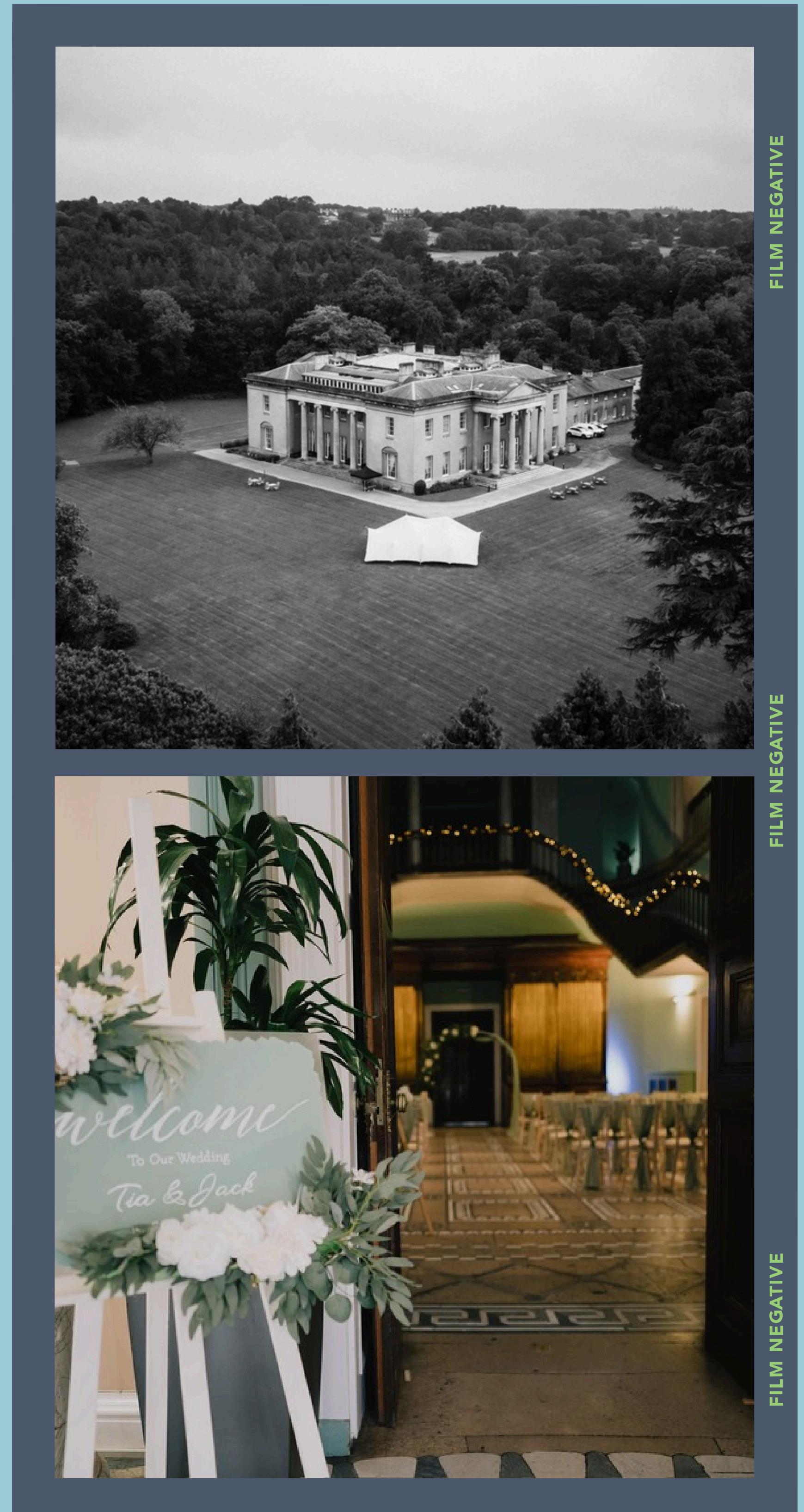


THE *Palladian* WEDDING *Package*

January - December 2026

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



The Palladian Package

JANUARY - DECEMBER 2026



SATURDAY

£9995 incl VAT

60 people

May, June, July, August, September

SATURDAY

£8000 incl VAT

60 people

January, February, March, April, October, November, December

SUNDAY

£8225 incl VAT

60 people

May, June, July, August, September

Includes:

*Selected dates excluding bank holidays

- 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

- 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 (Quoits & Connect 4)
- Access to our recommended supplier list

THE Reception



CANAPÉS OR MINI BITES OF FUN

(As we like to call them)

**THREE EACH £10.50pp
FOUR EACH £12.50pp**

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.



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: £39.00

Three Courses: £45.50

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