



DESIGN YOUR OWN WEDDING **MENU**





STARTERS

Tullyglass Caesar Salad

Smoked Chicken with Bacon and Caesar Dressing

£6.30

Deep-Fried Brie

Deep-fried Brie with Crisp Salad drizzled
with Cumberland Sauce

£6.30

Confit Duck Salad

Oven Crispy Duck set on mixed leaves
with a Pak Choi and Plum Syrup Glaze

£6.60

Asparagus and Seafood Terrine

served with a Lime Dressing

£6.75

Chilled Fan of Melon

Fresh Honeydew Melon served with
a Mixed Berry Coulis

£6.30

Rosettes of Smoked Salmon

Wild Salmon delicately smoked served
with Caper Dressing

£6.30

Chicken and Wild Mushroom Vol-au-Vent

served with Tossed Salad

£6.50

Chicken Liver Parfait

served with Cranberry and Orange Compôte

£6.20

Trio of Hot Starters

Crispy Duck Roll with Chilli Sauce
Deep-fried Brie with Cumberland Sauce
Stuffed Mushroom with Sweet and Sour Sauce

£7.50

Assiette of Cold Starters

Prawn, Melon, Salmon, Parma Ham
served with a Crisp Salad

£7.25



SOUPS

- Cream of Vegetable
- French Onion with Gruyère Croutons
- Potato and Leek
- Roast Plum Tomato with Basil Oil
- Cream of Wild Mushroom
- Traditional Vegetable
- Butternut Squash
- Cream of Broccoli
- Cream of Asparagus and Chive
- Seafood Chowder
- Spiced Parsnip
- Cream of Cauliflower and Stilton
- Minestrone
- Cream of Carrot and Coriander

All soups priced at
£5.95

Sorbet Shots

- Champagne
- Vodka and Pink Grapefruit
- Watermelon
- Lemon and Lime
- Apple and Calvados
- Passion Fruit
- Gin and Tonic

All sorbets priced at
£4.50

MAIN COURSE

Roast Turkey and Ham served with Herb Stuffing
accompanied by Chipolata Sausages and Cranberry Compôte
£25.50

Oven Baked Stuffed Prime Chicken Breast
wrapped in Smoked Bacon served with Leek Sauce
£25.50

Roast Silverside Eye of Beef
served with Beef Jus
£25.50

Roasted Peppered Salmon
drizzled with Lemongrass and Asparagus
£25.50

Pan fried Breast of Chicken
Pocketed with Cream Cheese and Broccoli
Served with White Wine and Shallot Sauce
£25.50

Roast Sirloin Beef
with Peppercorn Sauce and Beef Jus
£28.65

Beef Wellington
Fillet of Beef with Wild Mushroom in Puff Pastry with Jus
£32.40

Roast Leg of Lamb
with Mint Relish and Redcurrant Sauce
£26.45

Half Roast Duck
served with Honey and Orange Sauce
£25.45

Roast Rack of Pork
with French Onion Sauce
£25.30

Slow Roast Shoulder of Lamb
with French Beans and Thyme Jus
£25.50

Irish Rose Veal Rossini
with Toasted Brioche, Foie Gras and Madeira Sauce
Price on Request

ACCOMPANIMENTS

Choice of Vegetables

Purée of Root Vegetables, Cauliflower Mornay, Leeks and Onions, Buttered Carrots, Broccoli, Braised Celery, Sauté Mushrooms and Onions, Baby Corn, Courgette Provençal, Brussel Sprouts, Cabbage and Bacon, Honey Roast Carrots and Parsnips, French Beans

Choice of Potatoes

Dauphinoise, Seasonal, Baby Boiled, Creamed, Duchesse, Roast, Champ, Lyonnaise

Seasonal Vegetable and Potato Selection

Spring/Summer

Purée of Root Vegetable, Cauliflower Mornay, Broccoli
Potatoes: Baby Boiled, Roast, Dauphinoise

Autumn/Winter

Honey Roast Carrots and Parsnips, Vegetable Gratin, Brussels Sprouts
Potatoes: Champ, Roast, Lyonnaise

Extra Accompaniments

Mini Stuffed Provençal Vegetables, French Bean Bundles,
Cranberry and Apple Stuffed Acorn Squash, Spicy Roasted Yams
Cheesy Stuffed Portobello Mushrooms

