

THE *Palladian* WEDDING *Package*



Start from
October - December 2024

*Exchange your vows
in a memorable way
at our romantic
West Country
estate*



Leigh Court, Abbots Leigh, Bristol BS8 3RA
www.leighcourt.co.uk 01275 373 393 enquiry@leighcourt.co.uk



The Palladian Package

October - December 2024



SATURDAY

£7895.00 incl VAT
(60 people)

SUNDAY

£7265.00 incl VAT
(60 people)



Includes:

- Exclusive use of Leigh Court ground floor rooms and surrounding lawns for your ceremony, reception and evening celebration
- Complimentary tasting session with Epic Caterers
- A 3 course wedding breakfast
- A welcome drink reception (prosecco & bottled beer)
- ½ Bottle of house wine per guest
- Toast sparkling wine
- Bottled still & sparkling water
- Evening Snack Old spot back bacon in soft rolls
- Cake stand & cake knife
- Chiavari Chairs
- Crisp white linen cloths, napkins, cutlery, glassware
- Table Number Stands
- Easel to display your table plan Garden
- Games (Quits & Connect 4) Access to our recommend supplier list



THE
Reception

CANAPÉS OR MINI BITES OF FUN

(As we like to call them)

THREE EACH £10.50pp

FOUR EACH £13.50pp

FIVE EACH £16.00pp

MEAT

Sticky honey & grain mustard sausage.

Smoked chicken 99" Cornetto.

Mini cheese & bacon burgers, tomato relish.

Ham & cheese toastie with truffle oil.

Persian pulled lamb, pomegranate, feta & pistachio.

Korean chicken, sesame, baby gem & pink ginger.

FISH

Puffed cracker, cured salmon, cucumber, coriander.

Cornish crab, apple sticks, tarragon mayonnaise gougères.

Mini fish & chips, pea puree, salt & vinegar.

Smoked haddock & pea arancini, seaweed aioli.

VEGETARIAN

Cheese & wild mushroom toastie with truffle oil.

Cheese gougères, whipped goats cheese.

Asparagus & sun-dried tomato tart.

Butternut squash & blue cheese arancini.

Crispy potato, chive & potato purée.

VEGAN

Marinated celeriac, avocado, nasturtium leaf.

Tarragon & orange rice crispy cake.

Beetroot muffin, seeds.

Tapioca crisp, carrot & pumpkin, caraway.



EXCLUSIVE

We have designed with Epic Caterers a simple & exclusive menu for our couples.
Please choose one dish from each course.

TO START

Roasted butternut squash soup, smoked paprika, warm bread.
Chicken liver parfait, chefs chutney, sourdough shards, dressed leaves.
Caramelised shallot & goats cheese tart.

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TO FOLLOW

Roasted breast of chicken, sour cream & chive mashed potato, seasonal roasted veg,
garlic cream sauce.
Pressed brisket of beef, horseradish mashed potato, seasonal roasted veg, beef jus.
Crispy belly pork, fennel & apple salad, roasted baby new potatoes, sticky apple jus.
Cauliflower, cumin & lentil pie, cheddar mash potato, crushed peas.

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TO FINISH

Dark chocolate brownie, vanilla ice cream.
Eton mess, fresh berries, smashed meringue, Chantilly cream.
Sticky toffee pudding, toffee sauce, vanilla ice cream.

FOOD FOR LITTLE PEOPLE

Two Courses: £19.00
Three Courses: £27.50

STARTERS

Cheesy twists, hummus dip with a little person salad
Garlic bread doughballs, garlic dip
Ham, cheese, crackers & grapes

MAIN COURSE

Gourmet sausage, mash & peas with gravy
Chicken goujons with fries & peas
Fish fingers, lemon mayo dip, peas & fries
Tomato & basil pasta with cheese

DESSERT

Warm brownie & ice cream
Sweet shop ice cream sundae
Caramelised banana with custard