Indicative estimate based on 100 guests attending:

The venue hire, peak summer Saturday £3, 500.00

The menu,

a five item canapé reception menu

Followed by a three course served dinner

As per the menu overleaf £3, 850.00

Provision of china and cutlery £350.00

Linen round linen table cloths, napkins £286.00

Staffing, to include management,

four set up staff, ten waiting staff,

three chefs and a porter £2, 096.00

Drink to include

2.5 glasses Prosecco,

66 bottles House wine

1 glass Champagne £2, 510.00

Sub Total: £12, 593.00

Vat @ 20%: £2, 518.50

Total: £15, 111.60

***canapé reception:***

smoked salmon blinis with sour cream dill mustard, chopped chive and avruga

fresh fig and mozzarella wrapped in parma ham

mini vegetarian spring rolls with sweet chilli sauce

 miniature venison sausages with redcurrant and wholegrain mustard to dip

tiger prawn wrapped in mange tout with aioli

***starter***

chargrilled asparagus spears on a summer leaf salad with scottish smoked salmon and a foaming hollandaise baskets of italian and french country breads

***main course***

pink roasted rump of lamb with fresh rosemary and a rich burgundy redcurrant jus

dauphinoise potatoes

french beans, roasted baby carrots and sautéed courgettes

***pudding***

a trio of passion fruit parfait, white and dark chocolate truffe and raspberry meringue