



ELTON FURZE

# *Weddings*

The perfect venue and location for your special day

Firstly, we would like to say 'congratulations' to you both on your engagement.

We will help you create the fairy tale day  
you have always dreamed of, down to the very last detail.

Elton Furze is set in the beautiful surroundings of the Cambridgeshire countryside and situated just 6 miles from the Cathedral City of Peterborough. We are an idyllic venue with panoramic views overlooking 135 acres of picturesque landscape.

Your wedding breakfast will take place in our restaurant area seating up to 130 guests and for the evening reception we can accommodate for a party of up to 250

There is a room hire charge which covers the cost of holding your wedding reception at our venue.

Friday wedding reception - £350.00  
Saturday wedding reception - £500.00  
Sunday wedding reception - £250.00

## **All-inclusive Package**

Elton Furze all inclusive wedding package

A wedding breakfast for 75 guests and evening reception for 100 guests for a buffet.

The package includes:

- Room hire for your wedding breakfast and evening reception
- Our table linen and chair covers by Ambience Venue Styling with your choice of single sash colour
- The use of our cake stand and knife
- A glass of Bucks Fizz or Pimms on arrival
- A three course wedding breakfast with coffee and chocolate mints (**from the all in-inclusive menu**) children have the option to choose the children's menu
- House red and white wine for the tables (maximum of 16 bottles)
- A glass of sparkling wine for the speeches
- Evening finger buffet with your choice of 4 items from the finger buffet menu
- Our in house disco and DJ

**£5750**

Additional day guests **£57.50**

Additional evening guests **£14.00**

## **Menus**

**Please choose one choice from each course to make a set menu**

Our Head Chef will be happy to accommodate any special dietary requirements you or your guests may have.

### **All-inclusive package menu**

#### **Starters**

Homemade cream of potato and leek soup with a warm roll (v)

Homemade chicken liver and cognac parfait, chutney, toast and dressed leaf

Salmon terrine with a mixed leaf

#### **Mains**

Duck breast in a red wine and berry jus

Poached chicken breast wrapped in bacon with a white wine and cream sauce

Pork loin in cider with a cream and chive sauce

Mediterranean vegetables in a filo parcel (v)

#### **Desserts**

Homemade warm chocolate brownie topped with vanilla ice cream

Lemon torte with raspberry coulis

Individual vanilla bread and butter pudding serve with custard

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Finish with freshly filtered coffee and chocolate mints

**Please choose one choice from each course to make a set menu**

## **Menu A**

### **Starters**

Your choice of homemade soup with croutons and a warm roll

Smoked mackerel fillet with horseradish cream and mixed leaf

### **Mains**

Roast loin of pork with roasted red apple and fondant potato

Salmon and prawn en crouete with a hollandaise sauce  
served with new potatoes and broccoli

### **Desserts**

Sticky toffee pudding drizzled with caramel sauce  
and topped with vanilla ice cream

Coffee and chocolate mousse with a café twirl and cream

Individual strawberry pavlova

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Finish with freshly filtered coffee and chocolate mints

**£30.50**

**Please choose one choice from each course to make a set menu**

## **Menu B**

### **Starters**

Homemade chicken liver and cognac parfait with toast and dressed leaf

Homemade crab cakes with roasted mixed peppers and sweet chilli sauce

### **Mains**

Breast of chicken with a cream mushroom sauce  
served with a parmesan potato cake and seasonal vegetables

Naturally smoked poached haddock on a bed of wilted spinach and creamed  
potatoes finished with an egg and cream sauce

### **Desserts**

Key lime pie

Homemade warm chocolate brownie topped with vanilla ice cream

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Finish with freshly filtered coffee and chocolate mints

**£33.50**

**Please choose one choice from each course to make a set menu**

## **Menu C**

### **Starters**

Smoked salmon with capers,  
Horseradish crème fraiche and buttered brown bread

Spiced duck breast, pickled cucumber and homemade chilli and ginger salsa

### **Mains**

Slow roasted beef with a cream and brandy sauce  
served with new potatoes and seasonal vegetables

Braised minted lamb  
served with mini roast potatoes and seasonal vegetables

### **Desserts**

Champagne jelly with chocolate dipped strawberries

Homemade profiteroles filled with Chantilly cream  
and a warm chocolate sauce

Raspberry brulee

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Finish with freshly filtered coffee and chocolate mints

**£35.50**

**Please choose one choice from each course**

## **Classic Menu**

### **Starters**

The “classic” prawn cocktail

Homemade tomato soup with a warm roll (v)

Camembert bites with a sweet chilli dip (v)

### **Mains**

Puff pastry steak and ale pie

Oven baked cod with chips and peas

Lincolnshire sausages and mashed potato

Vegetable lasagne and garlic bread (v)

### **Desserts**

Bramley apple pie

Traditional steamed jam roly poly and custard

Warm chocolate fudge cake with vanilla ice cream

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Finish with freshly filtered coffee and chocolate mints

**£26.50**

## **Children's menu**

We recommend our children's menu for children aged 10 and under, with children under 3 dining for free

Complimentary squash is served throughout the day

Salad of red apple, kiwi and grape

Lincolnshire sausage, mashed potatoes and peas

Jelly and ice cream

**£13.00**



## Evening menus

### Finger Buffet

Please choose 5 items

- Strips of chicken in a barbecue sauce
- Sausage rolls
- Vegetable samosas (v)
- Potato wedges (v)
- Fish goujons
- Chicken satay
- Potato nachos (v)
- Cocktail sausages
- A selection of sandwiches
- A selection of quiches

**£14.00**

### BBQ

Please choose 3 BBQ options

- 6oz 100% beef burger
- Lincolnshire sausages
- Pork steaks marinated in teriyaki sauce
- Chicken fillet strips in a spicy barbecue sauce
- Vegetable skewers (v)

Please choose 3 salad options

- Mixed rice salad
- Penne pasta salad
- Homemade coleslaw
- Mixed leaf salad
- Tomato, basil and red onion salad

The BBQ menu will also be served with warm new potatoes and a selection of breads

**£17.50**

- **Bacon rolls £4.00 with chips £6.50**
- **Hot pork rolls served with stuffing and apple sauce £6.00**
- **Hot beef rolls served with horseradish sauce £6.00**

### **Cheeseboard**

Four different cheeses, grapes, celery, breads, biscuits and chutney

**£14.00 per person**

### **Canapés on arrival**

- Mini sausages in a mustard and honey glaze
- Melon wrapped in Parma ham
- Scampi with tartar sauce
- Plum tomato with mozzarella and basil
- Smoked salmon and cream cheese blinis
- Roast beef and horseradish mini Yorkshire pudding
- Bacon, brie and cranberry tartlet
- Goat's cheese and red pepper crostini
- Celery slices filled with cream cheese
- Chicken satay with a peanut dip

Three items **£6.00** per person

Five items **£9.00** per person

### **Drinks on arrival**

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|------------------------|-------|
| Pimms                  | £4.95 |
| Bucks Fizz             | £4.95 |
| Prosecco               | £6.25 |
| Champagne Bucks Fizz   | £7.00 |
| Sparkling Wine         | £5.50 |
| Champagne              | £7.75 |
| Orange Juice           | £1.60 |
| Sparkling Elder Flower | £1.60 |