

Wilton Court Restaurant with rooms

Confirmation of Numbers

A cancellation of numbers received later than one month prior to the event will be charged 25% of the total food and beverage charge per person. The final number is required seven days prior to the event to which 100% will be charged.

Cancellation

If the Wedding or Special Occasion is cancelled within three months of the event the following cancellation, charges will apply for the estimated food and beverage charges.

Within three calendar months 25% of total charges.

Within one calendar month 100% of total charges

Accommodation

Accommodation required over weekends from April until October are subject to a two night minimum stay. In the event of cancelled accommodation less than 28 days prior to the event 100% late cancellation will be levied unless the accommodation can be resold.

Exclusive use off the Mulberry Restaurant and Wilton Suite until 5.30 pm

The Mulberry Restaurant and Wilton Suite are available for exclusive use up until 5.30 pm for wedding breakfasts Monday through Saturday. Carriages 6.00 pm

The Mulberry restaurant can accommodate up to 50 guests.

The Wilton suite can accommodate up to 14 guests.

Carriages are requested for 6 pm

Exclusive use of Mulberry Restaurant for extended evening receptions after 5.30 pm

On Friday and Saturday evenings between April and October and December a minimum spend of £1,000 is required in addition to the wedding breakfast menu to enjoy exclusive use of the Mulberry Restaurant after 5.30 pm. Additionally all the rooms to be reserved for a minimum two night stay. Arrangements for January February March and November can be negotiated on an individual basis in addition to weekdays.



The Wilton Court wine list offers a range of wines and champagnes for your individual requirements. Alternatively below are some examples of packages that we are pleased to offer to include reception drinks, wine with your wedding breakfast and champagne for toasting. These are only suggestions and we would be pleased to tailor these to your exact requirements.

Package A £22.50 per person

Choice of 2 glasses from either A, B or C to include fresh orange juice and coca cola during welcome reception

A - Bucks fizz

B - Pimms

C - House white or rose sparkling wine

Choice of 2 glasses per person of house red white or rose wine with wedding breakfast

Glass of house sparkling white or rose wine for toasting

Package B £34.00 per person

2 glasses of house champagne to include fresh orange juice and coca cola during welcome reception

Choice of 2 glasses of house red, white or rose wine with wedding breakfast

Glass of house champagne for toasting

Children's non-alcoholic drinks package £6.50

Hilden still or sparkling water £3.50 (750 ml bottle)

Corkage £10.00 bottle of wine £15.00 bottle of champagne

Canapés

We would be happy to offer you a choice of five canapés for £ 5.00 or a choice of eight for £8.00

Smoked salmon and caviar roulade (GF)

Marinated beef with salsa Verde en croute

Goat's cheese and leek tartlets (V)

Parmesan biscuits with ratatouille (V)

Mini salmon fishcakes with cucumber and yoghurt (GF)

Sirloin steak with mini Yorkshire puddings

Crab and avocado tartlets

Cheese scone filled with herb cream (V)

Seared tuna with aromatic dressing (GF)

Wilton Lane, Wilton, Ross on Wye, Herefordshire. HR9 6AQ

Phone: +44 (0)1989 562569 Fax: +44 (0)1989 768460

E-mail: info@wiltoncourthotel.com

Web-site: www.wiltoncourthotel.com

Special Occasion and Wedding breakfast Menus

All our dishes are prepared in our kitchens utilising the finest local and regional produce. Dishes are a suggestion and can be tailored to suit your individual requirements. We request that you select one dish from each course to ensure food service runs smoothly. Of course we can cater an additional dish for vegetarians or those with dietary requirements. (V) Indicates vegetarian (GF) indicates Gluten free. Please let us know if you have any other dietary requirements. Please note children under 12 half price. We can also provide simpler options for children if required.

Starters

Salmon fishcake, lemon mayonnaise, pea shoot salad £6.50
Asparagus, quails egg & hollandaise (in season) £7.50
Soup of the day £5.75
Classic king prawn cocktail £6.95
Chicken and black pudding terrine, piccalilli, roasted focaccia £6.50
Caramelised shallot & goats cheese tart rocket aged balsamic £6.50
Smoked salmon roulade, avruga caviar, orange salad £7.50
Twice baked Shropshire blue soufflé, walnut salad, blue cheese dressing £6.95

Mains

Pan roasted chicken supreme, dauphinoise potatoes, green beans, red wine jus £16.50
Guinea fowl supreme, braised baby gem, peas, broad beans £17.95
Pan roasted sea bass, crab potatoes, spinach, white wine velouté £19.00
Sea trout, saffron potatoes, samphire, vanilla buerre blanc £19.00
Roast sirloin of beef, roast potatoes, Yorkshire pudding, red wine gravy £19.00
Herefordshire beef wellington, fondant potato, savoy cabbage & pancetta, madeira jus £26.50
Slow roasted belly pork, fondant potato, braised red cabbage, confit shallots, apple compote £18.50
Roast rump of lamb, ratatouille, saffron fondant potato, black olive tapenade £24.00
Roasted squash and sage risotto £14.95
Wild mushroom & Herefordshire Hop tart, roasted new potatoes, mixed leaf £15.95

Desserts

Lemon tart, raspberry sorbet £6.95
Golden syrup crème brulee, shortbread £6.50
Chocolate brioche bread and butter pudding, crème anglaise, vanilla ice cream £7.25
Vanilla pannacotta, poached figs, pears and plums £6.50
Dark chocolate brownie, poached black cherries, cherry ice cream £7.25
Vanilla and passionfruit cheese cake, mango & passion fruit compote, mango sorbet £6.95
Strawberries & cream mini meringues, shortbread biscuit (in season) £6.75
Dark chocolate and salted caramel delice, caramel ice cream £7.25
Selection of local cheeses, grapes, celery, biscuits & homemade chutney £7.50

Fork Buffet Menus

Silver Menu £26.50 (Minimum 25 covers)

Medium rare roast sirloin of Herefordshire beef (GF)
Sliced honey roasted ham (GF)
Platter of smoked salmon and mackerel (GF)
Broccoli and mushroom quiche (V)
Hot buttered new potatoes (V) (GF)
Mixed leaf salad (V) (GF)
Green salad (V) (GF)
Pasta salad (V)
Homemade coleslaw (V) (GF)
Freshly baked bread (to inc GF)
Lemon tart

Gold £29.50 (Minimum 25 covers)

Whole dressed poached salmon, peeled prawns (GF)
Beef bourguignon with fluffy rice (GF)
Leek and Stilton tart (V)
Hot buttered new potatoes with mint (V)
Mixed leaf salad (V) (GF)
Green salad (V) (GF)
Coleslaw (V) (GF)
Pasta salad (V)
Selection of homemade breads (includes GF)
Raspberry and vanilla cheesecake
Fresh fruit salad and cream (GF)

Sapphire Evening finger buffet Menu £17.25 (Extended receptions only) Minimum 25 covers

Selection of sandwiches (includes V and GF)
Breaded chicken fillets with lemon mayonnaise
Leek and Stilton tarts (V)
Sausage rolls
Vegetable samosas (V)
Homemade coleslaw (V) (GF)
Salmon fishcakes (GF)

Prices

All prices are inclusive of value added tax.
Prices subject to a 5% service charge.
Prices and choice of menus are subject to change until the menu and wine selection is confirmed and a pro forma invoice is issued.
All price changes due to government regulations will be charged to the customer.

Booking Terms and Conditions

Deposits

A non-refundable £300.00 deposit is payable at the time of confirmation of the event.
A 25% deposit of the total estimated food and beverage charges is due three months prior to the event.
The final payment is payable one month prior to the event.
Any balance after the event for additional charges to be settled before departure.