



IRNHAM HALL WEDDINGS + PRIVATE PARTIES
RATES 2020/2021

Exclusive use hire – date printed March 2020

Welcome to our Home.

We want IRNHAM HALL to be a blank canvas for you to create your own perfect wedding day. We will provide a stunning backdrop of Irnham Hall, a walled garden amidst wonderful grounds all set up with modern luxury loo facilities and provisions for rain.

We know that the privacy and exclusivity of Irnham Hall is something special and which is not always the case in other local venues. We also have a dedicated wedding team present on the day headed up by us, your hosts.

Sir Jamie & Lady Leila Benton-Jones

IRNHAM HALL VENUE FEES:

‘Our wedding venue is an all inclusive price including VAT, for the whole venue and it’s exclusively just for you!’

£6500 (every day of the year, Summer or Winter)

Payment Terms:

Deposit to secure the booking: £1000

Remaining Balance for venue due 6 Months before your wedding day

What’s included...

- Exclusive use of Irnham Hall and its gardens until 12 pm (Weekends) & 11 pm (Weekdays)
- Orangery use for Registrar wedding (Registrar’s fee not included)
- Round tables (6 foot round) to seat up to 120 people, 5 long trestle tables- Long table options available too
- Chairs for the wedding ceremony room & chairs for the wedding breakfast room
 - All toilet facilities in car park and priority booking on cottage accommodation
 - Any use of in house Props you wish to use including easels and vases for bridesmaids bouquets
 - Vintage Croquet Set
 - Brides cottage for one night

What’s not included...

- Catering, costs DJs, florists, extra decorations, specialist dance floors

IRNHAM HALL WEDDING CATERING:

We ask you to choose one of our catering teams to cover your Catering needs and the bar packages from Irnham Hall / Griffin Inn for your drinks.

You can use your own photographer who's style you like, the florist you know, a wedding planner you trust and you are welcome to use any of our in house props too – which help your wedding styling with ease. If you want some help with your wedding, we have a list of suggestions for fabulous suppliers.

We understand it's just as important to keep the cost down, so we try and help you along the way. We also have dedicated staff helping run each wedding, from car parking to ensuring the photos run smoothly and you have a glass of something in your hand.

We don't know any other venue that offers such a personal service.

DRINKS PACKAGES:

Most people worry about Drink at their wedding and so we provide bar staff and glassware as part of the drinks packages which start at £20/ head* for welcome drink, wine on table and toast prosecco.

Should you want to bring your own alcohol we can arrange this with a corkage fee of £1500.

WEDDING CEREMONY OPTIONS:

Irnham Hall has a Church on Site to seat up to 120 – and a civil ceremony room that comfortably sits 100 and up to 120. You can also have your civil ceremony in the Great Hall or Outside.

Note we charge extra for the Great Hall and outdoor ceremonies.

CONFETTI:

Please be aware that we insist on dried flower petals only for all our weddings and would ask you to avoid biodegradable paper & non biodegradable metallic versions. Confetti canons are acceptable provided they are as above. All Available from www.adamapple.co.uk.

GUIDE BUDGET for an IRNHAM WEDDING 2021

Most people will budget for about 80 people.

VENUE HIRE maximum: £6500 inc vat (high season price)

Food & Drink: £70/ person to budget: £5600 - based on basic packages

DJ Craig - resident DJ: £600 (with love letters)

TOTAL venue: £12,100

Hair and Make up: £250

Photographer: £1000

Stationary etc: £500 We work closely with our local printers Santos Print – www.santosprint.co.uk

Flowers: £250 for bouquet/ button holes etc - Flowers tend to be very expensive - hence we have lots of fake flowers and props at the venue!

TOTAL Irnham Hall WEDDING: £15000 inc. vat excluding accommodation and transport

PLEASE CONTACT:

Lady Leila Benton-Jones

IRNHAM HALL

01476 550 244 / 07714245177

leilabentonjones@gmail.com

www.irnhamhall.co.uk



Irnham Bar Information 2021 Weddings

We will have between 2-3 bar tenders behind the bar to keep the drinks flowing throughout the day. The Irnham bar will supply all drinks and glassware throughout the event – to include one wine glass and one water glass per table setting and one champagne glass per person for the toast.

