

*The Old Mill
Hotel*

*Our Wedding
Guide*

“You have seen the rest Now look at the Best”

We pride ourselves on our service our food and our commitment and promise to you .

We are one of the few wedding venue's in the Bath area that can pride themselves on only using the freshest of ingredients a lot of which is sourced locally, we cater for you giving you what you want and when you want it, every wedding is taylor made to your individual requirements.

Please find enclosed our wedding Menu's and packages our menu's and suggestions are there so that you can compile your own menu making sure that your day is all about you and your likes and dislikes.

The enclosed prices are for 2017 and are inclusive of VAT at the current rate of 20%.

We are fully licenced for Civil Marriage and Partnership Ceremonies so whether you decide upon a church or civil

ceremony we are here to help make your day as perfect as is humanly possible every step of the way.

We are happy to give you a discount on the enclosed quoted prices for any wedding reception taking place midweek, Friday or on a Sunday. During November, December, January or February a discount of 20% on our published menu prices is offered and 10% throughout the rest of the year. The above discounts are subject to a minimum of 50 guests and is on the wedding breakfast and evening buffets only.

Our Room Hire is a one off charge no matter what your numbers are and is probably one of the lowest in the Bath area. (£185.00).

Children can be catered for and their food is priced according to the requirement, we will be happy to quote for children.

The hotel has a total of 35 bedrooms and we are happy to offer a discounted bed and breakfast rate for any of your guests who wish to stay the night. Plus a complimentary bedroom inclusive of Full English Breakfast for the married couple (subject to minimum requirements)

Wedding Menu's

Unlike most of our competitors we believe in letting the menu be the choice of the

Bride and Groom

Our menus are based and priced on

Canapés

Starter

Main Course

Dessert

Coffee

Choose any **FIVE** from the canapé selection

Choose any **ONE** from the starter selection

Choose any **ONE** from the main course selection plus any **ONE**

From the Vegetarian Selection (if required)

Choose any **ONE** from the Potato selection

Choose any **TWO** from Fresh Vegetable selection

Choose any **ONE** from the Dessert selection

Coffee and Chocolates

The price for the complete menu is shown alongside the main course

What better way to make your day even more special but to design and create your own menu
based around things that YOU like to eat.

But don't worry we are there to help you every step of the way helping you create a well-balanced
menu.

Canapés

Choose any FIVE

Grilled King Prawn and Panchetta

Roast Beef and Horseradish

Chicken Liver Pate

Goats Cheese Mousse

Lamb Kofte

Cream Cheese with Grapes and Chinese Five Spice

Smoked Salmon

Roasted Tomato and Pesto Crème Fraiche

Mushroom and Herb

Spiced Guacamole & Roast Pepper

Deep Fried Basil crusted Mozzarella Balls

Lime and Ginger Chicken Skewers

Sweet Chilli Chicken Skewers

Parsnip and Sweet Potato Crisps

Starter Course

Choose any ONE

Chilled Fan of Melon with a Strawberry, Orange and Mint Syrup

Homemade Leek and Potato Soup

Chicken and Crispy bacon Salad with a Honey and Mustard Dressing

Cream of Mushroom Soup

Pear and Blue Cheese Salad with Red Chard and a Balsamic Dressing

Country Vegetable Soup

Course Liver Pate with toasted Olive Bread & Homemade Chutney

Tomato Soup finished with Basil Oil

Goats Cheese and Caramelised Red Onion Tart with basil Oil

Broccoli and Stilton Soup

Avocado Pear and Prawn Salad with a Marie Rose sauce

Carrot and Coriander Soup

Cherry Tomato, Mozzarella and Rocket Salad with an Oil Dressing

Homemade Minestrone

Main Course

Choose any ONE

Roast Leg of Lamb with a Red Wine and Rosemary Gravy

£41.50

Roast Loin of Pork with Apple Sauce

£39.75

Traditional Roast Turkey with all the trimmings

£39.25

Roast British Beef with Yorkshire pudding

£39.75

Roast Breast of Chicken with a White Wine and tarragon Cream Sauce

£38.25

Roast Breast of Duck with a Plum and Apple Sauce flavoured with Calvados

£41.75

Seared Fillet of Salmon with a Citrus Hollandaise sauce

£41.75

Trio of Sausages with Celeriac mash and Onion Gravy

£38.75

Homemade Steak and Ale Pie

£39.75

Vegetarian Selection

Choose any ONE

Oven Baked Field Mushroom stuffed with spinach, garlic and Goats Cheese served with
Hollandaise Sauce

Vegetable wellington

(Puff case filled with Fresh Vegetables in a Tomato sauce)

Leek and Wild Mushroom Risotto with Fresh Parmesan

Tagliatelle Verde with a White Wine and Wild Mushroom Sauce

Filo Parcel filled with Oriental Vegetables laid on a Cherry Tomato Compote

Roasted Red Pepper stuffed with a Mediterranean Cous Cous and served with a Tomato and Basil
Salsa

Mediterranean Vegetable and Roasted Cherry Tomato Tart topped with Mozzarella Cheese

