



*Wedding Breakfast
Menus*



The Countryside Charm Package

£39.95 per head

Minimum 40 – Maximum 110 guests

This package includes your choice of 2 starters, 3 carvery meats with 9 accompaniments, and 2 desserts. Upgrade to 12 accompaniments for £42.50 per head. Arrival Bucks Fizz or Asti included.

Starters:

- Homemade Soup of the Moment served with crusty bread
- Fantail of Seasonal Melon with Raspberry Coulis (v)
- Homemade Chicken Liver Pâté served with warm toast
- Salmon Roulade topped with prawn salad and lemon mayonnaise
- Punch Bowl Mushrooms served on Bloomer toast

Carvery Meats

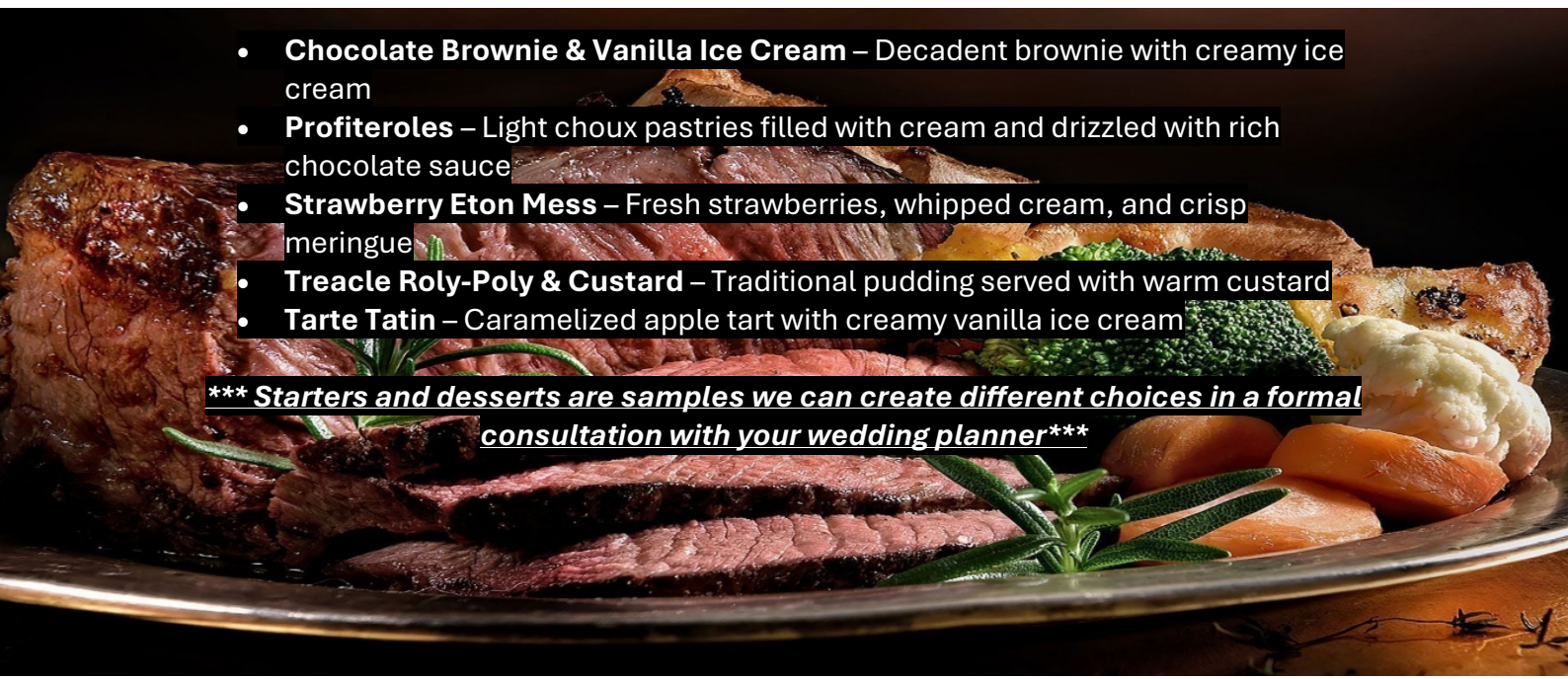
- Roast Sirloin of Beef
- Butter-Basted Turkey Crown
- Honey & Mustard Charred Gammon
- Slow-Cooked Pork Shoulder
- Baked Leg of Lamb

