

EH
EAVES HALL
EXCLUSIVE HOSPITALITY

Wedding Menus



We have three packages for you to choose from for your dream wedding day:
Classic, Deluxe and Exquisite.

Please see our pricing sheet for details. This brochure outlines the menus that are included in each package, as well as additions or upgrades that are also available. Should you wish to upgrade your drinks reception, wedding breakfast or evening food packages, please speak to your Wedding Coordinator who will share the supplement prices with you.

Please note: The pricing in this brochure is for 2026/2027.
Price increases are applicable for 2028 & 2029.



Drinks Packages

CLASSIC

Arrival drink of sparkling wine, bucks fizz or house bottled beer
Half a bottle of house wine per guest, during the wedding breakfast
A glass of sparkling wine to toast the happy couple

DELUXE

Arrival drink of prosecco, bellini, bottle of beer, mulled wine, or summer Pimm's cocktail
Half a bottle of house wine per guest during the wedding breakfast
A glass of prosecco to toast the happy couple

EXQUISITE

Arrival drink of house Champagne or cocktail
Half a bottle of house wine per guest from our exclusive list of D. Byrne & Co. wines
A glass of house Champagne to toast the happy couple



Wedding Breakfast

CLASSIC MENU

Roast tomato, red pepper & basil soup, crème fraîche *(v) (gf) (veo)*

Creamed goat's cheese, blood orange & beetroot *(v) (gf)*

Chicken liver pâté, red onion chutney, toasted brioche

Smoked haddock fish cake, mustard sauce, apple salad *(gf)*

Ham hock terrine, piccalilli, radish, sourdough *(gf)*

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Goosnargh chicken, dauphinoise, fine beans, thyme sauce *(gf)*

Lamb rump, champ mash, red cabbage *(gf)*

Butternut squash risotto, chilli & coconut cream *(v) (gf) (veo)*

Roast salmon boulangere, spinach, prawn, tomato broth, crispy new potatoes *(gf)*

16-hour beef brisket, creamed potato, glazed carrot & parsnip *(gf)*

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Warm chocolate brownie, salted caramel ice cream, peanut brittle *(gf)*

Sticky toffee pudding, toffee sauce, clotted cream ice cream *(gf) (veo)*

Baked raspberry cheesecake, raspberry sorbet *(gf)*

Rhubarb & custard crumble, ginger biscuit, crème anglaise

(v) Vegetarian (ve) Vegan (veo) Vegan option available (gf) Gluten Free option available

Please inform a member of staff if anyone in your party has a food allergy or intolerance prior to ordering. We can then advise you about the ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

DELUXE MENU

Scallop, pork belly, cauliflower, apple *(gf)*

Duck liver pâté, Grand Marnier, jelly, brioche

Potted mackerel, horseradish cream, sourdough *(gf)*

Air-dried beef, Parmesan, pesto, balsamic, olive *(gf)*

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Roast sirloin of beef, parsnip purée, roast and mash potatoes, Yorkshire pudding *(gfo)*

Baked gnocchi, garlic, wild mushroom, Parmesan cream, crispy egg *(v)*

Sea bass fillet, saffron fondant potato, lemon beurre blanc, samphire & cockles *(gf)*

Roast fillet of pork, Parmentier potato, parsnip purée, honey roast heritage carrot, cider jus *(gf)*

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Dark chocolate torte, coconut sorbet

White chocolate mousse, poached blackberries, blackberry sorbet

Espresso crème brûlée *(gf)*

Warm cherry bakewell, clotted cream ice cream *(gf)*



EXQUISITE MENU

Searred scallops, mojo rojo, chorizo

Whipped burrata, heritage tomato and aged balsamic salad *(v)*

Pumpkin squash & sage ravioli, burnt butter *(v)*

Confit duck leg, pancakes, hoisin sauce *(gf)*

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Fillet of beef, salsa verde, shallot, pancetta, pomme purée & crispy kale *(gf)*