All of our vegetarian dishes are priced as per your main course selection

Potatoes and Vegetables

Choose ONE potato and TWO vegetables

Potatoes

Roast

New

Minted New

Lyonnaise

Boulangere

Dauphinoise

Vegetables

Glazed Carrots

Cauliflower Cheese

Carrot and Swede Puree

French Beans and Bacon

Braised Red Cabbage

Honey Roasted Parsnips

Panache of Carrots, Mange tout and Baby Corn

Ratatouille

Desserts

Choose any ONE

Banoffee Cheesecake

Glazed Lemon Tart and Cream

Dark Belgian Chocolate Box with a Light Caramel Filling

Mascarpone and Vanilla Cheesecake with Baileys Crème Anglaise

Brandy Snap Basket filled with Vanilla Ice Cream and topped with mixed Berries

Chocolate, Orange and Cointreau Truffle Torte

Tiramisu

Apple and Sultana Crumble Tart

All Meals finish with Fresh Filter Coffee or Tea with Chocolates

Fork Buffet Menu's

If you are considering a less formal wedding reception, why not consider a Fork Buffet (minimum number 40 persons)

Fork Buffet Menu 1

£29.75 per person

Prawn and Pasta Salad with Citrus Mayonnaise

Melon and Mango Salad

Brie, Pesto and Cherry Tomato Tartlet

Tender Beef Bourgignonne

Roast Loin of Pork with a Cider and Apple Jus

Roasted Mediterranean Vegetable Lasagne

Fresh Vegetables and Potatoes of the Day

Basmati Rice

A selection of Cold Sliced Roast Meats

A Selection of Salads

Chicken and Ham Pie

Fresh Poached Salmon Vol au Vents

Fresh Fruit salad and Cream

Champagne and Raspberry mousse Torte

Apple and Sultana Crumble Tart with Cream

Coffee or Tea with Chocolates

Fork Buffet Menu 2

£33.75 per person

Leek and Wensleydale Cheese Tartlet

Country Pate with Plum and Brandy

Traditional Greek Salad

Breast of Chicken in a Red Wine, Bacon and Shallot Sauce

Roast Mature British Beef with a Tarragon Gravy

Mushroom Stroganoff

Fresh Vegetables and Potatoes of The day

Basmati Rice

A selection of Cold Sliced Roast Meats

A Selection of Salads

Pork and Bramley Apple Pie

Salmon and Braised Fennel Filo Parcels

Tomato, Mozzarella and Basil Bruschetta

Tangy Lemon tart

Vanilla Cheesecake with a Baileys Crème Anglaise

Strawberries and Cream (Seasonal)

Coffee or Tea and Chocolates

Evening Buffet Menus

Menu 1 @ £16.95 per person

A Selection of filled sandwiches
Turkey and Cranberry Mayonnaise
Mature Cheddar with Coleslaw
Egg and Cress
Honey Roasted Ham and Tomato

Filo Chilli King Prawns
Slices of Homemade Pizza's
Lamb and Mint Kofte
Vegetable Dim Sum Selection
A selection of Homemade Quiches
Chicken Satay

Menu 2 @ £19.25 per person

A Selection of filled Sandwiches
Tuna and Lemon Mayonnaise
Beef with Horseradish Cream
Mature Cheddar and Tomato
Chicken & Sweet corn Mayonnaise

Marinated Tomato, Mozzarella and Basil Skewers
Cajun Potato Wedges
A selection of Homemade Quiches
Duck and Hoisin Filo Parcels
Yellow Fin Sole Goujons in Sea Salt and Black Pepper
Slices of Homemade Pizza's
Marinated Chicken and Sweet Chilli Skewers
Cocktail Sausage Rolls

Menu 3 @ £21.95 per person

“The Country Table”

A selection of British Chesses with Grapes and Celery

A selection of Pate’s

Homemade Chutney, Pickled Onions and Pickled Red Cabbage

Baskets of Fresh Baked Rolls, French bread and Bath Oliver Biscuits

Add Sliced Fresh Ham and a Selection of Salads for only an extra £2.15 per person

Or why not let us quote you of an outside Bar-B-Que (weather permitting)

Drink Packages

We suggest the following excellent value drink packages, alternatively we can help you choose your own drinks selection.

House Selection £21.95 per person

A Choice of Bucks Fizz, Aperol Fizz, Pimms, Fresh Orange Juice or Bottled Lager
(During reception)

A third of a bottle of French House Red, White or Rose Wine

Jugs of Iced Tap Water

(Served during the meal)

A Glass of Sparkling Wine

(For the Toasts)

Champagne Selection £27.95 per person

A Choice of Champagne, Aperol Fizz, a glass of House Wine, Fresh Orange Juice or
Bottled Lager
(During reception)

A third of a bottle of French House Red, White or Rose Wine
Jugs of Iced Tap Water
(Served during the meal)

A Glass of Champagne
(For the Toast)

Exclusive Selection £26.50 per person

A Choice of Kir Royale, Champagne, Aperol Fizz, Fresh Orange Juice or
Bottled lager
(During reception)

A Third of a bottle of French Red, White or Rose Wine
Jugs of Iced Tap Water
(Served during the meal)

A Glass of Champagne
(For the toast)