

The Redwood Wedding

£55.00 per person



The tallest Redwood in England standing at 51 metres
is to be found in the midst of the New Forest.

"A tree stands strong not by its fruits or branches, but by the depth of its roots."

~ Anthony Liccione ~



Our Redwood Wedding Includes:

A Sparkling Wine Drinks Reception



A Delicious 3 course Wedding Breakfast with Coffee



A Glass of Wine for each Guest with their Meal



A Glass of Sparkling Wine to Toast the Happy Couple



A Choice of Evening Snacks



A Dedicated Event Co-ordinator to Oversee Your Day & Act as Master of Ceremonies



White Linen Tablecloths & Napkins



Candelabra & Mirror Centrepieces



Exclusive use of our Gallery & Garden Rooms & Lawns



Complimentary Bridal Suite

(Additional charges will apply for any additional bedrooms booked by you or your guests)

The Redwood Wedding Breakfast

Please choose one option for each course

Leek & Potato Soup



Smoked Ham Hock Terrine
Served with Piccalilli & Ciabatta



Prawn & Crayfish Cocktail
On a bed of Iceberg Lettuce, finished with an Avocado Puree



Roasted Chicken Breast
Dauphinoise Potato, White Wine & Parsley Sauce



Braised Feather Blade Steak
Creamed Potato, Port Jus



Pan Fried Sea Bream Fillet
Crushed New Potatoes, Salsa Verde



Spinach & Goats Cheese Tart
Buttered New Potatoes



All main course dishes are accompanied by fresh seasonal vegetables



Warm Chocolate Brownie
Vanilla Ice-Cream



Vanilla Pannacotta
With a Wild Berry Compote & Tuille Biscuit



Strawberry Cheesecake
Accompanied by Crushed Meringue & Glazed Strawberries



Freshly Brewed Coffee

The Redwood Evening Snack

Please choose one option

Bacon or Sausage Baps ~ Mini Fish & Chips
Selection of Filled Flatbreads ~ American Slider Burgers

The Knightwood Wedding

£75.00 per person

The Knightwood Oak is thought to be the oldest and is also the most famous species of tree in the New Forest, with their ages ranging from 450 – 600 years old.

Grow old along with me, the best is yet to be.
~ Robert Browning ~

Our Knightwood Wedding Includes:

A Prosecco Drinks Reception with Canapes

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A Delicious 3 course Wedding Breakfast with Coffee & Handmade Chocolates

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Half a Bottle of Wine for each of your guests'

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A Glass of Prosecco to toast the happy couple

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Evening Finger Buffet

~

A Dedicated Event Co-ordinator to oversee your day and act as Master of Ceremonies

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White Linen Tablecloths & Napkins

~

Candelabra & Mirror Centrepieces

~

Exclusive use of our Gallery & Garden Rooms & Lawns

~

Complimentary Bridal Suite.

(Additional charges will apply for any additional bedrooms booked by you or your guests)

The Knightwood Wedding Breakfast

Please choose one option for each course

Smoked Salmon & Prawn Cannelloni
with a Fennel & Cucumber Salad, Crème Fraiche

~

Chicken Liver Parfait
Shallot Jam, Brioche

~

Beetroot Carpaccio
Pickled Walnuts, Watercress



Stuffed Chicken Supreme
Boulangere Potato, Roasted Baby Onions, Tarragon & Red Wine Jus

~

Slow Roasted Pork Belly
Crushed Potato, Glazed Apple & a Calvados Sauce

~

Pan Roasted Hake Fillet
Fondant Potato, Roast Vine Tomatoes, Sauce Vierge

~

New Forest Wild Mushroom Tagliatelle
Parmesan & Rocket

All dishes are accompanied by Fresh Seasonal Vegetables



Sticky Toffee Pudding
Toffee Sauce, Clotted Cream

~

Pear & Almond Slice
Served with Pear Compote & Chocolate Ice-Cream

~

Dark Chocolate Crème Brulee
Served with a Vanilla Shortbread



Freshly Brewed Coffee with Handmade Chocolates

The Knightwood Finger Buffet

A selection of Wraps & Sandwiches ~ A Selection of Traditional British Snacks
A Selection of Salads ~ Charcuterie Platter ~ Chicken Kebabs ~ Vegetable Kebabs

The Copper Beech Wedding

£95.00 per person

The Beech can be found throughout the New Forest - a tall beautiful tree with smooth silvery-grey trunk and a huge dome of branches and leaves, some varieties of copper beech remain a warm reddish-brown throughout the year.

"Listen closely. Even the trees exhale sweet love songs that roll off their boughs and echo out to all of creation. Love is always in the air."

~ Cristen Rodgers ~

Our Copper Beech Wedding Includes:

A Champagne Reception with Luxury Canapes

~

A Delicious 4 course Wedding Breakfast with Coffee and Handmade Petit Fours

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A menu tasting prior to your wedding for up to 6 people

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Half a Bottle of Wine for each of your guests

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A Bottle of Still & Sparkling Mineral Water for every table

~

A Glass of Champagne to toast the happy couple

~

A Choice of Hot & Cold Evening Buffet

~

A Dedicated Event Co-ordinator to oversee your day and act as Master of Ceremonies

~

Use of our wedding marquee between the months of May and September

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White Linen Tablecloths & Napkins

~

Chair Covers and Sashes

~

Candelabra & Mirror Centrepieces

~

Exclusive use of our Gallery & Garden Rooms & Lawns

~

Complimentary Bridal Suite

(Additional charges will apply for any additional bedrooms booked by you or your guests)

The Copper Beech Wedding Breakfast

Please choose one option for each course

Smoked Duck & Orange Salad
Frisee Salad with a Raspberry Vinaigrette

~

Smoked Salmon and Prawn Cannelloni
Fennel Salad, Cucumber Dressing

~

Wild Mushroom Risotto
Truffle Oil & Rocket

Champagne Sorbet

Fillet of Beef
Fondant Potato & Roasted Shallot, Served with a Red Wine Jus

~

Braised Lamb Shank
Served with Mash Potato & a Lamb Jus

~

Grilled Plaice Fillets
Served with Herbed Potatoes & a White Wine Reduction

~

Potato Gnocchi
Roasted Tomatoes, Olivade & Parsnip Crisps

All dishes are accompanied by Fresh Seasonal Vegetables

Chocolate & Praline Tart
Crushed Hazelnuts & Vanilla Ice-Cream

~

Lemon & Lime Baked Cheesecake
Served with Macerated Raspberries and a Raspberry Sorbet

~

A Selection of Local Cheeses
With Chutney, Grapes & Crackers

Freshly Brewed Coffee & Handmade Petit Fours

The Copper Beech Evening Buffet

A selection of wraps & Sandwiches ~ A Selection of Seasonal Salads
Homemade Quiches ~ Cheese & Charcuterie Platters ~ Chicken & Vegetable Kebabs
Prawn Skewers ~ Bubble & Squeak
A Selection of Miniature Desserts