£3.50

Vegetarian

Char Grilled Aubergine
with Peppers, Goat's Cheese and Basil Pesto

Leek and Cauliflower Tartlet
served with Green Salad

Vegetable Tagliatelle
served with a White Wine Sauce

Roasted Vegetable Lasagne
accompanied by a tossed Salad

*All dietary requirements catered for on request.
For extensive menu please ask wedding co-ordinator.*

Childrens Option

Half portions of selected menu choice
Soup, Chicken Goujons and Chips, Ice-Cream
Soup, Sausages and Chips, Ice-Cream
Soup, Cheese Burger and Chips, Ice-Cream
Soup, Spaghetti Bolognese, Ice-Cream

Aged 6 - 12

£18.00

**Aged 5 and under
free of charge**

DESSERTS

Sticky Toffee Pudding
with Butterscotch Sauce and Honeycomb Ice-Cream

Hot Chocolate Fudge Cake
served with Honey and Almond Ice-Cream

Rich Banoffee Pie
served with Baileys Cream

Hot Lemon Meringue
served with Raspberry Ripple Ice-Cream

Seasonal Fruit Pavlova
served with Wild Berry Compôte

Brandy Snap Basket
with Fresh Fruit and Ice-Cream

Rhubarb and Strawberry Crumble Tart
served with Vanilla Ice-Cream

Local Fresh Fruit Salad
served with Chantilly Cream

Bramley Apple and Cinnamon Crumble
accompanied by Custard or Vanilla Ice-Cream

Profiteroles
served with Rich Chocolate Sauce

Traditional Apple Pie
served with Sauce Anglaise

Choice of Luxurious Home Made Pannacotta
served with choice of Ice-Cream

Tiramisu
accompanied by Tia Maria Cream

Luxurious Home Made Cheesecakes
Strawberry, Passion Fruit, Raspberry Ruffle, Lemon, Malteser with Fruit Compôte

Tullyglass Assiette of Desserts
Pavlova, Assorted Cheesecake, Raspberry Ripple Ice-Cream
and Apple Pie

Choice of: Pavlova, Apple Pie, Chocolate Fudge Cake,
Banoffee Pie, Mini Meringue, Assorted Cheesecake, Profiteroles, Lemon Tart,
Ice-Cream basket

All Desserts priced at
£6.55

Tea, Coffee and Mints
£2.95





THE LITTLE THINGS
THAT MAKE A BIG DIFFERENCE

Why not talk to our wedding co-ordinator about ways to personalise your wedding to reflect your own preferences and tastes. We can suggest a number of ways in which you can give your guests a truly individual Tullyglass wedding.



ARRIVAL DRINKS RECEPTION

Chilled Prosecco
£3.50 per glass

Sea Breeze, Strawberry Daiquiri and Mojito Cocktails
£5.50 per glass

Iced Guinness and Lager Portable Bar
£4.95 per glass

Tullyglass Gin Bar
Select our finest Gins, combine with your favourite mixers and garnish
£9.00 per glass

Mulled Wine or Hot Whiskey served traditionally
£4.50 per glass

Champagne Reception
£6.00 per glass

'Bucks Fizz' (with Champagne)
£6.00 per glass

Dressed Pimms
£4.00 per glass

Fresh Seasonal Fruit Punch
Available (hot or cold)
£3.50 per glass

Moet et Chandon Champagne Portable Garden Bar
£9.50 per glass

Extensive drinks menu available on request.

CANAPÉS

Hot

Vol-au-Vent: Chicken, Garlic Prawn and Wild Mushroom
Assorted Spring Rolls
Mini Beef Burgers
Pizza Selection
Crispy Chicken

Cold

Smoked Salmon Rolls
Duck Fillet with Apricot
Goats' Cheese with Spices
Halibut with a Lemon Salsa
Foie Gras and Caramelised Apple
Dried Cured Ham and Fig
Prawns with Basil

Mixed selection from above
£4.00



SAMPLE DRINK PACKAGES

'The Reserve'

Dressed Chilled Prosecco display on Arrival

Two Glasses of Chilean Sauvignon Blanc, Merlot or Sutter Home Rosé with Dinner
£11.00 per person



'The Tropic'

Dressed Mojito and Strawberry Daiquiri Cocktail Table on Arrival

Glass of Chilled Prosecco for Toast

Two Glasses of Chilean Sauvignon Blanc, Merlot or Sutter Home Rosé with Dinner
£16.00 per person



