

The Plough

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Wedding Brochure

Many thanks for your recent enquiry regarding your event here at The Plough Inn. We have pleasure in enclosing an Event Pack for your perusal; detailing a range of menu options and prices available.

The Plough Inn dates back as far as the 15th century when it began life as a small farm and coaching inn. Our beautiful Oak Barn dates back as far as the 13th century and was transported from its home in the Welsh hills to the village of Eaton during the late 20th century where it was carefully restored by master craftsmen to create our wedding and event venue.

With its idyllic ambience, excellent catering and ideal mix of accommodation, The Plough Inn offers the perfect setting for any event with a difference!

We cater for small or large parties and can do everything to make your special occasion as distinctive or as traditional as you wish.

Our medieval oak barn is licensed to hold Civil Ceremony Weddings (for up to 85 guests), vow renewal ceremonies, naming ceremonies, birthday, retirement and anniversary celebrations, funeral

and memorial receptions, meetings and conferences. We can comfortably accommodate up to 115 guests for your celebration in The Oak Barn for your wedding breakfast.

The Plough Inn offers 17 en-suite bedroomed accommodation including, double, twin and family rooms for you and your guests.

If you would like any further information or would like to make an appointment to come and have a look around The Plough Inn and The Oak Barn and to view the accommodation or discuss menus and prices, please do not hesitate to contact our dedicated wedding and events team.

We look forward to hearing from you!

Thank you

Jose Lourenco

Nathan Jordan

Canapes £7.50pp

Choose 3 from the following canapés:

- Brie & Cranberry Chutney Tartlet
- Caramelised Onion & Wild Mushroom Tartlet
- Oak Smoked Salmon, dill & cream cheese crostini
- Chargrilled Chicken, pesto & tomato crostini
- Chicken Tikka Skewers & mint yoghurt dip
- Chargrilled Beef Fillet Skewers & blue cheese dip



Bronze Package £35.00pp

Starters

- Soup - any soup of your choice with crusty bread and butter
- Oak Smoked Salmon & Prawn Timbale, baby gem, cucumber and tomato salad, avocado puree, marie rose sauce and toasted bloomer
- Smoked Bacon & Chicken Liver Parfait, caramelised red onion jam, parmesan crostini & baby leaf salad

Main Courses

- 10 Hour Braised Beef, buttered greens, parmentier potatoes, white onion puree and red wine & port jus
- Sautéed Chicken Breast, goat's cheese mash, wilted baby spinach, wild mushroom & tarragon cream sauce
- Chargrilled Loin of Pork, fondant potatoes, buttered greens, pink peppercorn & apple brandy cream sauce
- Baked Loin of Cod, roasted sweet potatoes, sautéed leek & tomato butter sauce

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

Desserts

- Sticky Toffee Pudding, toffee sauce & vanilla pod ice cream
- Banoffee Cheesecake, caramelised banana & clotted cream
- Dark Chocolate Mousse, Chantilly cream & pistachio praline



Silver Package £40.00pp

Starters

- **Soup** - any soup of your choice with crusty bread and butter
- **Crispy Fried Pork Belly**, ribboned vegetable & baby coriander salad, sweet chilli sauce & crushed peanuts
- **Prawn, Squid & Mussel Paella Croquette**, tomato aioli salsa verde & rocket

Main Courses

- **10 Hour Braised Shin of Beef**, bourguignonne sauce, dauphinoise potatoes, carrot & cardamon puree & buttered greens
- **Slow & Low Cooked Pork Shoulder**, sweet potato mash, curly kale and apple brandy & port jus
- **Grilled Fillet of Salmon & Haddock**, crushed new potatoes, tender stem broccoli, chardonnay cream sauce

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

Desserts

- **White & Dark Chocolate Brioche Pudding**, sauce anglaise, fruits of the forest compote
- **Lemon Charlotte** with caramel sauce, Chantilly cream and crushed pistachios
- **Black Cherry Meringue Roulade**, Chantilly cream

Gold Package £50.00pp

Starters

- **Soup** - any soup of your choice with crusty bread and butter
- **Seared Hand Dived Scallop & Confit Wild Salmon**, garden pea fritter, butter sauce & fine herbs
- **In-house Smoked Duck Breast**, confit leg bon bons, crispy skin crackling, caramelized fig & chilli onion jam
- **Blow Torched Cauliflower & Barley Risotto**, parmesan tuile, basil & lemon infused oil

Main Courses

- **Lamb Two Ways**, chargrilled pink cutlet, braised shoulder, sautéed baby vegetables, mustard & mint crusted potatoes, carrot puree and port & red wine jus
 - **Grilled Fillet of Seabass**, crab & tarragon potato rosti, king prawn skewer, wilted pak choi and Chardonnay & sunblush tomato butter sauce
 - **Chargrilled Fillet Beef Steak**, wild garlic & truffle butter, sautéed wild mushroom & confit cherry tomatoes, asparagus puree and sea salt & rosemary jenga chips
- (Vegetarian & vegan options are available on request, any dietary needs can be catered for)

Desserts

- **Black Forest Hot Chocolate Pot**, vanilla pod ice cream, ganache shards, kirsch cherries
- **Lemon Meringue Pie**, raspberry compote, clotted cream and hazelnut praline
- **Fresh Strawberry & Vanilla Chantilly Cream** dehydrated fruit and mint sugar



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



Drinks

Package 1 £19.95pp

- Pimms No1 / 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 £20.95pp

- Bellini (flavour of your choice) / bottle of beer or non alcoholic punch on arrival
- Two glasses of Sauvignon Blanc / Shiraz with the meal
- A flute of Prosecco for the toast

Package 3 £24.95

- Kir Royale/bottle of beer/ non alcoholic elderflower spritz on arrival
- Two glasses of Pinot Grigio / Malbec
- Champagne for the toast

Evening Food Selector

Option 1 £12.50

- House Pizza, wedges & dips

Option 2 £14.50

Choose 3 from the following big bite canapés:

- Bangers & Mash with onion gravy
- Mini Cheese Burgers
- Cheshire Cheese Pasties
- Mini Cornish Pasties
- Small bowls of Chicken Tikka & rice
- Fish & Chip Cones

Option 3 Choose 2 £16 Choose 3 £18 Choose 4 £20

- Chilli Con Carne & rice
- Beef Lasagne
- Hot Pot topped with potato & pickled red cabbage
- Chicken & 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 & 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 2 weeks before the function takes place.
- 8 There is a £85 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 Bookings on Sundays require a total minimum spend of £1500 (excluding accommodation)
- 11 By paying a deposit you have agreed to our terms and conditions.
- 12 Any changes made after the final meeting are non refundable.

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 Feb 2019. All prices are subject to market change.