Smoked duck breast, cherry port reduction, goose fat fondant potato, celeriac puree *(gf)*

Curried monkfish, saffron mussels, prawns, onion bhaji & Bombay potatoes *(gf)*

Roast rack of lamb, braised leeks, chive mash, confit tomato *(gf)*

Risotto of porcini, mushroom reduction, charred flat cap & asparagus, truffle *(gf) (v)*

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Assiette of chocolate, dark chocolate tart, white chocolate mousse, warm brownie, chocolate gel, vanilla Chantilly

Glazed lemon tart, textures of meringue, Pernod soaked blackberries, blackcurrant sorbet

Deconstructed passionfruit cheesecake, mango sorbet, vodka mango salsa *(gf)*



CANAPÉS

Canapés are not included in our packages as standard but can be added as an extra.

Sausage, apricot & sage roll

Korean chicken, gochujang & honey

Courgette, pine nut & pea rosti *(gf) (v) (ve)*

Cauliflower & onion pakora, curry mayo

Beetroot falafel, mint yoghurt *(gf) (v) (ve)*

Tempura king prawn, chilli dipping sauce

Mini duck spring rolls

Baked goats cheese & fig tartlet *(gf) (v)*

Smoked salmon, pickled cucumber, blini

Selection of 3 £11.50 per person | Selection of 5 £13.95 per person



INTERMEDIATE COURSE

Add a refreshing sorbet before your main course is served

Green apple sorbet, cider ice | Pina colada sorbet, coconut and rum | Passion fruit sorbet, mango espuma
Blackcurrant sorbet, cassis syrup | Raspberry and elderflower sorbet | Lime sorbet, ginger granita
Strawberry and prosecco sorbet | Mandarin sorbet

£5.00 per person

CHILDREN'S MENU

Mocktail on arrival | Soft drink during the wedding breakfast and to toast

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Salad of melon, fresh fruits and raspberry coulis

Garlic bread

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Chicken goujons and hand cut chips

Fish goujons and hand cut chips

Sausages, mashed potato and gravy

Pasta with fresh tomato sauce

Cheese or chicken breast sandwich with hand cut chips

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Chocolate brownie, vanilla ice cream, chocolate sauce

Mixed fruit fondue, marshmallows, dipping sauces

Ice cream

Suitable for under 12's • £40.00 per child



Evening Menus

Additional evening guests £20.50

BACON & SAUSAGE BARMS

Dry cured bacon & Cowman's sausage swirl, onion ketchup,
smoked tomato sauce, brioche bun & real chips

HOG ROAST

Minimum 80 guests | £8.50 per person supplement

Rare breed slow roasted Gloucester Old Spot hog roast, served on a choice of freshly baked breads.
With green salad, crisp crackling, sage and onion stuffing, American coleslaw and the famous striped
sauce selection: Bramley apple and cider, smoked sticky BBQ and sweet chilli sauce

STREET FOOD SELECTOR

Choice of two | £8.50 per person supplement

Crispy chicken, katsu sauce, coconut rice | Pork taco, sour cream, chipotle ketchup
Beef bao bun, sesame, spring onion | Korean glazed BBQ chicken | Sesame tofu, soy, ginger & coriander
Yuzu & miso prawn ramen | Ginger salmon & nori rice "sushi"
BBQ brisket dirty fries, sour cream, honey & BBQ sauce | Veggie loaded fries, guacamole, jalapeño, sour cream



ROAMING BIG CANAPÉS

Choice of 3 | £8.50 per person supplement

Mini cod & chips | Beef slider, brioche bun, smoked cheddar | Mini beef bao bun

Mini pork taco | Smoked haddock fishcake *(gf)*

King prawn & chorizo kebab, red pepper ketchup | Cajun breaded halloumi *(gf)*

Lamb and pea samosa, mint yoghurt | Mini cottage pie, cheddar cheese mash

Hoisin jackfruit boa buns *(v) (ve)*

BARBECUE

£8.50 per person supplement

Prime beef burger | Cowman's sausage | Goosnargh chicken thigh *(gf)*

Pulled pork *(gf)* | Lamb kofta | Corn *(v) (ve) (gf)* | Brioche buns *(v) (veo)*

