

The Regency Suite

Wedding day

Room Hire

Full day room hire

£450.00

to include
chair covers and Sashes

Evening only

without ceremony

£225.00

to include
chair covers and Sashes







Donna, Nicola and the team, welcome you to the Regency Suite, with everything under one roof, we can cater to your tastes and budgets so you can enjoy a memorable and relaxing wedding day.

Offering the best possible value for money and the highest standard.

our venue can be decorated beautifully, and comes with complimentary chair covers and an array of sash colours, to co-ordinate with your theme at no extra cost.

Stylish table centrepieces and decorations are also offered at very competitive prices.

There is no need to worry about the weather, as everything is indoors, so that is one less thing to think about.

The Regency Suite offers a choice of rooms, including the stunning Osborne Room, with its beautiful dark wood ceiling once the club library this ornate room seats up to 55 guests for a marriage ceremony.

The Palmerston Room comfortably holds up to 100 people and makes a spacious reception party venue.

There are extensive menu options at affordable prices delivering you a truly special day.

The Regency Suite prides itself on providing delicious home-cooked meals, with several menu options available, we also have a range of buffets including afternoon tea, cold meat and finger buffets with or without dessert, all our menus can be tailored for special dietary requirements and are cooked freshly by our chefs.

There is also a fully stocked bar available from 11am and closes at 12 midnight, there is plenty of room for a band or DJ so you can dance the night away.

We can offer you experience and lots of ideas to help you plan the perfect day.

For more information pop in for a chat or visit our Website & Facebook.



- **Menu**

- **Soup**

- Fresh Tomato & Basil

- Carrot & Coriander

- Leek & Potato

- Broccoli & Stilton

- Roast Red Pepper & Tomato

- Cream of Country Vegetable

Served with a bread roll and butter

£4.95

- **Menu**

- **Starters**

- Fan of Melon with Raspberry Coulis & Mixed Berries £4.95
- Breaded Chicken Goujons with a BBQ Dip £5.50
- Garlic Mushrooms in a Brandy Cream Sauce £5.50
- Homemade Chicken Liver Pate with Melba Toast £5.50
- Classic Prawn Cocktail With Brown Bread £6.75
- Goats Cheese Souffle with an Apple & Walnut Garnish £5.95
- Smoked Haddock & Leek Fishcake with Tartare Sauce £5.95
- Homemade Salmon Mousse with Melba Toast £5.95

- **Menu**
- **Main Courses**

• Honey Baked Gammon with a Onion Cream Sauce	£11.95
• Chicken Supreme with a Leek and Bacon Cream Sauce	£11.95
• Breast of Chicken stuffed with Stilton & Apricots, wrapped in Bacon and served with a Mushroom Brandy Sauce	£12.75
• Pork Tenderloin served with a Dijon & Masala Sauce	£11.95
• Mature Roast Beef Served with a Yorkshire Pudding	£12.95
• Rosemary & Garlic Leg of Lamb with a Redcurrant Sauce	£13.95
• Salmon en Croute served with a Lemon & Dill Hollandaise	£17.95
• Lemon & Parsley Baked Cod	£12.95
• Baked Cod with a Pesto Crust served on Tomato Sauce	£12.95
• Salmon Supreme poached in White Wine served with a Dill Sauce	£15.95

- **Menu**
 - **Vegetarian & Vegan Main Courses**
-

- **Chestnut, Spinach & Blue Cheese en Croute** **£11.95**
- **Mushroom Stroganoff with Rice** **£9.95**
- **Mediterranean Stuffed Peppers** **£9.95**
- **Roast Vegetable Pasta Bake with Garlic Bread** **£9.95**
- **Nut Roast** **£11.95**

**All main courses are served with Seasonal Vegetables and Potatoes
unless otherwise stated**

We are able to cater for most special dietary requirements by prior arrangement
please advise us of your needs when choosing your menu.

- **Menu**
 - **Dessert**
-

- **Fresh Fruit Pavlova**
- **Salted Caramel Cheesecake**
- **Warm Chocolate Brownie with Ice Cream**
- **Lemon Posset**
- **Vanilla Panna Cotta with a Shortbread Biscuit**
- **Crème Brule with a Tuile Biscuit**
- **Bread & Butter Pudding**
- **Apple Crumble with Custard**
- **Poached Pear with Ice Cream and Butterscotch Sauce**
- **Apple Strudel & Cream**

All Dessert are £4.95 per person

- **Menu**
 - **Cheese Course**
-

- **British & Continental Cheese Board with Chutney, Grapes and Biscuits**
£6.95 per person

Coffee & Mints
£1.50 Per Person

We are able to cater for most special dietary requirements by prior arrangement please advise us of your needs when choosing your menu.