Accompaniments:

Beef Fat Roasties, Thyme & Rosemary Roasties, Buttery Mash, Garlic & Cheese Potatoes, Sautéed Potatoes, Hasselback Mini Potatoes, Buttered New Potatoes, Julienne Carrots, Peas, Sweetcorn, Honey Roast Parsnips, Roasted Cauliflower, Cauliflower Cheese, Broccoli, Broccoli Bake, Swede & Carrot Crush, Savoy Cabbage, Braised Red Cabbage, White Cabbage, Carrot & Pepper Stewed Cabbage, Creamed Leeks, Green Beans, Stuffing, Roasted Onion, Yorkshire Puddings

- **Chocolate Brownie & Vanilla Ice Cream** – Decadent brownie with creamy ice cream
- **Profiteroles** – Light choux pastries filled with cream and drizzled with rich chocolate sauce
- **Strawberry Eton Mess** – Fresh strawberries, whipped cream, and crisp meringue
- **Treacle Roly-Poly & Custard** – Traditional pudding served with warm custard
- **Tarte Tatin** – Caramelized apple tart with creamy vanilla ice cream

***** Starters and desserts are samples we can create different choices in a formal consultation with your wedding planner*****



The Ludlow Elegance package

£49.95 per head

Minimum 40 – maximum 80 guests

Choose 3 starters, 2 main courses & 3 desserts, Arrival Bucks fizz or Asti and prosecco toast include.

(The Ludlow elegance package requires orders for all guests to be in 3 weeks before the wedding date)

Starters

- **Buttermilk Chicken Strips**- Crispy strips with pickled slaw and a rich whiskey BBQ sauce.
- **Wild Mushroom Arancini**- Golden risotto balls with parmesan cauliflower purée and a drizzle of truffle oil.
- **Burrata & Prosciutto**- Creamy burrata with toasted sourdough, delicate prosciutto, peppery rocket, and a hint of hot honey glaze.

