



PIERSLAND
HOUSE

Deluxe Micro Wedding Package 2024

for 20 guests

£2650.00

- * 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 linen 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

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