THE WALNUT TREE INN ACCOMMODATION

WEDDING MENUS

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 <u>one item</u> from each course to make up your wedding breakfast meal.

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.

WEDDING MENU 1 £27.70PP

To Start

Leek and potato soup

Fan of galia melon served with fruits of the forest

Tomato, mozzarella and basil salad with a balsamic dressing

Chef's homemade chicken liver pate served with Melba toast and Cumberland sauce

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 topside 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

Served with a selection of seasonal vegetables and potatoes

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 MENU 2 £31.00PP

To Start

Cream of tomato soup scented with Pernod

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

Chef's coarse pork, walnut and apricot paté with toasted bread and red onion marmalade

Chilled prawn salad with a lemon and dill mayo

Poached asparagus served with hollandaise sauce

Main Course

Chicken supreme filled with fresh basil and mozzarella, wrapped in Parma ham and with a rich tomato sauce

Roast topside of beef served with a caramelised onions and a red wine jus

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 fueille served with a tomato and basil sauce

Served with a selection of seasonal vegetables and potatoes

To Finish

Tropical fruit salad

Rich dark chocolate tart with white chocolate sauce

French style apple flan with an English custard sauce

Cappuccino mousse torte with amaretti cream

A selection of English and French cheese with biscuits and chef's chutney



Coffee or tea with chocolate mints



WEDDING MENUS

WEDDING MENU 3 £36.00PP

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 and oak smoked) with a honey and mustard dressing

Duck liver and apricot pate served with Melba toast and red onion marmalade

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

Served with a selection of seasonal vegetables and potatoes

To Finish

Fresh strawberries served with Chantilly cream

Raspberry and white chocolate mousse torte with a red berry coulis

Baked vanilla cheesecake served with a fruits of the forest compote

A selection of English and continental cheeses with biscuits, grapes, celery and chef's plum and apple chutney



Coffee or Tea with truffle

CHILDREN"S MENU £8.90pp

Main course

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

To Finish

Ice Cream



CANAPÉS

CANAPÉ MENU £5.70PP

For a minimum of 25 guests with 4 items per person, (additional items at £1.30 per item per head)

Proscuitto and Asparagus roulade

Vodka marinated spicy cherry tomato with cream cheese on celery (V)

Mini gem lettuce with coronation chicken

Chorizo sausage with fig (served on a skewer)

Mushroom and stilton vol au vont (V)

Prawn with a light lime and chilli mayo vol au vont

Lamb kofta with cucumber (served on a skewer)

Gazpacho shots (V)

Tropical fruit kebab (V)

Cherry tomato, mozzarella and basil tartlets (V)

Crudites with sour cream and tomato salsa (V)

Hoi-sin duck with cucumber and spring onion pancake



Presented on crostini:

Chef's coarse paté with apricots and walnuts

Roasted red pepper and anchovy

Carpaccio of beef with horseradish cream

Smoked Salmon with dill crème fraiche

Sun-dried tomato tapenade with green olive (V)

Avocado with tomato salsa (V)

Goat's cheese with red onion marmalade (V)

THE WALNUT TREE INN



BUFFET MENUS

Suitable for more informal wedding breakfasts, these buffets are served within the function room by our staff with a chef available for the carved buffet and are for a minmum of 40 guests each.

FORK BUFFET £24.00PP

A selection of open sandwiches on ciabbata

Baked tomatos filled with fresh herb risotto

Lightly curried crispy chicken fillets

Warm Teriyaki marinated beef

Filo king prawns with a sweet chilli dip

Lightly spiced potato wedges with a sour cream dip

Chef's selection of salads

To Finish

(Choose one)

Fresh fruit salad

Lemon tart served with chantilly cream

Crème caramel

Chocolate and brandy gateau

Summer fruits pudding with cassis

English cheese board with pickles and chutneys

Coffee or tea

CARVED BUFFET £29.80PP

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 (choose one)

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

Hot buttered new potatoes

Chef's selection of salads:

Green salad

Sliced tomato, cucumber and red onion salad

Fennelslaw

Potato or pasta salad (choose one)

All served with a selection of dressings, dips and sauces

To Finish

(Choose one)

Tropical fruit salad

Rich dark chocolate tart with white chocolate sauce

French style apple flan with an English custard sauce

Cappuccino mousse torte served with amaretti cream

A selection of English and Continental cheese with biscuits and chef's chutney



Coffee or tea with chocolate mints



EVENING BUFFET MENUS

Suitable for the evening part of a wedding function, to give the evening guests something to eat and possibly a further nibble for those guests that have already dined.

LIGHT BUFFET £7.80PP

A selection of filled sandwiches

Sausage rolls

Chef's tomato, basil and mozzarella pizza

Spicy breaded chicken fillets

Curried vegetable samosas

Fruit basket

FINGER BUFFET £11.50PP

A selection of filled sandwiches

Sausage rolls

Tomato, mozzarella and basil pizza

Oriental king prawn in filo pastry with sweet chilli dip

Curried vegetable samosas

Spicy breaded chicken fillets

A selection of English and French cheeses with grapes and celery

Fruit basket

HOG ROAST • £11.80pp

(minimum 70 people)

Generous portion of locally produced roast pork

Crackling

Apple sauce

Chef's own sage and onion stuffing

Wholemeal and white rolls

A choice of 3 salads:

Green salad

Mixed salad

Fennelslaw

Rice salad

Pasta salad

Potato Salad

THE WALNUT TREE INN



DRINKS PACKAGES

In order to help you budget for your wedding we have compiled a selection of all inclusive drinks package. They include an arrival drink, wine during the meal and a drink for the toast. We have put together three different packages as well one for the children, to suit most tastes and budgets.

If you have your own suggestions we would be happy to provide you with a quote.

PACKAGE A £13.90PP

On arrival:

1 glass of Bucks Fizz

With meal:

2 glasses of Parini Pinot Grigio or Berri Estates Shiraz

For toast:

1 glass of sparkling Prosecco Sant Orsolo

PACKAGE B £17.30PP

On arrival:

Pimms or orange juice cocktail

With meal:

2 glasses of Durbanville Hills Sauvignon Blanc or Callia Reservado Malbec

For toast:

1 glass of Champagne Louis Dornier et Fils Brut NV

PACKAGE C £23.90PP

On arrival:

Pimms or orange juice cocktail

With meal:

2 glasses of Sancerre les Collinettes or Fleurie, Chateau de Fleurie

For toast:

1 glass of Champagne Veuve Clicquot Yellow Label

ALCOHOL FREE DRINKS PACKAGE £6.80pp

On arrival:

Orange juice cocktail

With meal:

Coca Cola, lemonade, Luscombe organic fruit drink or sparkling water

For toast:

Elderflower Bubbly or Appletiser for the toast

FOR CHILDREN £4.70

On arrival:

Orange juice cocktail

With meal:

Blackcurrant or orange squash

For toast:

1 glass Appletiser



WINE LIST

VERY DRY, DELICATE, LIGHT WHITES

1. La Campagne Sauvignon Blanc £15.50

This dry wine shows all of the classic characteristics of the Sauvignon Blanc grape, fresh green gooseberry aromas and floral taste. (France)

2. Parini Pinot Grigio delle Venezie £16.30

Distinctive nose of wild flowers, with touches of honey and banana: soft, fresh and lively with notes of fresh pear (Italy)

3. Pinot Grigio Collio Sant' Helena £19.20

Wonderful aromas of freshly dried hay, pear and honeyed pineapple enveloped in creamy almond (Italy)

4. Marquis de Goulaine, Cuvee de Millinaire, Muscadet de Sevre et Maine Sur Lie £20.10

Appetising, crisp acidity and apply fruit, the palate is bone-dry and light. (Loire - France)

