



The  
Stanwick  
Hotel

Your  
Dream  
Wedding  
2023

*Congratulations to you both!  
We would love to welcome you to  
The Stanwick Hotel  
to celebrate your wedding day.  
Set in 2 acres of Northamptonshire  
countryside, making it the perfect  
backdrop for your wedding day*

*Civil Ceremony Hire of Reflections or Wedding Car Chauffer hire to the Church Ceremony*

*Hire of Reflections with facilities and furniture;*

*Including red/white carpet aisle, use of our sound system for your ceremony music, private room for the Registrar's to interview the Happy Couple, with wooden beams and flooring, authentic pillars and fairy lights in the beams, and adorned with antique mirrors with French doors leading to a spacious patio seating area.*

*Fresh flower arrangements for the top table/Ceremony table arrangement by our in-house florist*

*In House DJ for the evening reception*

*Selection of Canapés & a Welcome Drink (Pimms/Prosecco/Beers & Orange Juice)*

*Select from one of the following: Three Course Wedding Breakfast followed by Tea and Coffee; Two Course Locally Sourced Hog Roast followed by Tea and Coffee; Two Course Hot Off The Coals Barbecue followed by Tea and Coffee; Luxury Traditional Afternoon Tea with Vintage Crockery*

*Bottles of Water on all tables through the meal*

*Two glasses of House wine (red, white or rose) served by the glass through the meal*

*Glass of sparkling Prosecco for toast*

*Evening Finger Buffet or Locally Sourced Hot Baps*

*\*\*NEW\*\* Complimentary Courtyard Suite for the Bride and Groom on the night of the wedding, including breakfast the following morning.*

Min. of 60 Adult guests for the Day & 100 guests for the evening £8.499

80 Adult guests for the day & 120 guests for the evening  
£9.999

100 Adult guests for the day & 150 guests for the evening  
£10.999

Children (Age 2-12 years) £30.00 which includes a Welcome Drink, Three Course Children's Menu and Evening Buffet

### Extra Adult Guests

£95.00 per person includes

Welcome Drink and Canapés, Three Course Wedding breakfast, with Tea and Coffee, Two Glasses of House Wine, Sparkling Prosecco for Toast, Evening Buffet

Exclusive Venue Hire of the full hotel bedrooms and grounds  
£6.500

### Civil Ceremony Hire of The Garden Pavilion (up to 130 guests)

Including red/white carpet aisle way stunning white chairs decorated with wicker hearts, use of our sound system for your ceremony music, private room for the Registrar's to interview the Bride & Groom....Our beautiful garden pavilion is set in its own private paddock, with stunning views everywhere you turn -

Supplement Fee £650

### Civil Ceremony Hire The Garden Conservatory (up to 80 guests)

Including red/white carpet aisle way, use of our sound system for your ceremony music, private room for the Registrar's to interview the Bride & Groom, with bi-folding doors which open to our stunning manicured gardens

Supplement Fee £750

### Civil Ceremony Hire of The Dining Room (up to 18 guests)

Including red/white carpet aisle way, use of our sound system for your ceremony music, private room for the Registrar's to interview the Bride & Groom, lovely intimate private room, with French doors leading out to a private garden area, perfect for photographs

Supplement Fee £350

To book your Ceremony,  
please contact the Registrar's direct at  
[www.yourdaynorthants.com](http://www.yourdaynorthants.com)

# Three Course Wedding Breakfast Menu

## Starters

Sautéed Garlic Wild Mushrooms, Artisan Toast, Dijon and Brandy Reduction (gfa)(vgna)

Courtyard Cocktail, Salmon Gravlax and Grilled Ciabatta (gfa)(df)

Local Smoked Cheese, Grape and Walnut Mixed Leaf Salad (gf)(dfa)(nut)

Chicken Liver Pate, Mango and Sage Chutney with Olive Oil Toast (gfa)

Bubble n Squeak, Black Garlic Belly Pork Bites with Wholegrain Mustard and Honey Dressing (df)

Smoked Mackerel Roulade, Rosemary Focaccia and Beet Dressing (gf)(df)

## Soups (all gf & df)

Heritage Tomato and Smoked Pepper

Carrot and Coriander

Balsamic Glazed Mushroom and Thyme

Chicken, Leek and Wholegrain Mustard

**All starters and soups are served with warm bread rolls with butter (gfa)**

## Mains

28 Day Dry Aged Sirloin of Beef (cooked medium), Duck Fat Roast Potatoes, Panache Vegetables, Yorkshire Pudding and Jus (gfa)(df)

Braised Lamb Breast, Thyme Fondant Potato, Honey Roast Parsnips, Carrot Puree with Chimichurri Dressing (gf)(df)

Pan Fried Chicken Supreme, with Leek, White Wine and Chorizo Cassoulet (gf)

Almond and Mixed Herb Crusted Trout, Crushed New Potatoes, Mange Tout and Baby Corn Fricassee (nut)(gfa)

Smoked Fish and Minted Pea Risotto (gf)(df)

Rosemary and Thyme Hasselback Courgette, Sundried Tomato Salad with a Parmesan Crisp (gf)(vgna)

Local Smoked Cheese, Cauliflower and Spinach Wellington, Garlic Roasted New Potatoes with Pesto (nut)(dfa)

## Desserts

Rhubarb and Custard Crème Brulee with Lemon Shortbread

Coconut, Lime and Mint Rice Pudding (vgn)(gf)

Vanilla and Mixed Berry Pavlova with Port Coulis (gf)

