



HORTON GRANGE
COUNTRY HOUSE HOTEL & RESTAURANT

Weddings Information & Prices 2017/2018

At Horton Grange we are dedicated to organising the perfect day for your wedding, by tailoring your wedding to suit your exact requirements. We would love the opportunity to work with you in the run up to your big day with us! Horton Grange is a Grade II listed Country House and its beautiful grounds are made exclusively for you and your guests throughout your special occasion.

The Below Exclusive Hire charges reflect the price for full use of our beautiful country house hotel and grounds. The below Hire charges are inclusive of –

- *Your own dedicated Wedding Manager to guide you through the planning of your big day*
- *Complimentary Bridal Suite the night of your wedding*
- *Use of our luxurious red carpet to assist you down the aisle*
- *Full English Breakfast included for the morning after your wedding*
- *Full Exclusive use of our beautiful hotel and grounds*
- *Complimentary wedding menu tasting for the bride and groom*
- *Use of our cake knife and cake stand*
- *Your very own master of ceremonies on your special day, to ensure everything runs smoothly for you*
- *Complimentary crisp white linen tablecloths and napkins, crockery, cutlery and wine glasses*

Exclusive Hire Charges

Period:	Sun - Thu	Fri	Sat
Off Peak Season: Jan, Feb, Mar and Nov	£550	£750	£950
Mid Season: Apr, Oct, Dec	£700	£1,050	£1,450
High Season: May - September	£950	£1,300	£1,850
New Year's Eve	£2,400		

Note: Bank Holiday Sundays are charged at the same rate as a Friday

Horton Grange boasts 9 bedrooms in total, which upon booking will automatically be reserved for your wedding party only. As the hotel is exclusively and privately yours for the day, we request that all bedrooms are taken by your wedding party guests. The remaining bedrooms are priced as per below and included a full English breakfast the morning after your wedding day. All rates are based on two people sharing a room.

Wedding Accommodation Rates

Period:	Sun - Thu	Fri	Sat
Off Peak Season: Jan, Feb, Mar and Nov	£90	£100	£110
Mid Season: Apr, Oct, Dec	£110	£120	£130
High Season: May - September	£120	£130	£140
New Year's Eve	£160		

Please note: Bank Holiday Sundays are Charged at Friday Rates for the Corresponding Season. One Room is included within the cost of Exclusive use. It is a requirement for Exclusive use bookings to book our 8 remaining rooms. The above rates are for our Main House Rooms (4 rooms). Please Deduct £10 for a Garden Room (4 rooms).



Room Capacities

	Ceremony	Dining	Evening
The Lounge	60	40	N/A
Restaurant	96	96	150
Lawn	120 *	N/A	N/A

*Extra charge of £225 for outdoor ceremony, which only be charged if the weather permits on the day
All of the above have a civil ceremony license attached to them, once you have chosen which room is most suitable to you on your special day the next step is to contact the Northumberland Registrars to book your ceremony time and date on 01665 602870.

During the summer months there is the option to hire a marquee with a capacity of up to 200 people, which can be set up on one of our lawns. The cost of marquees can vary – please feel free to enquire as these quotes are only given upon request.



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Wedding Breakfast Menu

£47.50 per person

Choose between 4 courses or 3 courses with canapés

Anything marked with * is a supplement charge to add onto the above price

Choose 3 Canapés

Bocconcini, basil, sundried tomato crouton	
Wild mushroom & tarragon Arancini	
Parmesan cheese straws, spiced aioli	
Blue cheese choux bun	
Sage & apricot sausage roll	
Fishcake, lemon aioli	
Smoked salmon, cream cheese, caviar bamboo cones	*£2.50
Lemon, honey & garlic chicken lollipops	*£1.50
Fresh oysters, traditionally served	*£2.50
Mini cottage pies, cheesy mash	*£1
Chefs selection of sushi	*£1.50
Chocolate dipped strawberries	*£1

Starters

Pressed ham terrine, Pease pudding & homemade chutney	
Duck & dried fruit ballontine, pomegranate & aged balsamic salad	
Smoked salmon pillow, truffle and French bean salad	
Spinach & wild mushroom ravioli, chive cream	
Seasonal soup	
Tomato, fennel & basil Soup with garlic croutons	
Carrot, chickpea & coriander soup with crème fraiche	
Spiced Butternut squash soup & toasted pumpkin seeds	
Duck liver parfait, boozy cherries, toasted brioche	*£2.00
Smoked chicken and wild mushroom terrine, tarragon cream cheese	*£3.00
Blagdon blue cheese soufflé, pear & walnut salad	*£2.00
Moroccan spiced King prawns, charred guacamole, pomegranate salad	*£3.00

Intermediate course

Salmon tortellini, creamed leeks, smoked caviar	*£3.95
Crab salad, watermelon, avocado	*£4.95
Seasonal sorbet	*£1.95
Seasonal risotto	*£2.95

(only charged as extra if you choose 3 courses and canapés and would like intermediate also)



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Main courses

Roast sirloin of beef, traditional accompaniments

Roast breast of chicken – *choose an accompaniment:*

- *roasting juices*
- *wild mushroom & pancetta cream*

Roast leg of lamb, rosemary & redcurrant sauce

Fillet of salmon – *choose an accompaniment:*

- *tomato & soft herb*
- *shellfish bisque*
- *crayfish & dill cream*

Confit duck leg – *choose an accompaniment:*

- *fig & port sauce*
- *warm spiced plum compote*
- *orange glazed*

Braised rump cap – *choose an accompaniment:*

- *red wine jus*
- *confit shallot sauce*
- *wild mushroom*

Shallot, artichoke & cherry tomato tarte Tatin (v)

Wild mushroom, spinach & blue cheese tortellini (v)

Butternut squash & goats cheese wellington, bitter chocolate oil (v)

Seasonal risotto (v)

Seasonal soft herb gnocchi (v)

Carved fillet of beef - *choose from:*

roasting juices or béarnaise sauce or green peppercorn sauce *£7

Crusted Roast rack of lamb, braised shoulder, minted red wine sauce *£4.50

Seared halibut steak - *choose from:*

pine nut & brown shrimp or olive & cucumber & mint salsa *£5.00

Pan roast duck breast - *choose from:*

brandied cherries or apricot & chili *£2.00

Desserts

Sticky toffee pudding, butterscotch sauce

Seasonal crumble, homemade custard

Chocolate tart, orange sorbet

Seasonal berries meringue & cream

Vanilla panna cotta, chilled seasonal berry soup

Crème Brulee

Trio of the above *£3.00

Chocolate fondant, pistachio *£4.00

Seasonal fruit platter *£2.00

Knickerbocker glory *£1.00

3 cheese selection, homemade chutney, walnuts, biscuits, celery, grapes & apple *£5.00

P.T.O for Evening Buffet Menu Suggestions



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Evening Buffet Menus

Please see below for a list of our suggested evening buffets.
Again, we are happy to create a buffet on your own specific requirements – just ask.

Evening Buffet Menu Option 1 - £18 per person

Chef's Selection of Closed Sandwiches
Roast Chicken Drumsticks
Mini Cheeseburgers
Grilled Chipolata Sausages with a Mustard Mayonnaise
Tomato & Mozzarella Pizza
Roast baby - new Potatoes with Garlic, Rock Salt and Rosemary
Fresh Raspberry Tarts
Chocolate Choux Pastries

Evening Buffet Menu Option 2 - £20 per person

Various Sandwiches
Roast Chicken Drumsticks
Deep - fried Salmon Fishcakes with a Chive Mayonnaise
Sliced Angus Sirloin of Beef with Parmesan Shavings
Fresh Basil & Olive Oil
Homemade Sausage & Herb Rolls
Moroccan Cous Cous Salad
Tomato & Mozzarella Pizza
Roast baby - new Potatoes with Garlic, Rock Salt & Rosemary
Selection of Fruit Tarts - Raspberry, Plum, Strawberry, and Mango

Hot Evening Buffet Menu – A choice of 3 dishes per person is required - £20 per person

Thai Green Chicken Curry, Braised Rice – Warm Naan Bread
Chili Con Carne, Braised Rice – Soured Cream & Nachos
Moroccan Lamb Casserole, Spiced Cous Cous – Minted Yoghurt
Spanish Paella – Seafood, Spicy Chorizo & Saffron
Rigatoni Bolognese – Warm Garlic Bread
Linguine Pasta – Tomatoes, Olives, Capers & Parmesan (V)
Ratatouille – Casserole of Mediterranean Vegetables, Garlic & Tomato

Hot Roast Joints – Carved and served to order by our Chefs - £16 per person

All served with Traditional Stottie Cakes
Roast Rib of Beef with Homemade Piccalilli, Horseradish & Mustard
Honey Roast Loin of Pork – Apple Sauce & Sage Stuffing
Sugar Glazed Roast Gammon – with Cherry Tomato Chutney & Warm Fresh Pineapple

Hot Sandwiches – served in traditional Stottie Cakes – Priced Individually

Hot Roast Beef with Horseradish & Mustard – £9.50
Hot Roast Pork with Sage Stuffing & Apple Sauce - £9.00
Grilled Bacon - £8.00
Grilled Pork & Leek Sausage - £8.00
Ham & Pease Pudding - £7.50
Served with Spiced Potato wedges - £2.00 extra per head



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Wedding Drinks Packages

Our drinks packages are very popular and offer very good value for money.

We are happy to create a special drinks package for you require something different.

Drinks Package 1 - £25.00 per adult

Glass of Prosecco on Arrival or after the ceremony
1/2 bottle of House Wine (Red or White) with the meal
Glass of Prosecco to Toast the Speeches

Drinks Package 2 - £22.50 per adult

Glass of Prosecco on Arrival or after the ceremony
1/3 bottle of House Wine (Red or White) with the meal
Glass of Prosecco to Toast the Speeches

Drinks Package 3 - £20.00 per adult

Glass of Prosecco on arrival or after the ceremony
1 Glass of House Wine (Red or White) with the meal
Glass of Prosecco to Toast the Speeches

Children's Drink Package - £5.00 per child

Glass of Orange Juice on arrival or after the ceremony
One Soft Drink (over their choosing) with the wedding meal