



THE PERFECT START TO MARRIED LIFE

EXCLUSIVELY YOURS

On your wedding day you can enjoy exclusive use of one of Leicestershire's most beautiful wedding venues. When we say exclusive hire, we mean exclusive - you will have the 16th century Brooksby Hall and all its grounds to yourself.

Our team will ensure that your wedding day is the perfect start to married life. We provide excellent food, personal service and attention to detail – leaving you free to fully absorb the breath-taking experience of your wedding day.

BROOKSBY HALL EXCLUSIVE HIRE

Weekends between April and September, and bank holidays £2,300

Weekends between October and March £1,600

Weekdays £1,200

INCLUDED

Rooms to suit all dining requirements for up to 170 guests in the day and up to 400 in the evening

Civil Ceremony rooms for up to 170 guests, worth £750

Toast mastering services

A red carpet welcome

A cake stand and knife

White table linen

Continued support and guidance from our team, throughout the time from booking to your special day

ST MICHAEL AND ALL ANGELS CHURCH & CIVIL CEREMONIES

Our stunning 13th century church stands just metres away from Brooksby Hall. St Michael and All Angels is available for wedding ceremonies and blessings and can seat up to 100 guests. Please call the Parish Administrator on 01664 561 909 with any enquiries or questions.

Alternatively, if you would prefer a Civil Ceremony; please contact Leicester Registration Office on 0116 305 6565 to check for the availability of a registrar.



BROOKSBY HALL WEDDING MENU

MENU GUIDANCE

Our menus are designed using the finest, seasonal, locally-sourced ingredients. If you have any special requests, or other dishes you may like to choose from then we'll happily discuss your requirements with you.

We invite you to select one option per course. If you would like to upgrade and offer your guests a choice of meal, this is available at an additional cost of £3.50 per guest. Dietary requirements can be accommodated at no additional cost.

CANAPES	5 items £8	7 items £10
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Cherry Tomato & Boccocini Skewer (V)
Melton Mowbray Pork Pie local pickle
Roast Beef Mini Yorkshire Pudding horseradish
Smoked Duck Breast Crostini red onion jam
Smoked Salmon Blini dill crème fraiche and avruga
Watermelon, Feta Cheese and fresh mint leaf (V)
Chilli, Lime & Garlic Tiger Prawn
Fish & Chips tartare sauce

STARTERS £8

Local Asparagus Wrapped in Parma Ham roasted figs, rocket, balsamic glaze
Freshwater Crayfish & Mango Cocktail Marie rose sauce, crisp iceberg lettuce, rustic bread
Ham Hock & Pea Mosaic watercress, sourdough bread, homemade piccalilli
Mini Vegetable & Bocconcini Bruschetta (V) warm balsamic reduction
Chicken Liver & Wild Mushroom Terrine real ale chutney, toasted brioche, baby leaf salad

SOUPS £6.50

Tomato & Roasted Red Pepper (V) parmesan crouton
Ham & Pea pea shoot garnish
Sweet Potato & Chilli (V) chilli flakes

Our Head Chef is delighted to amend the above dishes to meet your dietary requirements.



BROOKSBY HALL

MAIN COURSE

Fillet Steak fondant potato, watercress, confit cherry tomato, pink peppercorn sauce **£30**

Lamb Rump basil mashed potato, mixed vegetable ratatouille, rosemary jus **£25**

Slow Cooked Pork Belly cider glazed fondant potato, bacon crisp, green beans wrapped in bacon **£23**

Griddled Duck Breast sweet potato puree, gingered red cabbage, soy and ginger glaze **£23**

Pan-fried Corn Fed Chicken fondant potato, courgette, green beans, white wine cream sauce **£23**

Seared Seabass crushed new potatoes, roasted fennel and beetroot, lemon butter sauce **£22**

TRADITIONAL LOCALLY SOURCED ROAST DINNER

Roast Chicken roasted potatoes, baby carrots & broccoli, stuffing, pig in blanket **£22**

Beef Striploin roasted potatoes, Yorkshire pudding, baby carrots, green beans wrapped in bacon **£25**

VEGETARIAN & VEGAN

Goats Cheese, Spring Onion & Rocket Tartlet aged parmesan salad, balsamic (V)

Spinach & Cranberry Nut Roast roasted potatoes, baby broccoli, mushroom gravy (V) (VG)

Vegan Butchers Sausages & Celariac Mashed Potato griddled beef tomato, onion gravy (V) (VG)

SEASONAL VEGETABLES £10

Supplement your meal with additional seasonal vegetables served to each table. They are locally grown and delivered fresh to Brooksby Hall each week. These are carefully chosen to enhance your meal and will be prepared to be “family served”. Priced per table of up to ten guests.