5. Chablis, Gloire de Chablis £29.20

A traditional Chablis, dry, flinty and elegant with a distinctive Chardonnay character on the finish. (Burgundy - France)

DRY, HERBACEOUS OR Aromatic white wines

6. Durbanville Hills Sauvignon Blanc £18.70

A delighful combination of papaya, grapefruit, lime and melon on the nose, the palate is a combination of fruit flavours and green pepper. (South Africa)

7. Sancerre Les Collinettes, Joseph Mellot £26.10

Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish, from one of the finest and most dynamic producers. (Loire - France)

8. Pouilly-Fume, Cuvee de Tronsec, Joseph Mellot £27.20

Loire Sauvignon Blanc at it's best. Classic gunflint and gooseberries on the nose, creamy fullness on the palate and a crisp dry finish. (Loire - France)

JUICY, FRUIT-DRIVEN White Wines

9. Berri Estates Unoaked Chardonnay £15.40

A crisp style with a fresh, yet ripe lemon character with no oak ageing. (Australia)

10. Flagstone Noon Gun Chenin-Sauvignon-Viognier £18.80

Intense, aromatic, tropical flavours spiked with a wedge of orange peel and a sprinkling of baked spice. (South Africa)

11. Oban Grove Riesling-Gurwurztraminer £17.40

Aromatic lime and apples with the soft sweetness of peach and cherry blossom. (Germany)

LIGHT, FRUITY REDS

12. La Campagne Merlot £15.50

A rich, powerful and juicy southern French wine using this popular varity which originated from Bordeaux. (France)

13. Salice Salentino 35 Parallelo £17.60

Made from the Negromaro grape this has juicy, ripe brambly fruit with a slightly smoky finish. (Italy)

14. Fleurie, Chateau de Fleurie. E. Loron £27.20

Vibrancy of violet aromas and soft raspberry smoothness with a lingering elegance from 18th century heritage and northern granite hills. (Burgundy - France)

15. Condesa de Leganza Tempranillo Crianza £19.00

Pure Tempranillo aged in American oak, so not surprising the wine resembles a light Rioja. Cherries, smoky plums and vanilla. (Spain)



WINE LIST

JUICY, MEDIUM-BODIED, FRUIT LED REDS

16. Chateau La Fleur Plaisance, Montage Saint-Emilion £23.70

Traditional Claret, harvested entirely by hand, and made to give a full-bodied, soft Merlot based wine with a complex, ripe bouquet. (France)

17. Château Lamothe-Bouscaut Rouge, Pessac-Léognan £34.50

Shows good typicity with spicy, mineral notes, some smoke, ripe cherry fruit on the smooth palate. (France)

18. Château Montcabrier, Bordeaux Supérieur £19.70

A supple Merlot-dominated Claret, with a rich smoky bouquet and elegant, soft fruit on the palate. (France)

19. Don Jacobo Rioja Crianza Tinto £19.90

Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character. (Spain)

20. Bourgogne Pinot Noir Couvent des Jacobins, Louis Jadot £28.60

Layers of classic fresh strawberry aromas and plump soft cherries exude a light silky elegance. (France)

21. Tanca Farrà Alghero, Sella & Mosca £30.10

Shows a complex, mature-fruit character on the nose with herbaceous and developed, spicy notes: the palate is full-bodied with a smooth, Cabernet-fruit resonance. (Sardinia)

SPICY, PEPPERY, WARMING REDS

22. Berri Estates Shiraz £15.40

Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices. (Australia)

23. Callia Reservado Malbec £17.60

A rich and powerful Malbec that shows a good concentration of blackberry, plum and herbal flavours. (San Juan - Argentina)

24. Cotes du Rhone, Les Abeilles Rouge, Jean-Luc Columbo £22.20

Fresh and silky on the palate, the aromas of small red fruits follow through, prolonged by notes of liquorice and spice. (Rhone - France)

OAKED, INTENSE, CONCENTRATED REDS

25. Chateauneuf du Pape Price du Logic £30.90

Bright, solid, powerful fruit, overlaid with warm spice and notes of leather. (Rhône - France)

26. Luis Felipe Edwards Gran Reserva Cabernet Sauvignon £24.50

Exceptional example of Chilean Cabernet with bags of bright cherry fruit, mint, eucalyptus and smoky vanilla oak. (Colchagua Valley - Chile)

ROSÉ WINES

27. Rugged Ridge White Zinfandel £15.80

Medium-sweet pink with sweet raspberry, watermelon and strawberry fruit. (California)

28. Belvino Pinot Grigio Rosato £17.60

Slightly drier in style, full of fresh summer berry fruit aromas. (Italy)

29. Mâcon Rosé, Louis Jadot £12.80

Fragrant soft, gentle, fruity rosé, with ripe strawberry flavours and a pleasant medium dry style. (Loire - France)

CHAMPAGNE

30. Louis Dornier et Fils, Brut NV £34.20

A light, elegant Champagne. Lively white blossom aromas with harmonious fruit and soft acidity. (Champagne - France)

31. Mumm Cordon Rouge £45.90

A fresh, easy style bursting with fresh fruits. (Champagne - France)

32. Veuve Clicquot Yellow Label £52.90

Full-bodied, rich and fruity with great elegance and a delightful long finish. Silver - Decanter Awards 2010. (Champagne - France)

33. Mumm Rosé £45.90

Aromas of fresh summer fruits with hints of caramel and vanilla. (Champagne - France)

SPARKLING WINES

34. Prosecco Sant Orsolo £20.60

Light and lively, with ripe pears and lemons rounded off with a hint of sweetness. (Italy)

35. Anna de Codorniu Brut Rose NV £23.90

Very fine, elegant cava with lots of style and finesse, strawberry and raspberry fruit with a hint of fresh bread. (Spain)



ACCOMMODATION

Room and Rate Guide

No.	Туре	Location	Single	Double	Twin	Triple	Family (4)
1	Superior Double	Back	£71.00	£87.50			
2	Standard Double	Front	£61.00	£72.00			
3	Standard Double	Front	£61.00	£72.00			
4	Superior Double	Front	£71.00	£87.50			
5	Superior Double	Front	£71.00	£87.50			
6	Double + Single	Front	£71.00	£87.50	£87.50	£98.50	
7	Superior Double	Front	£71.00	£87.50			
8	Double + 2 Singles	Back	£71.00	£87.50	£87.50	£98.50	£109.50
9	Single	Back	£61.00				
10	Superior Double	Back	£71.00	£87.50			
11	Superior Double	Back	£71.00	£87.50			

Rates includes Full English Breakfast and VAT at 20%

Total number of each room type available

- 1 Single room
- 2 Standard double rooms
- 6 Superior double rooms
- 1 Triple room (double bed and single)
- 1 Family room (double bed and 2 singles)

All of our guest rooms have en suite shower rooms and our family room has an en suite bath and shower room Our rooms are equipped with multi-channel digital TV, complimentary wi-fi, hairdryer and tea/coffee making facilities.

Extra beds

We also have two Z beds available at £11.00 extra per bed (ideal for children) which can be put up on request in most of our guest rooms.

Please note that you will need to bring your own travel cot for very small children, you will not be charged extra for this.



CIVIL CEREMONIES

We are currently licensed for 60 persons to attend (including registrars (2), Bride and Groom and one member of staff).

If you require a Civil Ceremony at The Walnut Tree Inn, you will need to book the registrar direct. The local registrar for The Walnut Tree Inn is:

Towcester and Brackley Register Office

Sunny Banks 55 Brackley Road Towcester Northants NN12 6DH

Telephone: 0300 126 1010

Email: towcesterro@northamptonshire.gov.uk

We recommend that once you have secured a date with us, that you contact the register office to confirm their availability as soon as possible. You will then be required to give notice of marriage to your superintendent registrar where you live.

If you do not live in the district in which you intend to marry, you will also need to contact the registration office where you want to get married. You will need to book the date and time of your marriage, and meet with the Superintendent Registrar who will marry you.

The notice of marriage is valid for 12 months before the date of the wedding so you can only give notice 12 months in advance of the ceremony. However, if you are looking to book your venue more than 12 months in advance you can ask the register office to hold that date in their diary. After giving notice you must wait 15 days before the ceremony can take place.

Personalising your ceremony

There are a number of ways you can personalise your ceremony including live or recorded music and floral decorations, and we are happy to accommodate your wishes. We want to help make your wedding day perfect.

You can include readings of poetry or prose either by one of your guests, yourselves or the superintendent registrar. You can also write your own marriage vows, in addition to the legal marriage declarations.

For further information please contact the Register office or visit: http://www.northamptonshire.gov.uk

Ceremony Fees (to 31 March 2013)

Registrar's fees

Marriage ceremony at an Approved Premise (will be requested in advance): `Monday to Thursday: £320 Friday: £370 Saturday: £425 Sunday and Bank Holiday: £485 other charges may apply.

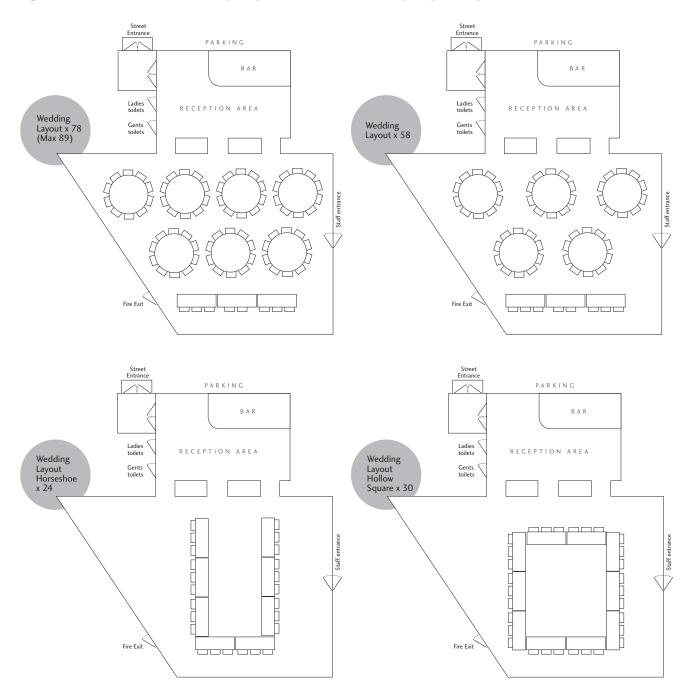
Walnut Tree charges Room hire for ceremony Saturday: £200, Any other day: £150

Please note the information provided above is just a guide and that full details should be obtained from the Registrar's office.

THE WALNUT TREE INN



SAMPLE ROOM LAYOUTS



THE WALNUT TREE INN



TESTIMONIALS

Dear Caroline,

Thank you very much for helping us to organise our wedding reception, the service we received from you was fantastic and the disco was just what we wanted.

Sherilyn Gardner

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

Hi Donald, Caroline and all the team, Roger and I would like to express our thanks to you all for a wonderfully managed wedding on Saturday. Everything that you promised us happened...top marks to all the waiting and bar staff, they were all polite, efficient and service was prompt...Once again congratulation to your chef on a very nice meal...

Dot and Roger Cheshire

To Caroline,

Thank you very much for all your help with the arrangements for our wedding reception and ensuring the day went smoothly. We were so impressed with how the room was set up and the food was delicious. We couldn't have asked for a more perfect day.

Gemma and Richard Chapman

To Caroline, Donald and all the staff at the Walnut Tree Inn, Just to say a very big thank you for arranging our wedding celebration for us, every thing was perfect.

Yvonne and Joe Brannigan

To Caroline and all the staff at the Walnut Tree Inn, We just wanted to say thank you very much for making our day special, from the meal to the evening do was fantastic and we couldn't have asked for anything more.

