

The Plough

AT EATON



Wedding Brochure

Canapes £7.50pp

Choose 3 from the following canapés:

- Smoked salmon crostini with chive crème fraîche
- Chicken tikka skewer with minted yoghurt dip
- Petit goats cheese tartlet with red onion jam
- Cubed slow cooked belly pork with BBQ sauce
- Pepered beef fillet with teriyaki sauce



Bronze Package £30.00pp

Starters

- Soup - with the help and guidance from our chef we will find you the perfect soup that will work with the rest of your wedding breakfast, with crusty bread and butter
- Roasted chicken and vegetable terrine, piccalilli and crusty bread
- King prawn skewer, lemon and chilli dressing baby leaf salad

Main courses

- Roasted breast of chicken filled with mozzarella and basil, pesto crushed potatoes sautéed greens and a shallot and tomato sauce
 - Slow roasted shoulder of pork, crushed root vegetables sautéed greens, crackling and a cider stock sauce
 - Braised beef short rib, coarse grain mustard mash, greens and a rich gravy
- (Vegetarian and fish options available on request, any dietary needs can be catered for)*

Desserts

- Classic sticky toffee pudding, toffee sauce and vanilla ice cream
- Eaton mess roulade, chattily cream
- Chocolate and orange brownie, salted caramel ice cream



Silver Package £35.00pp

Starters

- Soup - with the help and guidance from our chef we will find you the perfect soup that will work with the rest of your wedding breakfast, with crusty bread and butter
- Pressed pork belly, black pudding bon bons and apple purée
- Char grilled chicken, char grilled kos lettuce, Parmesan, crostini, sun blushed tomatoes and a Caesar dressing

Main courses

- Slow roasted lamb shoulder lamb and mint hot pot potatoes, carrot purée, greens and a port jus
- Ballotine of chicken with pancetta and sage, spring onion mash, tender stem broccoli and a white wine and garlic cream sauce
- Grilled fillet of sea bass, tender stem broccoli, Boulanger potatoes and a chive and prawn butter sauce

(Vegetarian options are available on request, any dietary needs can be catered for)

Desserts

- White and dark chocolate delice, chocolate ganache and chocolate shards
- Apple and rum strudel, rum and raisin ice cream and pecan praline
- Vanilla panna cotta, berry compote and citrus shortbread

Gold Package £45.00pp

Starters

- Soup - with the help and guidance from our chef we will find you the perfect soup that will work with the rest of your wedding breakfast, with crusty bread and butter
- Seared duo of scallops, cauliflower purée, roasted cauliflower, pancetta gremolata and micro herbs
- Pan seared breast of duck, confit leg croquet with textures and flavours of orange

Main courses

- Char grilled fillet steak, beef cheek pie, dauphinoise potatoes, green beans and a Madeira jus
- Ultimate lamb dinner, double lamb cutlet, slow roasted shoulder, faggot, hotpot potatoes, carrot purée, braised leek, mint jelly and red wine jus
- Porky plate, roasted fillet, slow cooked belly, black pudding bon bons, sticky rib, pancetta, sausage roll, crackling crumb, kale, apple purée and a calvados sauce

(Vegetarian options are available on request, any dietary needs can be catered for)

Desserts

- Double chocolate fondant, salted caramel ice cream
- Cointreau and treacle tart, clotted cream and brazil nut praline
- Deconstructed Eton mess, the classic dessert taken apart and put back together in a tidy way then blow torched



For a supplement of £7.50 per head add a selection of cheeses and biscuits to finish your wedding breakfast

Drinks



Package 1 £17.95

- A glass of wine / bottle of beer or orange juice on arrival
- Two glasses of Sauvignon Blanc / Merlot with the meal
- A flute of Prosecco for the toast

Package 2 £21.95

- Bucks Fizz or soft fruit punch on arrival
- Two glasses of Chardonnay / Shiraz wine with the meal
- A flute of Prosecco for the toast

Package 3 £27.95

- Kir Royal or Pimm's No 1, soft fruit punch on arrival
- Two glasses of Pinot Grigio / Malbec
- Champagne for the toast

Evening Food Selector

Option 1 £7.50

- House pizza, wedges and dips

Option 2 £9.50

Choose 3 from the following big bite canapés:

- Bangers and mash with onion gravy
- Mini cheese burgers
- Cheshire cheese pasties
- Mini Cornish pasties
- Small bowls of chicken tikka and rice
- Fish and chip cones

Option 3 Choose 2 £14 Choose 3 £16 Choose 4 £18

- Chilli con carne and rice
- Beef lasagne
- Hot pot topped with potato and pickled red cabbage
- Chicken and ham pie topped with shortcrust pastry
- Classic fish pie topped with mashed potato
- Chicken chasseur
- Chicken curry (choose your own style of curry) with rice
- Roasted vegetable tagine with cous cous
- Butternut squash and spinach lasagne

All options are served with:

- Herby new potatoes or triple cooked chips
- Dressed salad leaves or seasonal vegetables
- Crusty bread and butter

Bespoke wedding packages
to tailor to any taste be
it extravagant or humble,
or the very individual



Terms & Conditions

- 1 £500 deposit required to confirm your booking. All deposits are non-refundable.
- 2 There is a room hire charge for The Oak Barn which is discussed and agreed at the time of booking your event.
- 3 We have the right to not to accept a booking.
- 4 We cannot be held liable for any changes made by the local authorities, regarding civil wedding ceremonies.
- 5 In the event of you cancelling your booking we cannot be held liable for any costs that are incurred.
- 6 We will require 50% of the estimated cost of your function 2 months prior to the date of the function.
- 7 The final balance is to be settled 1 week before the function takes place.
- 8 There is a £80 cancellation charge per bedroom, if not occupied as previously arranged.
- 9 Bookings for Fridays and Saturdays require a minimum spend of £2000 on food.
- 10 By paying a deposit you have agreed to our terms and conditions.

Extra charges will apply for hire of equipment, awnings and marquees. We can cater for up to 200 people with the use of a marquee extension or we can offer a much smaller awning to act as a reception area. Prices on request. Prices published within the menus are correct as of June 2016. All prices are subject to market change.

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All photography by Philip@zapimage.co.uk

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