'The Monroe'

Chilled Corona, Peroni, Coors and Selection of Cocktails on Arrival

Glass of Chilled Prosecco for Toast

Three Glasses of Chilean Sauvignon Blanc, Merlot or Sutter Home Rosé served throughout Dinner
£20.50 per person



'The Arthur'

Chilled Pints of Guinness/Lager, Selection of Cocktails and Prosecco on Arrival

A round of drinks for toast

Three Glasses of Chilean Sauvignon Blanc, Merlot or Sutter Home Rosé served throughout Dinner
£26.00 per person



*All Beverage packages can be customised to suit your requirements,
please ask the Wedding Co-ordinator for full details.*

*Shloer will be provided free of charge with all drink packages to
accommodate guests who refrain from drinking alcohol.*



WINE LIST

House White Wine

Clasico Pinot Grigio Graffigna, Argentina

An unusual exceptionally fine example of a Pinot Grigio from South America. Aromas of white flowers are superbly integrated with fresh peach and apricot flavours.

£17.95

House Red Wine

Clasico Cabernet Sauvignon Graffigna, Argentina

Attractive aromas of red berries, pepper and spice beautifully complement the flavours of chocolate, blackcurrant, plum and toast.

£17.95

White Wines

Bin 222 Chardonnay Wyndham Estate, Australia

Quality aromatic, well balanced wine with delicious peach and gentle oak flavours from this famous New South Wales Estate.

£20.95

Marlborough Sauvignon Blanc Stoneleigh Vineyards, New Zealand

This stunning, pale straw coloured wine displays lifted passion fruit aromas alongside crisp and succulent citrus flavours.

£22.95

Chablis Domaine Long Depaquit, France

This acclaimed Domaine can trace ancestry back to 1128. Now owned by the Bichot family the wines remain true to their fine heritage.

£29.50

Sauvignon Blanc, Mountain Range by Concha y Toro, Chile

Delightfully clean and bright, this excellent example integrates grassy aromas

£18.50

Red Wines

Bin 555 Shiraz Wyndham Estate, Australia

Ripe plum and pepper characters. The delicious berry fruit flavours enhanced by soft tannins.

£20.95

Rioja Crianza Campo Viejo, Spain

A soft and fruit driven Rioja displays bright garnet with purple and gold hues. This aged wine is smooth and long lasting.

£19.95

Châteauneuf du Pape Vidal-Fleury, France

This wine is powerful, rich and full with a long and elegant finish.

£29.50

Cabernet Sauvignon, Mountain Range by Concha y Toro, Chile

This full bodied wine displays delicious blackcurrant and bramble aromas, which complement the ripe berry fruit flavours typical of the Cabernet grape.

£18.50

South Island Pinot Noir Brancott Estate, N Zealand

Spicy cherry and blackberry aromas well integrated with herbs, spices and black cherry flavours.

£21.95

Rosé Wines

White Zinfandel Sutter Home, California

America's favourite premium wine. This delightfully fruity, naturally sweet blush wine has the aroma of fresh strawberries.

£17.95

Extensive wine list available on request.



CHAMPAGNE AND COCKTAILS

Special Edition Laurent Perrier 3L

Ideal for toasting and as additional centerpiece for tables
£328.00

Moët et Chandon Brut Imperial, France

Distinctively dry and light in character.
The best selling champagne in the world.
£60.00

Prosecco Extra Dry Guerrieri Rizzardi, Italy

Prosecco has been known since Roman times and its refreshing,
crisp and citrus style is the perfect aperitif.
£25.95

Moët et Chandon (Limited Edition) 3L

Special party? Why not raise the roof! Still the smoothest, this is a deliciously crisp
and elegant champagne, with great balance of fruity green apple flavours and
toasted almond notes. With a high proportion of Chardonnay grapes it evokes a
light, delicate freshness, sure to delight the palate.
£328.00

**Extensive Champagne Limited Edition Menu Available
on request**

Sweethearts' Strawberry Daiquiri

With Strawberries, Sugar, Rum, Strawberry Liqueur and Lime Juice this cocktail is a
favourite with sweethearts everywhere
£6.95

'Here Comes The Bride' Iced Tea

A mix of Tequila, Vodka, Bacardi, Cointreau, Lime and Cranberry Juice this is a
unique yet popular take on the traditional 'Long Island Iced Tea'
£8.95