From Stephanie and Jason O'Brien

Dear Caroline, Donald, Heather, Chef and his team,

Thank you so much for all your effort in making our wedding breakfast so memorable. All of our guests have said how nice the food was (frankly 'nice' simply does not cover that duck on cherries cooked to perfection; it was the kind of food we dream about eating...thank you once again for a lovely day at a lovely venue.

Fraser and Teresa Bunce

To Caroline and all the staff at the Walnut Tree Inn, Just a small note to say thank you so much for such a wonderful wedding reception. The Wedding breakfast really was delicious and the hog roast was gorgeous and the whole day was perfect!! The Walnut Tree really was the perfect venue; yourself and all the staff were the greatest too!!

Thanks again for all your help, love the Freeman's

P.S We would definitely recommend the Walnut Tree to anyone looking to celebrate their special day!

Donald, Caroline and staff, Thanks very much for arranging a great day for our wedding celebration Darren and Cynthia

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

Hi to all at The Walnut Tree, 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



TERMS AND CONDITIONS

It is useful to have a form of contract to avoid any misunderstanding so we would like to inform you of the following Terms and Conditions, which apply before you continue with your event preparations.

Cancellation Policy:

Please note in the unlikely event of a cancellation the following charges would apply:

Cancellation received with between 6 and 3 month's notice – No charge

Cancellation received with between 3 and 1 month's notice – 50% of the estimated charge

Cancellation received less than 1 month's notice

- Full estimated charge

N.B. Any deposits received are non-refundable and non-transferable

Payment terms

Full payment with final numbers 14 days before the Event. If an account bar is required a bond will need to be placed against drinks bought, we will continue to serve drinks until the limit of that bond is reached or in the event of the bond limit not being reached a refund will be made within 7 working days.

1. Food and Drink

No beverages or food may br brought onto the premises, with the exception of any special dietary requirements that the hotel cannot reasonably cater for. Wedding/celebratory cakes are also permitted.

In exceptional circumstances, corkage will be charged on any beverage brought into the hotel. This will be equivalent to our normal profit margin and must be agreed on before the event.

2. Loss or Damage

We reserve the right to charge the Client for damage to the property of Taberna Ltd or The Walnut Tree Inn when damage is caused by any guest or sub-contractor attending their function. Charges will be made for replacement items and any costs incurred. Neither Taberna Ltd or The Walnut Tree Inn accept any responsibility for loss or damage to guest's property however caused less arising as a legal liability for negligence by the facility or employees. We will also charge for any excessive cleaning required.

3. Professional Bodies

The Walnut Tree Inn reserves the right to object to the employment by the Client and guests of any photographer, toastmaster, band, musician, disco or other persons in connection with a function and will, without obligation, be pleased to give the benefit of advice or recommendation in this connection.

4. Decorations

Any decorations used within a function should not damage the fixtures and fittings of the hotel in any way whatsoever and should be removed from the premises by 10am the following day. This includes any item used in their preparation including gas cylinders.

4. Insurance

Clients are advised to arrange their own insurance for the period of the function.

5. Pricing and VAT

The prices quoted are those prevailing at the time when this contract was prepared and are subject to an annual review in January of each year. The prices are inclusive of V.A.T. at the current rate and are subject to alteration should the rate of V.A.T. or license duty change.

6. Business interruption

If the Hotel is prevented or hindered from carrying out any of its obligations by circumstances beyond its reasonable control, including but not limited to government interventions, strikes or labour disputes, actions, Acts of God, national or local disasters or War, then the Hotel's liability to the client shall be no greater than the amount actually paid by the client to the Hotel in respect of the event.

7. Children

Children must be supervised at all times whilst on the hotel premises. The responsibility for the safety and supervision of children lies with the accompanying adults.

(Please sign and return to the Walnut Tree Inn).
Signature
Date
Print Name
Date of Event

THE WALNUT TREE INN