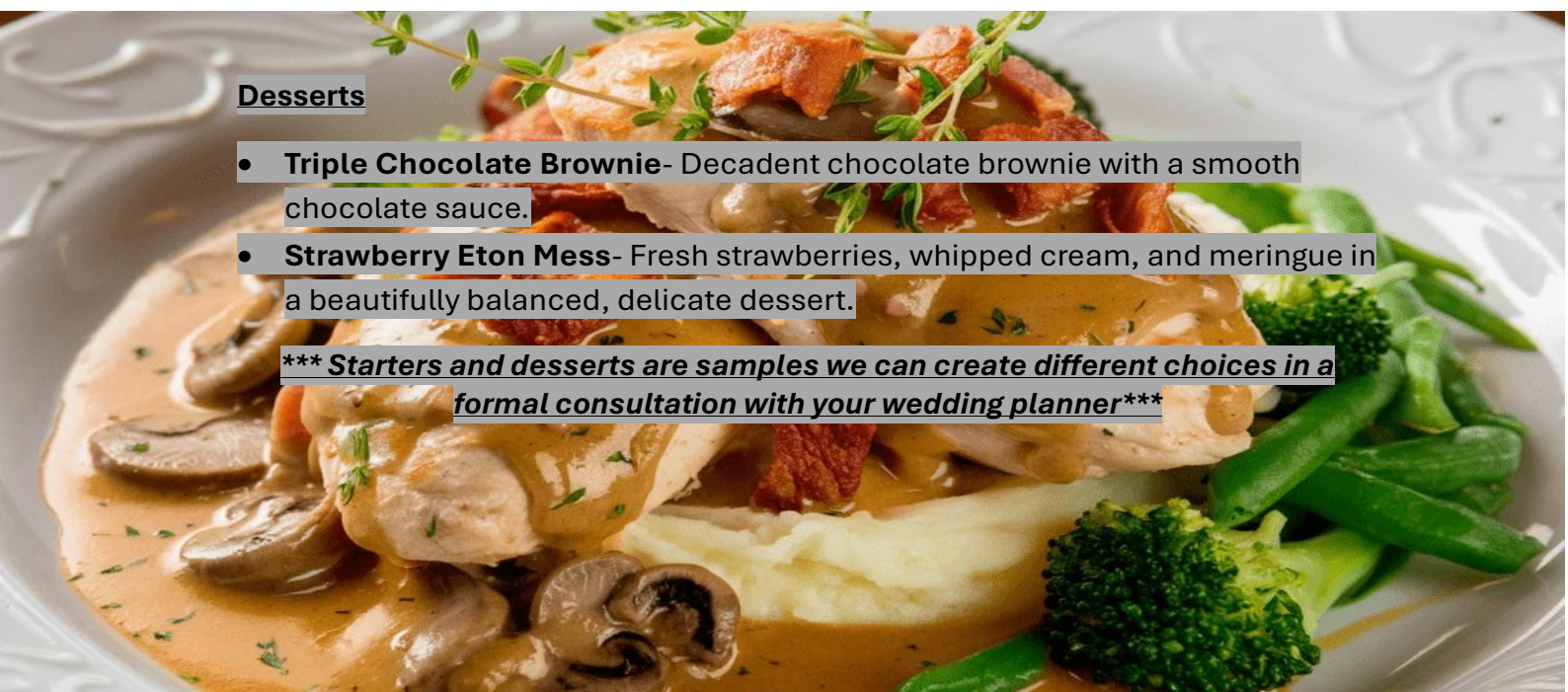
Main Courses

- **Chicken Supreme-Tender** chicken with potato fondant, burnt onion purée, and a rich red wine & thyme jus, finished with delicate micro watercress.
- **Slow-Braised Beef Feather blade** -Melt in the mouth beef with horseradish mash, roasted shallots, an exotic mushroom medley, and a silky beef marrow jus, garnished with fresh pea shoots.
- **Pork Belly** -Crispy pork belly paired with black pudding bon bons, velvety colcannon mash, cider jus, and caramelized apples for a touch of sweetness.
- **Mushroom Kiev** -Creamy goats' cheese stuffed mushroom, served with pillowy gnocchi in a spiced tomato sauce, garnished with pickled mushrooms and fresh chives.

Desserts

- **Triple Chocolate Brownie**- Decadent chocolate brownie with a smooth chocolate sauce.
- **Strawberry Eton Mess**- Fresh strawberries, whipped cream, and meringue in a beautifully balanced, delicate dessert.

***** Starters and desserts are samples we can create different choices in a formal consultation with your wedding planner*****



Garden Party Selection

£29.95 Per head

Minimum 20 guests — Maximum 40 guests

Afternoon Tea Sandwich/Savory Selection

A selection of freshly prepared finger sandwiches:

- Shropshire Ham & Mustard
- Mature cheddar & caramelised onion chutney
- Chicken & bacon mayonnaise
- Smoked salmon, cream cheese & cucumber

- Homemade sausage rolls

Choose two sides for your guests:

- Skin-on fries
- Traditional chips
- Tater tots
- Onion rings

Optional upgrades

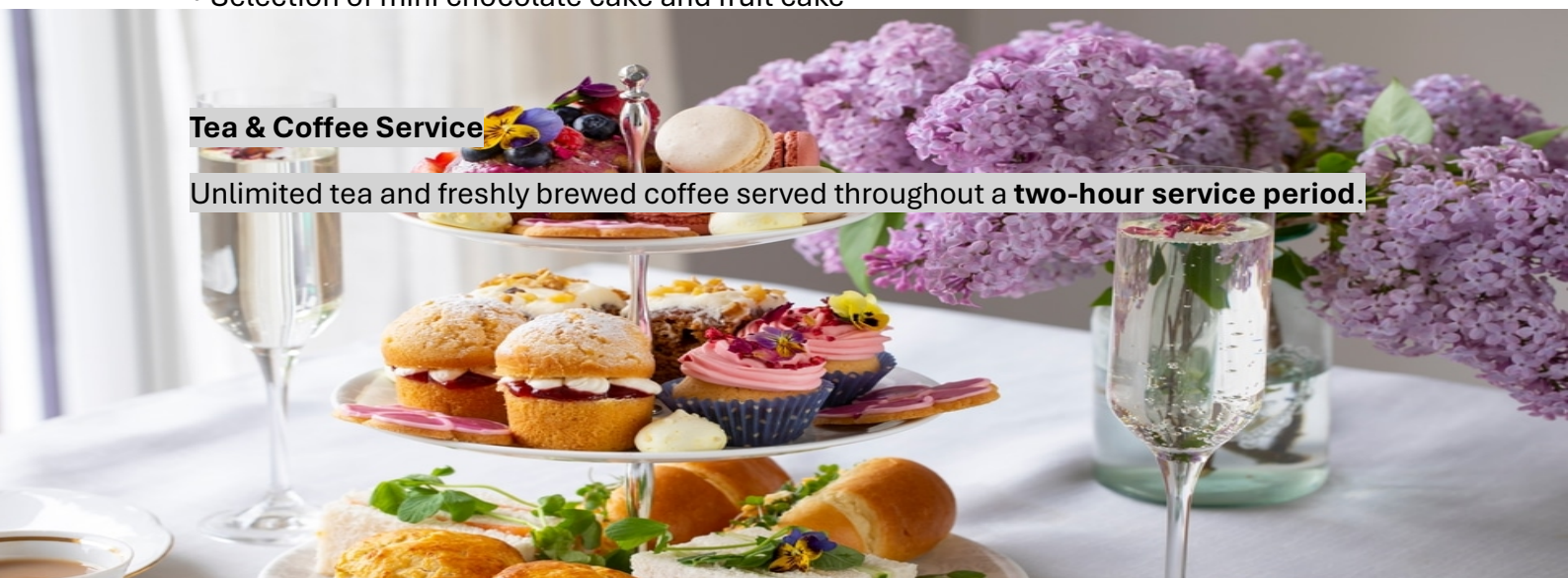
- Sweet potato fries — + £1 per guest
- Mozzarella sticks — + £1.50 per guest
- Crispy chicken fillets — + £3 per guest

Sweet Treats

- Freshly baked scones served with clotted cream & strawberry jam
- Mini trifles
- Selection of mini chocolate cake and fruit cake

Tea & Coffee Service

Unlimited tea and freshly brewed coffee served throughout a **two-hour service period**.





THE BRIDGNORTH PUB CO.
**THE
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INN & RESTAURANT

Drinks packages





Meadow Fizz

(£5.95 upgrade with wedding breakfasts)

£16.95 per head with evening only events

A sparkling start to your day, perfect for welcoming your guests in style. Enjoy a classic Bucks Fizz or Asti on arrival and raise a glass of sparkling Prosecco for your toast, with Jugs of iced water on every table

Countryside Brew

£24.95 per head

Guests are welcomed with Bucks Fizz / Asti for the ladies or a 330ml bottled beer for the gents, followed by sparkling Prosecco for the toast. At the wedding breakfast, two bottles of beer per adult guest will be served in ice buckets on each table, creating a relaxed and celebratory atmosphere. Jugs of iced water will also be available on every table.



