

Your  
wedding at  
The  
Lincombe  
Hall  
Hotel

## Your wedding at The Lincombe Hall Hotel

The Lincombe Hall offers the perfect setting for your special day. We can accommodate up to 90 people for a full service wedding breakfast in our beautiful dining room followed by an evening reception for up to 150 guests utilising our lounges, bar, conference room and dining room.

We offer a wide range of options to meet your needs and pride ourselves in tailoring each wedding individually to suit the Bride and Groom.

Once you have decided on the date you can be assured that we will keep the day exclusively for your wedding.

You will have complimentary use of our beautiful Four Poster Bridal Suite, with its fabulous views of the harbour and gardens for the night of your wedding and will have access to the room for the duration of your Wedding Day.

The Lincombe Hall has ample parking for your guests, extensive grounds for your photographs, and an elegant bar and large lounge area with comfortable sofas for relaxing in. A large patio leading off the beautiful dining room overlooks the stunning outdoor pool and landscaped gardens and is ideal for drinks should the weather be fine.

Our meticulous planning and attention to detail will ensure you have a memorable wedding day. You will be able to enjoy every moment confident in the knowledge that we will take care of everything.

Enclosed is a selection of menus available at the Lincombe Hall Hotel. We believe that nothing is set in stone and have decided to give you the choice rather than us choose for you.

For this reason, rather than various set menus we offer a selection of choices for starter, main course and dessert, allowing you to choose your perfect Wedding Breakfast.

All our food is prepared by our Head Chef, Phil Sampson and his team so you can be confident that whatever you choose it will be fresh and home cooked, or if there is something not on the menu we are more than happy to discuss alternatives with you.

Once you have decided to book your wedding with us we require a non-refundable deposit of £1,000, which will reserve your date. Final numbers and the balance are required six weeks prior to your wedding day. There is a minimum charge of £4,000 for all weddings during high season (from May through to September) and £3000 during low season (October through to April).

There are no additional charges for room hire, these are included in the wedding Breakfast and Buffet prices.

## Arrival Drinks

Served as your guests arrive in the lounge and bar area or in summer on the patio.

House Wine - £3.95 175ml Glass

House Wine - £7.00 with top-up

Pimms - £4.50 Glass

Pimms - £7.50 with top-up

Bucks Fizz - £4.95 Flute

Bucks Fizz - £7.95 with top-up

Sparkling Wine - £4.95 Flute

Sparkling Wine - £7.95 with top-up

Kir Royale - £6.00 Flute

Champagne - £7.50 Flute

A choice of up to two different fruit juices are available as an alternative to the above

Fruit Juice for Children - £3.00 per child

Top-up prices include one top-up per guest

Prices are charged on total adult and child numbers attending Wedding Breakfast

## CANAPES

A selection of canapés can be served with your arrival drinks. These are individually presented and lovingly prepared by our Head Chef, Phil Sampson, and his team. Please select three from the following options:

Pâté and Cumberland Toasts

Smoked Salmon Tapas

Cream Cheese and Avocado Wafers

Stuffed Quails Eggs

Pigs in Blankets

Deep Fried Breaded Risotto Balls

Ogen Melon and Parma Ham Skewer

£4.50 per guest (for a selection of three canapés)

# Wedding Menu Options

## Starters

Fresh Homemade Soup served with a  
Warm Crusty Roll  
£6.00

Chilled Fan of Sweet Melon, Papaya  
and Fruit Coulis  
£7.00

Braised Ham Hock and Parsley Terrine served  
with Apricot Chutney  
£7.50

Chicken Liver and Brandy Pate, served with  
Granary toast and Pear Chutney  
£7.50

Hot Mushroom and Pine Nut Risotto  
Glazed with Herb Oil  
£8.00

Warm Asparagus Spears, Toasted Ciabatta,  
Rocquette Salad and Hollandaise Sauce  
£8.00

## Main Courses

Oven Baked Breast of Chicken on a  
Sun Dried Tomato and Roasted Red Pepper Coulis,  
drizzled with Rosemary and Fresh Cream Sauce  
and served with Dauphinoise Potatoes  
£18.00

Roasted Devonshire Turkey Breast on Sage,  
Onion and Fennel Stuffing, with Chipolata  
Bacon Roll and Pan Gravy,  
and served with Roasted Potatoes  
£18.50

Pan Fried Pork Loin Steak stuffed with Sage  
and Lemon Butter, wrapped in Parma Ham,  
glazed with Red Wine Jus and served on  
Pesto Infused Pomme Puree  
£19.50

Pan Seared Fillet of Salmon,  
Roasted Cherry Tomatoes drizzled with  
Balsamic Vinegar and Chive Oil,  
served on a bed of Pesto Infused Pomme Puree  
£20.50

## Main Courses

Roast Sirloin of West Country Beef  
garnished with Button Mushrooms,  
Roasted Tomatoes and Garden Herbs  
served with Roasted Potatoes

£20.50

Herb Crusted Medallions of Lamb Fillet  
on Sautéed Wild Mushrooms,  
Tarragon and Red Wine Jus,  
served with Dauphinoise Potatoes