The catering team will be in charge of setting out wine and water glasses when they lay the tables, serving welcome drinks, wine at the table if you wish and handing out toast champagne. They will collect glasses through the evening away from the bar.

Welcome Drinks Packages: - PLEASE NOTE THESE INCLUDE STAFF COSTS and glassware - the bar is manned at all times during an event – the bar takes cash and cards

1 - HOUSE Option: £20.00 incl vat (per person)

ONE Glass of Prosecco or bottle of Peroni as a welcome drink, soft drinks (Orange juice or Elderflower alternative).

ONE Glass of House wine red, white or rose with the meal (based on 5 glasses per 750ml bottle)

ONE Glass of Prosecco to toast the Bride & Groom (based on 6 glasses per 750ml bottle)

2 - HALL Option: £25.00 incl vat (per person)

TWO Glass of Prosecco or Peroni bottles as a welcome drink, soft drinks Orange juice or Elderflower alternatives, non-alcoholic options for non-drinkers.

TWO Glasses of House wine red or white with meal (based on 5 glasses per 750ml bottle)

ONE Glass of House Champagne to toast Bride & Groom (based on 6 glasses per 750ml)

3 - GRIFFIN Option: Prices vary from £22.00 incl vat

You can tweak these options slightly for a personalised quote and discuss drinks packages/ welcome drink options throughout the day (Pimms, Children options and so on). Gin and Tonic Options/ COCKTAIL BAR

Options for the Bar:

A. Full Pay Bar:

Our team will serve and charge guests for drinks throughout the evening.

B. OPEN BAR :

Our bar team will serve guests with drinks throughout the event and at the end of the evening we will have a till receipt. This will be emailed across to the couple with a top up invoice or credit amount.

Deposit required for the bar would be £2,750 plus vat.

C. Limited Bar:

Our bar team will serve free drinks until a pre-agreed drinks value is reached. The bar will then turn in to a full pay bar. The pre-agreed value must be paid prior to your event. This is ideal if you want to go for the House package and ensure your guests can have a few different options on arrival

Beer/Lagers/Ales

We will have the same drinks available as we currently serve in our pub The Griffin Inn. If you would like something different we will do our best to accommodate special requests including guest ales, please ask Jamie for any specific costs and refer to the drinks price list.

Tea & Coffee

Guests can purchase tea and coffee at the bar – for Winter weddings pre arranged price ensures any guest can order a tea and coffee at the bar during the drinks reception.

Corkage

Please note that if you would like to supply any of your own alcohol, you are welcome to supply and Champagne, Prosecco or wine, this will incur our corkage charge of £1,250 plus vat. All spirits and mixers must be purchased through us. Absolutely no drinks purchased elsewhere can be consumed in the Summer House or grounds of Irnham Hall.

Welcome Drinks

Any non-alcohol drinking guests will be charged at £10 per person.

Please note that we provide the correct quantity for the given number of people and cannot provide for overindulgent guests!

Glasses

Breakages do occur – if more than 5 glasses are broken over the course of your wedding then we will have to charge you to replace them:

£5/ glass, £15/ JUG and £15/ vases

The Bar

Please do not decorate the top of the bar, the bar staff need all available space.

Planning

As early as you can please let the team have an idea of your numbers. Closer to your date we will need to know what time your church service or civil ceremony is, how many guests you are having, how many evening guests (if any) and what time they will arrive.

What drinks package you would like, whether you are purchasing any future table wine and which bar option you are going for. It would also be helpful to know which caterer you are using, what time you are sitting down to eat and when you are having your speeches. This is very important. **If you decide to have speeches first we'll need extra staff.** Please note, we do not provide complimentary drinks to any or your supplier unless previously agreed.

Payment

Full payment for your chosen welcome drinks package, wine requirement and bar option is required six weeks before your wedding date, we will invoice you fourteen days before your due date. Please contact leilabentonjones@gmail.com at least three months before your wedding date to discuss and please make sure you have all your RSVPs at least eight weeks before your date.

Please be aware that we hold the right to change flavours and stock other items as we see fit and that prices are liable to an increase in line with our suppliers.

