



2020/2021 Wedding & Civil Ceremony Package Details

Whether your requirements are for an intimate gathering of close family and friends or a larger reception, the river side 16th century Egypt Mill is the perfect Cotswolds location.

We offer a full civil wedding service and can cater for up to 110 guests seated during the daytime and 150 for your evening celebrations.

Room Hire

Room hire includes the exclusive use of our ceremony and dining space including the spacious, wooden beamed bar and lounge as well as our tranquil, private garden to the rear of the Egypt Mill.

Weather permitting, we are licensed to hold external ceremonies and our private garden is the perfect spot for photographs regardless of the time of year.

PEAK April - September	Room Hire
Midweek (Monday - Thursday)	600
Friday (minimum 100 guests)	800
Saturday (minimum 100 guests)	1000
Sunday	800
All Bank Holidays including NYE (minimum 100 guests)	1000

OFF PEAK October - March	Room hire
Midweek (Monday -Thursday)	500
Friday (minimum 60 guests)	500
Saturday (minimum 60 guests)	800
Sunday	500

Menu

Our three course wedding breakfast menu starts from £50 per head with additional supplemented dishes available. We also have a delicious selection of canapes for after your ceremony along with an evening food menu for your guests to enjoy once the party begins. See our menus overleaf for full details.

Drinks Packages

Our drink packages have been designed to give you fantastic choice and flexibility for your special day, you can build you own package across our excellent range of drinks from £19 per head, full details following our menus.



Menu

£50 per head with supplements available

For two choices please add a £1.50 supplement per guest

Starters Menu A

Seasonal soup

Ham hock, honey and leek terrine, mustard mayonnaise, pickled seasonal vegetables

Curried cod, ginger, coriander and chilli fishcake, mint and red onion raita, secret garden salad

Grilled goats cheese, apple, celery and shallot, pickled walnut dressing (V)

Marinated tomatoes, crispy onions, feta, cucumber and olive dressing (VG)

Lightly pickled kohlrabi, poached pear, Colston Basset cheese, caramelised hazelnut (V)

Starters Menu B - supplement £2.50 per head

Pan fried scallops, pea, crispy pancetta and mint foam

Grilled asparagus, watercress, pancetta and hollandaise

Smoked juniper salmon, fennel and dill salad, grapefruit puree, squid ink tapioca crisp

Wild Mushroom and farragon on sourdough toast, poached Cotswolds egg (V)

Mains

Flamed chicken breast, fondant potato, carrot, turnip and thyme jus

Braised blade of beef, English mustard mash, savoy, silver skin onion, mushroom and bacon

Pan fried salmon, gem lettuce, samphire, tomato and dill dressing

Herb roasted hake, crushed new potatoes, spinach, sweetcorn and clam chowder

Wild garlic and spinach arancini, roasted baby red onion, courgette, peas and broad beans (VG)

Portobello, pine nuts, broccoli tart, spinach, baby seasonal vegetables (V)



Mains Menu B - supplement £5 per head

Pan fried duck breast, confit leg meat fritter, bacon, root vegetable and puy lentils

Pan fried cod fillet, homemade parmesan gnocchi, savoy and cauliflower

Pork tenderloin, root vegetable gratin, leeks, broccoli, apple relish and crackling

Smoked tofu fritters, seasonal vegetables, watercress and hazelnut dressing (VG)

Desserts Menu A

Apple and cranberry crumble, honeycomb, custard

Treacle tart, clotted cream ice cream

Glazed lemon tart, raspberry flavours

Salted Chocolate delice, praline, raspberry sorbet

Buttermilk pannacotta, caramelised banana, gingerbread crisp

Seasonal Eton mess

Desserts Menu B – supplement £2.50

Chocolate and coffee cheesecake, caramel ice cream, popping candy crumb

Seasonal cheeseboard, grapes, fruit jelly, artisan crackers



Drinks Packages

Starting from £19.00 per guest

Post ceremony / Reception drink

(Prices are per glass)

- Gran Cuvee, Vino Spumante Bianco, *Italia* £5.00
- Ca Del Console Prosecco Extra Dry Veneto, *Italia* £6.50
- Champagne Laurent-Perrier La Cuvee, *France* £11.00
- Pimms £5.00
- Bottled Peroni £3.50
- Bottled Estrella £4.00

Wedding Breakfast Wine

(Price are for ½ bottle)

White Wine

- Volante Delle Venezie, Pinot Grigio £10.50
- Kleinkloff, Chenin Blanc £12.50
- Mount Holdsworth, Sauvignon Blanc £15.50

Red Wine

- The Swooper, Pinot Noir £10.50
- 1895 by Norton Malbec £12.50
- Cabernet Sauvignon/ Merlot Buit £15.50

Toast Drink

(Prices are per glass)

- Gran Cuvee, Vino Spumante Bianco, *Italia* £5.00
- Ca Del Console Prosecco Extra Dry Veneto, *Italia* £6.50
- Champagne Laurent-Perrier La Cuvee, *France* £11.00

Minimum spend of £19.00 per guests apply, changes or substitutions are at the discretion of
The Egypt Mill