

Inglewood
MANOR



A SPECIAL SETTING FOR THE MOST SPECIAL OF DAYS...

A first glimpse of Inglewood Manor, nestling among 38 acres of beautiful grounds and gardens, is all it takes to fall in love. While the sweeping drive up through its manicured lawns, enhanced by pavilions and ponds, to the manor house itself only serves to confirm your first impression.

Almost unaltered since it was built in 1915, this delightful grade 2 listed building retains all the charm and warmth of a lavish Edwardian family home. Elegant oak-carved rooms lead out onto spacious ballustraded terraces, creating a memorable backdrop for this most special of days. Wisteria clad walkways, formally planted gardens, pretty ponds and expansive lakes all contribute to an unforgettable setting for photographs you'll treasure for a lifetime.

The beauty of the building is matched only by the quality of the food and service. Our award-winning chefs and experienced banqueting team ensure that every meal is prepared with care and served with pride.

From start to finish, our aim at Inglewood Manor is to create from your ideas and dreams a magical day for you and your guests.





WE'RE ALL YOURS

The ultimate luxury, and one chosen by many of our couples, is to take exclusive use of the whole hotel for the day, effectively becoming 'Lord and Lady' of Inglewood Manor for the duration of their wedding festivities and into the night.

This option allows you to extend the celebration through to the following morning, giving you more time to catch up with family and friends and to relive the highlights of the previous day over a hearty full English breakfast.

In addition to our Bridal Suite, we offer 28 luxurious en-suite bedrooms, providing a relaxing alternative to a long drive home. We can accommodate up to 48 guests in a combination of twin, double, family and single rooms, each with a delightful view of the gardens, lakes and beautifully landscaped grounds.

Exclusive use of Inglewood Manor is available on wedding package bookings of 65 or more full paying adults on selected Fridays, Saturdays and Sundays throughout the year. Our wedding co-ordinator will be happy to provide more details of the costs and available dates.

For full details see our Terms & Conditions.





THE ART OF HOSPITALITY...

Good Food

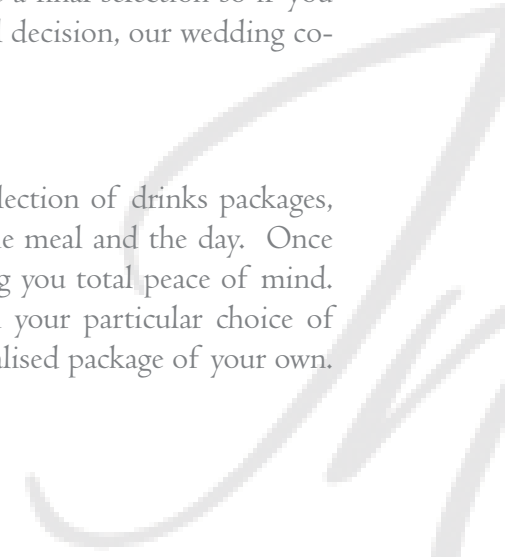
We believe fine food and wine are central to a successful celebration, and our award-winning head Chef has created a selection of superb menus to ensure you and your guests enjoy a memorable dining experience. In addition to your choice from our Bronze, Silver or Gold menu packages, we offer a wide selection of individually priced extras, enabling you to create your own truly unique menu.

With so many dishes to choose from, it can prove hard to make a final selection so if you would like to taste anything on the menu before you make final decision, our wedding co-ordinator will arrange it*.

Great Wine

To complement our fine food, we've put together a fabulous selection of drinks packages, carefully selecting wines that will enhance your enjoyment of the meal and the day. Once again, we can arrange for you to taste your selected wines, giving you total peace of mind. There is also the option to enhance your drinks package with your particular choice of aperitifs or liqueurs (individually priced), creating a truly personalised package of your own.

*Tasting sessions carry a small additional charge.



WITH THIS RING...

All of our function suites are licensed for civil ceremonies, ensuring intimacy, and privacy for you and your guests. The elegant Executive Suite, accommodating up to 85 for a civil ceremony, is fully panelled in carved oak with intricate plaster ceiling detail, a discreet integrated music system, and a picturesque window bay (perfect for a string quartet!).

Our **Ledsham Suite** is light and airy, with a delicate plaster fire surround and the feel of an Edwardian drawing room. The perfect option for a smaller wedding ceremony of up to 70 guests.

For a truly intimate occasion, our gorgeous **Oak Room** can accommodate up to 30 guests in traditional panelled splendour.

Finally, our **Burton Suite** offers air-conditioned comfort for up to 100 guests, with French doors opening onto the beautiful gardens.

Please note, it is up to the Bride and Groom to arrange for a Registrar to perform the wedding ceremony.