DESSERTS £8

Chocolate Assiette chocolate orange torte, chocolate & hazelnut cheesecake, chocolate mousse

Sticky Toffee Pudding pecan toffee sauce, Chantilly cream

White Chocolate & Baileys Truffle Torte salted caramel ice cream

Warm Chocolate Fondant chocolate paint, vanilla seed ice cream

Strawberry Cheesecake forest fruit puree, shot of milkshake

Fruit Assiette cassis cheesecake, lemon cheesecake, strawberry & raspberry bavois

CHILDRENS MENU £12.50

Tomato & Basil Soup (V)

Melon & Mixed Berry Compote (V)

Premium Pork Sausage mashed potato & gravy

Tomato Penne Pasta garlic bread (V)

Chocolate Brownie vanilla Ice Cream

Please note: all children must have the same selection.



EVENING FOOD THEATRE

LOCALLY SOURCED HOG ROAST £1,500 (serves 120 guests, £6 per guest thereafter)

Freshly baked bread, homemade stuffing & apple sauce

Additional items (price per 60 guests)

Roast potatoes (V) or hot minted new potatoes (V) £60

Coleslaw, mixed leaf salad, tomato & red onion salad (V) £40

AUTHENTIC INDIAN EXPERIENCE £1,500 (serves 100 guests, £6 per guest thereafter)

A choice of two curries from Chicken Tikka Massala, Chicken Jalfrezi, Mixed Vegetable Balti (V).

Served with tandoori naan bread and pilau rice.

WOOD FIRED PIZZA £1,650 (serves 100 guests, £6 per guest thereafter)

A choice of four pizza's cooked in a wood fired oven, served from a converted horse box.

Please ask for the seasonal pizza selection available for your wedding. Subject to availability.

BROOKSBY BUFFET £16 PER GUEST

A variety of Sandwiches (including Vegetarian options)

Soy Marinated Chicken Fillet

Melton Mowbray Pork Pies

Slow Cooked Dry Spare Ribs

Homemade Thin Crust Vegetarian Pizza (V)

Seasoned Potato Wedges (V)

A Selection of Seasonal Fruits

CHEESE BOARD £70 / TABLE OF 10

Thomas Hoe Red Leicester, Sharpham Brie, Cropwell Bishop Stilton

biscuits, relish, grapes, celery, dates

ICE CREAM TRI-CYCLE £300

Perfect accompaniment for either your reception drinks or evening reception.

Chocolate, vanilla & mint choc chip ice creams for 100 guests served in waffle cones.

DRINK PACKAGES & RECEPTION DRINKS

LADY PAGET PACKAGE £20

Glass of Bucks Fizz

Half a bottle of either Ladera Verde Sauvignon Blanc or Ladera Verde Merlot

Glass of Prosecco Vetriano

ADMIRAL BEATTY PACKAGE £23

Glass of Pimms & Lemonade served with traditional fruit

Half a bottle of either Freedom Cross Chenin Blanc or Freedom Cross Pinotage

Glass of Prosecco Vetriano

SIR VILLIERS PACKAGE £30

Glass of Kir Royale or Peach Bellini

Half a bottle of Chablis Domaine des Malandes or Alto Pampas del Sur Malbec

Glass of Baron de Beaupre Champagne

Half a bottle of Harrogate Spring Still or Sparkling Mineral Water

RECEPTION DRINKS

Glass of Bucks Fizz Prosecco Vetriano with orange juice £5

Glass of Pimms and Lemonade with strawberry, mint & apple £6

Bottle of Peroni Nastro Azzurro £4

Glass of Prosecco Vetriano £6

Glass of Kir Royale Crème de Cassis topped with Prosecco Vetriano £7

Glass of Baron de Beaupre Champagne £9 served with fresh raspberry garnish

Individual bottle of Orange Juice £2

Glass of Belvoir Fruit Presse £2

CORKAGE CHARGES

Wine £12.50 per bottle

Sparkling & Champagne £17.50 per bottle

Alcoholic favours £2.50 per guest

BAR SERVICE

The Villiers Bar is licensed until midnight, inclusive of your Brooksby Hall hire.

There is a one off charge of £300 to extend the license until 1am.