

THE FARMHOUSE



*Exclusive Weddings*

The perfect venue for your perfect day

# Exclusive Weddings

Enjoy a truly private and personalised wedding by reserving the entire hotel and our extensive grounds, including all 14 bedrooms, our various dining areas, bars, terrace and gardens.

## **Our Exclusive Wedding Package includes the following for up to 120 guests:**

A selection of Homemade Canapés on arrival

A Three Course Wedding Breakfast followed by Tea and Coffee

Half a bottle of Wine per person, chosen from our Selection

Still and Sparkling Water

A glass of Champagne for the Toast

A complimentary Menu and Wine Tasting for up to four people

A complimentary Junior Suite for the Bride and Groom  
on their Wedding night including Breakfast

**£15,995**

White chair covers can be provided for an additional £2.50 per chair.

Additional courses can be added for a small supplement.

Additional guests will be charged at £79 per person.

Additional guests between the ages of 13 of 18  
will be charged at £49 per person.

Additional guests aged 12 and under  
will be charged at £19 per person.

Special offers are available for wedding receptions  
held during the week and outside of summer.

*Subject to availability and time restrictions.  
Terms and conditions apply. Prices are subject to change.*

# Canapés

**Please select up to 4 of the following options:**

Quenelles of Crab Mayonnaise on Baby Gem\* (GF)

Smoked Salmon, Cream Cheese Caviar, Lemon & Thyme Biscuit

Chilli & Coriander Fishcakes, Garlic Mayo (GFA)

Filo Wrapped Prawns, Sweet Chilli & Lime Dip

Pork Rilette on Brioche (GFA)

Smoked Chicken & Mango Tortillas (GFA)

Piri-Piri Chicken Skewers, Tomato Salsa (GF)

Duck Liver Parfait, Kumquat Chutney, Melba Toast (GFA)

Homemade Duck Spring Rolls, Hoi Sin Dip\*

Beef or BBQ Pork Sliders\*

Mature Guernsey Cheddar Cheese and Onion Quiche, Sun Dried Tomato (V) (GFA)

Vegetable Croquettes, Spiced Onion & Mango Chutney (V)

Mushroom Arancini (V) (GFA)

Ratatouille Bruschetta, Pesto Dressing (VE) (GFA)

Seasonal Fruit Brochette (VE) (GF)

*\* £1 Supplement Per Person*

GF = Gluten-Free | GFA = Gluten-Free Option Available.

V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Option Available.

Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens.

# Vegan & Vegetarian Starters

## **Galia Melon & Pineapple Carpaccio (VE) (GF)**

Mango Sorbet, Fresh Berry Compote

## **Spinach & Ricotta Cannelloni (GFA)**

Toasted Pine Nuts, Tossed Watercress

## **Confit Beetroot & Blue Cheese Crumble Salad (GF)**

Caramelised Hazelnuts, Chicory Leaves, Dijon Mustard Dressing

## **Mediterranean Vegetable Terrine (GF)**

Black Olive Dressing

*Alternatively, we can also offer  
a wide range of Soups, Sorbets and Risottos*

# Vegan & Vegetarian Mains

## **Wild Mushroom Fricassée & Char-Grilled Artichoke Mille-Feuille (GFA)**

Warm Runner Bean Salad, Roast Garlic Purée

## **Vegetable Wellington (GFA)**

Baby Carrots, Whole Grain Mustard Cream Sauce

## **Roasted Butternut Squash & Sage Tart (VE) (GF)**

Mixed Salad, Balsamic Reduction

## **Pan Seared Aubergine & Ratatouille Timbale (V/VE) (GFA)**

Goat's Cheese Glaze, Herb Crostini, Warm Pesto Dressing

*The Main Course will be accompanied by  
Steamed Greens and your Choice of Potatoes*

