

Weddings



OUR
WEDDING
INVITATION

THE
WALNUT
TREE INN

Blisworth ~ Northants

Our aim is to create a reception you will always remember in a relaxed informal setting of a country inn.

We have a large function room equipped with its own bar, cloakroom facilities and entrance ensuring your complete privacy. We can comfortably accommodate about 75 (85 at a push!) for a sit down meal and 120 for an informal evening get together. We have an entertainments' license and can accommodate live music and discos, which we can organise on your behalf.

In the early days of your plans we will assist you in every way possible, so things run smoothly prior to your wedding day.

The Walnut Tree Inn provides 11 bedrooms all en suite, offering a very comfortable and relaxing environment.

On the day our courteous and friendly staff and dedicated management team will ensure your guests feel at ease and enjoy the Inn and its facilities.

We recommend that you look around our facilities, if you have not already done so.

Please telephone us on [01604 859551](tel:01604859551) to arrange a meeting to discuss your particular requirements and any ideas you might have. We look forward to hearing from you soon.

Booking is Simple

Having discussed your requirements, the Walnut Tree Inn will provisionally hold the date you've requested for a maximum of 2 weeks.

To confirm your booking, we shall require a £250.00 (non refundable or transferable) Wedding Package Deposit, along with a signed copy of our Terms and Conditions of business.

The package includes the following:

- ▶ Private room for your wedding breakfast.
- ▶ A Bedroom for the bride & groom on their wedding night including full english breakfast.

Six weeks before the wedding date, we will arrange an appointment to discuss final details and any other special requirements you may have.

Two weeks before the wedding date we will need to complete the arrangements, so final numbers and any last details will need to be finalised along with final payment.

Please note that payments made by Credit Card will be subject to a 2% charge (apart from your deposit).



Mel^W

The suggested menu selections are based on popular choices covering all age groups. However, if you would like something different or more adventurous, our chefs would be happy to discuss further options with you. Choose one item from each course to make up your wedding breakfast meal.

Wedding menu 1 – £23.50 per person

TO START

- Leek and potato soup
- Crown of galia melon filled with fruits of the forest and topped with refreshing sorbet
- Tomato, mozzarella and basil salad with a balsamic dressing
- Thai spiced chicken terrine served with a coconut and lime dressing
- Flaked smoked trout salad dressed with a horseradish cream

MAIN COURSE

- Roast supreme of corn fed chicken served with a mushroom and brandy sauce
- Roast rump of beef served with a Yorkshire pudding and roast gravy
- Pan fried pork loin steak served with an apple and cider sauce
- Baked trout topped with toasted almonds served with a lemon and parsley butter
- Tomato and aubergine strudel served with a cream and Stilton sauce

TO FINISH

- Fresh fruit salad
- Lemon tart served with chantilly cream
- Crème caramel
- Chocolate and brandy gateau
- Summer fruits pudding with cassis
- Cheese and biscuits



Coffee or tea



Wedding Breakfast WWS

If you wish to choose more than one item per course (apart from a vegetarian option) a £3.00 surcharge per person will be added. If you have any guests with a food intolerance or allergy please advise us and we will do our utmost to cater for their needs. All prices include VAT at 17.5%.

Wedding menu 2 – £27.50 per person

T O S T A R T

- Cream of tomato soup scented with Pernod
- Baby spinach and cream cheese roulade served with a red pepper coulis
- Chef's homemade chicken liver pate served with Melba toast and Cumberland sauce
- Chilled prawn salad with a lemon and dill mayonnaise dressing
- Poached asparagus served with hollandaise sauce

M A I N C O U R S E

- Supreme of corn fed chicken filled with fresh basil and mozzarella, wrapped in Parma ham and served with a rich tomato sauce
- Roast sirloin of beef served with a Yorkshire pudding and roast gravy
- Pan roasted breast of Gressingham duck served on a black cherry compote with a kirsch sauce
- Poached cod loin served with sautéed cherry tomatoes, olives and walnuts
- Mediterranean vegetable and spinach mille feuille served with a tomato and basil sauce

T O F I N I S H

- Tropical fruit salad
- Rich dark chocolate tart with white chocolate sauce
- French style apple flan with an English custard sauce
- Trio of mini cheesecakes
(Raspberry, pecan and chocolate orange)
- Cappuccino mousse torte served with amaretti cream
- A selection of English and continental cheese with biscuits and chef's plum and apple chutney



