

THE BURTON HOTEL

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2017 Wedding Receptions



The Burton Hotel is the ideal location for your wedding celebration with a choice of beautifully-appointed rooms catering from 20 to 150 for a sit-down meal.

Included in the price of the meal:

- Hire of the Reception Room
- Cake-stand and Knife
- Changing Room for the Bride and Groom
- 10% discount on normal accommodation rate for wedding guests staying overnight
- Hotel guests have complimentary use of Cloud Nine Health and Leisure Club
- Guests staying in the area can use the swimming pool and gym at the day membership rate
- Car Parking

All prices are inclusive of VAT

Provisional bookings are accepted and will be confirmed with a deposit of £100.00. Bookings not confirmed within 14 days of reservation may be cancelled and re-offered. Final numbers must be received seven days prior to the wedding.

50% of the total amount should be paid 14 days before the wedding day with the balance due on the day or day after.

Burton Hotel Wedding Menus 2017

We suggest two choices from starters and two choices from sweets
One choice of main (two choices from the main would require a pre order).

£27.00 per person

Starters

Vegetable Soup
Caribbean Fruit Cocktail
Melon with berries
& raspberry coulis
Minestrone Soup
Chicken Liver Pate
With red onion marmalade
Smoked Mackerel Terrine
with mascarpone and Dijon mustard, and green pesto
Prawn Cocktail
Leek and Potato Soup
Smoked Salmon (£1.00 extra pp)

Main Courses

Roast Turkey with chipolata and stuffing
Breast of Chicken wrapped with bacon, filled with Brie
Served with a cranberry jus
Roast Leg of Pork with apple sauce
Roast Leg of Lamb with mint sauce
Roast Leg of Lamb with an apricot and mint sauce
Roast Duck with orange and cranberry sauce (£1.00 extra)
Chicken Much Marcle
a breast of chicken with apples and cider sauce
Albion Lamb
*boned and roasted with a stuffing of bacon,
rosemary and parsley, served with a creamy onion sauce*
Roast Sirloin of Beef and Yorkshire pudding
Beef Wellington (£7.25 extra pp up to 40 persons)

*All served with three vegetables and one potato.
Please ask for a list of vegetarian alternatives if required.*

Sweets

English Apple Pie and Cream
Lemon Cheesecake with strawberries
Fresh Fruit Salad
Peach Pavlova
Traditional Sherry Trifle
Bread and Butter Pudding
Chocolate Pots with Rum
Profiteroles with Cream and Chocolate Sauce
Raspberry and Banana Sponge Fool

Coffee and Mints

Buffet Menus

Buffet 1 (Finger Buffet) £12.75 per person

Cocktail Sandwiches
Sausage rolls
Chicken pieces with sweet chilli sauce
Hot Scampi Tartare Hot Pizza wedges
Prawn or Mushroom Bouchées Cheese Straws
Cocktail Sausages Cheese and Pineapple
Nibbles

Sherry Trifle
Fresh Fruit Salad

Buffet 2 (Finger Buffet) £17.50 per person

Cocktail Sandwiches
Cocktail Sausages Prawn Bouchées
Aigrettes de Gascogne
(Hot choux pastry, filled with cheese and ham)
Chicken Pieces with Sweet and Sour Sauce
Hot Pizza wedges Scampi Tartare
Beef and Horseradish Rolls Ham and Pineapple Rolls
Stuffed Eggs Quiche Lorraine

Nibbles

Fresh Fruit Salad
Lemon Cheesecake

Buffet 3 (Sit-down Buffet) £20.50 per person

Caribbean Cocktail
(Orange, Grapefruit and Pineapple)

Dressed Platter of sliced Roast Turkey, Gammon Ham and Sirloin of Beef
Tomato, basil and pasta salad/Potato Salad/Coleslaw
/Mixed Green Salad/Pilau Rice

Sherry Trifle
Lemon Cheesecake
Fresh Fruit Salad

Coffee and Mints

Wine Plans

Plan X

Sherry or Wine Reception
Table wine - 1½ Glasses
Champagne Toast
£14.50 per person

Plan Y

Sherry or Wine Reception
Table Wine - 1½ Glasses
Sparkling Wine Toast
£12.50 per person

Plan Z

Sherry or Wine Reception
Sparkling Wine Toast
£7.50 per person