

Choosing your wedding menus at The Sweeney, we firmly believe that an occasion such as a wedding deserves an amazing wedding breakfast – and is the perfect way to fuel your guests for the rest of the day's events – so we make every effort to create the perfect menu for you.

Wedding Menus

STARTERS

Please **choose 2** of the following and we will take an order from your guests on the day:

- Cucumber gin and beetroot cured salmon, cucumber and apple pickle
- Grilled goat's cheese, fig chutney and salt-baked beetroot
- Classic Caesar salad with chicken and avocado
- Chicken liver, pork and brandy pâté with homemade chutney and toast
- Ham hock terrine with homemade piccalilli and walnut bread
- Caramelised root vegetable soup with root crisps
- Crisp-fried brie with a Cumberland sauce and toasted pecan salad
- Potted sea trout, parsley butter, cherry tomato and herb salad
- Curried carrot and apple soup with crème fraîche
- Tomato and roast pepper soup with olive oil croutons
- Leek, potato and blue cheese soup with crispy leeks
- Seafood and avocado cocktail, Bloody Mary jelly
- Asian noodle salad with crispy duck
- Chilled melon with poached fruits and sorbet
- Crispy panko mushrooms with spicy jalapeño mayo

MAIN COURSE

Please **choose 1** main and 1 vegetarian option (v):
We will need to know how many vegetarian meals you require in advance.

- **Roast sirloin of beef** with Yorkshire pudding
- **Roast free range turkey** with baked ham, sage and onion stuffing
- **Duo of roast sirloin beef and slow-cooked pork** with all the trimmings
- **Fillet of salmon** with a tomato, butterbean and chorizo cassoulet
- **Braised lamb shoulder**, root vegetables parmentier and rosemary jus
- **Natural smoked haddock**, basil marinated tomatoes & Welsh rarebit
- **Slow-cooked beef steak** with buttery mash and onion gravy
- **Ballotine of chicken**, wild mushroom stuffing and tarragon sauce
- **Supreme of chicken** with brie and pancetta, red wine sauce
- **Crisp roast duck**, orange marmalade and brandy sauce
- **Shank of lamb**, bubble and squeak cake, with redcurrant and port sauce
- **Slow-cooked belly pork**, baked apple and black pudding fritter
- **Cheese, onion and sweet potato pie** with vegetable gravy (v)
- **Aubergine and puy lentil charlotte** with tomato ratatouille (v)
- **Mushroom and spinach wellington**, tomato and sage ketchup (vegan)
- **Moroccan vegetable tagine** with apricot and coriander couscous (vegan)
- **Butternut squash**, parsnip and pine nut roast with parsnip crisps (vegan)

DESSERT

Please **choose 2** of the following and we will take an order on the day from your guests.

- **Lemon and lime meringue pie** with Italian meringue
- **White chocolate and raspberry cheesecake** with Oreo cookie crumb
- **Passion fruit meringue** with lemon curd and raspberries
- **Vanilla panna cotta**, rhubarb, ginger crumb and meringue kisses
- **Baked salted caramel and honeycomb cheesecake**
- **Sticky toffee pudding** with toffee sauce and cream
- **Season fruit cheesecake** with tangy fruit sauce
- **Raspberry and cardamom crème brûlée** and shortbread biscuit
- **Chocolate ale cake**, boozy prunes and clotted cream ice cream
- **Warm chocolate fondant pudding** with clotted cream ice cream
- **Seasonal fruit pavlova**, berry coulis and Chantilly cream
- **Warm blueberry and lemon frangipane tart** with a blueberry compote
- **Chocolate, cherry, almond and honeycomb parfait** (vegan)
- **Short crust apple and cinnamon pie** with custard
- **Baked chocolate and orange cheesecake**
- **Fresh fruit crumble** with vanilla custard
- **Duck egg custard tart** with sweet pickled berries
- **3 cheese plate** with celery, fruit and biscuits**

**£1.50 supplement on package per person



DESSERT

The following desserts are good when you just want one choice with a variety of flavours**

- **Assiette of chocolate:** chocolate mousse, chocolate and cherry parfait, chocolate mint Oreo cheesecake
- **Assiette of puddings:** vanilla crème brûlée, chocolate and orange cheesecake and passion fruit meringue

Why not add...

- **A cheese board per table, to follow your puddings:**
Selection of 5 cheeses with celery, fruit, homemade chutney and biscuits
- **Homemade petit fours****

Children Menus

Choose one of these menus

MENU ONE

- **Carton of juice**
- **Garlic bread**
with melted cheese
- **Breast of chicken goujons,**
French fries and salad
- **Ice cream** and shortbread biscuit

MENU TWO

- **Carton of juice**
- **Melon**
with fruit or carrot and cucumber sticks
- **Local pork sausages on buttery mash**
with seasonal vegetables and gravy
- **Knickerbocker glory**

A vegetarian option of spaghetti pasta with tomato sauce is available.

**£1.50 supplement on package per person

Drinks Packages

THE LADY NETHERTON PACKAGE

- A glass of Prosecco on arrival
- Half a bottle of Roos Estate South African Pinotage red or Chenin Blanc white
- One glass of Prosecco for the toast

THE LORD SWEENEY

- A glass of Pimms or mulled wine (season dependent)
- Half a bottle of Vivissimo Pinot Grigio or Tierra Alto Chilean Merlot
- One glass of Prosecco for the toast

THE BUTLERS CHOICE

- A gin cocktail of your choice from our specially chosen selection
- Half a bottle of Aotearoa New Zealand Sauvignon Blanc or Decpacito Argentinian Malbec
- A glass of house champagne per guest for the toasts

NON-ALCOHOLIC OPTIONS:

- Jugs of non-alcoholic punch
- Jugs of orange and apple juice
- Sparkling or still water

Arrival drinks will be served on the terrace, weather permitting, or in the main hall.
A corkage facility is not available.

Canapés

The time between getting married and sitting down for your wedding breakfast is longer than most couples anticipate. The taking of photographs to record your day can be a lengthy process, so we recommend serving canapés during this time to keep your guests comfortable and happy.

Choose from the following selection:

- 3-piece selection per guest
- 5-piece selection per guest

- Cheese aigrettes, fried choux pastry with parmesan and paprika
- Homemade pâté filo basket
- Smoked salmon mini bruschetta
- Tomato mozzarella and basil bites
- Soup shots (choose 1)
pea and ham, Thai chicken, gazpacho
- Caramelised onion and cheese tartlets
- Pigs in blankets
- Pork and black pudding bonbon
- Savoury choux buns
with tarragon mushroom
- Chicken satay skewers with peanut dip sauce
- Beetroot and pine nut bonbons,
smoked ketchup
- Fresh fruit brochette



Afternoon Tea Reception

This is an on-trend choice at the moment and we offer this menu as an alternative to a traditional reception meal. A children's menu is also available.

ENGLISH PIMMS WITH THE TRIMMINGS ON ARRIVAL

A selection of sandwiches to include:

- Poached salmon mayonnaise
- Free-range egg and cress
- Home-baked ham and chutney
- Cheddar cheese and pickle
- Chicken and avocado Caesar wraps
- Moroccan spiced chickpea, spinach and beetroot wrap (vegan)

- Roasted vegetable quiche
- Mini pork and black pudding sausage rolls

A selection of cakes to include the following:

- Scone with clotted cream and strawberry jam
- Lemon drizzle cake
- Chocolate profiterole
- Mini meringues with fruit
- Coffee and walnut cake or Victoria sponge
- Mini lemon posset

- English breakfast tea and cafetière coffee
- A glass of Prosecco for the toast

If this option is chosen, then we would advise you to offer your guests a more substantial food choice in the evening.