Garden Spritz

£26.95 per head

Guests can enjoy a Bucks Fizz/ Asti on arrival or a refreshing 330ml bottled beer followed by sparkling Prosecco for your toast. your guests will also enjoy half a bottle of house wine per adult from our carefully selected wine menu and jugs of iced water will be on every table

Orchard Luxe

£34.95 per head

Enjoy Bucks Fizz/Asti or a 330ml bottled beer and 3 canapés per guest on arrival, sparkling Prosecco for the toast, still & sparkling mineral water on every table and half a bottle of house wine per adult guest

Barrel & Bloom

£34.95 per head

Enjoy Bucks Fizz/Asti or a 330ml bottled beer and 3 canapés per guest on arrival, sparkling Prosecco for the toast, still & sparkling mineral water, ice buckets placed on each table will include two bottles of beer per adult guest for everyone to enjoy throughout the meal

Severn Welcome Canapé Selection

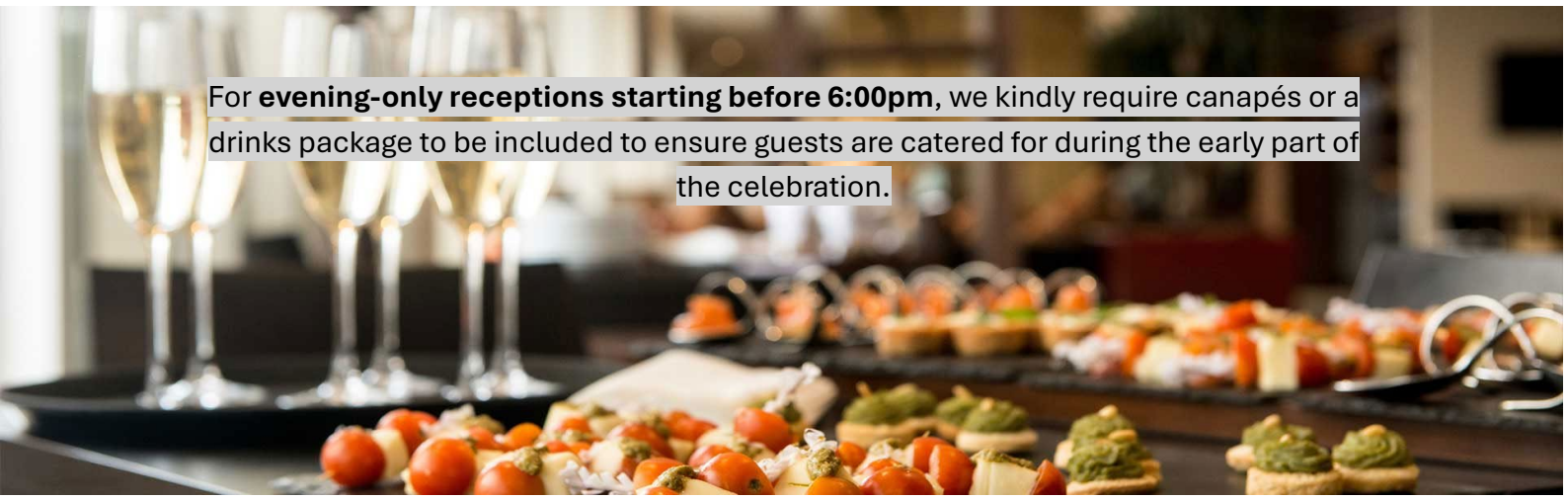
Choose a **minimum of 3 and a maximum of 5 canapés per guest** from the selection below.

