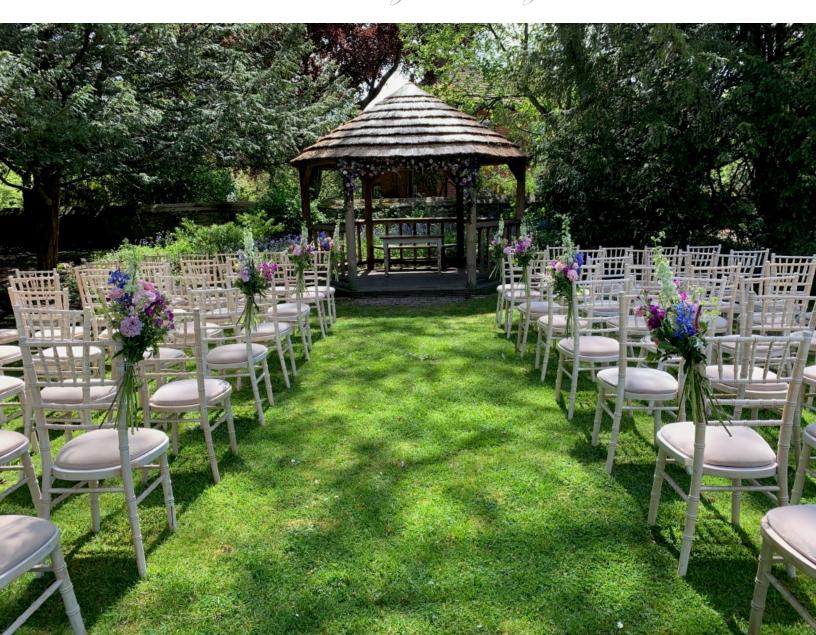


Summer Weddings at Eyam Hall



MAY ~ SEPTEMBER 2022/2023

- * AVAILABLE TUESDAY TO THURSDAY
- * EXCLUSIVE USE YOU AND YOUR GUESTS WILL BE THE ONLY ONES HERE EXCEPT FOR THOSE LOOKING AFTER YOU
- * OUR BEAUTIFUL, HISTORIC DRESSING ROOM WITH PROSECCO & SWEET TREATS
- * GARDEN HOUSE PUB WITH BEERS & SALTY SNACKS
- * CEREMONY FOR UP TO 40 GUESTS EITHER OUTSIDE AT THE PAVILION OR IN THE FLAGGED HALL IF THE WEATHER IS UNKIND
- * UNLIMITED PROSECCO, SPARKLING ELDERFLOWER AND STILL WATER FOR POST CEREMONY DRINKS IN THE GARDENS FOR 1 1/2 HOURS
- * HAND-TIED BRIDAL BOUQUET, TWO BRIDESMAIDS BOUQUETS AND FIVE BUTTONHOLES OF YOUR CHOOSING BY TAMARYNSTREASURES.CO.UK
- * BLUETOOTH SPEAKER FOR MUSIC
- * PRIVATE CARPARK FOR YOU AND YOUR GUESTS
- * WEDDING RECEPTION AVAILABLE IN <u>THE COOLSTONE</u> RESTAURANT AT AN EXTRA COST

£2,450



Available Extras

ADDITIONAL GUESTS - PLEASE ENQUIRE
BRIDESMAIDS BOUQUETS FROM £40 EACH
BUTTONHOLES - £6 EACH
LADIES JACKET CORSAGES - £12 EACH
PAVILION DECORATED WITH FLOWERS - FROM £250
PEW ENDS - FROM £5 EACH
BOTTLES OF LAGER - £4.50 EACH
BOTTLES OF REAL ALE - £5 EACH





To check availability or to arrange a viewing please contact us on the details below

Eyam Hall, Hope Valley, Derbyshire, \$32.5QW Telephone: 01433-350055, Email: hello@eyamhallweddings.co.uk, www.eyamhallweddings.co.uk

SAMPLE MENUS @ THE COOLSTONE

AFTER YOUR CEREMONY DRINKS WILL BE POURED AND CANAPÉS FROM THE COOLSTONE WILL BE SERVED IN THE HALL OR OUTSIDE IF THE WEATHER IS KIND.

BELOW ARE SOME IDEAS OF THE DELICIOUS FOOD THEY CAN CREATE FOR YOU BUT ALL MENUS WILL BE TAILORED TO WHAT SUITS YOU AND YOUR GUESTS BEST!

