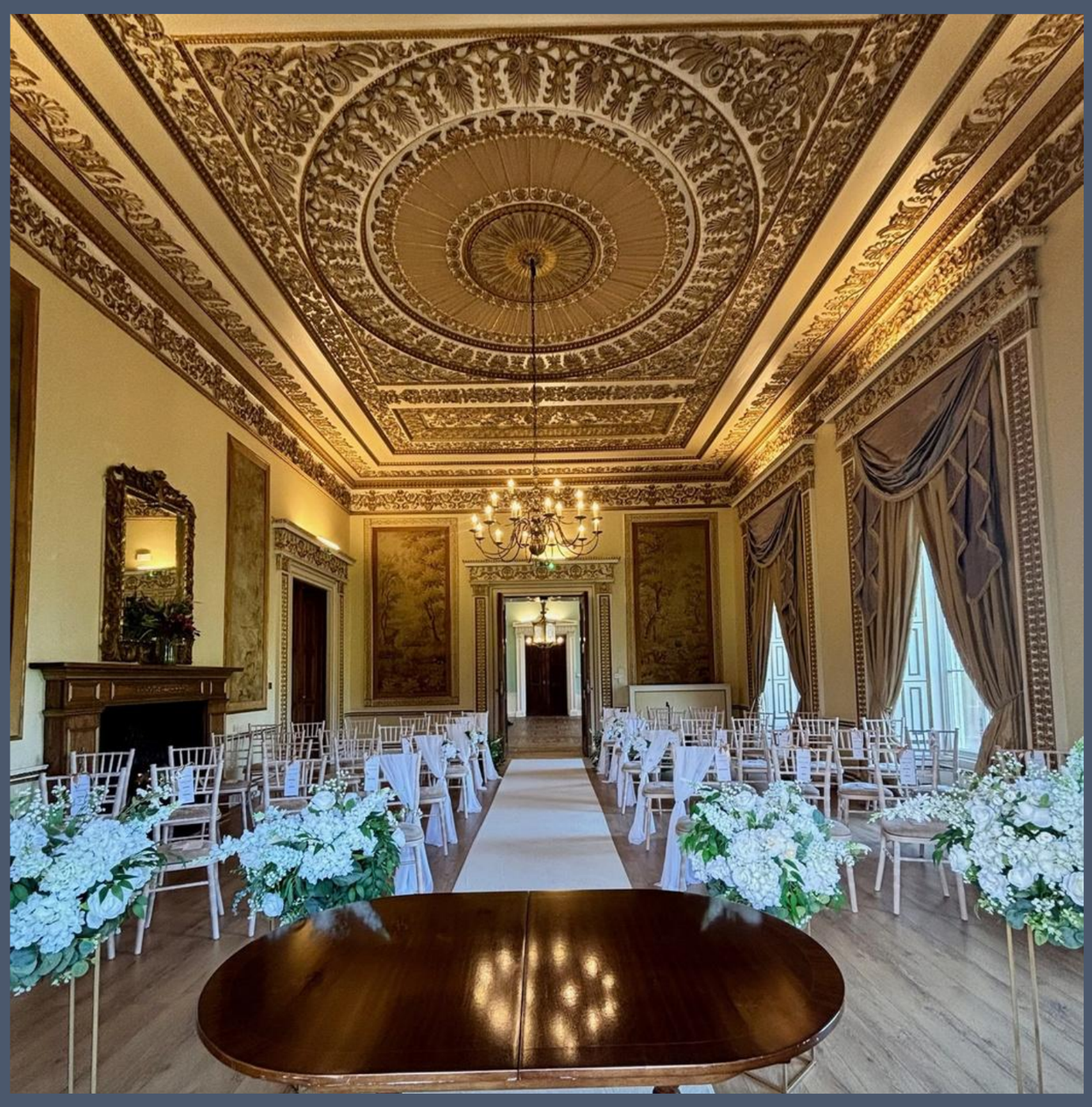
THE WEDDING *Autumn & Winter Package*

October & November 2027

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





FILM NEGATIVE

The Package

OCTOBER & NOVEMBER 2027



SATURDAY

£7500 incl VAT

50 people

October and November

SUNDAY

£6800 incl VAT

50 people

October and November

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)
- 2 glasses of house wine per guest
- Toast sparkling wine

*Selected dates excluding bank holiday weekends

- Evening Pizza Station or Chip & Dip Bar
- Cake stand & cake knife
- Chiavari Chairs
- Crisp white linen cloths, napkins, cutlery, glassware
- Table Number Stands
- Easel to display your table plan
- Garden Games (Jenga & Connect 4)
- Access to our recommended supplier list

Additional Adults @ £125.00 per person
Children's Package @ £61.50 per person



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 Cornetto.
Mini cheese & bacon burgers, tomato relish.
Persian pulled lamb, pomegranate, feta & pistachio.
Mini jacket, chive creme fraiche, pancetta
Korean chicken, sesame, baby gem & pink ginger.

FISH

Mini crab & prawn fishcake.
Mini fish & chips, pea puree, salt & vinegar.
Smoked haddock & pea arancini, seaweed aioli.

VEGETARIAN

Rarebit toast stack, onion jam..
Cheese gougères, whipped goats cheese.
Asparagus & sun-dried tomato tart.
Butternut squash & blue cheese arancini.
Mini jacket potato, chive creme fraiche.

VEGAN

Harissa hummus cornetto.
Fennel bhaji, pomegranate, turmeric.
Sticky Korean glazed “not” chicken.
Tomato & olive arancini



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

TO START

Carrot and orange soup, herb oil & warm bread.
Chicken liver parfait log, homemade chutney, seeded shard, dressed leaves.
Caramelised shallot & goats cheese tart Tatin, balsamic glaze & roquette.
BBQ brisket of beef & pancetta potato cakes, bernaise
Fennel & pea bhajis, pomegranate, sweet turmeric dip

TO FOLLOW

Roasted breast of chicken, bubble & squeak, with crispy pancetta, chantenay carrots, garlic cream sauce.
Pressed beef brisket, fondant potato, seasonal roasted vegetables, long parsnips, red onions, beef jus.
Crispy belly pork, savoy cabbage, roasted baby new potatoes & sticky apple jus.
Charred salmon, samphire, crushed new potato, lobster bisque.
Cauliflower, cumin & lentil pie, cheddar mash potato, crushed peas.
Wild mushroom & vegetable roulade, roasted new potato lyonnaise, tenderstem, rosemary & burnt onion cream sauce.

TO FINISH

Dark chocolate brownie, fudge, Oreo, pretzel, dulce de leche.
Eton mess, fresh berries, smashed meringue, Chantilly cream.
Seriously sticky toffee pudding, butterscotch sauce, vanilla bean ice cream.
Charred pineapple, pink peppercorn syrup, pumpkin seeds, coconut ice cream
Biscoff cheesecake, caramel ice cream



FOOD FOR LITTLE PEOPLE

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