£3.00 per guest, per choice (unless in with a drinks package)

Canapé Choices

- Vegan burger sliders
- Smoked salmon crostini
- Honey & mustard chipolatas
 - Sticky pork belly bites
 - Black pudding bon bons
 - Mini cheeseburger bites
 - Ham & cheese croquettes
- Popcorn buttermilk chicken bites
- Mini Yorkshire puddings filled with roast beef, chicken or pork
 - Cheese & onion quiche

Our canapé selection can be added to any earlier reception, providing the perfect light bites to keep guests satisfied while you enjoy photographs and drinks before the wedding breakfast.



For **evening-only receptions starting before 6:00pm**, we kindly require canapés or a drinks package to be included to ensure guests are catered for during the early part of the celebration.



Evening Buffets



Evening Food Menus

Pizza Station

£9.95 per head

- **Margherita:** - Fresh tomato sauce, mozzarella, and basil.
 - **Peperoni:** - Peperoni slices, mozzarella, and tomato base.
 - **Vegan Pizza:** - Dairy-free cheese and seasonal vegetables.
 - *Served with crispy potato wedges and coleslaw.*
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Kebab Skewer Station

£9.95 per head

- **Chicken or Halloumi Skewers**
 - *Served with wedges, apple slaw, feta salad, and tzatziki.*
 - *Customizable for vegetarian or vegan requirements.*
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Chippy Tea

£11.95 per head

- **Mini Fish Goujons:** Freshly battered fish pieces.
 - **Battered Sausages:** Golden and crisp.
 - **Thick-cut Seasoned Chips**
 - *Accompaniments: Mushy peas, gravy, and curry sauce.*
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Pulled Meat Baps

£12.95 per head

Choose two fillings served in soft baps:

- **Pulled Pork** with Apple | **BBQ Pulled Beef**
- **Pulled Chicken Fajita** | **BBQ Jackfruit (V)**
- *Served with apple slaw, stuffing, sautéed new potatoes, corn on the cob, and complementary sauces.*

BBQ Station

£14.95 per head

- **Gourmet Burgers:** Beef, chicken, or vegan beetroot falafel.
- **Hot Dogs & Chicken Wings** with blue cheese dip.
- **Sides:** Fries, slaw, and fresh garden salads.

The Banquet Experience

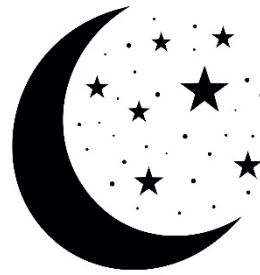
£2,000 (Feeds up to 100 people)

A grand spread featuring a wide variety of hot and cold favourites

Hot	Savory	Fresh Sides
Marinated Jalfrezi Curry	Quiche Selection	Salad Bowls
Chilli Con Carne	Sausage Rolls	Homemade Coleslaw
Vegetable Curry	Mini Scotch Eggs	Potato Salad
Chicken Satay & Wings	Pork Pies	Pasta Selections
Onion Bhajis & Samosas	Duck & Veggie Spring Rolls	Seasoned Wedges
Rice Bowls	Garlic Bread	

Twilight Packages

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Twilight Bloom

£49.95 per head

Minimum 30 - Maximum 50

Arrival Bucks fizz or 330ml beer included & prosecco toast

- **Starter:** Roasted Tomato and Basil Soup with crusty farmhouse bread and salted butter.
- **Slow-braised Beef Blade** in a rich red wine gravy, served over creamy mashed potatoes with honey-glazed heritage carrots or **Chicken Supreme-Tender** chicken with potato fondant, burnt onion purée, and a rich red wine & thyme jus, finished with delicate micro watercress
- **Dessert:** Warm Apple and Blackberry Crumble served with a jug of thick vanilla custard.

Midnight Garden Fizz

£29.95 per head

Minimum 20 Maximum 60 Guests

- **Savory Tier:** Finger sandwiches Cucumber & Cream Cheese, Roast Beef & Horseradish and miniature warm pork pies with caramelised onion chutney.
- **Scone Tier:** Warm fruit and plain scones served with bowls of clotted cream and strawberry jam.
- **Sweet Tier:** Bite-sized Victoria sponge squares and lemon posset shots.
- **The Fizz:** A glass of chilled Prosecco or a sparkling mocktail served with a fresh raspberry on room entry

***** Sandwiches & cake selections listed are samples we can create different choices in a formal consultation with your wedding planner*****

Twilight Harvest

£39.95 per head

Minimum 20 – maximum 110 guests

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Starters:

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- Salmon Roulade topped with prawn salad and lemon mayonnaise
- Punch Bowl Mushrooms served on Bloomer toast

Carvery Meats

- Roast Sirloin of Beef
- Butter-Basted Turkey Crown
- Honey & Mustard Charred Gammon
- Slow-Cooked Pork Shoulder
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Accompaniments:

Beef Fat Roasties, Thyme & Rosemary Roasties, Buttery Mash, Garlic & Cheese Potatoes, Sautéed Potatoes, Hasselback Mini Potatoes, Buttered New Potatoes, Julienne Carrots, Peas, Sweetcorn, Honey Roast Parsnips, Roasted Cauliflower, Cauliflower Cheese, Broccoli, Broccoli Bake, Swede & Carrot Crush, Savoy Cabbage, Braised Red Cabbage, White Cabbage, Carrot & Pepper Stewed Cabbage, Creamed Leeks, Green Beans, Stuffing, Roasted Onion, Yorkshire Puddings

- **Chocolate Brownie & Vanilla Ice Cream** – Decadent brownie with creamy ice cream
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- **Strawberry Eton Mess** – Fresh strawberries, whipped cream, and crisp meringue

***** Starters and desserts are samples we can create different choices in a formal consultation with your wedding planner*****

Sunset Soirée

£34.95 per head

Minimum 30 maximum 100

Arrival Punchbowls 1 alcoholic 1 non-alcoholic served by staff

The Yorkshire Pudding Wrap (The "Handheld Roast")

The Beef & Blue: Sliced roast beef, wild arugula, and a blue cheese sauce.

The Bird in Hand: Roast turkey, stuffing, and cranberry-chili jam.

The Root: Roasted sweet potato, parsnip crisps, and a sage-onion crumble.

Loaded "Roastie" Boxes

Golden, triple-cooked roast potatoes smashed slightly for maximum sauce-catching.

The Piggery: Roasties topped with pulled pork, crispy crackling "sprinkles," and apple-cider vinegar BBQ sauce.

The Black & Gold: Roasties topped with crumbled black pudding, crispy bacon bits

Country Mac & Cheese

Extra creamy, three-cheese mac served in high-walled cardboard tubs.

The Truffled Tractor: Mac & cheese swirled with truffle oil and topped with a Savory herb-breadcrumb crust.

The Cauliflower Clash: Mac & cheese mixed with roasted cauliflower florets and topped with a "English Mustard" crumb.

The Condiment station:

- *Horseradish Hot Sauce*
- *Mint & Pea Pesto*
- *Honey-Mustard Mayo*
- *Smoky Gravy Jugs*





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*Hire
&
other charges*



Function & Wedding Price List 2026/2027

Ludlow Suite Hire charges

Ludlow suite Monday – Thursday	£750.00
Friday	£1250.00
Saturday	£1500.00
Whole venue exclusivity 12-4pm (closure of our restaurant)	£2500.00

Gazebo/Wedding on site

Ceremony only package – marriage with use of bar for 2 hours	£750.00
Monday – Thursday	£750.00
Friday	£1000.00
Saturday	£1250.00

Extras to consider

DJ	£350.00
(own DJ can be sourced but they must have PAT testing and public liability insurance)	
Table Linen	£200.00
Bed and breakfast	
(bridal suite, Cromwell and Oldbury suite bed and breakfast x6 ppl)	£600.00