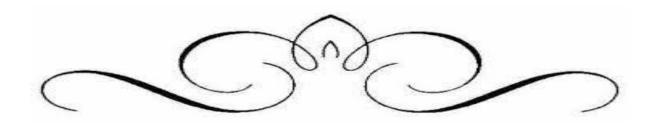
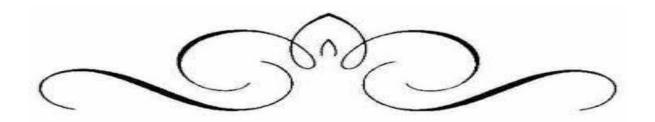


Weddings at the Redlion East Kirkby



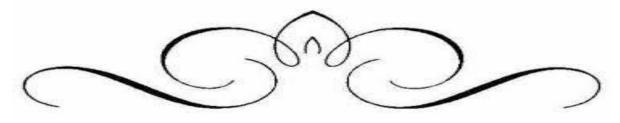








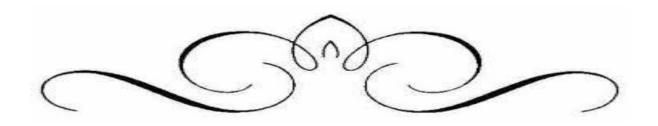




We currently offer two wedding menu choices. Choice number one is our standard wedding package this is charged at £45.00 per head. The second choice is our premium wedding package, and this is charged at £75.00 per head with a minimum requirement of 40 heads per package.

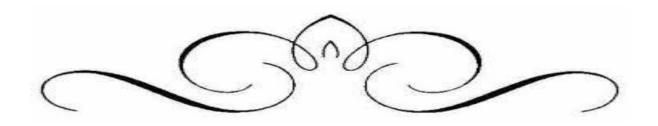
<u>Standard package includes:</u>

- Marquee hire
- 4x 5ft round Tables
- 1x 6ft round tables
- 3x 6ft rectangle tables
 - Chairs
- One night stay for bride and groom in either just jane or the beehive cottages (if available)
 - Function room
 - Bar and staff
 - Choice of 1 starter, 1 main and 1 dessert
 - Choice of 5 items from our buffet menu
 - Dedicated wedding coordinator



Premíum package

- Marquee híre
- 4x 5ft round Tables
- 1x 6ft round tables
- 3x 6ft rectangle tables
 - Chairs
- One night stay for bride and groom in either just jane or the beehive cottages (if available)
 - Function room
 - Bar and staff
 - Choice of 2 starters, 2 mains and 2 desserts
 - Choice of 10 items from our buffet menu
 - Chair covers white
 - Table covers white
 - Colour coordinated cloth napkins
 - Colour choice of chair sashes
- A choice of centre pieces tailored to your wedding along with matching accessories and fairy lights if required
 - A glass of sparkling wine on arrival for each guest
 - Canapes on arrival for each guest
 - 3 bottles of wine per table, 1 red, 1 white, 1 rose or a configuration for your choice.

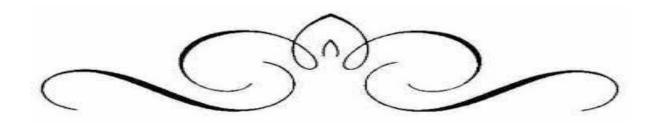


• Use of wedding cake stand and knife (can be tailored to your wedding which will occur an additional charge)

Extras we can provide on request all dealt with in house and not limited to these options anything is possible

- Campsite booking for entire field or per plots can be organised and is dependent on availability. Reduced prices provided for large bookings or price per pitch can be provided.
 - Chocolate fountains
 - Sweet cart
 - Wedding guest plan easel
 - Table name stands
 - Table numbers or names
 - Top table swags
 - Fairy light back drop to head table
 - Love lights
 - Additional decorations
 - Extra centre píeces

All ítems lísted above can be províded at an addítional cost, which can be províded on request.



<u>Starters</u>

Duck liver parfait with Cointreau served with mini white loaf bread & side salad

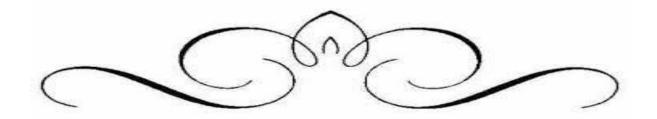
vegetable soup served with mini white loaf bread

Chicken chowder served with mini white loaf bread

Lincoln blue cheese salad served with white loaf bread

Cheese and bacon stuffed potato skins served with side salad

Southern fired chicken goujons served with side salad and BBQ sauce



Mains

Roast beef served with Yorkshire puddings, mash, roasted potatoes, roast parsnips seasonal veg

Roast turkey served with Yorkshire puddings, mash, roast potatoes, roast parsnips, seasonal veg

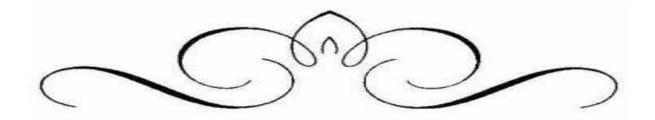
Roasted pepper filled with garlic mushroom and cheese served with vegetables

