



We offer three flexible package options at Pembroke Lodge
 Supplemental prices are provided for upgrades to the menu options

Please choose one package with one menu for all of your guests; Dietary requirements and children are catered to separately (See menu key on page 7)

For non-drinking guests, Sparkling Elderflower and Non-Alcoholic Wines will be provided in place of Reception Drinks, Toasts and Table Wines

*All packages include a Soft Drinks Allowance – Including all standard soft drinks, from the start of your Reception Drinks until the end of your meal



Hazel Package

Price Per Person Inc. VAT

2026 - £124

2027 - £131



Willow Package

Price Per Person Inc. VAT

2026 - £137

2027 - £144



Oak Package

Price Per Person Inc. VAT

2026 - £150

2027 - £158

Reception Drinks (x2pp)
 Soft Drink Allowance*

Prosecco

Prosecco & Pimm's

Prosecco & Aperol Spritz

Canapés

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Choice of x4
 (Change to an Evening Buffet for
 an additional £3.50pp)

Choice of x4

Three Course Meal
 Tea, Coffee & Mints

Included

Included

Included

Table Wines & Toasts

Included

Included

Included

Evening Buffet

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Included

Canapés
(Choice of x4)

Fish

Thai Fishcakes with Sweet Chilli Dip (GF*, DF*)
Smoked Salmon, Sour Cream & Dill on Sourdough Toast (GF*, DF*)
Salmon, Ginger, Soy & Spring Onion Won-Ton (DF)

Meat

Mini Yorkshire Pudding with Rare Roast Beef & Horseradish Cream
Peking Duck Pancake with Cucumber, Spring Onion & Hoisin Sauce (DF*)
Mozzarella & Herb Stuffed Meatballs (GF)
Mini Cumberland Sausage with a Honey & Mustard Glaze (DF)
Bacon & Halloumi Bites (GF)
Marinated Tandoori Chicken with Mint Yoghurt

Vegetarian

Wild Mushroom Mousse Tartlet with Quails Egg & Crème Fraîche
Aubergine, Red Pepper & Feta Grilled Parcel
Leek & Gruyère Tartlet
Sun-dried Tomato, Mozzarella & Basil Skewer (GF)

Vegan

Gazpacho Soup (GF, DF)
Hummus & Green Pepper on a Crouton (GF*, DF)
Sun-blushed Tomato & Olive Bruschetta (GF*, DF*)
Spiced Sweet Potato Cakes (GF, DF*)
Marinated Tofu Mini Skewers with Garlic & Soy Sauce (GF)

Starters

Homemade Soup (GF* - without the bread bowl, DF*)
Tomato & Basil, Carrot & Coriander, French Onion or Sweet Potato & Ginger

Butternut Squash Risotto (GF, DF*)
with Shallots, Char-grilled Courgettes, Parmesan Shavings & Truffle Oil

Tian of Roasted Peppers (GF*, DF*)
Rainbow Peppers, Courgettes & Mushrooms with a Red Onion Jam & Toasted Ciabatta

Salmon, Ginger & Coriander Fishcakes (GF*, DF*)
with a Rocket, Olive Oil, Sea Salt & Caper Salad alongside a Lemon Wedge & Sweet Chilli Sauce

Five Spice Roasted Pork Belly (GF, DF)
with a Honey Anise Sauce on a bed of Roasted Spring Onions

Balsamic Chicken & Mini Goats Cheese Filo Parcel
with toasted Sunflower Seeds & Pancetta



Main Courses

Vegan Wellington (GF, DF)

Mushroom & Sweet Potato Wellington with Cranberries
(served alongside the same accompaniments as your meat choice)

Vegan Chard & Sweet Potato Stew (GF, DF)

served in a ring of Cauliflower Rice alongside Lemon Roasted Broccoli

Spinach, Leek, Feta & Truffle Oil Parcel

A Filo Pastry Parcel of Spinach, Leek, Feta Cheese & Truffle Oil on a bed of Tomato & Basil Sauce.
(served alongside the same accompaniments as your meat choice)

Chicken Breast with Ricotta & Spinach (GF)

A stuffed Chicken Breast wrapped in Streaky Bacon served with a Red Wine Jus
accompanied by Dauphinoise Potatoes, French Beans & Honey Roasted Carrots

Aromatic Chicken (GF, DF* - with a Vegan Yoghurt)

A Chicken Breast marinated in Natural Yoghurt, Ginger & Coriander served with a Lime Jus
accompanied by Roasted Chateau Potatoes, Sugar Snap Peas & Honey Roasted Carrots

Pembroke Lodge Bangers & Mash (GF*, DF*, Vegan alternative available)