For further information on civil wedding ceremonies and fees, contact the Superintendent Registrar, Chester Register Office, Goldsmith House, Goss Street, Chester CHI 2BG.

Tel: 01244 602 668 Fax: 01244 60 2934 Email: chesterregisteroffice@cheshire.gov.uk



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MANOR



A PACKAGE FOR YOU

We understand how much the little details contribute to the biggest day of your life, which is why we've put together a selection of packages to make your wedding day complete.

We also understand, however, that every wedding should be truly individual. So should you want to change or upgrade any elements of your chosen package, our wedding co-ordinator will be only too happy to help.



BRONZE*

Our Bronze Package includes:

- Red carpet to greet you at the entrance to the hotel
- A choice of menus from our Bronze Menu Selector with the option to add additional courses if required.
- White linen table cloths and napkins
- A member of hotel management to act as Master of Ceremonies for your reception
- Use of a silver cake stand and knife
- Use of a bedroom as a guest changing facility

* Our Bronze package is subject to seasonal availability

SILVER

Our Silver Wedding Package includes all of the above, with the addition of the following:

- A glass of sparkling wine on arrival for the Bride and Groom
- A choice of menus from our Silver Wedding Selector
- A choice of white, cream or gold table line

GOLD **

Our Gold Wedding Package includes all of the above, with the addition of the following:

- A glass of Champagne on arrival for the Bride and Groom
- A choice of menus from our Gold Menu Selector
- Your selection of coloured table linen (from a sample swatch provided by the hotel)
- Inglewood Manor place cards for your guests
- Complimentary use of the Bridal Suite (with bathrobes) for the Bride and Groom from midday on the day of the wedding until 11.00 am on the following day*
- A complimentary bottle of House Champagne in the bridal suite
- A sample collection of Molton Brown toiletries with our compliments

** Please note, our bridal suite is available as part of your wedding package on a complimentary basis, subject to a minimum booking of 65 full paying adults from either the Silver or Gold Menu Selector

A NIGHT TO REMEMBER...

The evening celebration is, for many couples, the high point of their special day; a chance to relax with family and friends, the formalities over.

The flexible arrangement of our function rooms, combined with the use of our beautiful terraces and spacious reception hall, allows us to create an event that combines all the convenience of a fine hotel with the unique atmosphere of a private home. We can accommodate evening parties of up to 150 people, with guests enjoying the use of the whole of the ground floor, or more if you opt for a marquee in our lovely grounds.

Our resident DJ provides a great night of music to suit all tastes and ages, with live bands permitted by special arrangement for exclusive-use events only.

An enticing choice of evening buffet menus* is offered, ranging from traditional finger buffets to the more unusual Hog Roast - providing the perfect end to your perfect day.

*Please Note

We are unable to cater for fewer guests than are attending the evening party, as insufficient food reflects poorly on our reputation.





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Badgers Rake Lane, Ledsham, South Wirral, Cheshire CH66 8PF t: 0151 339 5105 f: 0151 347 1326
www.inglewoodmanor.co.uk enquiries@inglewoodmanor.co.uk

BRONZE MENU PACKAGE

Starters

Roasted Plum Tomato and Bell Pepper Soup

~

Confit Duck and Apricot Terrine with Plum Chutney

~

White Onion Soup with Stilton Croutons

~

Creamy Garlic Mushrooms served on Toasted Brioche
with Herb Dressing

~

Hot Goats Cheese Bruschetta with Beetroot Dressing

~

Prawn Cocktail on Crushed New Potatoes with Marie Rose Sauce

Main Courses

Roast Shoulder of Pork with Sage Stuffing and Apple Compote

~

Breast of Chicken with Woodland Mushroom Sauce

~

Escalope of Turkey with a Caramelised Button Onion and Bacon Sauce

~

Salmon Fillet with Prawn and White Wine Sauce

~

Locally sourced Sausages with Onion Gravy and Mustard Mash

~

Breast of Chicken with Apple and Leek Stuffing and Thyme Jus



Desserts

Red Wine Poached Pear with Toasted Almond and Vanilla Sauce

~

Toffee and Banana Tart with Butterscotch Sauce

~

Profiteroles served with Hot Caramel Sauce

~

Homemade Apple and Walnut Bread and Butter Pudding with Custard

~

Chocolate and Orange Tart with Vanilla Sauce

~

Sticky Toffee Pudding with Toffee Sauce

Bronze Drinks Package

On Arrival

One glass of Winter Pimm's Cocktail

or

One glass of house red, white or rose wine

With the Meal

One glass of house wine

For the Toast

One glass of sparkling wine

SILVER MENU PACKAGE

Starters

Ham Hock and Leek Terrine with Apple, Raisin and Cider Chutney

~

Home Smoked Salmon with Crushed New Potatoes, Caper Berry Salad
and Mustard Dressing

