



BEST WESTERN
ULLESTHORPE COURT
COUNTRY HOTEL & GOLF CLUB

2011

Wedding *Breakfast*

All of our rooms offer flexibility in their layouts, allowing you to create the perfect atmosphere for your wedding breakfast

The Court Room is ideal for more intimate weddings and is best laid out with smaller, informal tables seating up to six people on each.

The Blaby & Ashby suites offer a choice of positions for your top table and your guests are normally sat at round tables with a maximum of ten people on each.

Please note that the Blaby Suite is on the first floor and does not have lift access. The Ashby Suite has lift access and easily accessible disabled WC facilities. The Court Room is on the Ground Floor.



Packages

Your package price includes room hire for your wedding breakfast, drinks package, starter, main course, dessert, coffee with after dinner mints and a cake stand & knife. Package prices are determined by your main course choice unless otherwise stated.

We also have a fixed content package available for £36.00 per person. Please enquire for details.

DRINKS

A glass of Bucks Fizz on arrival
Sparkling Wine, Punch or Pimms can be substituted as an alternative at a cost of £1.95 per person

A glass of Red or White Wine with your main course
An additional glass of wine can be served with your meal at a cost of £2.95 per person

A glass of Sparkling Wine for the Toast
Champagne can be substituted as an alternative at a cost of £3.95 per person

STARTERS

Fan of melon served on a raspberry coulis
Apple & prawn cocktail with marie rose sauce
Tomato & basil soup
Smoked chicken & orange salad
Chicken liver pate with melba toast

DESSERTS

Warm apple pie with custard
Tangy lemon tart with fresh cream
Raspberry cheesecake
Black Forest gateau
Profiteroles with chocolate sauce

MAIN COURSE a

Roast turkey with sage & onion stuffing and cranberry sauce
Roast loin of pork with apple & cider sauce
Roast leg of lamb with rosemary & mint sauce
£41.50 per person

MAIN COURSE b

Roast English beef with Yorkshire pudding & gravy
Breast of chicken in a smoked bacon, mushroom & red wine sauce
Poached salmon with dill & pink peppercorn sauce
£44.00 per person

MAIN COURSE c

Medallions of beef cooked medium with tarragon & wild mushroom sauce
Gala buffet—platters of beef, turkey, honey roasted ham & dressed salmon.
Hot new potatoes, selection of salads, vegetarian tartlets & fruit display
£46.00 per person

VEGETARIAN SELECTION

Filo basket filled with roasted vegetables & goats cheese
Vegetable Wellington

A selection of dishes are available for children under 10 years of age or they can eat from the main menu for half price

ADDITIONAL COURSES

Chocolate covered strawberries
£1.95 per person

Canapes
£3.50 per person

Fish Course
£4.95 per person

Individual Lemon Sorbet
£3.50 per person

Platters of cheese & biscuits for each table
£3.95 per person or £32 for 10 people