Three Cumberland Sausages in a Rich, Sage & Caramelised Onion Gravy
served with Mustard & Leek Mashed Potato, Honey Roasted Carrots & French Beans

Roast Loin of Pork (GF, DF)

Succulent Pork served with Crackling & Thyme infused Gravy
accompanied by Roasted Chateau Potatoes, French Beans, Carrots & Broccoli

Desserts

Sticky Toffee Pudding
with Warm Butterscotch Sauce & Thick Clotted Cream

Lemon Tart
Lemon Tart, Crushed Meringue, Lemon Curd & Vanilla Bean Crème Fraîche

White & Dark Chocolate Truffle Cheesecake (GF*)
with Vanilla Ice Cream & Mint Anglaise

Vegan Chocolate Brownie (GF, DF)
with Vegan Ice Cream



Evening Buffet (One Evening Buffet choice for all of your guests)

Home Baked Pizzas – Margherita, Mixed Vegetable, Pepperoni (GF*, DF*)

or

Bacon & Sausage Baguettes (GF* with a White Ciabatta roll, DF*)
with Spicy Potato Wedges

Children's Menu

Our Children's menu is designed for guests aged 2 to 9 years old

Priced at £22.50 per child, it includes the Soft Drinks Allowance and the below three course meal

Please choose one starter, main and dessert for all children; Dietary requirements are catered to separately

For children between 10 and 14, we are able to provide a smaller portion of the adult three course meal for £38 including the Soft Drink Allowance

Starters

Melon Shapes with a Mint Yoghurt Dip (GF)

Vegetable & Pitta Crudités with Hummus (DF)

Cheesy Garlic Bread

Main Courses

Macaroni Cheese

Chipolata Sausages with Mashed Potatoes, Peas & Carrots (GF*, DF*)

Chicken Nuggets with Chips, Sweetcorn & Peas (GF* Goujons, DF*)

Fish Goujons with Chips, Carrots & Peas (GF* Fish Fingers, DF)

Desserts

Jelly & Ice Cream with Hundreds & Thousands (GF* - without the Hundred's & Thousands, DF*)

Vanilla Ice Cream with Strawberry Sauce & a Chocolate Flake (GF)

Supplier Meals - £35 per Supplier

Chef's Choice

A two-course hot meal, to be decided by the Chef on the day, and a drink

(Suppliers cannot also be wedding guests seated at the tables e.g. A guest taking wedding photographs)

Menu Key

GF – Free of Gluten Ingredients

DF – Free of Dairy Ingredients

GF* and DF* - Menu items can be made Free of Gluten and/or Dairy

(There will be an additional charge of £1pp per course to make the dish the GF/DF alternative due to the higher cost of these ingredients)

Allergy Statement

Menu items containing allergens are produced in the same kitchen environment as allergy free menu items

Robust measures are in place to minimise the contamination risk during storage, production, cooking and service, however it remains a risk

Alcohol Prices

Alcohol Prices are subject to change if suppliers increase prices, or the Government duty levels increase

Additional Extras and Supplement charges

Reception Drinks

Alcoholic

Gin Fizz Cocktail (Gin with Sparkling Elderflower & Tonic)	£9.50 each
Beer & Cider Barrow – x50 Bottles Selection	£230 – (Typical selection includes Peroni, Budweiser, Magner's)
Peroni Beer Barrow – x50 Bottles Selection	£260
Pink Vodka Lemonade (x50 Milk bottles with straws)	£230

Non-Alcoholic

Elderflower, Cucumber & Mint Fizz	£87 (x30 servings)
Soft Drinks Barrow – x50 Bottles Selection of Fentiman's & Belvoir Presse	£230

Sweet Canapés

Large Strawberries dipped in White, Milk & Dark Chocolate	£4.95 per guest
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For the Kids

Over 5's Box of Popcorn	£6.50 per box
Selection of Toddler Snacks (e.g. Ella's kitchen fruit pouch, Organix bar, Raisin box, Fresh Fruit)	£25 for x4 Children

Starter Upgrades

Melon Salad (GF, DF) - £0.60pp

Minted Melon, Heirloom Tomato & Prosciutto Salad with Extra Virgin Olive Oil

Grilled Goat's Cheese - £0.60pp

Tomato, Goat's Cheese & Caramelised Red Onion Tart with a Rocket & Toasted Sunflower Seed Salad, Balsamic Reduction

Asparagus & Quail's Eggs (GF) - £1.50pp

Streamed English Asparagus Spears with a Whipped Dill Hollandaise & Quail's Eggs

Mozzarella Portobello Mushroom (GF) - £1.50pp

Roasted Portobello Mushroom topped with Buffalo Mozzarella and Shredded English Basil served on a Roasted Red Pepper & Tomato Coulis