# Seafood & Shellfish Starters

## **Sweet & Sour Tempura Fried King Prawns**

Oriental Vegetable Stir-Fry

## **Scottish Salmon Plate (GF)**

Smoked, Parfait and Cured, Pickled Cucumber, Caper Berries, Lemon Wedge

## **Hand Picked Chancre Crab & Crevette Cocktail (GF)**

Shredded Iceberg Lettuce, Sun-Blushed Tomatoes, Marie Rose Sauce

## **Pan-Fried Garlic Calamari & Chorizo (GFA)**

Cherry Tomato & Rocket Salad

# Seafood & Shellfish Mains

## **Oven Baked Plaice & Salmon Roulade (GF)**

Wilted Spinach, Lemon Beurre Blanc

## **Pan Fried Fillet of Brill Veronique (GF)**

Sweet Muscat Grapes, Mange Tout

## **Tranche of Turbot (GF)**

Steamed Asparagus, Hollandaise Sauce  
(£2 Supplement Per Person)

## **Panache of Fresh Seafood & Shellfish (GFA)**

Baby Vegetables, Traditional Lobster Bisque

*The Main Course will be accompanied by  
Steamed Greens and your Choice of Potatoes*

# Meat & Poultry Starters

## **Smoked Chicken, Leek & Wild Mushroom Vol-Au-Vent**

Creamy White Wine Sauce

## **Roses of Parma Ham & Steamed Asparagus Spears (GF)**

Softly Poached Egg, Hollandaise Sauce

## **Homemade Duck Spring Rolls**

Asian Salad, Hoi Sin Sauce

## **Pressed Ham Hock Terrine & Mixed Charcuterie (GFA)**

Pickled Vegetables, Sun-Dried Tomatoes, Red Onion Marmalade, Melba Toast

# Meat & Poultry Mains

## **Slow Roasted Pork Belly & Stuffed Tenderloin Medallion (GFA)**

Garlic & Sea Salt Crust, Apple & Thyme Force meat,  
Minted Pea Purée, Calvados Jus

## **Herb Crusted Rump of Lamb (GFA)**

Served Pink with Fine Ratatouille & Rosemary Jus

## **Pan Roasted Chicken Supreme wrapped in Pancetta (GFA)**

Courgettes Frites, Provençal Sauce

## **Fillet of Beef Wellington (GFA)**

Served Pink with Baby Carrots and Red Wine Jus  
(£2 Supplement Per Person)

*The Main Course will be accompanied by  
Steamed Greens and your Choice of Potatoes*

# Carvery Buffet

*Should you prefer a Carvery Buffet for your Main Course, then we can offer the following:*

**Prime Sirloin of Beef (GF)**

**Roasted Free-Range Turkey (GF)**

**Honey Roasted Gammon (GF)**

**Whole Baked Salmon with Shell-On Prawns (GF)**

**Tuna Mayonnaise with Spring Onion (GF)**

**Mediterranean Vegetable Quiche**

**Farmhouse Coleslaw (GF)**

**Buttered Herb New Potatoes (GF)**

**Avocado, Feta & Pickled Beetroot (GF)**

**Tomato & Onion Vinaigrette (GF)**

**Mixed Leaf Salad (GF)**

**Homemade Bread (GFA)**

# Summer Seafood Sharing Platters

*Alternatively, we can serve Seafood Sharing Platters for a supplement of £15 per person, including:*

**Local Lobster, Hand-Picked Chancre Crab, Smoked Salmon, King Prawns and Crevettes with Potato Salad, Baby Gem Lettuce and Cherry Tomatoes with Red Onion Vinaigrette, Marinated Cucumber, Marie Rose Sauce and Lemon Mayonnaise**

*Charcuterie & Vegetarian Anti-Pasti Platters can be provided as an alternative, which do not carry any supplement.*

*(Available June – September)*

# Desserts

## **Wild Berry Eton Mess (GF)**

Chantilly Cream, Crushed Meringue, Mixed Berry Coulis

## **Fresh Fruit Salad (GF)**

Roasted Pine Nuts, Pink Grapefruit Sorbet

## **Apple Tarte Tatin**

Calvados Ice Cream

## **Warm Chocolate Fondant**

White Chocolate Ice Cream & Pralines

## **Passion Fruit & Vanilla Cheesecake**

Fresh Guernsey Cream

## **Dark Chocolate Marquise**

Pistachio Crumble, Dark Cherry Jelly

## **Lemon Meringue Tart**

Lemon Crème Fraiche Sorbet, Fresh Berries

## **Orange & Cinnamon Parfait (GF)**

Caramelised Orange Segments

## **Sticky Toffee Pudding**

Homemade Vanilla Ice Cream

## **Classic Crème Brûlée (GFA)**

Handmade Honey Biscotti

## **Cheese Board (GFA)**

Cheddar, Brie & Stilton, Homemade Chutney,  
Celery, Grapes, Caramelised Walnuts & Biscuits  
(£2 Supplement Per Person)