Further Points

1. NO drinks can be consumed unless purchased through the bar.
2. Alcoholic favours – please ask the wedding team before supplying this.
3. Welcome Drinks packages can be tailored to your individual requirements, please ask Leila or Jamie for a quote or she will put you in touch with our bar team.
4. If you would like to substitute the House wine in our welcome drinks package for another wine on our list please just ask, we'll create a tailored package but our house Wine Jean Des Vignes is delicious.
5. Please note that payment of your drinks invoice presumes that you have agreed with all terms contained with the Bar information document.
6. Please do not go behind the bar or tamper with our black boards when setting up for your day.
7. All prices are subject to change and subject to increase following any budget review
8. **SUPPLIERS DRINKS (i.e. band members) ARE NOT INCLUDED – please make sure you have pre paid or leave money behind the bar for this.**
9. **Please be aware that all your guests and their behaviour are your responsibility.**

Drinks List

Draught	(half pint/pint) £		£
London Pride Ale	2/4	Glenfiddich Malt Whiskey	3.8
Citra	2/4	Pimms	2.5
Guest Beer	2/4	Baileys (50ml)	3.8
Pravha	2.5/4	Disaronno	3
Staropramen	2.2/4.4	Tia Maria	3
San Miguel	2.3/4.5	Martini	2/4
Aspalls	2/4	Pims Jug	16
Guinness	2.1/4.2		
Atlantic Pale Ale IPA	2.25/4.5		
By the bottle		Gins	
Stella Artois	3.3	Tanqueray Sevilla Gin	3.2
Peroni	3.5	Tanqueray No 10	3.5
Becks Blue 0.05%	2.8	Bombay Sapphire	3.2
Peroni libera 0.0%	3.5	Hendricks	3.9
Against the Grain IPA (GF)	4.0	Warner Edwards Honeybee Gin	3.5
Crabbies Ginger Beer	4.0	Warner Edwards Elderflower Gin	3.5
Rekorderlig Cider Wild Berries	4.0	Warner Edwards Rhubarb Gin	3.5
Rekorderlig Cider Strawberry/Lime	4.0	Gordons Special Dry Gin	3.2
Adnams Ghost Ship .05	3.8	Gordons Premium Pink Gin	3.2
		Whitney Neil Rhu & Gin	3.6
		Whitney Niel Raspberry	3.6
		Whitney Niel Blood Orange	3.6
		Whitney Niel Blackberry	3.6
		Whitney Niel Pink Grapefruit	3.6
Spirits		Mixers	
Courvoisier Cognac	3.4	Fever Tree Range	1.8
Hennessy Cognac	3.6	Britvic Range	1.6
Jose Cuervo Silver Tequila	3.5	Coca Cola Range	2.2
Jose Cuervo Reposado Tequila	3.5	Belvoir Presse	2.2
Luxardo Black Sambuca	3.2	J20 Orange & Passion Fruit	2.5
Luxardo Sambuca	3.2	J20 Raspberry & Apple	2.5
Jägermeister	3.5	J20 Apple & Mango	2.5
Archer Peach Schnapps	3	Appletiser	2.5
Grey Goose Vodka	3.8	Fobishers Juice	2
Smirnoff Vodka	3.2	Red Bull	2.5
Captain Morgan Dark Rum	3.2		
Captain Morgan Spiced Rum	3.2	Hot Drinks	£4
The Kraken Dark Spiced Rum	3.6	Cappuccino	
Malibu White Rum	3	Latte	
Bacardi White Rum	3.2	Espresso	
Southern Comfort	3.2	Mocha	
Jack Daniels	3.2	Hot Chocolate	
The Famous Grouse	3.2	Americano	
Bells	3		
Jameson Irish Whiskey	3.3		
Deanston Single Malt	3.8		