Fish

Salmon & Leek Terrine (GF) - £2pp

Poached Salmon, Baby Leek & Dill Terrine layered and wrapped in Smoked Salmon, served with a Spinach Salad, Lemon & Chive Vinaigrette

Crab & Gruyere Tart - £2pp

served with Red & Yellow Pepper Coulis & dressed Watercress

Meat

Cinnamon and Peppercorn Roasted Duck Breast (GF, DF*) - £2pp

with a Green Pea Purée, Orange Glaze & Rocket Salad

Sautee of Wild Mushrooms (GF*) - £1.50pp

with Garlic & Parsley Butter served on warm Toast with Vintage Cheddar & Crispy Bacon

24-hour Chicken Liver Parfait (GF*) - £1.50pp

with a Baby Leaf Salad, Red Onion Jam & Wafer Ciabatta Toasts

Sharing Boards – £5pp

British Charcuterie Board

Honey Roasted Ham, Chicken Liver Pâté, Stilton & Cheddar Cheeses, Sourdough Bread, Oatcakes, Dried Apricots, Tomatoes on the vine, Figs & Honey, Colman's Mustard & Caramelised Onion Chutney

Antipasti Board

Prosciutto, Salami, Potato Croquettes, Falafel, Hummus, Buffalo Mozzarella, Pitta Bread, Garlic Ciabatta, Chargrilled Pesto Aubergine Slices, Olives & Sundried Tomato, Extra Virgin Olive Oil

Main Course Upgrades

Meat

Chicken Breast with a Wild Mushroom Mousseline (GF, DF* - without Dauphinoise Potatoes) - **£1pp**

Stuffed Chicken Breast wrapped in Streaky Bacon and served with a Red Wine Jus accompanied by Dauphinoise Potatoes, French Beans & Honey Roasted Carrots

Shank of English Lamb (GF, DF*) - **£4pp**

Lamb Shank served with a Pan Jus Reduction accompanied by Mashed Potatoes, Carrots, French Beans & Broccoli

Rosemary Roasted Rump of Lamb (GF, DF* - without Dauphinoise Potatoes) - **£4.75pp**

Slow Roasted Rump of Lamb with Dauphinoise Potatoes, Roasted Courgettes, Peppers & Tomatoes

Herb Crusted Rack of Lamb – 3 Bone (GF*, DF* - without Dauphinoise Potatoes) - **£12pp**

Rack of Lamb served with a Brandy Peppercorn Jus accompanied by Dauphinoise Potatoes, Honey Roasted Carrots & Roasted Courgettes

Pan Roasted Crispy Duck Breast (GF, DF) - **£9pp**

Seasoned Duck Breast served with a Red Wine & Redcurrant Reduction accompanied by Rosemary Roasted Chateau Potatoes, Honey Roasted Carrots & French Beans

Roasted Sirloin of Beef (GF* - without Yorkshire Pudding) - **£14pp**

Sirloin of Beef served with an Enriched Gravy Sauce accompanied by Yorkshire Pudding, Roasted Chateau Potatoes, Mangetout, Carrots & Roasted Courgettes

Fish

Roasted Fillet of Salmon (GF) - £4pp

Roasted Salmon Filled with Lemon & Dill Hollandaise
accompanied by Minted New Potatoes, Sugar Snap Peas & Buttered Carrots

Baked Fillet of Cod (GF, DF*) - £6pp

Cod with Sun-Dried Tomatoes & Basil, wrapped in Parma Ham
with a Fresh Salsa Verde, Crushed New Potatoes, Sautéed Spinach and Herb Roasted Red & Yellow Peppers

Vegetarian

Stack of Char-Grilled Vegetables (GF) - £1.50pp

Vegetable Stack served with a Goat's Cheese Brûlée, topped with Fresh Asparagus Spears

Butternut Squash, Sage and Parmesan Risotto (GF) - £1pp

served with Baby Green Leaf Salad, Cucumber & Tomatoes

Vegan

Ratatouille - £1pp

with Thyme Infused Couscous wrapped in Roasted Courgettes

Roasted Red Peppers (GF) - £1pp

filled with Plum Tomatoes, Garlic, Shallots and Basil

**Informal Main Course Buffet - £12pp
(In place of a Main Course)**

Choose two main dishes:

Chicken & Chorizo Paella with Mussels, Pimentos, Vegetables & Garlic (GF, DF)
Ginger rubbed slow cooked Chicken (GF*, DF)
Rolled Shoulder of Pork with Apple & Sage (GF, DF)
Slow Cooked Beef & Mushroom Stroganoff (GF)
Smoked Haddock Fishcakes with a Dill Hollandaise (GF*)
Ratatouille stuffed Aubergines with a Parmesan Herb Crust

Choose four side dishes:

Rosemary & Sea Salt Roasted Potatoes (GF, DF)
Buttered and Minted New Potatoes (GF, DF*)
Baked Garlic and Parmesan Sweet Potato Wedges (GF)
Saffron Rice (GF, DF)
Halloumi & Courgette Skewers (GF)
Selection of English Vegetables (GF, DF*)
Selection of Roasted Mediterranean Vegetables (GF, DF*)
Heritage Tomato, Mozzarella & Torn Basil Salad (GF)
Herb & Lemon Cracked Wheat Salad with a Yoghurt dressing
Wholewheat Giant Couscous with Roasted Vegetables and Feta Salad
Asparagus & Tomato Frittata Slices (GF)
Celery, Apple & Walnut Salad with crumbled Blue Stilton (GF)
Broad Bean, Feta & Mint Salad (GF)

Dessert Upgrades - £1.50pp

Classic Crème Brûlée served in a ramekin with Fresh Berries (GF)

Eton Mess - Traditional Meringue topped with Strawberries, Crushed Meringue & Cream (GF)

Chocolate & Orange Mousse served in Chocolate Cases with Fresh Raspberries and Toasted Almonds (GF)

Summer Pudding served with Thick Clotted Cream

Terrine of Summer Fruit & Rosé Jelly with a Red Fruit Coulis (Contains Alcohol) (GF, DF)

Caramelised Bramley Apple Tart served with Vanilla Ice Cream & Cinnamon Sprinkle

Crispy Brandy Snap Basket filled with Fresh Berries & Whipped Cream served with a Raspberry Coulis

Baked Pear & Almond Tart with a Crème Anglaise

Dessert Canapés – £2.50pp

(This option will be served alongside tea and coffee either outside or inside; depending on the weather.)

Chocolate Brownies (GF, DF)

Crème Brûlée (GF)

Strawberry Cheesecake (GF*)

Sticky Toffee Pudding

Tea & Coffee accompanied by Mints

Upgrade your Mints to:

Petit Fours - £3pp

Macaroons - £5pp

**Evening Buffet Upgrades to Oak Packages
(& Willow Package if opting for the Evening Buffet surcharge)**

Upgrade Options (Please select one evening buffet option for all guests)

Pulled Pork Baps (GF*, DF*) - £4pp

Served with Homemade Coleslaw, Pickles, Mustard, Lettuce & Chipotle Mayonnaise

Paella (GF, DF) - £5pp - Choose either Traditional Vegetarian, Meat or Fish

Noodles (GF*, DF) - £3.50pp

Boxes of Sesame stir-fried Chicken Noodles & Vegetable stir-fried Noodles

Add a Cheeseboard - £12pp

Blue Stilton, Mature Cheddar & Brie served with a selection of Breads, Crackers, Grapes, Apples, Celery, Pickles & Chutney

Additional Evening Guests – (Order for 50% of the Evening Guests)

(e.g. for x100 Day Guests on the Oak Package, plus x40 Evening Guests – x20 Extra Evening Buffet orders)

Bacon and Sausage Baguettes with baskets of Potato Wedges (GF*, DF) - £14 per evening guest

Pulled Pork Baps (GF*, DF*) - £14 per evening guest

served with Homemade Coleslaw, Pickles, Mustard, Lettuce and Chipotle Mayonnaise

Bacon and Sausage Baguettes with baskets of Potato Wedges and Cheeseboards - £24 per evening guest

Paella (GF, DF) - £22 per evening guest - Choose either Traditional Vegetarian, Meat or Fish

Noodles (GF*, DF) - £18pp - Boxes of Sesame stir-fried Chicken Noodles & Vegetable stir-fried Noodles

Home Baked Pizzas (GF*, DF*) - £14 per evening guest - (1/2 Pizza per portion)

Cheeseboard - £24 per evening guest

Hot Chocolate with Whipped Cream, Marshmallows and Chocolate Shavings - £5 per guest

Add a shot of Bailey's, Kahlua, Dark Rum, Whisky or Crème de Menthe **(for an additional £4)**

Wedding Cheesecakes

served with a selection of Breads, Crackers, Grapes, Apples, Celery, Pickles & Chutney (GF*)

£765 (6kg – Suitable for approx. 60 guests)

£1,265 (10kg – Suitable for approx. 100 guests)

6kg Cheesecake – (Six Tiers)

Langres Petit

Ashlynn Goats Cheese

Blacksticks Blue Baby

Baron Bigod

Cornish Yarg Nettle Wheel

Kirkham's Lancashire Creamy Ring

10kg Cheesecake – (Six Tiers)

Ashlynn Goats Cheese

Camembert Gillot Artisan

Livarot Artisan

Delice de Bourgogne

Blacksticks Blue

Kaltbach Alpine Creamy

