



BECAUSE EVERY LOVE STORY DESERVES
THE RIGHT MOMENT....

The Perfect Timing Wedding Package

Your wedding should feel effortless, emotional, and elegant, with everything designed to perfection. No watching the clock, no chasing vendors, no wondering what's coming next. We handle all the moving parts so you can focus on the moments that matter - the tears, the laughter, the magic and the memories.

Our Perfect Timing Package is designed for discerning couples seeking an all-inclusive wedding experience where every detail is looked after by our experienced wedding team.

PRICES FROM £99PP

*MINIMUM NUMBERS APPLY

The Perfect Timing Wedding Package

- Room Hire of Your Wedding Reception Suite
- Complimentary Use of the Billesley Manor Horse Box
- Red Carpet Arrival
- Glass of Champagne for the Bride & Groom on Arrival/After Ceremony
- Glass of Bucks Fizz or Sparkling Elderflower Presse on Arrival
- Half a Bottle of Wine per Person With Meal
- Three Course Sit-Down Meal With Tea & Coffee
- White Tablecloth and Linen Napkins
- Evening Snack Counter
- Complimentary Honeymoon Suite for the Night of the Wedding
- Cake Base Stand and Cake Knife Hire
- Dance Floor
- Entertainment Licence and Bar Licence to 12am
- Services of Our Experienced Wedding Co-ordinator
- Complimentary Menu Tasting for the Bride & Groom
- Preferential Guest Accommodation Rates (Max of 15 Rooms)



The Food Of Love

Our menus offer you a superb choice, from English and Continental classics to innovations from the frontiers of contemporary cuisine.

Prepared with skill and artistry, and served by our discreet but attentive waiting team, our food will be one of the highlights of your wedding and give you plenty of moments to savour.



BILLESLEY MANOR HOTEL & SPA

Starters

HAM HOCK TERRINE, PICCALILLI & ROQUETTE
CITRUS CURED TROUT, PRESERVED LEMON AND BLACK ONION SEEDS WITH VINAIGRETTE
CAULIFLOWER TEXTURES, SMOKED ALMOND WITH TRUFFLE DRESSING
CHICKEN LIVER PARFIT, BLACK GARLIC, PICKLED MUSHROOM & CRISPY CHICKEN SKIN
ATLANTIC PRAWN, MARY ROSE, SPICY TOMATO GEL & MICRO ROCKET

Mains

CHICKEN SUPRÊME, TRUFFLE MASH & WILD MUSHROOM SPINACH
SEA BASS, CRUSHED NEW POTATO'S, SAMPHIRE WITH WHITE WINE SAUCE
BEETROOT WELLINGTON, BABY VEGETABLE WITH HORSERADISH CREAM
BLADE OF BEEF, GARLIC MASH, PANACHE OF VEGETABLE WITH WILD MUSHROOM SAUCE
ROOT VEGETABLE GRATIN WITH SUN BLUSH TOMATO SAUCE

Desserts

LEMON TART, CRÈME FRAICHE & BERRY COMPOTE
CHOCOLATE HAZELNUT PAVLOVA, CLOTTED CREAM ICE CREAM WITH CHOCOLATE SAUCE
VANILLA CHEESECAKE WITH SALTED CARAMEL ICE CREAM
CHOCOLATE BROWNIE WITH CHOCOLATE SAUCE AND PISTACHIO
STICKY TOFFEE PUDDING, TOFFEE SAUCE & VANILLA ICE CREAM

Tea & Coffee

Evening Snack

HOG ROAST BAP WITH APPLE SAUCE AND STUFFING

PLEASE SELECT ONE SET MENU FOR ALL GUESTS.
DIETARY REQUIREMENTS WILL BE ACCOMMODATED SEPARATELY