



PIERSLAND  
HOUSE

## Deluxe Micro Wedding Package 2023

for 20 guests

**£2500.00**

- \* Dedicated wedding hotel coordinator to plan your special day \*
- \* Ceremony room hire for the conservatory/ garden ceremony \*
- \* Master of ceremonies to host your big day \*
- \* Suite dressed with crisp white linnen and napkins \*
- \* Personalised printed menu, seating plan, table names/numbers \*
- \* Red carpet on arrival for you and your guests \*
- \* Cake stand with ceremonial sword for that all important picture \*
- \* Use of our wedding postbox \*
- \* 4 course Wedding breakfast, 2 choices per course, tea and coffee \*
- \* Glass of prosecco after the ceremony \*
- \* 2 glasses of house wine with the meal (Red/White/Rose) \*
- \* Glass of Prosecco to go with the speeches \*
- \* £300.00 credit bar \*
- \* Honeymoon suite on the night \*
- \* First year anniversary stay with dinner and a bottle of Champagne in the room \*

### **Additional Day Guests**

£90.00 per person

### **Add evening buffet and extra evening guests**

from £10.00 per person

### **Additional offer**

Friend and family package at £500.00

*2 x Superior rooms*

*2 x Standard rooms*

### **\*Terms and conditions\***

Not to be used in conjunction with any other offer

Available 7 days a week, excludes Fridays and Saturdays May, June, July, August and September

Max 25 day guests

Rooms and wedding package to be paid 14 days before wedding date

£500.00 deposit to confirm booking

Call to enquire on 01292 314747 or email [weddings@piersland.co.uk](mailto:weddings@piersland.co.uk)

# ***Deluxe Micro Wedding Package***

## ***Menu***

### *STARTERS*

Classic prawn cocktail with a rich seafood sauce  
Grilled goats cheese with onion marmalade, beetroot & walnut salad and pesto dressing  
Platter of melon with mint syrup and green apple sorbet  
Hot smoked Salmon, potato and chive salad, lemon oil and mixed leaves  
Terrine of chicken liver parfait with Cumberland sauce and herb bread  
Tempura chicken fillets with a pea shoot salad with a sweet chilli sauce

### *SOUPS*

Leek and potato  
Cream of tomato  
French onion soup with cheese croutons  
Minestrone Italienne  
Farmhouse chicken and vegetable broth  
Lentil

### *SORBET*

Apple  
Raspberry  
Passion Fruit

### *MAINS*

Chicken stuffed with haggis with a brandy and peppercorn sauce  
Salmon fillet in a white wine, tarragon and tomato cream  
Fillet of seabass and tempura king prawns topped with a garlic butter  
Beef Bourguignon creamed mashed potato, shallots lardon of bacon red wine jus  
Roast breast of gressingham duck with lavender honey glaze and market vegetables  
Angus sirloin steak with a brandy and peppercorn sauce ( £5.00 supplement)

### *DESSERTS*

Warm Chocolate brownie served with vanilla ice cream  
Individual baked Alaska  
Vanilla panacotta with berry compote and sponge finger  
Brandy snap basket filled with coconut ice cream and a rich chocolate sauce  
Strawberry cheesecake with fruit coulis and cream  
Milk Chocolate & raspberry torte with berry puree and raspberry sorbet