Canapés

PEA & PRAWN CROSTINI

MINI LAMB KEBAB SKEWERS

BEETROOT & GOATS CHEESE CROSTINI

STICKY SAUSAGES IN BACON CRACKLING

HAM HOCK & APPLE TOASTS

HOT & SPICY CHICKEN SKEWERS

WATERMELON, CURED HAM & FETA

PISA MOZZARELLA

MINI YORKSHIRE PUDDING & BEEF

CRISPY SHREDDED DUCK ROLL WITH HOI SIN

BRUSCHETTA - HERITAGE TOMATO SALSA

To Start

LEEK & POTATO SOUP, CHEDDAR COÚTE

HAM HOCK TERRINE, PICCALILLI, SOURDOUGH TOAST

CLASSIC PRAWN COCKTAIL, GEM LETTUCE, MARIE ROSE SAUCE

PLUM VINE TOMATO SALAD, MOZZARELLA, SOFT HERB SALAD, PESTO DRESSING

CHICKEN LIVER PARFAIT, RED ONION MARMALADE TOASTED BRIOCHE

ROASTED PEPPER & TOMATO SOUP, CHILLI OIL

POACHED PEAR, WALDORF SALAD

SMOKED MACKEREL RILLETTE, WATERCRESS & BEETROOT SALAD. FENNEL TOAST

CELERIAC VELOUTÉ, APPLE CARAMEL, CARAMELISED PECAN NUTS

DRESSED CRAB SALAD, PICKLED CUCUMBER, OAT CRACKERS, CURRIED

MAYONNAISE

CONFIT DUCK LEG & PISTACHIO TERRINE, SPICED PLUM CHUTNEY, SOURDOUGH
WAFERS

GIN CURED SALMON, SOURED APPLES, CUCUMBER MICRO GREENS, TREACLE
BREAD

To Follow

ROASTED CHICKEN BREAST, FONDANT POTATO, PANCETTA & PEA FRICASSEE

CONFIT BELLY PORK, MUSTARD SEED MASHED POTATO, APPLE, CIDER CREAM

SAUCE

FILLET OF HAKE, SWEETCORN & NEW POTATO CHOWDER
HERITAGE BEETROOT RISOTTO, CARAMELISED GOATS CHEESE, CONFIT SHALLOT
BRAISED BEEF FEATHER BLADE, POMMES ANNA, BOURGUIGNON SAUCE
FILLET OF SALMON, CRUSHED NEW POTATOES, CONFIT FENNEL, CAPER & LEMON
BUTTER

ROASTED LAMB RUMP, CREAMED MASH HONEY GLAZED CARROTS, RED WINE SAUCE
SUN-BLUSHED TOMATO & BASIL GNOCCHI, PESTO, ROCKET SALAD
ROASTED DERBYSHIRE STRIPLOIN OF BEEF, DUCK FAT ROAST POTATOES,
YORKSHIRE PUDDING, RED WINE GRAVY

WILD SEABASS, BROWN SHRIMP, TOMATO & COURGETTE RAGOUT, BABY SPINACH FILLET OF BEEF, DAUPHINOISE POTATOES, WILD MUSHROOM & PANCETTA BOURGUIGNON SAUCE (£5 SUPPLEMENT)

ROOT VEGETABLES PITHIVIER, KALE, SQUASH & SAGE PUREE

To Finish

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM
MUSCOVADO & VANILLA PANNA COTTA, CONFIT ORANGE, GINGER BISCUITS

WARM CHOCOLATE BROWNIE, BERRY COMPOTE, RASPBERRY SORBET

PASSIONFRUIT CHEESECAKE, MANGO, COCONUT ICE CREAM

LEMON POSSET, RASPBERRY MERINGUES. RASPBERRY SORBET

DARK CHOCOLATE DELICE, HAZELNUT CRUMBLE, PASSIONFRUIT SORBET

TRADITIONAL BAKEWELL PUDDING WITH VANILLA CUSTARD

TREACLE TART, CLOTTED CREAM ICE CREAM

BUTTERMILK & HONEY PARFAIT, CHOCOLATE CRUMB, HONEYCOMB

DARK CHOCOLATE TART, HAZELNUT ICE CREAM

ORANGE SCENTED CRÈME BRÛLÉE, WHISKEY MARMALADE, GINGER BISCUITS

CHEESE SELECTION OF DERBYSHIRE CHEESES, SAVOURY BISCUITS WITH CHUTNEY & GRAPES

£65 per head

INCLUDING YOUR CHOICE OF:

2 CANAPÉS

3-COURSE MEAL

HALF OF A BOTTLE OF WINE PER HEAD

Please get in touch with them directly via the details below to book this aspect of your special day and decide on your chosen meals and drinks.

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