



# *Our Wedding Guide*

Tel: +44 (0) 1225 962 230

Email: [office@oldmillbath.co.uk](mailto:office@oldmillbath.co.uk)

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

We are one of the few Wedding venue's in the Bath area that can boast of such a stunning location, a riverside hotel with Bath's only watermill with stunning views over Bathampton meadows.

We use the freshest of ingredients sourced locally, and can cater for individual needs, giving you a wedding that is especially made to your requirements.

Enclosed are our Wedding Menus and packages; our restaurant menus and suggestions so that you can compile your own menu, making sure that your day is all about you. (please ensure that you tell us should any of your guests have any food allergies or intolerances)

We are fully licenced for Civil Marriage and Partnership Ceremonies (£270.00 Room Hire), 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.

The prices shown are for 2019 and are inclusive of VAT at the current rate of 20%.



*We can offer a discount on the quoted prices for receptions taking place Sunday to Friday, and during the winter months November through to February, subject to a minimum of 70 guests.*

*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 at just £270!!*

*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

The menu selection should be the choice of the Bride and Groom, and as such have prepared a simple guide for you to choose your menu

Our menus are based 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

Please note the food choices are for **ALL** guests. 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;

Goats Cheese Mousse;

Lamb Kofte;

Cream Cheese with Grapes and Chinese Five Spice;

Smoked Salmon;

Roasted Tomato and Pesto Crème;

Fraiche 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

**Choose any ONE**

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

Chicken and Crispy bacon Salad with a Honey and Mustard Dressing;

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

Course Liver Pate with toasted Olive Bread & Homemade Chutney

Goats Cheese and Caramelised Red Onion Tart with basil Oil

Avocado Pear and Prawn Salad with a Marie Rose sauce

Cherry Tomato, Mozzarella and Rocket Salad with an Oil Dressing

Or a choice of our Homemade soups:

Leek and Potato; Cream of Mushroom;

Vegetable; Tomato finished with Basil Oil;

Broccoli and Stilton; Carrot and Coriander.

## 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 Couscous 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.

## Desserts

### **Choose any ONE**

White Chocolate & Raspberry Cheesecake;

Glazed Lemon Tart and Cream;

Dark Belgian Chocolate torte;

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**

*(Minimum 60 guests)*

If you are considering a less formal wedding reception,  
why not consider a Fork Buffet.

### **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.

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Tender Beef Bourguignonne;

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.

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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

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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.

\*\*\*

Tangy Lemon tart;

Vanilla Cheesecake with a Baileys Crème Anglaise;

Strawberries and Cream (Seasonal).

\*\*\*

Coffee or Tea and Chocolates.

## **Evening Buffet Menus**

*(Minimum 40 guests)*

### **Menu 1 @ £16.95 per person:**

*A Selection of filled sandwiches :-*

Turkey and Cranberry; Mature Cheddar with Coleslaw;  
Egg and Cress; Honey Roasted Ham and Tomato

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

### **Menu 2 @ £19.95 per person:**

*A Selection of filled Sandwiches:-*

Tuna with Lemon Mayonnaise; Beef with Horseradish Cream;  
Mature Cheddar and Tomato; Chicken & Sweetcorn 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 Pizza;  
Marinated Chicken and Sweet Chilli Skewers; Cocktail Sausage Rolls.

### **Menu 3 @ £22.95 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**

## 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  
A Bottled Lager (During reception)

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

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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 a Bottled Lager  
(During reception)

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

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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 a 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)