (evening reception). Please  
note there is also additional cost of £4.50 per chair cover & ribbon, for each  
additional daytime guest.*

The directors reserve the right to amend prices and facilities at their discretion.

A NON -REFUNDABLE DEPOSIT OF £650.00 IS REQUIRED TO SECURE THE BOOKING WITHIN TWO WEEKS OF A  
PROVISIONAL BOOKING

Menus should be chosen on the basis of all guests selecting the same dish  
although we can cater for any special dietary requirement

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## GOLD WEDDING PACKAGE 2012 - MENU

*Leek & Potato Soup*

*With a sprinkling of chives*

*Creamy Garlic Mushrooms*

*En croute*

*Fan of Honeydew Melon*

*With seasonal fruits & raspberry coulis*

*Peeled Prawns & Smoked Salmon*

*Served on apple, celery & walnut salad, bound in a lemon scented crème fraiche*



*Paupiettes of Sole*

*Filled with a prawn mousse lightly glazed with a hollandaise sauce*



*Stuffed Loin of Pork*

*Rolled with an apple & herb seasoning, roasted then draped with Calvados jus*

*Supreme of Chicken Porto*

*Chicken breast coated in a rich port wine sauce laced*

*With caramelised red onions*

*Traditional Roast Turkey Topped with Sage & Cranberry Stuffing*

*And chipolata sausage wrapped in bacon, served with thickened gravy*

*Roast Strip Loin Of Beef*

*Served with a red wine & mushroom sauce and Yorkshire pudding*

*Poached Fillet of Scottish Salmon*

*accompanied by a creamy watercress sauce*



*Traditional Sherry Trifle*

*Sponge cake strewn with raspberries, laced with sherry*

*Finished with custard & fresh cream*

*Homemade Sticky Toffee Pudding*

*With a toffee sauce*

*Homemade Cheesecake*

*With fruits of the forest*

*Homemade Deep Apple Pie*

*bramley apples with a touch of cinnamon baked in a deep pastry case*

*served with custard*

*Tuille Basket*

*Filled with cream & Fruits of the Forest and chocolate sauce*