Sealed With A Kiss

This blend of Vodka, Lime and Cranberry Juice is a simple yet elegant beverage
sure to delight your guests
£5.95

Blushing Bride

Vodka and Cherry Brandy served over crushed ice
topped with Grenadine and Lemonade for a signature cocktail
£6.95

Something Old Cosmopolitan

With Vodka, Sugar, Cointreau, Lime and Cranberry Juice
the classic Cosmopolitan is an old favourite
£5.95

Something Blue

Every bride needs a little something blue and what better to share with your guests
than this blend of Southern Comfort, Blue Curaçao and Lime Syrup
£5.95

To Love And To Cherish Martini

A classic blend of Dry Vermouth, Gin and Lemon Zest garnished with Olives
what better way to welcome your guests than
this sleek cocktail
£5.95



BUFFET

'À la Carte'

Tea and Coffee

Assorted Sandwiches

Cocktail Chipolatas

Chicken Goujons

Sausage Rolls

Spicy Chicken Wings

BBQ Ribs

Chicken Satay Kebabs

Spring Rolls

Large Pizza Slice

Vol-au-vents

Initial two options £7.50, additional items added will be charged at £0.50

'Friterie'

Cone of Chips served with Fish and Chicken Goujons
£8.50 per person

Cone of Chips, Cocktail Chipolatas, Chicken Goujons and a variety of
Large Pizza Slices
£9.00 per person

Cone of Chips, Cocktail Chipolatas, Fish Goujons, Chicken Goujons and
Mini Burgers
9.50 per person

'Petite Dessert'

Mini Delicousies of;
Vanilla Slice, Chocolate Eclair, Black Forest Muffin, Chocolate Brownie,
Carrot Cake, Coconut Jam Sponge, Profiteroles, Assorted Cheesecake

Mixed Selection from above
£2.95 per person



BUFFET

'Gourmet'

Choose 3

Honey Chilli Beef

Beer Battered Cod Goujons

Sausage and Pepper Skewers

Sticky Maple Chicken Drumsticks

Mini Burgers

Beef or Vegetable Lasagne

Thai Chicken Skewers

Spicy Meatballs

BBQ Rack of Ribs

Lamb Kebabs with Red Current Sauce

Chicken Korma

Sweet and Sour Pork

Choose 1

Garlic Bread, Fajitas, Baby Boiled Potatoes, Spicy Noodles,
Potato Wedges and Boiled or Fried Rice

(All of the above served with a Crisp Tossed Salad)

£12.50 per person

'Hog Roast'

Slow Roasted Hog drizzled with homemade Cider Cure, served with a selection of homemade Breads, Baby boiled Potatoes and a range of fresh Garden Salads

Price on Request

'Cheeseboard'

Cheese Cart display consisting of
Red Leicester, Goulds Cheddar, Double Gloucester, Blacksticks Blue,
Goats' cheese

Includes a mixed selection of sweet Chutney and savoury Biscuits

£8.00 per person



ADDITIONAL PRESTIGE ITEMS

4ft Candelabra Centrepiece
£15.00



In-house Audio Visual Skype Facilities (Big Screen)
Always stay in touch. Family and friends abroad can still have their say on the day!
Free of Charge



Ice Guinness and Lager Portable Bar
Draft Ice Cold Beer on tap served in chilled glasses available for exterior or interior arrival
£4.95 per glass (Includes Setup)



Moët et Chandon Champagne Portable Garden Bar
Stunning Champagne bar serving chilled Champagne with exotic fruits available for exterior or interior arrival
£9.50 per glass



Garden Marquee
Large private marquee in the garden area adjoining the hotel available for wedding ceremonies and exterior catering
Price on Request



Additional Interior Mood Lighting
Wide Range of LED lighting available to highlight additional special features
Free of Charge



'License to chill' Champagne Wedding Ice luge
Begin pouring the Champagne at one end and the liquid flows down the channel in the ice, chilling, before flowing effortlessly into your guests' glasses
£9.50 per glass



Aston Martin Rapide S
Travel in luxury with the world's most beautiful 4-door sports car
£850



ACCOMMODATION

Wedding Rate

Twin £90 (2 x Single)

Double £90 (1 x Double Superking)

Triple £110 (3 x singles)

Family £130 (4 x singles)

Deluxe King £110 (1 x Superking)

Suites £160 (1 X Superking)

Penthouse Suite £250 (1 x Superking)