



YOUR WEDDING AT
GLEWSTONE COURT COUNTRY HOUSE
HEREFORDSHIRE

YOUR WEDDING CEREMONY

We hold a licence to host civil wedding ceremonies and partnerships for up to 80 guests.

When taking the venue exclusively there is no additional charge to hold your civil ceremony here with us.

Please note that the earliest we can accommodate a civil ceremony is 1.00 pm, with guests arriving from 12.30 pm, unless acquiring the venue for 48 hours exclusive use.

Your wedding suppliers may arrive from 10.30 am.

All civil ceremonies must be booked directly with the Herefordshire registrars on 01432 260565 or by emailing registrars@herefordshire.gov.uk, with whom you can liaise over availability of dates.

Your wedding quotation does not include any fees paid to the council or registrars. The registrars' fees are in addition to any venue hire fees for exclusive use.

WEDDING MENUS

We have received many awards for the quality of our food including two AA rosettes for culinary excellence. In order to maintain our high standards, we do ask that a set menu is decided upon, with one starter, one main course and one dessert selected for all guests.

With advance notice we are able to cater for any guests with individual dietary requirements or allergies, either adapting the dishes or with a completely separate menu. A simpler children's menu can also be made available.

As always, we are flexible and open to suggestions so if there is a specific dish you would like on your menu or you would like us to create a bespoke menu for your wedding, we will do our very best to accommodate you. Additional courses will be charged for on a per person basis.

We use local suppliers delivering daily therefore all dishes are subject to seasonal availability.

All red meat is served medium-rare unless stated otherwise.



CANAPÉS

A delicious appetiser for your guests and an ideal accompaniment to your drinks reception. Served after the wedding ceremony and before the wedding breakfast.

SUMMER

Blini with Caviar and Sour Cream
Honey and Mustard Pork Sausages with Bloody Mary Ketchup (gf)
Wild Mushroom and Mozzarella Arancini (v)
Mini Cheese and Caramelised Onion Quiche (v)

CONTEMPORARY

Lamb Belly Fritters, Mint Mayo
Crispy Chicken with Aioli (gf)
Sun Blushed Tomato, Mozzarella and Pesto on Parmesan Biscuit (v)
Haloumi Fries with Red Pesto Ketchup (gf, v)

MEDITERRANEAN

Beetroot, Goats' Cheese and Pine Nut on Pastry Spoons (V)
Crab Arancini with Lemon
Quail Egg and Celery Salt
Lamb Kofta, Mint Yoghurt (Gf)

WINTER

Cauliflower Cheese Croquettes, Red Pepper Jam (v)
Salt and Pepper Tempura Battered Tiger Prawn with Sweet Chili Jam
Deep Fried Oxtail Bob Bon
Duck Pastrami on Walnut and Fig Toasts

GREAT BRITISH

Stilton Beignet with Sweet Chilli (v)
Scotch Quail Egg
Rare Roast Beef with Mini Yorkshire Pudding and Horseradish
Goats Cheesecake with Red Onion Jam (v)

LUXURY

Crispy Oyster with Oyster Mayo
Rabbit Loin and Leek Filo Turnovers
Pressed Guinea Fowl and Black Pudding Terrine (gf)
Asparagus Spear Wrapped in Parma Ham (gf, v)

VEGAN

Pea, Broad Bean and Mint Crostini
Wild Mushroom Arancini
Hummus with Rye Cracker
Cucumber Sushi Roll, Pickled Ginger and Wasabi (gf)

WEDDING BREAKFAST

PLEASE SELECT ONE STARTER, MAIN & DESSERT

THE WILTON

STARTERS

Twice Baked Hereford Hop Cheese Soufflé with Parmesan Cream Sauce

Leek and Potato Soup with Burnt Apple and Pear Tortellini

Ham Hock Terrine with Piccalilli, Walnut and Raisin Toast

Severn and Wye Valley Smoked Salmon and Asparagus Tart with Hollandaise (May -Sept) (g/f)

Chestnut Mushroom and Mascarpone Tart (October to April) (g/f)

MAIN COURSE

12-hour Braised Beef Cheek with Creamed Potatoes, Heritage Carrots, Creamed Spinach and Roast Parsnip (g/f)

Breast of Adlington Chicken Breast stuffed with Garlic Butter and Wild Mushrooms, Fondant Potatoes, Wilted Chard, Pancetta Crisp, Thyme and Port Sauce (g/f)

Rump of Welsh Lamb, Anna Potatoes, Tenderstem Broccoli, Baby Carrots, Redcurrant and Mint Jus (g/f)

Loch Duart Salmon with Crushed Potatoes, Buttered Spinach, Brown Shrimp Butter (g/f)

VEGETARIAN MAIN COURSE

Pumpkin Ravioli with Roast Pumpkin, Sage and Spinach (ve)

Cep Risotto with Chard (can be ve, gf)

Dauphinoise Potato Rotolo with Courgettes, Red Peppers and Aubergine, Red Pepper Sauce (gf)

Root Vegetable Tagine with Pomegranate Quinoa (ve, gf)

DESSERTS

Sticky Toffee Pudding with Honeycomb Ice Cream and Toffee Sauce

Lemon Tart with Textures of Raspberries (Sorbet, Puree, Fresh and Freeze Dried)

