



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 or prior to 10.30am by arrangement only e.g., hair and make-up.

All civil ceremonies must be booked directly with the Herefordshire registrars on 01432 260565 or by emailing [registrars@herefordshire.gov.uk](mailto: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 additional to any venue hire fees for exclusive use.

Our venue hire fee gives you exclusive use of all venue reception rooms and grounds for you and your wedding guests from 12 mid-day until 10.30am the following day, (or day after for a 2-day package). The venue hire also includes the Gainsborough Suite for each night that you hire the venue exclusively.

## VENUE HIRE

		LOW SEASON JAN, FEB, MAR, NOV		MID SEASON APR, JUNE, OCT, DEC		HIGH SEASON MAY, JUL, AUG, SEPT	
		WEEKDAY	WEEKEND	WEEKDAY	WEEKEND	WEEKDAY	WEEKEND
		MON - THURS	FRI, SAT, SUN, BANK HOLIDAYS & VALENTINES DAY	MON - THURS	FRI, SAT, SUN, BANK HOLIDAYS & NYE	MON - THURS	FRI, SAT, SUN, & BANK HOLIDAYS
2022	1 DAY PACKAGE	£ 1,500.00	£ 3,000.00	£ 2,250.00	£ 4,000.00	£ 3,000.00	£ 5,000.00
	2 DAY PACKAGE	£ 2,750.00	£ 4,250.00	£ 3,500.00	£ 5,250.00	£ 4,250.00	£ 6,250.00
2023	1 DAY PACKAGE	£ 1,600.00	£ 3,200.00	£ 2,400.00	£ 4,250.00	£ 3,200.00	£ 5,350.00
	2 DAY PACKAGE	£ 2,900.00	£ 4,500.00	£ 3,750.00	£ 5,600.00	£ 4,500.00	£ 6,650.00
2024	1 DAY PACKAGE	£ 1,700.00	£ 3,375.00	£ 2,550.00	£ 4,500.00	£ 3,400.00	£ 5,700.00
	2 DAY PACKAGE	£ 3,100.00	£ 4,750.00	£ 4,000.00	£ 6,000.00	£ 4,750.00	£ 7,000.00
2025	1 DAY PACKAGE	£ 1,870.00	£ 3,710.00	£ 2,805.00	£ 4,950.00	£ 3,740.00	£ 6,270.00
	2 DAY PACKAGE	£ 3,410.00	£ 5,225.00	£ 4,400.00	£ 6,600.00	£ 5,225.00	£ 7,700.00

NOTE: ALL PRICES ARE INCLUSIVE OF THE GAINSBOROUGH SUITE. A MINIMUM OF 5 OTHER BEDROOMS MUST ALSO BE TAKEN EACH NIGHT.

# BEDROOMS

The Gainsborough Suite is included in your quotation for each night that you have exclusive use of the venue.

We have eight beautifully decorated and appointed bedrooms in addition to the Gainsborough Suite each with their own with en-suite facilities. Two of these rooms can twin and four of the rooms can accept extra beds sleeping up to twenty-four people in the manor house in total. There is a requirement that a minimum of five of the eight bedrooms are booked by your guests.

Your overnight guests may check in from 3.00pm and check out time for all guests is strictly 10.30am. A cooked and continental breakfast is included in the bedroom prices, served between 09.00 – 10.00am.

We can have 5 extra beds and a toddler bed which can be used in any of the rooms which can accommodate them. We can add a travel cot to any room except Landon & Farquaad.

ROOM RATES PER NIGHT					
ROOMS	2022	2023	2024	2025	
The Gainsborough Suite	£250	£265	£285	£300	Included in venue hire
<b>LUXURY KING</b>					
The Wordsworth Room	£200	£215	£235	£250	Can add 2 extra beds
<b>KING ROOMS</b>					
The Shelley Room	£150	£160	£170	£180	Can add 1 extra bed
The Keats Room	£150	£160	£170	£180	Can add 1 extra bed
The Reynolds Room	£150	£160	£170	£180	
The Austen Room	£150	£160	£170	£180	
The Byron Room	£150	£160	£170	£180	Can add 2 extra beds
<b>DOUBLE ROOMS</b>					
The Landon Room	£100	£110	£120	£130	
The Farquad Room	£100	£110	£120	£130	
All rates are inclusive of breakfast					
Extra Bed & Breakfast	£40	£45	£50	£55	

We can accommodate up to 24 Guests in 9 bedrooms. Obviously space is limited with additional beds. We have 5 extra beds and a toddler bed which can be used in any of the rooms which can accommodate them. We can add a travelcot to any room except Landon & Farquaad.

# 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 £13

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 £15

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 £18

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 £13

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 £15

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 £18

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 £14

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 PENYARD £49

### STARTERS

Roast Cherry Tomato and Basil Soup with Ricotta and Summer Herb Tortellini (v)

Chicken and Ham Terrine with Pickled Girolles, Toasted Dill Bread, Tarragon Mayonnaise and Honey and Mustard Dressed Leaves

The Glewstone Prawn Cocktail, Prawns in Marie Rose, Avocado Mousse, Lemon Gel and Little Gem Lettuce

Candy and Golden Beetroot, Pea Shoots, Pickled Walnut, Fig and Whipped Rosary Goats Cheese Salad (v)

### MAIN COURSES

Breast of Chicken, Sauteed Baby Potatoes, Tenderstem, Tarragon and Butter Carrots, Madeira and Dijon Cream Sauce

Rack of Herefordshire Pork, Black Pudding & Potato Terrine, Apple Purée, Buttered Cabbage and Smoked Bacon, Carrots, Roast Beetroot, and Weston's Vintage Cider Gravy

Baked Hake with Brown Shrimp Butter Sauce, Smoked haddock Croquette, Wilted Spinach and Samphire

Braised Ballotine of Hereford Beef, Dauphinoise Potatoes, Roast Carrot and Parsnip, Fine Beans and Red Wine Jus

### VEGETARIAN MAIN COURSE

Root Vegetable Tagine with Pomegranate Quinoa (ve, gf)

### DESSERTS

Vanilla Pannacotta with Raspberries and Lime Zest

Profiteroles filled with Orange Cream and Drizzled with Chocolate Orange sauce

Chocolate Brownie with Warm Cherry Compote and Vanilla Ice Cream

Seasonal Fruit Crumble with Creme Anglais

## THE WILTON £59

### STARTERS

Twice Baked Hereford Hop Cheese Soufflé with Parmesan Cream Sauce (v)

Leek and Potato Soup with Burnt Apple and Pear Tortellini (v)

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 (v) (October to April) (g/f)

### MAIN COURSES

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

Cep Risotto with Chard (can be 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 £72

### STARTERS

Mushroom and Tarragon Soup with Poached Quail Egg (gf/v)

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)

### VEGETARIAN MAIN COURSE

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

### 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 £85

### STARTERS

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

Jerusalem Artichoke Soup with Truffle Spinach and Ricotta Tortellini (v) (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)

### VEGETARIAN MAIN COURSE

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

ALL ITEMS £13

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 Halloumi Rolls with Sweet Chilli Sauce (v)

Glewstone Hotdogs, Pickles, Caramelised Onions

ADD A LITTLE EXTRA

£4 PER ITEM

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 suggested 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 an outdoor bar off the Mediterranean Courtyard in addition to the main bar which can be set up for champagne, cocktails, gin or anything else you might like at your wedding!

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

## THE BIRCH £32

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 £38

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 £53

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