

# The Gupshill Wedding Menu



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gupshillmanor

# Weddings at Gupshill Manor

## It's all about you . . .

Thank you for considering Gupshill Manor for your wedding reception. May we take this opportunity to congratulate you on your forthcoming marriage.

Here at the Manor we take great pride in organising weddings, and our attention to detail ensures that each reception is unique and an event to remember for both you and your guests.

Above all we believe that this is your day, it should be as you want it, and you should have the freedom to choose what is important to you. Then it is our job to deliver it with style, service and sophistication.

Many venues will give you lists of what they will and will not do, for us each wedding starts with a blank piece of paper. We simply ask what you would like and we can advise you with every step, but ultimately it will be your dreams and desires that will create the perfect day.

We can cater for small, informal, intimate weddings through to larger events for the wedding breakfast and 130 guests for the evening celebration. We also have the ability to give you the exclusive use of our venue for the large weddings. For some this gives the final touch with you and your guests able to wander around the venue and grounds without the interruption of others.

## A little bit of history . . .

Being as you will be spending the most important day of your life with us, we thought you may wish to know a little of the history of the venue.

Gupshill Manor was built in 1406, on the site of an earlier house known as Globes Hall. In 1471 the manor house was literally at the centre of one of the last, and perhaps the bloodiest battles of the War of the Roses. The battle of Tewkesbury was fought between the houses of Lancaster and York, with the latter eventually becoming victorious, and Edward, The Duke of York, becoming King of England.

The manor has suffered two great fires in its history, one at the end of the 17<sup>th</sup> century, and more damaging, one in the early 1900's which reduced the size of the manor house by half as you see it today.

In the main building, around the fire places you will see some ornately carved stonework, these pieces were stolen from Tewkesbury Monastery during King Henry VIII's dissolution of the church.

Well that's enough of the history lesson, it's the future that matters for you, and we know that by choosing the Gupshill for your reception, we can help you get off to the perfect start.



## Feeling hungry? . . .

When it comes to wedding receptions, the food is one of the most important issues, the style, quality and presentation of your wedding breakfast is important to both you and us. Here at Gupshill Manor, above all else, our food is what we take greatest pride in. All our food is delivered daily from local suppliers, ensuring that we use only the finest quality ingredients to create spectacular mouth-watering dishes. As we have already said, each of our weddings is individual and bespoke to the requirements of each couple. The menus enclosed are merely ideas of what we can create and should there be a particular theme, menu or dish you would like, you only need to ask.

## If music be the food of love . . .

When it comes to wedding receptions there really is only one way to finish the day off, and that is with a fantastic party. You may decide you want a disco or a jazz band, a tribute act or a full 16 piece swing band, but whatever you want, if you wish, we can provide the perfect entertainment to ensure your party is one to remember.

## Wedding Breakfast

As we have already said, your wedding is all about what you want. When it comes to the food for you and your guests we like to provide you with as much choice as possible. Below are a list of dishes we have created, you may wish to make a selection from these, or create your own. To give you a guide, all our wedding breakfasts start at just £22.95 for a more traditional and simple menu, you may wish to be more adventurous, either way we will price your menu to meet your individual budget. Please remember that some dishes will be seasonal.

Whatever you decide you can be safe in the knowledge that as one of the counties finest venues all your food will be of the highest quality

## To nibble

Some couples like their guests to have a selection of canapés to nibble on as they arrive at gupshill, something to tide them over before the feast as it were. If this is something you would like to do, we suggest you choose three canapés, this is usually the perfect amount.

### canapés

goat's cheese – basil pesto

smoked salmon – crème fraîche

parfait – red onion marmalade

parma ham – melon

prawns – harissa mayo

humous – pickled cucumber

choose three, starting at £4.45 per person



## On arrival

You may want drinks to quench your guests thirst on arrival, we have a popular section below

Buck's Fizz – sparkling wine and orange juice £3.95 per glass

Prosecco – £19.95 per bottle

Pimm's – fruit cocktail – lemonade – strawberry – cucumber – mint £3.95 per glass

A glass of red or white wine – from £4.95 per glass

Orange juice £1.95 per glass

## On your tables

During your wedding breakfast meal we have a wide section of wines for you to choose from, with our house red and white wines starting from just £17.95 per bottle. Please see our current wine list

## For your toast

What better way to compliment your speeches than with a glass of chilled bubbly.....