# Children's Menu

*For up to the age of 12*

## Starters

**Fantail of Melon (VE) (GF)**

**Garlic Bread (V)**

## Mains

**Roasted Free-Range Chicken Breast (GF)**

Roast Potatoes, Seasonal Vegetables, Natural Gravy

**Penne Pasta (V/VE, GFA)**

Rich Tomato & Basil Sauce, Grated Cheddar Cheese

**Fish Goujons (GFA)**

Skinny Fries, Garden Peas, Tartare Sauce

## Desserts

**Mixed Ice Creams (GF)**

**Homemade Chocolate Brownie**

Vanilla Ice Cream

# Wine Selection

## White Wines

Sauvignon Blanc, Sierra Grande, Casablanca Valley	Chile
Pinot Grigio, Ponte, Veneto	Italy
Chardonnay, Mountbridge Reserve, Riverina	Australia

## Rosé Wines

White Zinfandel, California	USA
Pinot Grigio Rosé, Ponte, Veneto	Italy

## Red Wines

Malbec, Toro Fuerte, Mendoza	Argentina
Shiraz, Woolloomooloo	South Australia
Merlot, Sierra Grande, Casablanca Valley	Chile

*Additional Wines are available for a supplement,  
including a selection of Dessert Wines and Vintage Ports.  
Please ask for more information.*

# Terms & Conditions

## Exclusivity

Exclusive use of The Farmhouse will commence at 3pm on the day of your wedding and last until 11am the following morning. Should you wish to extend this period then additional fees will apply at the discretion of the management.

## Booking Confirmation and Deposit:

Confirmation of your wedding date will only be accepted in writing along with a non-refundable deposit of £995 and a signed copy of our full terms and conditions. A provisional reservation will be held for a maximum of 14 days, after which point unconfirmed bookings will be released.

Twelve months prior to your wedding date, a direct debit is to be set up for monthly non-refundable instalments of £1250 to be paid to The Farmhouse, with the final payment due no later than one month prior to your wedding date.

## Final Numbers and Payment:

Final numbers, together with a menu pre-order, must be provided to The Farmhouse at least 14 days prior to your wedding date, at which point the full balance of the agreed contract will be due. Any extras and drinks accounts are to be settled within 14 days of the wedding. Valid credit card details are required to act as a guarantee.

## Important Information:

The Farmhouse reserves the right to vary the menu, wines and any other goods or services in the event of unavailability. A full rooming list including guest names and their requirements will be required at least 21 days prior to the wedding date. Any entertainment must be pre-authorised in writing by The Farmhouse and noise levels will be closely monitored. Live acts and discos must finish by midnight. Last orders for non-residents are at 12.30am in accordance with our licence. Any damage caused to hotel property will be independently quoted for repair and added to the final balance. It is not hotel policy to permit corkage or outside catering.

Further detailed terms and conditions apply.

# Wedding Booking Form

THE FARMHOUSE   
★★★★

Date of Wedding:
Name of Bride:
Name of Groom:
Approximate Numbers:

## Contact Details

E-mail Address:
Postal Address:
Postcode:
Telephone Home: Telephone Work:
Bride's Mobile: Groom's Mobile:

## Deposit

Payment of Deposit: <input type="checkbox"/> Cash <input type="checkbox"/> Cheque <input type="checkbox"/> Credit/Debit Card <input type="checkbox"/> Bank Transfer
Nut Tree Ltd T/As The Farmhouse, Sort Code: 60-09-20 Account Number: 45252971 Branch: NatWest St Peter Port
Card Number: <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
Expiry Date: Valid From:
Security Code: Issue Number:
Signed on behalf of the Client: Date:
Signed on behalf of The Farmhouse: Date: