

Alderson House



*Brochure
for
Weddings
&
Special Occasions*



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 manager, will assist you in creating a very special day for you and your guests.

At Alderson House we recognise that every couple is unique, and we are dedicated to ensuring that your day is planned to every little detail. You will have peace of mind 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.



Main Menu

STARTERS

1. Mushroom Soup
2. Leek, Chive and Potato Soup
3. French Onion Soup with Croutons
4. Pea and Ham Soup
5. Tomato Soup with Sour Cream
6. Minestrone Soup
7. Broccoli and Stilton Soup
8. Carrot and Coriander Soup
9. Pearls of Melon with Mango and Ginger
10. Smoked Haddock & Salmon Fishcakes
11. Warm Sausage Rolls with Pickles & Brie
12. Chicken and Chorizo Caesar Salad
13. Chicken Liver Pate with Onion Chutney
14. Welsh Rarebit with Crispy Bacon
15. Smoked Mackerel Pate
16. Yorkshire Pudding, Black Pudding & Sausage with Onion Gravy
17. Egg Mayonnaise, Smoked Mackerel & Pickled Beetroot and Cucumber
18. Whitebait and Tartare Sauce
19. Scotch Egg, Cheddar & Sweet Pickle
20. Mushroom Halloumi Kebab & Cucumber and Tomato Salsa
21. Smoked Bacon, Cheddar & Potato Gratin
22. Baked Beans & Chipolata on toasted Brioche
23. Pea, Leek & Parmesan Risotto
24. Thai Chicken and Mango salad
25. Baked Mushroom, spinach & goat cheese
26. Slow Cooked Chicken with Tomato & Smoked Bacon

MAIN COURSE

1. Steak and Ale Pie with Mustard Mash
2. Slow Cooked Local Beef with a Red Wine and Mushroom Sauce & Dauphinoise Potatoes
3. Roast Chicken or Pork or Turkey with Roast Potatoes & Home-Made Sage and Onion Stuffing
4. Salmon Fillet with Spinach and White Wine Butter Sauce.
5. Irish Sausages with Bacon Mash and Onion Gravy
6. Chicken Breast with an Apricot and Tarragon Sauce
7. Sea Bream, Samphire Grass & Lemon Butter Sauce
8. Chicken, Bacon and Leek Pie
9. Slow Cooked Pork with Apple, Sage and Black Pudding
10. Lancashire Hotpot
11. Lambs Liver, Bacon and Onions with Mashed Potatoes
12. Honey Baked Gammon, Mashed Potatoes and Parsley Sauce
13. Pan Fried Chicken Breast and a Creamy Mustard Sauce
14. Curry Buffet – Butter Chicken, Naan Bread, Poppadum and Mango Chutney
15. Twice cooked Pork Belly with savoy cabbage
16. Sausage and apple casserole with herb dumplings
17. Honey and mustard glazed ham with roast potatoes and Madeira Gravy.
18. Braised Oxtail with celeriac mash
19. Pot Roast Beef Brisket
20. Cod with Parsley Sauce and Mashed Potato

VEGETARIAN OPTIONS

21. Stir-fry Bok Choi/Mushrooms/Samphire Grass & Beetroot Chutney*
22. Honey Roast Butternut Squash/Pulses/Vegetables/Feta Cheese*
23. Roast Aubergine/Lentil/Mediterranean Veg & Spicy tomato Sauce*
24. Wild Mushroom/Goat Cheese Wellington with Creamy Thyme sauce
25. Sweet Pepper & Lentil Croquette & Spinach*
26. Spinach/Ricotta Tortellini/Pesto Cream & Rocket
27. Baked Italian vegetables with Feta, Tomato & Basil Sauce

***Denotes can be made suitable for Vegans**

DESSERTS

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| 1. Crème Brule with Red Fruits | 18. Chocolate/Orange Bread and Butter Pudding |
| 2. Classic Lemon Tart | 19. Eve`s Pudding |
| 3. Eton Mess | 20. Queen of Pudding |
| 4. Pavlova with Seasonal Berries | 21. Bakewell Tart |
| 5. Chocolate Pudding with Custard | 22. Sticky toffee pudding & vanilla ice cream |
| 6. Fresh Fruit salad with Cream or Ice Cream | 23. Treacle sponge & custard |
| 7. Profiteroles and Chocolate Sauce | 24. Chocolate Brownie with Vanilla Ice Cream |
| 8. Apple Pie with Custard or Ice Cream | 25. Banoffee Pie |
| 9. Orange and Ginger Trifle | 26. Homemade Rice Pudding with Raspberry Jam |
| 10. Vanilla Cheesecake with Coffee Sauce | 27. Cheese and Biscuits |
| 11. Rhubarb and Ginger Crumble | <i>(£1.50 supplement per person)</i> |
| 12. Apple and Pear Crumble | |
| 13. Strawberry Cheesecake | |
| 14. Lemon Syllabub | |
| 15. Red Fruit Trifle | |
| 16. Raspberry and Coconut Tart | |
| 17. Semolina and Apple Puree | |

2 courses £22 per person

3 courses £25 per person



Premier Buffet

Honey Baked Ham

Poached Salmon with Watercress Mayonnaise

Roast Turkey

Roast Beef

Vegetarian option available

Pick two options from above (up to 60 people) or 3 (over 60 people)

Caesar Salad

Tomato, Basil and Onion

Mixed Leaf Salad

Coleslaw

Potato and Spring Onion

Couscous with Peppers and Roasted Vegetables

Hot Buttered New Potatoes

Classic Lemon Tart Cheese Cake

Fresh Fruit Salad with Cream

Cheeseboard

Apple Tart

£19.50 per person.