~

Buffalo Mozzarella and Beef Tomato Salad with Pesto Dressing

~

Rose of Melon with Raspberry Sorbet and Passion Fruit Dressing

~

Warm Goats Cheese, Basil and Vine Tomato Tart with Oak Aged
Balsamic Reduction

~

Chicken Liver Parfait served with Apricot and Apple Relish

Main Courses

Roast Leg of Lamb with Rosemary and Raspberry Jus

~

Breast of Chicken Stuffed with a Duxelle of Woodland Mushrooms
wrapped in Pancetta with a Cream Sauce

~

Roast Sirloin of Beef with Yorkshire Pudding
served with a Red Wine Sauce

~

Fillets of Sea Bass with Tomato, Tarragon and Olive Dressing

~

Seared Duck with Clementine Sauce

~

Breast of Chicken wrapped in Parma Ham with a Roasted Red Pepper
and Basil Sauce



Desserts

Individual Bakewell Tart with Vanilla Sauce

~

Homemade Meringue with Chantilly Cream, Strawberries and Mint

~

Strawberry Cheesecake with Mango Coulis

~

Warm Chocolate Tart with Orange Scented Vanilla Sauce

~

Raspberry Crème Brûlée with Homemade Shortbread

~

Individual Apple Crumble with Vanilla Ice Cream and Toffee Sauce

Silver Drinks Package

On Arrival

One glass of Pimm's

or

Seasonal cocktail (Choice of 4)

or

One glass of house red, white or rose wine

With the Meal

Two glasses of house wine

For the Toast

One glass of champagne

GOLD MENU PACKAGE

Starters

Poached Salmon, Lobster and Prawn Salad with Tomato, Avocado
and Brandy Mayonnaise

~

Individual Baked Goats Cheese with a Brioche Croûte
served with a Grape and Beetroot Chutney

~

Salad of Tea Smoked Duck with Pineapple Salsa and Watercress

~

Melon Three Ways with Iced Lemon Sorbet and Fresh Fruits

~

Warm Asparagus and Cured Parma Ham with
a Roasted Red Pepper and Olive Salad

~

Wild Mushroom and Thyme Soup

~

A Sorbet is served between starter & main course

Main Courses

Medallions of beef Fillet served with a Madeira and Wild Mushroom
Cream Sauce

~

Fillet of Halibut with a Caper and Lemon Dressing

~

Roast Sirloin of Beef with Meaux Mustard and Asparagus Sauce

~

Roast Leg of Lamb with Apricot and Forcemeat Stuffing, Poached Pear
and a Red Wine and Orange Dressing

~

Medallions of Pork Fillet with Caramelised Apples and Pink Peppercorn Sauce

~

Roast Breast of Duck with Wilted Spinach and Port Wine Reduction



Desserts

Home Baked Rum and Raisin Cheesecake with Baileys Anglaise

~

Fresh Strawberries with Vanilla Cream
and Home-made Shortbread Hearts

~

Lemon and Lime Tart with Raspberry Coulis

~

Chocolate Ganache with Vanilla Mascarpone

~

Individual Summer Fruit Pudding with Mango Coulis

~

White Chocolate Parfait with Minted Cream

~

Freshly brewed Inglewood Coffee served with Truffles

Gold Drinks Package

On Arrival

Glass of Pimms

or

Seasonal Cocktail (Choice of 4)

or

One glass of Sparkling Kir (sparkling wine and crème de cassis)

With the Meal

Half a bottle of house wine

For the Toast

One glass of champagne

VEGETARIAN, CHILDRENS' AND CANAPÉ MENUS

Vegetarian Menu

Asparagus and Wild Mushroom Risotto with Mascarpone and Basil

~

Roasted Aubergine filled with Spiced Cous Cous
Served with a Cumin, Chick Pea and Apricot Salsa

~

Mediterranean, Vegetable and Feta Cheese Tart with Slow Roasted Tomatoes

~

Baked Mushrooms with Walnuts and Cream Cheese
Served with a Spinach Sauce

~

Goats Cheese and Asparagus Tartlet with Tomato Relish

Children's Menu

Select one of the following main courses:

Pasta Swirls in Tomato and Basil Sauce

~

Fresh Chicken Strips

~

Cheese and Tomato Pizza

~

Goujons of Plaice

All of the above are served with chips or potatoes and vegetables

As an alternative to the above menu choices, children may have a half portion of the adult menu.