Salmon fillet served with seasonal vegetables mash and cheese sauce

Lamb shank served with seasonal veg on a bed of mash with minted gravy

Oriental vegetable stir fry, egg noodles, soy sauce

Sea bass on a bed of mash served with asparagus and white wine sauce



Pan fried chicken served on a bed of salad with bread

Desserts

Bread and butter pudding served with custard

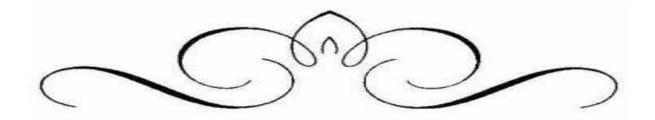
Míllíonaíres' choc browníe tart served with custard

Blackberry & apple crumble served with custard

Apple and rhubarb crumble served with custard

Luxury summer pudding served with cream

Chocolate and orange líqueur mountain served with íce cream



Buffet selection menu:

Standard buffet package choice of 5 items from the below menu

Premíum buffet package choice of 10 ítems from the below menu

Pork píes

Míní píes

Savoury eggs

Chicken goujons

Chicken nuggets

Onion bhajis

Mango and brie pastry parcels

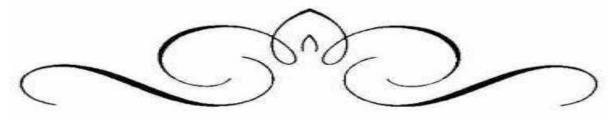
Duck spring rolls

Feta and spínach samosa

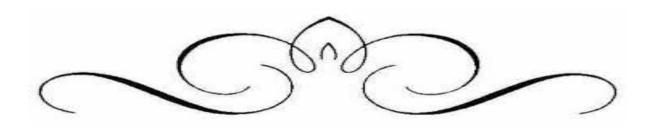
Chinese style duck bon bons

Daloon sweet potato falafel

Prawn toast



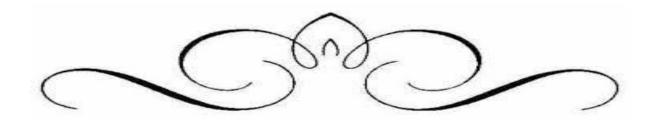
Breaded camembert rounds Prawn vol-au-vonts Mushroom vol-au-vonts Cream cheese vol-au-vonts vegetable spring rolls Míní quíche Jalapeno cream cheese peppers Cheese and chilli nuggets Cheese salad sandwiches Beef salad sandwiches Pork salad sandwiches Prawn mayo sandwiches Míní cake selection Míní sugared donuts Míní blue berry muffins Brownie bites

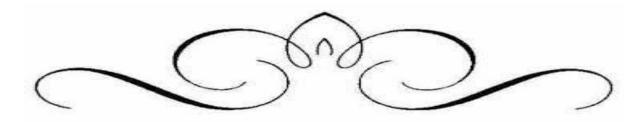


Canapes extra charge of £5 per head minimum 40 people

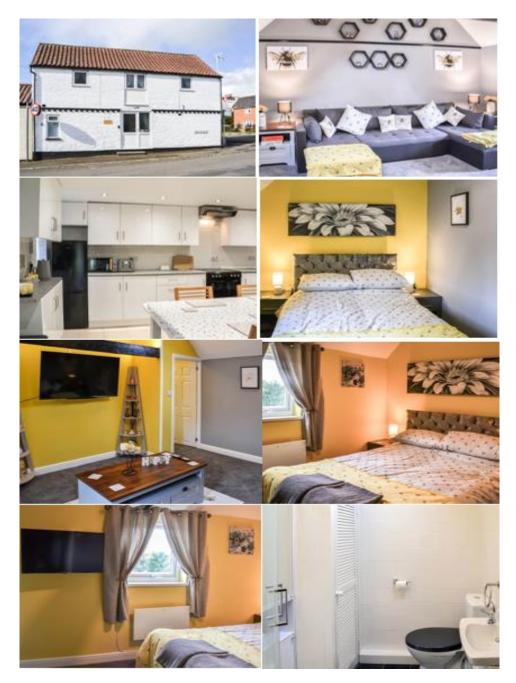
Mandarín § prune with smoked duck on white bread Artíchoke § tomato on white dread Prawn, Basíl Flavoured cheese § Tomatoes míní bríoche Blue cheese per and fíg on specíal graín bread Trout roe smoked trout § cucumber on black bread Vegetables on Nordíc bread Ham and fíg butter served on olíve bread Smoked salmon lemon flavoured cheese § cucumber míní bríoche

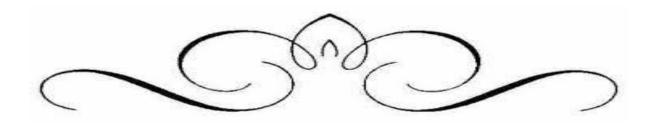
Completely bespoke packages are also available on request and quoted on a minimum of 40 guests





<u>The Beehíve</u>





<u>Just Janes</u>







