

Your Wonderful Woodland Wedding at Morley Hayes

Morley Hayes Woodland Wedding offers you the chance to take your vows, whilst being at one with nature. If your dream wedding is full of forest ferns, rustic romance and magical memories, you need look no further. Your ceremony will take place nestled amongst wild flowers, such as Solomon's seal and Lily of the Valley, shrouded beneath spectacular towering pines, horse chestnut and beech trees, with an expanse of breathtaking views beyond.

Our wedding lodge will be a private and secluded open structure, offering an enchanting setting for your special day; guests can join the intimate ceremony, seated on oak benches, beside the old-fashioned lych-gate, overlooking Morley Hayes woods.

Our woodland wedding package is available in our rustic barn style Sacheverell and de Ferrers suite

OUR PACKAGE IS INCLUSIVE OF;

- A three course meal with freshly made tea or coffee with mints (*see attached menu*) – served on long tables
- White chair covers with hessian sashes
- Tables decorated with candles, vases with fresh seasonal flowers, mini tree trunks and hessian table runners.
- Executive bedroom for the happy couple on the night of their wedding
- Dedicated master of ceremonies
- A red carpet reception



£50.60 per person (2017 and 2018)

The alternative indoor ceremony room hire will be charged in addition to the above price plus an additional £195.00 for the ceremony to take place in the woodland lodge.

Optional Extras - prices available upon request

Evening Reception with Resident DJ
Upgrade to a superior room or luxury suite

Terms and Conditions:

A drinks package must be added to the woodland wedding package. In the event of severe weather conditions an alternative indoor ceremony room will be made available for your service. The decision on whether to move a ceremony indoors will be made by the registrar. The registrar's decision is final. Severe weather can include wet, cold, heat, wind and other extreme conditions.

Morley Hayes

Please contact the Events Office
on 01332 782005 or email
events@morleyhayes.com
for further information
or to arrange a viewing

STARTERS

French onion soup, gruyère cheese toast

Compressed watermelon and galia, rose and pomegranate syrup **v**

Grilled goat's cheese on toast, pear and watercress salad, caramelised pecans **v**

Classic fishcake, pea puree, tartar sauce, pea shoots

Meze sharing platter *(supplement of £4.00 per person)*

flat breads, chick pea hummus, toasted pine nuts, marinated olives, red pepper dip, feta, artichokes, aubergines, tomato salad **v**

Continental sharing platter *(supplement of £5.00 per person)*

Mortadella sausage, buffalo mozzarella, sun blushed tomatoes, roasted peppers, figs, garlic bread, crispy squids, aioli, olives, and a selection of breads

MAIN COURSES

Braised beef bourguignon cooked in Burgundy wine, thyme and bacon lardons, shallots and chestnut mushrooms, horseradish and potato mash *(no further potato option available)* - One large pot served and shared at the table

Lamb hot pot

Lamb shoulder, chantey carrots, caramelised sliced onions, sliced potatoes, mint sauce, new potatoes —One large pot served and shared at the table

Local Cumberland sausage, spring onion and bacon mash, crispy onions rings *(no further potato option available)*

Coq au vin

Supreme of chicken cooked in red wine, lardons of smoked bacon, shallots and chestnut mushrooms, croutes, creamed potatoes *(no further potato option available)* - One large pot served and shared at the table

Gourmet cheese Burger

Beef burger, Little Derby cheese, brioche bun, lettuce, onion, tomato, a selection of pickles and relishes, potato wedges *(no further potato option available)*

Ploughman's Sharing platter

Owen Taylor's award winning Huntsman's pie, warm pork and apple sausage roll, baked ham, piccalilli in kilner jars, Little Derby cheese, pickled onions, cheese and onion tart, Mr Pitchfork's pickle, selection of breads, mustard and dill coleslaw

Vegetarian option available upon request **v**

PUDDINGS

Tipsy trifle

with sponge cake soaked in Drambuie, vanilla custard, raspberries, and cream
(served in glass bowls to the centre of the tables for guests to help themselves)

Sticky toffee pudding, caramelised walnuts, jugs of toffee sauce, lightly whipped double cream
(one large dish served at your table)

Pavlova, seasonal fruit, vanilla cream with jugs of double cream
(served in the centre of the tables for guests to help themselves)

Paris brest

Choux pastry, banana and chocolate, caramelised almonds
(one large pastry served to the table)

Warm apple tart, caramel custard
(one large dish served at your table)

Chocolate roulade filled vanilla cream, seasonal fruit
(served in the centre of the tables for guests to help themselves)

TO FINISH

Freshly made tea or coffee with mints

Please choose one menu for the whole party from the selection below
(with the exception of guests with special dietary requirements and vegetarians)