



THE HICKSTEAD
HOTEL

HICKSTEAD WEDDING DAY PACKAGE

We are pleased to include the following items in the Hickstead Wedding Package:

- Use of the hotel and extensive grounds for all your photographs.
- Complimentary overnight accommodation in an executive double bedded room.
- Guidance and assistance from our dedicated wedding co-ordinator to help you through the planning and organisation of your wedding day.
- Free Car Parking, subject to availability.
- Half price meals for children under 12 years of age.
- Use of a round or square cake stand and knife.
- A dedicated member of the management team to guide you through your day and to announce your speeches throughout your wedding.
- Hire of dance floor for your evening reception.
- White tablecloths and linen napkins.
- Use of changing facilities for your guests if required.
- Red carpet welcome when you enter the Hickstead.

We have various contacts throughout the entertainment industry locally and nationally and can book live music for you, from string quartets to steel bands and from guitar duos to rock bands. Just ask us for details.

Civil ceremonies held at the hotel will attract an additional £300 room hire cost.

Hire of the Courtyard Suite £550.00 for The Wedding Breakfast and Evening Celebrations.



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CANAPÉ SELECTION

Salmon Tartare on Blinis
Profiterole, creamed Liver Parfait
Black Olive Shortbread, Goats Cheese, Pesto
Sour Cream & Chives Scone
Prosciutto & Parmesan Croute
Tapenade Sun Dried Tomato & Pastry Roulade
Wild Mushrooms and Herb Mousse
Quails Egg Anchovy Croute
Roulade of Chicken and Asparagus
Chilled Gazpacho Shot
Chicken Sate, Ginger Sauce
Tiger Prawn & Mango

5 ITEMS FOR £6.95

8 ITEMS FOR £8.95



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WEDDING MENU SELECTION

SOUPS

- Cream of Vegetable - £ 5.50
- Traditional Leek and Potato - £ 5.50
- Cream of Spinach - £ 5.50
- Carrot and Cumin - £ 5.50
- Cream of Watercress and Potato - £ 6.00
- Cream of Baby Spinach and Chive Soup - £ 6.50
- Consommé with vegetable Julienne - £ 6.50

STARTERS

- Salad of Plum Tomatoes and Mozzarella with a Pesto dressing - £ 6.75
- Fantail of Seasonal Melon set on a refreshing fruit coulis - £ 6.50
- Marinated Goat's Cheese in Rosemary Oil on Rocket, Endive and Red Chard - £ 6.75
- Warm Somerset Brie and Cherry Tomato tartlet on rocket and white endive - £ 6.75
- Chicken and Leek Terrine with baby leaves in a gribiche sauce - £ 6.75
- Traditional Prawn Cocktail on a bed of crispy leaves with Marie Rose sauce - £ 6.95
- Scottish Oak Smoked Salmon in a caper dressing - £ 7.95
- Duck and Green Peppercorn Terrine with an Orange Cumberland Sauce - £ 7.95
- Salmon and baby Spinach Terrine with a sun-dried tomato and basil dressing - £ 7.95

SORBET COURSE

- Lemon , Champagne or Fruits of the Forest - £4.00



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WEDDING MENU SELECTION

MAIN COURSES

Supreme of Chicken filled with Mozzarella and Smokey Bacon,
Tomato and Basil sauce - £15.50

Roast Loin of Pork with Apricot and Sage stuffing, Bramley Apple Sauce - £16.00

Braised Lamb Shank, Port and Redcurrant Sauce, Mashed Potato - £17.00

Herb crusted baked Supreme of Salmon, Leek and Mustard Sauce - £17.00

Pan Fried Supreme of Guinea Fowl with a Wild Mushroom Mousse, Cepe Jus - £17.50

Paupiette of Plaice and Baby Spinach, Smoked Salmon and Chive Sauce - £17.50

Roast Rib Eye of Beef, Madeira Sauce, Yorkshire pudding - £21.00

Roast Sirloin of Beef, Red Wine and Thyme Sauce, Yorkshire Pudding - £23.00

All served with Chef's selection of Seasonal Vegetables and Potatoes.

VEGETARIAN MAIN COURSES

Tian of grilled Aubergine, Goats Cheese and Plum Tomatoes
in a Tomato and Basil Coulis - £12.50

Oriental Stir-fry of Egg Noodles, Bamboo Shoots and Vegetables
with a Sweet Chilli Sauce - £12.50

Wild Mushroom Risotto with shaved Parmesan and White Truffle Oil - £13.00

All served with Chef's selection of Seasonal Vegetables and Potatoes.