Prosecco, Famiglia Botter D.O.C Extra Dry £19.95

Prosecco Rose, Famiglia Botter D.O.C Extra Dry £19.95

Champagne Castelnau Brut Classique NV £34.95

Champagne Castelnau Brut Rose NV £42.95

Veuve Cliquot Yellow Label Brut £62.25

All prices are per bottle serving about 6 glasses each

For full selection please see our current wine list



## To start

A selection of soups, cold and hot dishes, all designed to start off your married life together, with style, panache and sometimes a touch of spice

### soups

roasted sweet pepper – plum tomato – basil oil

french onion – gruyere crouton

creamed wild mushroom – tarragon – truffle oil

creamed roasted pumpkin – sage

watercress – potato – smoked garlic & chive

smoked haddock chowder – poached egg

cream of asparagus – white truffle oil

roast celeriac – garlic oil

tomato – plum tomato & herb soup

broccoli – chive – stilton

### cold

tian of crab – lemon – tomato – coriander

chicken terrine – fruit chutney – rustic bread

duck liver parfait – croustades – red onion marmalade

rillet of smoked trout – crème fraîche – lemon – croustades

salad of parma ham – aubergine – oven dried tomato – buffalo mozzarella – pesto

smoked salmon – rocket – lemon & tomato vinaigrette

duck breast – chicory – beetroot & walnut dressing

melon – balsamic coulis

atlantic prawn – marie rose – mixed leaf

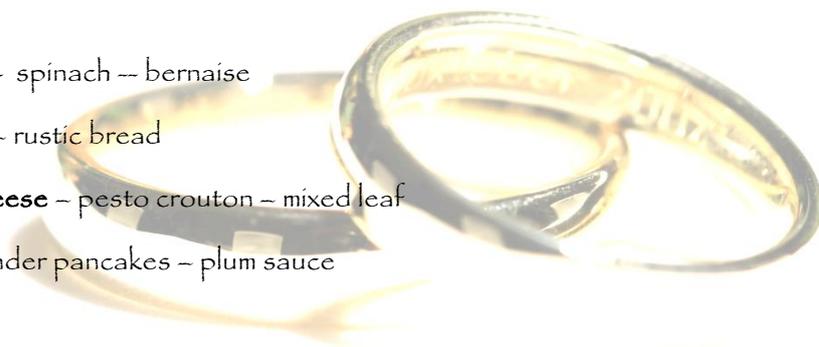
### warm

tartlet of wild mushroom – spinach – bernaise

mushrooms – garlic cream – rustic bread

salad of warmed goat's cheese – pesto crouton – mixed leaf

spiced confit duck – coriander pancakes – plum sauce



## To refresh

Many couples choose to break up the starter and main course with a refresher, usually a sorbet, designed to cleanse the pallet, all priced at £3.95 per person

champagne sorbet

raspberry sorbet

lemon sorbet

mango sorbet

## To follow

The main course, for many, is of course the most important dish of their wedding breakfast, we have a wide selection that offers something for everyone

**sausages** – gloucester sausage – mashed potato – peppercorn sauce

**pancetta chicken breast** – roasted new potatoes – smoked garlic & tomato sauce

**tostada** – warm goat's cheese & mixed bean tostada – new potatoes – provencale sauce

**roasted rump of lamb** – roast sweet potatoes – harissa jus

**pappadelle pasta** – wild mushroom & tarragon ragu – pecorino shavings

**roast loin of british beef** – roast potatoes – bordeaux jus

**grilled fillet of herefordshire beef** – rosti potato cake – thyme jus

**local lamb shank** – creamed potato – rosemary jus

**fine herb & lemon risotto** – sun dried tomato – croustades

**pan fried salmon fillet** – lemon & chive crushed new potatoes – sauce vierge

**pan seared seabass** – crushed new potatoes – dill veloute

**roasted loin of pork** – apple mash – cider & apple jus

**barbury duck breast** – savoy creamed potatoes – redcurrant jus

all the main courses are served with mixed vegetables



## To compliment

The desserts, a quick note to the groom, we suggest you sit back and your bride to be choose, you know this is one decision you will not make together!

