



# WINTER *Weddings*

£2,000!

FOR 40 GUESTS

(ONLY £50 PER PERSON)

Bubbly and Brewed Drinks Reception  
3 course Wedding Breakfast  
Evening Stotties

**AVAILABLE**

1 NOV 2026 - 31 JAN 2027

**MONDAYS TO THURSDAYS**

Please email or call to book your private viewing:  
weddings@marshallmeadowshotel.co.uk Phone: 01289 331133

# Our MENU

## Starters

**Northumbrian Broth**  
with Herb Dumplings (V)

**Chicken Liver Pate,**  
Tomato Chutney, Toasted  
Sourdough

**Greenland Prawn Cocktail**

**Bruschetta with Red Onion,**  
Fresh Tomato & Mozzarella (V)

**Panko Coated Fish Cake,**  
Crisp Leaves, Lemon Herb  
Mayonnaise

## Desserts

**Sticky Toffee Pudding**  
with Vanilla Ice Cream Warm

**Chocolate Brownie**  
with Vanilla Ice Cream

**Strawberry Cheesecake**  
with Fruit Coulis

**Apple Crumble**  
with Custard

**Lemon Tart**  
with Raspberry Sorbet

## Drinks

**Drinks Reception** - Peroni & Prosecco  
**Toast Drink** - Prosecco  
**Wedding Breakfast** - Glass of House Wine

## Mains

**Traditional Roast served with  
Yorkshire Pudding, Roasted Root  
Vegetables & Fondant Potato.**

Your choice of Chicken Supreme,  
Topside of Beef or Loin of Pork

**Lemon & Herb Crusted Salmon Fillet,**  
Crushed New Potatoes, Green Beans,  
White Wine Chive Cream

**Chicken Supreme with  
Fondant Potato,**  
Peas & Pancetta, Wild Mushroom Cream  
Wild Mushroom Risotto, Parmesan  
Cheese, Chives & Truffle Oil (V)

**Goats Cheese & Spinach Wellington,**  
Tomato & Red Pepper Sauce (V)

## Evening Stotties

**Local Pork Sausage,  
Caramelised Onion Baps  
Dry Cured Bacon Baps  
Halloumi, Courgette & Coriander  
Cake Sliders (V)**

Terms & Conditions Apply

40 - 59 Adults Non-Exclusive / 60+ Adults Booked Exclusive.

£50pp for Additional Day Guest / £12pp for Additional Evening Guests

Food & Drink Upgrades Available