Warm Double Chocolate Brownie with Mint Chocolate Ice Cream (vgna)(gf)

Banoffee Choux Bun

Orange Drizzle Cake with Ginger Crème Anglaise

## Home Made Cheesecakes (all gfa)

Lemon and Blueberry

Strawberry and White Chocolate

Mandarin and Mango

Salted Caramel and Honeycomb

**Followed by freshly brewed tea and coffee**

# Children's Menu

Children (2-12 years) may have a 1/2 portion of your chosen wedding breakfast menu or select one option for all children

## Starters

Roasted Tomato Soup (DF/GF)  
Melon (GF/VGN)  
Garlic Bread (GFA)

## Mains

Chicken or Fish Goujons, chips & peas/beans  
Sausage & Mash, peas & gravy  
Mini Cheese and Tomato Ciabatta Pizza (VGNA/GFA)

## Desserts

Fresh Fruit Salad  
Neapolitan Ice Cream  
Mini Eton Mess

Children's meals are served with a Blackcurrant or Orange Fruit Shoot

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## The Whole Hog.

Free Range Locally sourced Whole Hog Roast  
Carved by our Chef's, served with Crackling, Herby Stuffing, Warm Apple Sauce, Homemade House Slaw, Fresh Large Baps  
Served with either - Chunky Chips or Spiced Potato Wedges  
Vegetarian option - Veggie Burger served with all the accompaniments

## The Whole Hog Desserts

Rhubarb and Custard Crème Brulee with Lemon Shortbread  
Coconut, Lime and Mint Rice Pudding (VGN/GF)  
Vanilla and Mixed Berry Pavlova with Port Coulis (GF)  
Warm Double Chocolate Brownie with Mint Chocolate Ice Cream (VGNA/GF) Banoffee Choux Bun  
Orange Drizzle Cake with Ginger Crème Anglaise

## Home Made Cheesecakes (all gfa)

Lemon and Blueberry  
Strawberry and White Chocolate  
Mandarin and Mango  
Salted Caramel and Honeycomb

## Hot off the coals Barbeque

*6oz Angus Beef Burgers*  
*Locally Sourced Sausages*  
*Buttered Corn on the Cobs*  
*Mixed Green Salad*  
*Vegetarian Sausage*  
*Homemade House Slaw*  
*Potato Salad*  
*Vegetarian Kebabs*  
*Marinated Chicken Pieces*  
*Basil Oil*  
*Lamb Koftas*  
*Fresh Large Baps*

## Hot off the coals Desserts

*Rhubarb and Custard Crème Brulee with Lemon Shortbread*  
*Coconut, Lime and Mint Rice Pudding (VGN/GF)*  
*Vanilla and Mixed Berry Pavlova with Port Coulis (GF)*  
*Warm Double Chocolate Brownie with Mint Chocolate Ice Cream (VGNA/GF)*  
*Banoffee Choux Bun*  
*Orange Drizzle Cake with Ginger Crème Anglaise*

*Home Made Cheesecakes (all GFA)*  
*Lemon and Blueberry*  
*Strawberry and White Chocolate*  
*Mandarin and Mango*  
*Salted Caramel and Honeycomb*

## Afternoon Tea Wedding Breakfast

For a quintessential English tradition,  
why not treat your guests to a lovely  
Afternoon Tea Wedding Breakfast  
served on Pretty Vintage Crockery

Freshly baked homemade Fruit & Plain Scones  
Served with Clotted Cream and Preserves  
Pots of Tea/Coffee served throughout

### Sandwiches (gfa available)

Smoked Salmon and Cream Cheese  
Cheese and Onion Chutney (VGNA)  
Egg Mayo and Cress  
Wiltshire Ham and English Mustard (DF)

### Savoury Items

Made In House Sausage Rolls with Apple Puree (DFA)  
Gala Pork Pie  
Quiche (Choose one from the following):  
Local Smoked Cheese and Tomato (V)  
Leek and Wiltshire Ham  
Smoked Salmon and Chive

### Cakes & Bakes

Macaroons  
Victoria Sponge  
Milk Chocolate and Walnut Whip (Nut)  
Profiteroles (Choose from one of the following):  
Salted Caramel; White Chocolate; Milk Chocolate and Vanilla; Mocha

## Evening Delights

Please select one of our wonderful evening menus for your wedding Reception, served on white crockery plates, alongside your wedding cake

### Finger Food

(Choose six of the following):

Platter of freshly made Sandwiches (selection of fillings) (DFA/GFA/VGNA)

Cheese and Tomato Ciabatta Pizza's (GFA/VGNA)

Kettle Chips (DF/GF)

Made In House Sausage Rolls with Apple Puree

Chicken Goujons with Sriracha Mayonnaise

Honey and Sesame Seed Chipolatas

Spiced Potato Wedges (DF)

Chunky Chips (DF/GF)

Gala Pork Pie with English Mustard

Mediterranean Vegetable Kebabs (VGN/GF)

Cod Goujons with Tartare Sauce (DF)

### Chicken Drumsticks

(Choose one of the following):

Sweet BBQ

Cajun

Lemon and Herb

Sundried Tomato and Mascarpone

### Quiches

(Choose from one of the following):

Local Smoked Cheese and Tomato (V)

Leek and Wiltshire Ham

Smoked Salmon and Chive

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### Hot Baps

Hot Lincolnshire Sausages

Grilled Bacon

Vegetarian Sausage

Served in a Fresh Large Bap with Horseradish Stuffing  
and a choice of Skinny Fries, Spiced Potato Wedges or Chunky Chips  
with a selection of sauces