chocolate brownie – chantilly cream

white chocolate & raspberry bread & butter pudding – crème anglaise

apple, blackberry & ginger nut crumble – creamy custard

mocha, chocolate & amaretto tart – baileys cream

peanut butter cheese cake – maple syrup

passion fruit tart – crème fraiche

lemon panacotta – poached berries

raspberry & vanilla crème brulee – shortbread

summer pudding – raspberry coulis

chocolate, pear & almond tart – chantilly cream

british cheeses – biscuits – celery – chutney

To give you some idea of menus, below are listed some example menus, but please remember these are only here as guides, and it is what you want that matters to us

### example 1

#### to start

soup – choice available – speciality bread

#### to follow

roast beef – yorkshire pudding – roast potatoes – mixed vegetables – pan gravy

vegetarian option

#### to compliment

chocolate brownie – chantilly cream

£26.95 per person



## example 2

### to start

cream of asparagus & chive soup – rustic bread  
chicken liver parfait – onion jam – speciality bread  
scottish smoked salmon – lemon crème fraîche – rustic bread

### to follow

fillet of salmon – crushed new potatoes – sauce vierge  
roasted loin of british beef – roast potatoes – bordeaux jus  
chicken breast – roasted new potatoes – smoked tomato sauce  
all served with mixed vegetables

### to compliment

crème brulee – shortbread  
chocolate brownie – chantilly cream  
peanut butter cheesecake – maple syrup

£28.95 per person

## example 3

### to start

roast sweet pepper – plum tomato – basil oil  
duck liver parfait – red onion marmalade – speciality bread  
tian of prawn – lemon – dill – herb salad

### to follow

roasted loin of local pork – apple mash – rosemary jus  
oven baked lamb shank – creamed potato – harissa jus  
pan fried salmon – crushed new potatoes – sauce vierge  
all served with mixed vegetables

### to compliment

summer pudding – raspberry coulis  
mocha chocolate & amaretto tart – orange cream  
vanilla panacotta – poached berries

£32.95 per person

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## example 4

### to start

creamed wild mushroom soup – truffle oil – ciabatta

tian of crab – lemon – tomato – coriander

salad of parma ham – aubergine – buffalo mozzarella – basil dressing

### to follow

grilled fillet of herefordshire beef – rosti potato cake – truffle & thyme jus

pan fried seabass – crushed new potatoes – dill veloute

guinea fowl breast – roasted new potatoes – wild mushroom – cep jus

all served with mixed vegetables

### to compliment

rhubarb & vanilla brulee – shortbread

mocha, chocolate & amaretto tart – orange cream

british cheeses – biscuits – celery – chutney

£35.95 per person

## To conclude

Cheeses are the perfect way to finish off your wedding breakfast, and with such a fantastic selection of cheeses available you really are spoiled for choice

### british cheeses

hereford hop

double gloucester

cornish yarg

apple wood

oxford blue

cerney ash

harbourne blue

worcester gold

wenslydale blue

somerset brie

simply select three of the above cheeses, these are served with biscuits – celery – fruit chutney



## To relax

With the meal over, the speeches completed, it's time for a little battery recharge, and what better way to do that than with some of the finest coffees and teas

### coffees

**house blend** – medium – smooth – refreshing

**columbian** – medium – silky smooth – nutty – superbly balanced

**kenyan** – mild to medium – deliciously fragrant – fruity – refreshing

**continental** – strong – refreshing – full bodied

**italian** – medium to strong – aromatic – dark

**decaffeinated** – medium – easy drinking

### teas

**english** – traditional

**earl grey** – mild – delicate – citrus flavour

**darjeeling** – mild – fruity – aromatic

**assam** – strong – malty – full bodied

**ceylon** – medium – soft – delicate

please select a tea and/or coffee

## To summarise

We feel that here at Gupshill Manor we can provide the perfect day for you, with all the choice you could ever want, so please bear in mind that whatever is listed above is simply our recommendations, and it is what you want that matters.

As we said, each wedding we do starts with a blank piece of paper, so we have included one at the end for you to make notes of your dreams and desires for your perfect day.

We hope to speak to you soon

Kind regards,

all the team at Gupshill Manor



# Attention to detail

It's all about attention to detail, here are a few extras you may not have thought of to make your day complete

Candy Floss stand – please contact for price

Wishing well £30.00

Sweet cart with sweets £165.00

White chair covers only per chair from £3.50

Chair sashes per chair from £2.00

Chair cover & chair sash per chair from £5.00

Disco's – please ask



supplies in manor