Vanilla Cheesecake with Fresh Strawberries (g/f)

Summer Berry Champagne Jelly with Cream and Fresh Berries (g/f) (Can be Vegan)

THE GOODRICH

STARTERS

Mushroom and Tarragon Soup with Poached Quail Egg (gf)

Potato and Leek Terrine with Brazil Nut Shavings, Chicory and Honey Dressed Salad (gf, ve)

Home Cured Mackerel Fillet with Pickled Cucumber, Horseradish and Crème Fraiche Dressing (gf)

Serrano Ham with Chargrilled Peach, Rocket and Mozzarella Salad (June to September) (gf)

Serrano Ham with Roast Red Pepper, Rocket and Mozzarella Salad (Available October to May) (gf)

MAIN COURSE

Roast Sirloin of Hereford Beef, Yorkshire Pudding, Heritage Carrots, Cauliflower Cheese, Roast Parsnips and Seasonal Greens (Can be gf if specified)

Breast of Guinea Fowl with Girolles, Sautéed Potatoes, Green Beans, Dijon Mustard and Tarragon Cream Sauce (gf)

Braised Lamb Shank with Creamed Potatoes, Roast Root Vegetables, Buttered Hispi (gf)

Fillet of Sea Bream with New Potatoes, Saffron Beurre Noisette, Pea Puree and Greens (gf)

DESSERTS

Salt Caramel Tart with Malt Ice Cream and Praline Macaron

Warm Cinnamon Churros with Vanilla Ice Cream and Warm Chocolate Sauce

Lemon Meringue Pie

Pavlova Roulade with Peach, Passionfruit, White Chocolate Ganache (Available May - September) (g/f)

Chocolate Roulade with Black Cherries in Kirsch (Available October to April) (g/f)

Crème Caramel with Honey Madeleines

THE HAMPTON

STARTERS

Gratinated Hand Dived Scallop, served in their shell with Chorizo and Red Pepper

Jerusalem Artichoke Soup with Truffle Spinach and Ricotta Tortellini (Available October to April)

Tomato Consommé with Tapenade, Cucumber Jelly, Heritage Tomatoes (Available May - Sept) (gf, ve)

Gin and Treacle Cured Salmon with Lemon Crème Fraiche, toasted Dill Bread (can be gf if specified)

Venison Carpaccio with Poached Baby Pear, Walnut and Buffalo Blue Cheese (gf)

MAIN COURSE

Roast Fillet of Hereford Beef with Roast Potatoes, Yorkshire Pudding, Heritage Carrots, Cauliflower Cheese, Roast Parsnips and Seasonal Greens (Can be gf if specified)

Breast of Duck, Confit Leg Croquette, Honey Roast Salsify, Pancetta and Savoy

Roast Saddle of Lamb, stuffed with Ceps and Black Pudding, Dauphinoise Potatoes, Heritage Carrots roasted in Maple and Rosemary, Tenderstem Broccoli (gf)

Fillet of Wild Seabass with crushed New Potatoes, Oyster Velouté, Buttered Samphire (gf)

DESSERTS

Trio of Hot Puddings; Syrup Sponge, Spotted Dick, Raspberry and Pistachio Frangipane Tart

Trio of Citrus Puddings; Lemon Tart, Orange and Pistachio Cake, Lemon Curd Doughnut

Trio of Chocolate; Chocolate and Pear Pudding, Chocolate and Amaretto Tart, Chocolate and Rum Mousse

EVENING

PLEASE CHOOSE ONE OF THE FOLLOWING

Pulled Pork Rolls, Caramelised Onions and Bramley Apple Sauce

BBQ Pulled Jackfruit Rolls (ve)

Homemade Pizzas

Bacon & Sausage Butties

Herefordshire Burgers with Hereford Hop Cheese and Tomato Relish

Fish Finger Sandwiches with Tartare Sauce

Pane Haloumi Rolls with Sweet Chilli Sauce (ve)

Glewstone Hotdogs, Pickles, Caramelised Onions

ADD A LITTLE EXTRA

Deli Coleslaw & Potato & Spring Onion Salad (v)

Baskets of Artisan Breads & Sea Salted Butter (v)

Waldorf Salad (v)

Caesar Salad (v)

Sweet Potato Fries with Aioli

Skinny Fries

Triple Cooked Chips

DRINKS PACKAGES

We have three packages available to compliment your wedding breakfast. Alternatively, we can put together a bespoke drinks package tailored to your specific tastes and preferences.

We have a family member who produces local English wines nearby and our Operations Director Sam is WSET qualified and can talk you through the numerous options available to you for your special day.

THE BIRCH

A reception drink of either Bucks Fizz / Prosecco / Pimm's / bottled lager or beer / soft drink

Half a bottle of wine with the meal (French Sauvignon Blanc and French Merlot)

A glass of Prosecco for the toast

THE WALNUT

A reception drink of either Bucks Fizz / Prosecco / Pimm's / bottled lager or beer / soft drink

Half a bottle of wine with the meal (Viognier and French Malbec)

A glass of Prosecco for the toast

THE CEDAR

A reception drink of either Champagne or bespoke cocktail

Half a bottle of wine with the meal (Argentinian Malbec and New Zealand Sauvignon Blanc)

A glass of Champagne for the toast