Coffee or tea with chocolate mints

Wedding menu 3 – £34.50 per person

TO START

Broccoli and Stilton soup garnished
with toasted almonds

Beef tomato, fresh mozzarella and black olive salad
with a fresh basil pesto

Trio of salmon (gravadlax, poached & oak smoked)
with a honey & mustard dressing

Duck liver and apricot pate served with Melba toast

Chilled asparagus wrapped in Parma ham
served with hollandaise sauce

INTERMEDIATE COURSE

Chilled prawn salad with a
lemon and dill mayonnaise dressing

Lemon, orange, blackcurrant or champagne sorbet

Chilled melon with orange and lemon sauce

MAIN COURSE

Poached supreme of corn fed chicken filled
with a roasted red pepper mousse and
served with a basil butter sauce

Roast paupiette of beef filled with a wild mushroom
and roast garlic stuffing and served with
a rich red wine sauce

Pan-fried noisettes of lamb served with a fresh
redcurrant and mint syrup

Baked supreme of salmon topped with a lemon and
lime crust and served with a spinach butter sauce

Cherry tomato, basil and goats cheese filo pastry tart
served on roasted butternut squash
with a balsamic glaze

TO FINISH

Fresh strawberries served with Chantilly cream

Raspberry and white chocolate mousse torte
with a red berry coulis

Trio of mini desserts
(*Chocolate truffle, lemon meringue pie
and strawberry cheesecake*)

Baked vanilla cheesecake served
with a fruits of the forest compote

A selection of English and continental cheeses
with biscuits, grapes, celery and
chefs plum and apple chutney



Coffee or Tea with truffles

Children's menu – £8.50 per child

MAIN COURSE

Chicken fillets in breadcrumbs with hand
cut chips and peas or beans

TO FINISH

Ice Cream

Wedding buffet menu – £25.50 per person

**CHILLED AND FRESHLY
SERVED BY OUR CHEFS**

Whole dressed salmon garnished with mixed shellfish,
served with a lemon and dill mayonnaise

Honey and mustard glazed ham

Roast sirloin of beef or roast loin of pork

Baby spinach and cream cheese roulade
with a roasted red pepper coulis

SERVED HOT

Baked potatoes, buttered new potatoes
or steamed rice

CHEF'S SELECTION OF SALADS

Tossed or green salad

Sliced tomato, cucumber and red onion salad

Fennel-slaw

Pasta salad

Potato or rice salad

All served with a selection of dressings,
dips and sauces

TO FINISH

Fresh fruit salad or strawberries with cream

Profiterole tower or cheese and biscuits
with celery and grapes



Coffee or tea

Evening reception buffet menu

£7.50 per person

A selection of filled sandwiches

Home made sausage rolls

Chef's tomato, basil and mozzarella pizza

Cajun spiced chicken drumsticks

Roasted vegetable and mozzarella filo parcels

Melon slices

“Thanks for making our wedding day so special. Everyone's said how much fun it was and how great the food was. Off to Jamaica tomorrow, see you when we get back.”

Catharine and Jason

Drinks Packages

P A C K A G E A £10.75pp

On arrival:

1 glass of Bucks Fizz or Orange Juice

With meal:

2 glasses of Moondarra Semillion Chardonnay or Moondarra Shiraz

For toast:

1 glass of Cava

P A C K A G E B £13.30pp

On arrival:

Pimms or orange juice cocktail

With meal:

2 glasses Trulli Zinfandel or Pinot Grigio

For toast:

1 glass Reynier champagne

P A C K A G E C £16.60pp

On arrival:

Pimms or orange juice cocktail

With meal:

2 glasses Sancerre "La Crêle" 04/05 or Chateau Lamothe Haut Medoc 01

For toast:

1 glass Moet et Chandon Brut Imperial NV

F O R C H I L D R E N £4.20pp

On arrival:

Orange juice cocktail

With meal:

Blackcurrant or orange squash

For toast:

1 glass Appletiser

“ There are no words really with which we can express, with sincerity, our joy and gratitude of this weekend. So we hope this letter goes a little way to saying a huge THANK YOU for making Emma and Steve's day so perfect. ”
Keith and Wendy Hillyard

“ Dear Donald and Caroline,
Just a note to thank you for the
wonderful food and service you
provided at our wedding reception
on Saturday. We really had a great
time and all our guests really
enjoyed themselves very much.
All of our overnight guests were
also really impressed
with the rooms and breakfast. ”
Thanks again, Jo and Paul Brooks



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www.walnut-tree.co.uk

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