



# Alderson House



*Alderson House is a splendid venue in a magnificent location right in the heart of Warwick. This Grade II listed building was built at the end of the seventeenth century, and still possesses many of its original features. This elegant venue boasts spacious yet intimate dining facilities in an oak panelled dining room. This is in addition to a beautiful room for marriage ceremonies and civil partnerships. The house also includes an original galleried staircase with views over to Warwick Castle. This is enhanced by an elegant exterior with facilities for drinks receptions and a place for your guests to relax on the lawn (weather permitting).*

*One of the huge advantages of Alderson House is that it is small enough to have it all to yourself, whilst still being grand enough to suit the occasion. For your wedding or civil partnership, you will have the option to host your civil ceremony with us as well as the reception, giving you the comfort of a complete wedding day all in one place. From conception to completion, a relationship is built on trust to ensure your wedding day is special and exceeds all of your expectations. From the first contact you have with the House manager, he will assist you in creating a very special day for you and your guests.*

*At Alderson House we recognise that every couple are unique, therefore we are dedicated to ensuring that your day is planned with every little detail. You will have peace of mind through your meetings that you will experience a day that you and your guests will never forget.*

*Furthermore, guest accommodation is readily available at various nearby locations, many within walking distance, including the neighbouring hotel, The Warwick Arms.*



**We have a fully licensed venue that includes:**

- **Air conditioned dining room and separate ceremony room**
- **Ceremony room with seating for upto 100 people**
  - **Car parking for upto 50 cars**
  - **Disabled access**
- **Dedicated catering team providing customised menus**
  - **Flexible table layout**
  - **Flowers and linen to suit your requirements**

# Prices

**Room hire for lodge room for your wedding or civil partnership ceremony £350**



**Drinks package (including drinks reception, wine and soft drinks with the meal and toast drink) from £9 pp**

**Drinks reception from £2 pp**

**Corkage from £3**



**Also available, your very own Master of Ceremonies, our very own house manager (if required).**



# Menus

## **Main menu** **(three courses)** **£23.50 pp**

### **STARTERS**

Home Made Soup  
Leek, Chive & Potato  
Carrot and Coriander  
French Onion with Crutons  
Pea & Ham  
Broccoli and Stilton  
Tomato  
Minestrone  
Mushroom  
Smoked Haddock & Salmon Fishcakes with Lemon Mayonnaise  
Pearls of Melon with Mango and Ginger  
Red Onion and Goats Cheese Tart  
Chicken Liver Pate with Onion Chutney & Toasted Brioche  
Welsh Rarebit with Crispy Bacon  
Egg Mayonnaise & Smoked Mackerel Salad  
Yorkshire Pudding, Black Pudding & Sausage with Onion Gravy  
Sautéed Mushrooms & Leeks with a Creamy Tarragon Sauce on a Toasted Brioche  
Chicken and Chorizo Caesar Salad

### **MAIN COURSES**

Steak & Ale Pie with Mustard Mash  
Slow cooked Local Beef with a Red Wine and Mushroom Sauce & Dauphinoise Potatoes  
Roast Chicken or Pork or Turkey with Roast Potatoes & Home Made Sage & Onion Stuffing  
Salmon Fillet with Spinach and White Wine Butter Sauce  
Baked Cod with Mashed Potatoes and Parsley Sauce  
Irish Sausages with Bacon Mash & Onion Gravy

Chicken Breast with an Apricot & Tarragon Sauce  
Pollock with Lemon and Chive Crust and Saute Potatoes  
Chicken, Bacon & Leek Pie  
Lancashire Hotpot  
Slow Cooked Pork with Apple and Sage

### **VEGETARIAN MAIN COURSES**

Spinach & Ricotta Ravioli with Sun Blushed Tomatoes  
Vegetarian Lasagne  
Mushroom Stroganoff  
Butternut Squash with Mediterranean Vegetables & Feta Cheese  
Mushroom Wellington with Feta and a Creamy Blue Cheese Sauce  
Roasted Vegetable Linguine

### **PUDDINGS**

Crème Brulee with Red Fruits  
Bread & Butter Pudding with Custard  
Classic Lemon Tart  
Eton Mess  
Pavlova with Seasonal Berries  
Chocolate Pudding with Custard  
Rhubarb & Ginger Crumble  
Fruit Salad with Cream or Ice Cream  
Profiteroles & Chocolate Sauce  
Apple Pie with Custard or Ice Cream  
Orange and Ginger Trifle  
Apple and Pear Crumble  
Vanilla Cheesecake with Coffee Sauce  
Lemon Syllabub  
Strawberry Cheesecake  
Red Fruit Trifle

Tea and Coffee included



**Sit down buffet**  
**(two courses)**  
**£19.50 pp**

Honey Baked Ham  
Baked Salmon with watercress mayonnaise  
Chicken and avocado, walnut and mild curry sauce  
Roast Beef  
Vegetarian option

Caesar salad  
Tomato, basil and onion  
Mixed leaf salad  
Coleslaw  
Couscous with peppers and roasted vegetables  
Hot buttered new potatoes

To finish:

Classic lemon tart  
Fresh fruit salad  
A selection of cheese and biscuits

Tea and coffee included



## **Evening buffet ideas**

### **Finger buffet to include**

#### **A Selection of British Cheeses, Ham and Chutney**

Slices of Honey Baked Ham served with Homemade Chutney  
Crackers and Artisan Bread

#### **A Selection of British Cheeses, Ham, Beef and Pate**

Slices of Honey Baked Ham served with Homemade Chutney  
Rare Local Roast Beef with Horseradish Cream  
A Selection of Pates (to include vegetarian varieties)  
Crackers and Artisan Bread

#### **Bacon and Sausage Baps**

(Vegetarian varieties available)

#### **Cheese and biscuits**

Other options available



***Contact Peter Round (House Manager) to discuss  
your plans, and arrange a visit.***

***01926 492286***

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