Selection of salads *(v) (veo) (gf)* | Roasted new potatoes *(v) (ve) (gf)*

Optional: Vegan Moving Mountains burgers *(v) (ve) (gf)*

WOOD FIRED PIZZAS

£8.50 per person supplement, choose a selection of 4 artisan pizzas or garlic breads | Minimum 70 guests

Garlic Breads

The Plain Jane - Garlic butter | The Big Cheese - Garlic butter, lots of cheese | The San Marzano - Garlic butter, tomato sauce

The Mexicana - Garlic butter, tomato sauce, red onion, fresh chilli

The Pizzas

The Margherita - Mozzarella, san marzano, fresh basil | The Pig & Pineapple - Slow cooked ham, juicy pineapple

The Double Pep - Double pepperoni | The Nduja Badboy - Fiery nduja sausage, pepperoni, jalapeño, wild rocket

The Goat & Balsamic *(v)* - Goats cheese, caramelised onions, wild rocket, balsamic syrup

The Roasted Vegetable *(ve)* - Red peppers, sun-blushed tomato, red onion, olives, vegan mozzarella

The Naughty Corner

The Brownie Badboy - Custard base, chocolate brownie chunks, Nutella, sugar shake

The Biscoff Badboy - Banana custard base, Lotus biscuits, Biscoff spread, sugar shake

Additional Services

IN-HOUSE MENU TASTING

As our in-house team offer many options for your wedding breakfast, we can arrange a menu tasting before your big day to sample your favourite dishes accompanied by your selected wines. We hold our tasting evenings regularly, please ask your co-ordinator for details on how to organise this.

Menu & wine tasting from £59.50 per person

LUXURY LODGE

What better way to spend your last night of freedom than with your closest friends and relatives? Whether you're starting the celebrations early, or enjoying the peace and tranquillity before your big day. Our self-catering lodge has three fab en-suite bedrooms, kitchen, dining room and lounge.

Luxury Lodge from £425 (up to 6 people)

Our sister property, The Waddington Arms, makes the perfect venue for the night prior and additional bedrooms on the day, please ask for details.

BESPOKE REAL ALE

If you love real ale, why not have the Bowland Brewery keg of the day labelled for your special day?

Think of your own name and the brewery will design a pump clip for you for £95.00 to keep.

N.B This cost is for the design and label only, your guests will have to buy the beer in the usual manner.

GIN BARS

Choose four different gins from our selection, accompanied with the perfect Fever-Tree tonic mixer and garnishes to suit £625



PAYMENTS

If you would like to go ahead and book Eaves Hall, we request a minimum payment of £1,000 or 25% of your wedding breakfast food price, whichever is greater.

Nine months before the date of your wedding, 50% of the estimated wedding total is payable.

The outstanding balance must be paid three months prior to the wedding date – any further items added to the invoice after the final payment must be settled one month prior to the wedding date.

Children are classed as 12 and under but are not included in the minimum numbers.

Please be aware that the prices are subject to any vat increases.

MINIMUM GUEST NUMBERS

Depending on the time of year and day of the week there are a minimum number of day and evening guests that must be met. Please ask your wedding co-ordinator for further details.

WEDDING INSURANCE

Paying for your big day is a significant financial commitment. It is for this reason that we require you to have the basic wedding insurance policy in place on confirmation of your booking. Please ask your wedding co-ordinator for a copy of our guide to wedding insurance or you are welcome to source your own insurance provider.

PAYMENT PLANS

If you would like to spread the cost of your wedding, please ask your wedding co-ordinator for details of our payment plans.