The children's menu includes 2 servings of orange juice



Selection of Canapés

Cold

Chicken Liver Parfait
Smoked Salmon Pinwheels
Tomato and Basil Crostini
Watermelon and Feta Skewer
Duck and Sweet Chilli
Cream Cheese and Chive Tartlet
Baby Gem Caesar Salad
Cajun Chicken Skewer

Hot

Beef Satay
Red Onion and Goats Cheese Tartlet
Chicken Tandoori
Vegetable Kebabs
Shredded Duck and Plum Sauce
Mini Quiche
Vegetable Spring Rolls
Tempura Salmon Pieces with Soy Dressing

INTERMEDIATE COURSES

Sorbets & Water Ices

Lemon and Lime

Mango

Pink Grapefruit

Champagne

Fish Courses

Salmon marinated in Lime and Corriander served with
a mixed Herb Salad and Cranberry Nut Dressing

Poached Fillet of Plaice with a Shrimp Dill Cream

Sea Bass roasted with Butternut Squash and Herb Butter

Golden Trout Fillet with Char Grilled Vegetables
and a Chive Crème Fraiche



Soups

Homemade Minestrone

Pea and Mint

Tomato and Basil

Scotch Broth

Wild Mushroom and Thyme

Broccoli and Stilton

Cheese

A cheese board can be placed on each table for the wedding breakfast or offered as a part of your evening buffet.

Board A

Blue Stilton

Cornish Yarg

Somerset Brie

Mature Cheddar

All served with cheese biscuits, grapes and celery

Board B

White Stilton with Blueberry or Shropshire Blue

Smoked Applewood

Garlic Herb or Camembert

Glenphilly Cheddar

EVENING BUFFET MENUS

Light Buffet Menu

(January - April)

Hot Bacon Batches

Pork and Leek Sausage Batches

Cheese Platter with Celery, Grapes, Biscuits or
Ciabatta Bread

Hog Roast*

Succulent, Spit Roasted Pork (cooked in the
hotel grounds), served in large Soft Bread Batches
with Pork Stuffing and Apple Sauce

Salad Selection

Choice of 5 Salads

Dessert Selection

Choice of 3 Desserts

Price on application due to seasonal variation

*Restrictions regarding the location of the hog roast apply

Finger Buffet Menu Selector

Choose one selection from A and five items from B

Sandwich Selection A

Warm Herb and Olive Baguettes with the following Fillings:

Tandoori Chicken, Spring Onion and Sweet Chilli

Smoked Salmon Sweet Corn and Roasted Pepper Salsa

Bacon and Mozzarella

Cheese and Red Onion

~

Selection of Ciabattas with the following fillings:

Tuna Sweet Corn and Spring Onion

Chicken Tikka

Smoked Pork and Tomato

Cheshire Cheese and Green Grape

~

Selection of Freshly made Sandwiches:

Roast Beef and Mustard

Pastrami and Tomato with Herb Mayonnaise

Ham and Beetroot

Prawn Marie Rose

Cream Cheese and Red Onion Marmalade

Finger Buffet Selection B

Mini Vegetable Kebabs

Prawn Crackers in Filo Pastry

Garlic Bread Slices with Basil

Prawn and Sesame Toast

Chicken Tandoori Kebabs with yoghurt and Mint

Pepperoni and Pineapple Ciabatta Slices

Thai Fish Cakes

Mini Onion Bhaji's with Yoghurt relish

Crispy Fried Potato wedges with Sour Cream and Chive

Avocado and Pesto Bruchettas

Vegetable Spring Rolls

Satay Chicken Wings

Brie and Cranberry Toast

Mini Sausage Selection

Minted Lamb Kofta kebab

Red Cabbage Coleslaw

Tossed Salad

Green Salad

Watermelon and Feta Skewers

Potato Salad

~

Fresh Fruit Salad

Mini Pastry Selection

Mini Eclairs



FORK BUFFET MENU

Hot Selection

Please choose 3 from the selection below:

Chicken A La King and Rice
Seared Salmon with lemon and Dill
Chilli Con Carne
Beef Black Bean with Rice
Stir Fry Pork with noodles in a Sweet and Sour Sauce
Chicken Korma and Pilau Rice
Penne Pasta with Tomato and Mediterranean Vegetables
Mushroom Stroganoff and Rice
Traditional Lasagne
Ground Beef Burger with Relishes and Sauces

Salad Selection

Please Choose 5 from the selection below:

Sun Dried Tomato, Mozzarella and Basil
Red Cabbage Coleslaw
Plum Tomato and Basil
Baby New Potatoes and Grain Mustard
Mixed Leaves with French Dressing
Roasted Vegetables with Cous Cous
Kos Lettuce with Parmesan and Herb Oil
Oriental Bean Sprout
Melon and Feta Cheese
Curried Cous Cous

Dessert Selection

Please choose 3 from the selection below:

Assortment of Mini Pastries
Profiteroles with Chocolate Sauce
Individual Apple Crumble with Custard
Individual Chocolate Tart
Strawberries and Cream
Caramelised Lemon Tart
Fresh Fruit Platters
Strawberry Cheesecake