Champagne and Sparkling

1 - **Prosecco Spumanté** 20cl Bottle **£5.95**

Lunetta NV, Italy

Delicious Prosecco which is light and moreish with green fruit and pear flavours

2 - **Prosecco Spumanté** Bottle **£22.95**

Cavit NV, Italy

Award-winning Prosecco with, melon and pear flavours

3 - **Pinot Grigio Rosé Spumanté** Bottle **£23.50**

Mirabello NV, Italy

Elegant and beautifully balanced with fresh strawberry and raspberry notes

4 - **Champagne Laherte Freres** Bottle **£49.95**

Brut Tradition NV, France

Top quality grower Champagne which has a cult following on London sparkling wine lists. Rich in baked apple and brioche flavours

5 - **Nyetimber** Bottle **£59.95**

Classic Cuveé MV, England

England's finest sparkling wine from Sussex's finest vineyards! Delicious citrus and stone fruit flavours



Wine List

Rosé

6 - **Grenache/Cinsault** 175ml **£4.75**

Pasquiers 2018, France

Clean and refreshing, laced with delicious summer fruits.

Delicious with fish dishes

250ml

£5.75

Bottle

£16.95

7 - **White Zinfandel** 175ml **£4.75**

Beatnik 2018, USA

Luscious strawberry ice cream flavours

250ml

£5.75

Bottle

£16.95

8 - **Chateau St Pierre** Bottle **£25.95**

'Cuvee Traition' 2018,

Provence, France

Really top grade rosé with layers of delicious strawberry, raspberry and red cherry flavours. A lovely wine to enjoy with seafood or white meats

(IRNHAM HALL WEDDINGS HOUSE ROSÉ)

Jean des Vignes Rosé 175ml **£4.10**

Cotes de Gascogne 2018, France 250ml **£5.10**

Fresh and fruity 'House Rosé' for weddings produced in the south of France. Bottle **£14.95**

*125ml glass available upon request
Vintages are subject to change*

*Wines selected and supplied by
Amps Wine Merchants, Oundle*

2020 Price List



Whites

(IRNHAM HALL WEDDINGS HOUSE WHITE)

Jean des Vignes Blanc 175ml £4.10
Cotes de Gascogne 2018, France 250ml £5.10
Fresh and fruity 'House White' for weddings produced in the south of France. Bottle £14.95

(GRIFFIN INN HOUSE WHITE)

9 - Le Sentier Blanc 175ml £4.10
Cotes de Gascogne 2018, France 250ml £5.10
Top notch 'House White' – zesty citrus aromas with fresh nectarine and grapefruit flavours. Drink with salads or fish Bottle £14.95

10 - Pinot Grigio 175ml £4.40
Calusari 2018, Italy 250ml £5.40
Crisp and fresh on the palate with a bright lemony character, stone fruits, good texture and clean finish. A lovely pairing with seafood dishes Bottle £15.95

11 - Chardonnay 175ml £5.10
Stone's Throw 2018, Australia 250ml £6.10
Superb unoaked Aussie Chardonnay which is textured with rich and concentrated stone fruit and a mineral character. Delicious with chicken or fish dishes Bottle £17.95

12 - Sauvignon Blanc 175ml £6.10
Apello 2018, New Zealand 250ml £7.10
Classic Marlborough Sauvignon that is bursting with tropical fruit notes, elderflower and gooseberries. A lovely wine when drunk with seafood Bottle £20.95

13 - Rioja Blanco Bottle £22.50
Lopez de Haro 2018, Spain
Winner of 'Best Value White' at recent Wines Of Spain Awards, this has lovely stone fruit and pear flavours with good balance and a long finish. Try this with chicken or pork

14 - Chenin Blanc Bottle £24.95
'Seriously Cool' by Waterkloof 2018, South Africa
Waterkloof are a top bio-dynamic producer in Stellenbosch whose wines are hugely praised by critics, and have the best restaurant in South Africa on site. This is fresh, elegant and delicious with notes of apples, stone fruit and honey. Gorgeous with chicken or pork dishes

15 - Organic Pecorino Bottle £26.50
Feudo Antico 2018, Italy
The bouquet is fruity with citrus and tropical nuances, white peach and elegant floral touch. Full bodied and well balanced. Drink on it's own or with fish.

16 - Chablis Bottle £29.95
Domaine Fournillon 2016, France
Top quality Chablis from 1er Cru vineyards. The wine is powerful, elegant, supple and well-rounded with smooth and rich apple fruit and citrus notes. This is a real star wine and a great match to white meat dishes

Reds

(IRNHAM HALL WEDDINGS HOUSE RED)

Jean des Vignes Rouge 175ml £4.10
Cotes du Gascogne 2018, France 250ml £5.10
Soft and fruity 'House Red' for weddings produced in the south of France. Bottle £14.95

(GRIFFIN INN HOUSE RED)

17 - Le Sentier Rouge 175ml £4.10
Vacluse 2018, France 250ml £5.10
Multi-award winning 'House Red' that's soft and smooth with ripe and smooth red and black fruit flavours. Delicious with burgers or sausages Bottle £14.95

18 - Merlot 175ml £4.60
Camino de la Cabana 2018, Chile 250ml £5.60
Soft, medium-bodied, easy drinking merlot that's very versatile – good with most red meat dishes Bottle £16.50

19 - Shiraz/Mourvedre 175ml £5.30
Percheron 2018, South Africa 250ml £6.30
Nose of summer pudding and raspberries with vibrant red and dark fruit flavours. Drink with red meats. Bottle £18.50

20 - Tempranillo 175ml £6.10
Rioja Palacio del Camino Real 2018, Spain 250ml £7.10
A mix of red and black berry fruits and notes of spice. Really well balanced with a long finish. Classic match for lamb especially Bottle £20.95

21 - Malbec 175ml £6.90
'Atorrante' Chakana 2018, Argentina 250ml £7.90
This is a really good Malbec with brooding plummy damson fruit, real depth of flavour and chocolatey notes. Drink with red meats especially beef Bottle £23.50

22 - Cotes du Rhone Villages Bottle £24.95
'Les Coteaux'
Domaine Boutinot 2016, France
Brambly fruit underpinned by subtle oak aromas, lovely sweet spice and red and black fruit flavours. Lovely with game

23 - Organic Montepulciano d'Abruzzo Bottle £26.50
Feudo Antico 2018, Italy
Smooth and rich black fruit flavours with lovely herby notes, this has lovely complexity, depth and length. Drink with red meats

24 - Barolo Bottle £35.00
Alasia 2014, Italy
Dark plum, leather and delicate violet aromas with notes of woodsmoke and spice. A full, firm and ripe red with rich, powerful flavours, complex savoury notes and a long finish. Drink with red meat or game



ACCOMMODATION IRNHAM WEDDINGS 2021 / 2022.

IRNHAM ESTATE COTTAGES - are all booked via leilabentonjones@gmail.com
First come first served! If you want to reserve them we ask for a £1000 deposit and final payments must be made 6 months before the event due to popularity.

The Griffin Inn Pub @ IRNHAM Village - owned by Irnham Estate

www.thegriffininn.co.uk / 01476 550201

Our local Pub at the end of the Hall drive is gorgeous with well appointed luxury rooms which can be viewed online through the website.

GREEN ROOM - Double Room with Shower room - £125 incl vat and Breakfast

BLUE ROOM - Double Room with en-suite Bathroom £125 incl vat and Breakfast

HALL ROOM - Large Room Super King bed with en-suite Bathroom £125 incl vat and Breakfast

WONKY SUITE - King size bed and en suite bathroom with shower and bath

FAMILY ROOMS - 2 lovely rooms sharing a bathroom in the attic as below

ATTIC KING - £110 incl vat and Breakfast – shared bathroom with shower and bath

ATTIC TWIN - £110 incl vat and breakfast – shared bathroom with shower and bath

IRNHAM ESTATE Cottages – (2 nights preferred)– as for separate list – all cottages priced at £100/ bedroom – luxury accommodation

HILL COTTAGE - 18/19 BULBY ROAD next to GRIFFIN INN sleeps 10 - Luxury Cottage with 5 Double bedrooms 3 bathrooms, sleeps 10 can be split into 2 cottages 3 bedrooms and 2 bedrooms £500 / night

BRIDES COTTAGE - 17 BULBY ROAD – Luxury Cottage Sleeps 2/4 - £150/ night

1 CORBY ROAD - Sleeps 9 – 5 bedrooms (downstairs bedrooms, 1 single room) £480 / night

2 CORBY ROAD - Sleeps 6 – 3 bedrooms £350 / night for the cottage

3 CORBY ROAD - Sleeps 6 – 3 bedrooms (downstairs bedrooms) £300 / night for the cottage

HONEYMOON SUITE - within IRNHAM HALL available - £300 / night

OTHER LOCAL ACCOMMODATION AVAILABLE – closest Towns are Bourne, Grantham, Stamford and Oakham. – please do read reviews before you book

THE WOODHOUSE ARMS: Corby Glen (5 mins by car)

www.thewoodhousearms.co.uk - 01476 552 452

2. Bourne Road, Corby Glen, Ng33 4NS

Corby Glen just minutes from Irnham Wedding venue. A warm welcome is always on offer to all. All the rooms offer en suite bathrooms and super king sized beds. Do mention Irnham Hall when booking. Popular with wedding guests as in the next door village – 2.5 miles – excellent food -

CHOLMELEY ARMS: - Burton Le Coggles (5 mins by car)

www.thecholmeleyarms.co.uk - 01476 550 225

The Cholmeley Arms is an Award Winning Country Pub set in an acre of grounds in the centre of the pretty Conservation Area Village of Burton-le-Coggles, just 7 minutes from Irnham. and the bedrooms were completed in 2014. 4 DOUBLE ROOMS EN SUITE

All rooms can be made up as either a double or twin room - just let them know when you book - and each has complimentary WiFi, Freeview TV, hairdryer, fridge, kettle with tea and coffee, and cupboard space. They are a lovely place to stay.
The rooms are named after woods on the Easton Estate.

SIX BELLS PUB: Witham On The Hill (15 mins by car)

www.sixbellswitham.co.uk - 01778 590360

Beautifully appointed, guest bedrooms offer a touch of luxury away from home. They have two double rooms and one superior suite. The pub is gorgeous though and great for a meal & drink. Also excellent for dinner the night before the wedding as they have a private room and offer outside dining.

ROYAL OAK PUB: Swayfield (10 mins by car)

www.royaloakswayfield.co.uk - 01476 550415

Sleeps 10 in 5 Bedrooms – a short drive away and popular with wedding guests as they also serve food. 3 of their rooms are deemed Luxury rooms and are en-suite. You can book directly by calling 01476 550415. Please make sure you have PRE BOOKED TAXIS !!!!!

THE ANGEL HOTEL: Bourne (15 mins by car)

www.theangelhotelbourne.com - 12 Rooms available and excellent breakfast!

THE WILLOUGHBY ARMS: Castle Bytham (10 mins by car)

www.willoughbyarms.co.uk - 3 main rooms and further 7 bedrooms

THE TRAVELODGE: Colsterworth A1 Junction Travelodge Hotel (10 mins)

Cheapest Option – popular with wedding guests

Moto Service Area A1 Colsterworth - NG33 5JR

Note: placed next to a motorway, apparently a quiet and comfy night sleep and convenient Greasy Spoon café next door ! and a Burger King/ SUBWAY and Mc Donald's – need we say more ? – very popular and great value

THE OLIVE BRANCH: Clipsham (20 mins drive)

www.theolivebranchpub.com - 01780 410355

Award winning food in their restaurant with private cottage and stunning Rooms for rent. Sleeps 16 in total. Highly recommended.

TOFT GOLF AND HOTEL: (8 miles away)

www.toffthotelgolf.co.uk - 20 comfortable bedrooms

Greystones Lodge Holiday Cottage: Swayfield (10 mins drive)

www.greystonescottage.co.uk - 01476 550909

Kirby Underwood Holiday Cottage: (5mins drive) www.airbnb.co.uk

Little Humby: (10 mins drive) www.airbnb.co.uk

Stable Cottage – self contained 1 bedroom cottage with a large bed, living room and kitchen – could sleep 2 adults. Contact Gayle Wharton - 07860 394199

PARK GATE COTTAGE: Stamford (20 mins away)

Luxury cottage sleeping 4 - beautiful luxury cottage with a Double and a ~Twin room – 20 minutes away in stunning Stamford - www.jangusestates.com

MANOR STABLES: Near Bourne (15 mins away)

www.jangusestates.com - Contact Mandy Foottit - 07711 169695

BARN AT FOLKINGHAM: (12 mins drive)

www.thebarnspringlane.co.uk - 01529 497199 or 07876 363292.
Jane Wright 07572 129709.