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WEDDING MENUS

DESSERTS

Crème Brulée with Homemade Shortbread - £ 5.50

Chocolate Profiteroles filled with a Vanilla
Cream and Chocolate Sauce - £ 5.50

Strawberry Meringue Nest with Whipped
Cream and a Soft Berry Puree - £ 5.50

Chocolate Truffle with Crème Anglaise - £ 6.50

Tian of Cream Cheese and Apple Sponge with a
Sweet Calvados Sauce - £ 6.50

Selection of Four Cheeses with Celery, Walnuts,
Grapes and Cheese Biscuits - £ 8.95

All accompanied by Coffee or Tea and Mint Chocolates



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SET WEDDING MENU CHOICES

MENU A £27.50

Cream of Vegetable Soup with Croutons

Or

Fantail of Seasonal Melon set on a refreshing fruit coulis

Supreme of Chicken filled with Mozzarella and Smokey bacon,

Tomato and Basil Sauce

Chocolate Profiteroles filled with a Vanilla Cream
and Masked with Chocolate Sauce

Coffee and mints

MENU B £29.50

Cream of Watercress and Potato Soup

Or

Traditional Prawn Cocktail on a Bed of Crispy Leaves with Marie Rose sauce

Pan Fried Loin of Pork served with an Apricot and Sage
Stuffing, Bramley Apple Sauce

Chocolate Truffle with crème anglaise

Coffee and mints



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SET WEDDING MENU CHOICES

MENU C £34.00

Consommé with Vegetable Julienne

Or

Confit of Chicken Puy Lentil Terrine with Caper and Parsley Dressing

Roast Ribeye of Beef, Red Wine and Thyme Sauce, Yorkshire pudding

Tian of Cream Cheese and Apple Sponge, Sweet Calvados Sauce

Coffee and mints

MENU D £36.00

Cream of Baby Spinach and Chive Soup

Or

Duck and Green Peppercorn Terrine, Cumberland Sauce

Roast Sirloin of Beef in a Red Wine and Thyme Sauce, Yorkshire pudding

Crème Brûlée with Homemade Shortbread

Coffee and Mints



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EVENING FINGER BUFFET SELECTION

Selection of Finger Sandwiches
Deep Fried Mushrooms with a Garlic Dip
Mini Pork Pies with Mustard or Pickle
Two Varieties of Quiche
Spicy Chicken Drumsticks
Vegetable Falafels with Harissa Mayonnaise
Spicy Potato Wedges with Salsa Dip
Vegetable Spring Rolls with Sweet Chilli Sauce
Chicken Satay with Peanut Sauce
Selection of Home Made Pizza Slices

HEALTHIER OPTIONS

Cream Cheese, Rocquette and Tomato Tortilla Wraps
Crudité's with Homemade Houmous and Tzatziki
Baby gems filled with Chicken Caesar Salad
Tomato and Mozzarella Crostinis
Spicy Nachos with Guacamole Dip
Dessert Platter

7 ITEMS FOR £16.00
12 ITEMS FOR £23.00



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CELEBRATION DRINKS AND WINES

You may select from our extensive selection of wines and soft drinks for your guests to enjoy throughout the celebration. As with every aspect of your Hickstead hotel wedding, the choices are yours.

You might, for example, wish to start with Champagne, a traditional Sherry, or Punch, to greet your guests. If the weather is right, you might wish Champagne and Canapés to be served in the gardens as an aperitif to your meal; or you may choose a Summer Fruit Punch, Pimms or Buck's Fizz.

Our wine list offers a variety of fine wines, including Sparkling Wines and Champagnes for toasting the bride and groom. We also offer a comprehensive drinks package should you wish to be relieved of the complexities of decision making.

THE HICKSTEAD HOTEL ALL INCLUSIVE DRINKS PACKAGE £17.00 PER PERSON

1 Glass per person on arrival of one of the following:

Chilled Summer Punch, Sherry, Hot Punch, Red or White Wine, Buck's Fizz, Pimms or Orange Juice.

2 Glasses of House Red or White Wine with your Wedding Meal.

1 Glass of Sparkling Wine for Toasts and Speeches
(or Champagne Toast for a supplement of £3.30 per person)

Still or Sparkling Mineral Water on each table