Evening Food

OPTION 1

FINGER BUFFET

Please choose 6 items from the selection:

- Pork pie and homemade piccalilli
- BBQ marinated chicken drumsticks
- Marinated tomato and basil bruschetta (v)
- Homemade scotch eggs
- Teriyaki salmon skewers
- Yorkshire puddings with beef and horseradish sauce
- Assorted sandwiches on white and wholemeal bread
- Chorizo and potato frittates
- Sausage rolls
- Homemade beef burgers with cheese
- Roasted vegetable quiche (v)
- Mediterranean vegetable and halloumi kebabs (v)
- Thai chicken satay with a peanut dip
- Fish goujons with lemon and tartar sauce
- Goat's cheese and red onion filo tarts (v)
- Cones of chips with tomato ketchup
- Potato skins with sour cream and melted cheese (v)
- Chicken and avocado Caesar wraps
- Grazing platter:
(this counts as 2 buffet items)

Marinated olives, warm spiced nuts, chicken liver pâté bruschetta, balsamic pickled onions, crispy pitta chips with hummus and spiced pork crackling with apple sauce.

Any additional items can be added, and we will quote.

OPTION 2

WOOD-FIRED OVEN PIZZA

A choice of two thin crust pizzas, cooked in our wood-fired oven while your guests wait. These pizzas are made and cooked to order which does take a little time but adds to the theatre of the evening.

Choose two of the following:

- Tomato, basil and mozzarella
- Pepperoni, chorizo, tomato and mozzarella
- Portobello mushroom, olives, goats cheese and rosemary
- Ham, pineapple and mozzarella

All served with creamy coleslaw, mixed leaf salad, pasta salad and tomato and red onion



Evening Food

OPTION 3

Choose from 1 of the following:

- Slow-cooked pork with soft rolls, apple sauce and stuffing
- Slow-cooked harissa lamb with pitta bread, minted cucumber and yoghurt

All served with;

- Spiced crispy potato bits
- Creamy coleslaw
- Green salad with house dressing
- Tabbouleh salad

OPTION 4

BOWL FOOD

Choose one of the following:

- Beef stew with herb dumplings
- 5-way chilli with cheese, sour cream, chopped onions and tortilla chips
- Grilled pork and leek sausages with leek mash, greens and onion gravy
- Chicken, chorizo and chickpea casserole with orzo pasta
- Mac and cheese, pancetta and garlic crumb and creamy coleslaw
- Chicken curry with rice, naan and accompaniments
- Lasagne with garlic bread and house salad

You may want to use your wedding cake as a sweet option for your evening party or one or more of the items below can be added to your selection at an additional charge.

- Mini fruit tarts
- Mini meringues with fruit
- Chocolate and cream profiteroles
- Banoffee pie
- Mini crème brûlée

Exclusive Use of The Sweeney

Imagine holding your wedding in the exclusive splendour of The Sweeney, where the only guests are those you have specifically invited. This is not a requirement to hold your wedding at The Sweeney, but what a special way to celebrate your big day?

An exclusive wedding means complete flexibility on timings and you have the sole use of all the bedrooms, elegant reception rooms, garden terrace and wonderful grounds.

Just imagine having the whole hall to yourselves, so you and your guests can enjoy the special atmosphere that is The Sweeney.

To gain exclusive use of The Sweeney for your wedding, the following requirements must be met:

- All 12 bedrooms and the Cottage must be occupied at current rates (The Bridal Suite is complimentary).
- Minimum numbers of 60 adult guests for the wedding breakfast and 100 for the evening reception apply.

Civil Ceremonies

Why don't you make your wedding day here at The Sweeney more memorable and utilise one of the many varied spaces we offer licenced to hold the wedding ceremony.

Once you have decided on a civil ceremony here at The Sweeney, you will then need to contact the Superintendent Registrar's Office, Shropshire County Council (Shrewsbury) to book their services to officiate your ceremony.

Finishing Touches

It's the little things that can make your special day extraordinarily special.

GIN BAR

Choose 3 bottles from our gin selection and we will set up your very own Gin Bar. Each gin will be served with its very own individual garnish and unlimited tonic water.

Minimum number: 60 people

£6.50 per person

HOT CHOCOLATE STATION

One of our favourites, give your guests a warming treat in the evening with a cup of hot chocolate served with whipped cream, marshmallows and a selection of toppings and sprinkles.

Minimum number: 45 people

£4.50 per person

MARSHMALLOW TOASTING

Gather your guests around our fire pits and relive childhood memories toasting marshmallows. With toasted coconut, chocolate and strawberry sauce and a selection of toppings.

Minimum number: 80 people

£2.50 per person

