

Wedding Packages

Gold

Nyetimber Classic Cuvee reception - 2 glasses per guest
(Sparkling elderflower for non drinkers)
3 course Dining set menu
Tea and coffee station
Prosecco toast
1 late night snack
£92.25 per guest

Silver

Prosecco reception - 2 glasses per guest
(Sparkling elderflower for)
3 course Classic set menu
Tea and coffee station
Prosecco toast
1 late night snack
£71.15 per guest

Bronze

Prosecco reception - 1 glass per guest
(Sparkling elderflower for non drinkers)
2 course Classic set menu
Tea and coffee station
Prosecco toast
1 late night snack
£59.10 per guest

Drinks

After the ceremony, smiles and possibly tears of joy, a drink is most certainly called for.

Whether a crisp glass of champers, a perky prosecco or a cleverly crafted cocktail - we can cater to your taste.

The biggest draw to having your wedding in a pub - the range of drinks available. Our extensive wine list features wines from all over the globe, and together with our wide choice of beers and spirits we'll ensure you and your guests never go thirsty.

Veuve Clicquot Brut Yellow Label Champagne £90

Paul Danguin et Fils Brut Champagne £51

Tempio Prosecco DOC £35.25

Steinbock Alcohol-Free Sparkling £33.50

We allow for 6 glasses per bottle of Champagne or Prosecco

Please ask to see our full wine list or pop in and try our fine selection.

Classic Menu

Starters

Tomato & mixed herb soup, toasted seeds, sourdough (vg)
Fowey mussels, smaphire, garlic & white wine sauce, crusty bread
Ox cheek croquettes, horseradish cream, pickle

Mains

Shropshire chicken, ham hock & leek pie, creamy mash, seasonal greens, gravy
The Grange dairy cattle beef burger, Cornish cheddar, watercress mayo, lettuce, tomato,
red onion & Young's ale onion chutney
Aspall cyder battered haddock, triple cooked chips, mushy peas, curry & tartar sauce,
charred lemon
Butternut squash stuffed with walnut, garlic spinach & vegan feta, seasonal greens (vg)

Puddings

Vegan chocolate brownie, vegan salted caramel ice cream (vg)
Sticky toffee pudding, toffee sauce, vanilla ice cream
Selection of Jude's ice cream (v) (vg)

For tables of 20+ guests the booker can choose 1 starter, 2 mains and 1 pudding in order to narrow down the selections for the guests to choose from

Dining Menu

Starters

Potted Devon crab, pickled fennel & orange salad, toasted sourdough
British beet, apple & pear salad, candied walnut, vegan feta, citrus dressing (vg)
Smoked Shropshire chicken & leek terrine, pickled baby veg, chicken crackling
Cider braised crispy pig cheeks, charred corn, chilli & apple salsa, beetroot puree

Mains

Slow braised Angus rib of beef, celeriac puree, roasted heritage carrots, spinach, hazelnut
Pan fried Scottish salmon supreme tagliatelle, wild mushroom cream, crisp pancetta, dill
Baked pesto gnocchi, Nutbourne tomato, black olives, aubergine, vegan feta, watercress radish &
almond salad (vg)
Roast Shropshire chicken supreme, saffron potato terrine, charred leek, Suffolk chorizo sauce

Puddings

Vegan chocolate brownie, vegan salted caramel ice cream (vg)
Passionfruit cheesecake, raspberry & mint sauce
Sticky toffee pudding, salted caramel ice cream, toffee popcorn, vanilla ice cream
Selection of Jude's ice cream (v) (vg)

For tables of 20+ guests the booker can choose 1 starter, 2 mains and 1 pudding in order to narrow down the selections for the guests to choose from

Canapés

Here at the Grange we offer a selection of the finest hand made canapes. We offer a seasonal changing selection of the finest British produce.

Available only for pre order at least 7 days prior to your event.

Fish

£35 per platter

Mini fish goujon

Smoked salmon, creme fraiche & chive

Tuna, mayo & cucumber

Meat

£35 per platter

BBQ pulled pork

Mini beef croquette

Confit duck

Vegetarian

£30 per platter

Mushroom & truffle arancini

Beetroot & pear croquette

Spring onion & vegan feta

Tomato & basil bruschetts

To finish

£30 per platter

Chocolate brownie, white chocolate mousse

Cheese board, seeded crackers & chutney

Minimum 4 boards required for pre order, each board includes 10 pieces of selected canapé.

Seasonal sample menu only

Late Night Nibbles

Mini Burger Sliders

Bacon Baps

Sausage Rolls & Scotch Eggs

Grilled tiger prawns/ Breaded fish goujons

Pulled pork/ Jackfruit dirty curly fries

Butternut squash arancinis

Seasonal sample menu only