Other

THE GEORGE HOTEL – Stamford – 25/30 mins away

THE BULL & SWAN – Stamford – 25/30 mins away

THE WILLIAM CECIL – Stamford – 25/ 30 mins away

BELTON WOODS HOTEL – Grantham – 30 mins away

HAMBLETON HALL: Oakham (30 minutes drive)

www.hambletonhall.com - Oakham, Rutland - LE15 8TH / 01572 756991

A stunning setting on the edge of Rutland Water and wonderfully romantic hotel. The hotel boasts a wonderful Michelin restaurant. One of England's finest country hotels. Many of our brides and grooms have stayed here for their first night. There is a small outdoor pool and sun soaked terrace. Recommended for the honeymooners

URBAN HOTEL: Grantham (30 mins away)

Swingbridge Road, Grantham, England - NG31 7XT

Comfortable and practical – if a little lacking in atmosphere but has a GYM AND A POOL which is POPULAR as a result and often booked completely by a number of our couples for all their guests who have then done a bus to Irnham

PREMIER INN GRANTHAM: (30 mins away)

www.premierinn.com - Harlaxton Rd, Grantham, Lincolnshire - NG31 7JT / 0871 527 8470

Popular due to price, but clean and comfortable practical accommodation for wedding guests and conveniently located in Grantham which has every thing you might need including hairdressers/ beauticians. It does have 3 stars!

Please remember it is your duty to ensure all your guests leave the premises safely before you do.

Canapés

- Leek & potato gazpacho v/vg
- Tomato & red pepper gazpacho v/vg
- Pea & ham croquettes
- Brie & bacon arancini
- Chicken liver parfait & brioche
- Smoked salmon & cream cheese blinis
- Black pudding bon bons
- Mini quiches (flavours on request) v
- Glazed goat's cheese & beetroot roulade v
- Mini Yorkshire pudding & Irnham Estate beef
- Tandoori/satay chicken kebabs
- Spiced crab cakes
- Bresaola cream cheese rolls
- Tempura prawns & bloody mary ketchup
- Whipped goat's cheese, apple & walnut v
- Heritage tomato & olive crostini v/vg
- Devils on horseback
- Mackerel Pâté, Melba toast & radish

Price per person:

£3.95 each for 3 pieces

£4.95 each for 4 pieces

£5.25 each for 5 pieces



The Griffin Inn
— Irnham —

Menu

Starters

- Carpaccio of Irnham venison, liquorice & pickles.
- Home-cured salmon, cucumber, horseradish & dill.
- Ham hock press, quail's egg, beetroot & mustard.
- Whipped goat's cheese, mulled pear, walnuts & balsamic. v/vg
- Wild mushroom & Parmesan arancini, with arrabbiata sauce. v
- Tomato & mozzarella salad, with torn basil & pesto. v/vg

Mains

- Chicken supreme & risotto fritter, with a mushroom, tarragon sauce.
- Locally sourced old spot belly pork, black pudding & apple cider gravy.
- Beef casserole, herb dumpling & red wine gravy.
- Chunky cod fillet with parsley crust & a crayfish, lemon butter.
- Supreme of salmon, crushed potatoes & a dill, cream sauce.
- "Leila's salad," with falafel, honey & mustard seed. v/vg

Desserts

- Cherry, chocolate and vanilla trio of home made ice-cream with fruit coulis.
- Vanilla panacotta & champagne poached strawberries.
- Lemon posset, fresh raspberries & butter shortbread.
- Chocolate ganache, pistachio & honeycomb.
- Cherry & almond tart, with a kirsch cherry compote.
- Chocolate brownie with butterscotch sauce.



The Griffin Inn
— Irnham —

All dietary requirements catered for on request.

This includes all food, staff, table linen, crockery, glassware, kitchen equipment & VAT.

Canapés can be added to this, served with the welcome drinks at an extra charge.