£22.50

All our main courses are also served with  
glazed whole baby carrots  
and a medley of sugar snaps,  
Kenya green beans and leeks

## Desserts

Seasonal Fresh Fruit Salad served with Quenelle of  
Devonshire Clotted Cream

£6.00

Crunchy Meringue with Local Strawberries  
and Vanilla Cream

£6.50

Summery Tarte au Citron served with Fresh Whipped Cream  
and Redcurrants

£6.50

Classic Italian Pannacotta topped with Fresh Raspberries  
and a Raspberry Coulis

£7.50

Rich Orange Scented Chocolate Mousse in a Dark Chocolate  
Cup and a quenelle of Devonshire Clotted Cream

£7.50

\* \* \* \* \*

Freshly Brewed Coffee and Mints

£2.00

## Vegetarian Menu

The following vegetarian options are available as an alternative to the above Main Course dishes

Mushroom and Celery Stroganoff cooked in a Paprika and Brandy sauce

Broccoli Amande - tender broccoli baked in a white wine cream sauce and served with almonds

Vegetarian Brochette - a selection of fresh vegetables and fruit grilled on a skewer and served on a bed of soft rice

Stuffed Aubergines - half an aubergine filled with fresh seasonal vegetables and nuts topped with breadcrumbs

Vegetable Lasagne - fresh vegetables cooked with an Italian tomato sauce in between layers of spinach pasta and finished with a vegetarian cheese

Vegetarian au Gratin - a selection of vegetables with butter beans cooked in a light sauce and gratineed

Vegetarian Option is costed at the same price as the chosen Main Course

## CARVED WEDDING BANQUET

This extra special Chef carved buffet is available as an alternative to a full service menu and is a less formal option for the Bride and Groom.

£34 per person

Choice of Starter

\* \* \* \* \*

Whole Poached Salmon  
Cold Roast Sirloin of English Beef  
Home Baked Gammon Ham  
Roast Chicken Portions  
New Boiled Potatoes  
Wild Rice  
Potato Salad  
Fresh Coleslaw  
Chef's Fresh Summer Salad

\* \* \* \* \*

Choice of desserts

The following can be added to your buffet at a supplement of  
£6 per person

King Prawns in their Shells (2 per guest)  
Avocado and Prawn in a Seafood Sauce

\* \* \* \* \*

Freshly Brewed Coffee and Mints

£2.00

Due to space restrictions, the Carved Wedding Buffet can only be served for Wedding Breakfasts of between 50 and 70 guests

## Drinks during the Wedding Breakfast

During the serving of the Wedding Breakfast you can choose to serve White, Red or Rose wine, soft drinks, juice and bottled sparkling or still water, you can set a limit to the amount of glasses per guest or number of bottles per table.

Wine - from £13.95 per bottle

Jugs of Fruit Juice - £4.95

Sparkling or Still Bottled Water - 1.5l - £3.50

## Toasting the Bride and Groom

We are happy to offer the Toasting Drink either by the glass or bottle

A glass of Sparkling Wine - £4.95

Bottle of Sparkling Wine - £17.95

A glass of Champagne - £7.50

Bottle of Champagne - from £34.95

We also have a very well stocked bar with a wide choice of drinks, should you wish to operate an open bar for your guests. Our cellars contain a variety of wines that can be served during the Wedding Breakfast and Champagne with which to celebrate the happy day.

## Evening Buffet

This buffet is a great menu for your guests who arrive in the evening after the main wedding breakfast.

### £10 per person

Assorted Sandwiches  
Hot Chicken Satay  
Assorted Quiches  
Cocktail Sausages  
Savoury filled Canapés  
Savoury Cheese Cocktails  
Pizza Triangles  
Baked Sausage Rolls  
Potato Wedges with a Selection of Dips

\* \* \* \* \*

### £12.50 per person

All of the above plus  
Deep Fried Goujons of Plaice with Tartar Sauce  
Chicken Tikka

\* \* \* \* \*

### £15.00 per person

All the above plus  
King Prawns in Filo Pastry  
Vegetable Samosas  
Homemade Chicken Liver Pate Tartlets

## Additional Information and Terms

Children aged 14 and over - Full Price

Children aged between 3 to 13 - 50% of adult price

Children under 3 - free if eating from parent's plate

A non refundable deposit of £1000 is required to secure your wedding date. Final numbers and the balance of charges are required six weeks prior to your wedding day. There is a minimum charge of £4,000 for all weddings during high season (from May through to September) and £3000 during low season (October through to April).

There are no additional charges for room hire, these are included in the wedding Breakfast and Buffet prices.

If more than one choice of Starter, Main Course or Desert is requested, all charges are based on the highest priced option.

Food prices are fixed at the above rates at time of booking for all 2012 weddings - they will only alter with changes to VAT. 2013 weddings are subject to a 5% increase on enclosed rates.

Drinks prices are based on the Hotels current prices on the date of the wedding.

VAT included at the current rate of 20%

Please note - end times subject to booking of all rooms in main building - if not all rooms are booked, disco and music must be off by 11.15pm, if all rooms are booked in the main building, the disco/music can continue to 12 midnight.

All information and pricing correct at 1<sup>st</sup> September 2011