Tea and Coffee extra £1 per person



Finger Buffet

A Selection of Sliced Ham Beef Turkey With fresh Baguettes

Vegetarian Quiche

Honey Drumstick

Home Made Sausage Rolls

Gala Pie

Scotch Eggs

Potato wedges

Potato salad

Coleslaw

Rice salad

Caesar salad

Tomato and mozzarella

Selection of breads

Lemon tart

French apple tart

A Platter of Fresh Fruit

£15 per person



Evening Choices

A Selection of British Cheeses, Ham and Chutney

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

£10 per person

A Selection of British Cheeses, Ham, Beef ,Quiche`s

Slices of Honey Baked Ham served with Homemade Chutney
Rare Local Roast Beef with Horseradish Cream
A selection of English and continental cheeses
Quiche`s (to include vegetarian varieties)
Crackers and Artisan Breads

£11 per person

Bacon and Sausage Baps

(Vegetarian varieties available)

£6 per person

Pulled Pork Rolls

£6 per person



Drinks

Drinks packages

House wines and soft drinks

£5 per person

(Premium wines 50p supplement per person)

Reception drinks

Summer punch & Orange Juice

£2 per person

Prosecco & Orange Juice

£3 per person

Wine & Orange Juice

£2.50 per person

Aperol & Orange Juice

£3.50 per person

Toast drink

Prosecco

£3 per person

Corkage at manager's discretion



HOUSE WINE

1. Ladera Verde Sauvignon Blanc 2 £12.50
Chile
A harmonious blend of citrus and tropical fruits, soft with balanced acidity, and zesty notes.
175ml Glass £3.20
250ml Glass £4.20
2. Ladera Verde Merlot B £12.50
Chile
Notes of blackberry, with hints of spice and chocolate with good round structure and persistence.
175ml Glass £3.20
250ml Glass £4.20

WHITE WINE

3. Pinot Grigio Delle Venezie IGT Amori 3 £12.50
Italy
Delicate aromas of pears, limes and green apples with refreshing citrus flavours and zesty acidity.
4. The Accomplice Chardonnay 2 £13.00
Australia
Aromas of peach and nectarine complimented with some very subtle oak with a soft creamy texture.
5. Wide River Chenin Blanc 3 £13.50
South Africa
Peppery and aromatic, with flavours of ripe fig and melon backed up with citrus, refreshing acidity.
6. Les Vignerons Vermentino Colombar 3 £14.00
France
Fresh crisp and floral, white flower and pear flavours with a crisp zesty finish.
7. Picpoul de Pinet Domaine La Sere 3 £15.00
France
Really classic example of Picpoul, steely, mineral notes with good acidity and delicate fruits on the palate.
8. The Perfect Cut Marlborough Sauvignon Blanc 2 £16.50
New Zealand
This refreshingly crisp Marlborough Sauvignon Blanc is bursting with lemon and tropical fruit flavours of kiwi, passionfruit, and cut grass.

RED WINE

9. Wide River Shiraz C £12.50
South Africa
Rich red berry aromas, full of juicy baked plum and damson flavours and a nice soft smooth finish.
10. Los Coches Pinot Noir A £13.00
Chile
Smooth, ripe and silky, with plum and strawberry flavours, and a smooth spiciness.
11. Canarada Seleccion Especial Malbec B £14.00
Argentina
Rich and vibrant with notes of blueberry and blackberry, well-balanced with lush fruit flavours of boysenberry and brambles with a long, spicy finish.
12. Bogardi Tinto Joven C £14.00
Spain
Pronounced fruitiness, together with a hint of liquorice, balsamic and spices complex and elegant.
13. Amanti Del Vino Primitivo IGP Salento D £14.50
Italy
Cageous, rich and seductively spicy with flavours of black chocolate, liquorice and cloves.

ROSÉ WINE

14. Pinot Grigio Rosé Delle Venezie Amori 3 £13.50
Italy
An off-dry, fresh and fruity rosé with delicate aromas of red berries.
15. Angels Flight White Zinfandel 4 £13.50
USA
Crisp and full of raspberry flavours, light and delicate.

SPARKLING WINE

16. Prosecco DOC Corte Alto 2 £15.00
Italy
The crisp dry palate delivers green apple, Bartlett pear, citrus zest and a saline note alongside vibrant acidity and lightly foaming bubbles.
20cl Bottle £6.50
17. Lunetta Rosé Spumante Brut 3 £15.00
Italy
A fresh and dry sparkling rosé with persistent white foam, red berry characters and zesty finish.
20cl Bottle £6.50

CHAMPAGNE

18. Baron De Beaupre Brut 1 £28.00
France
Crisp, clean fruit with style and elegance.

Room Hire

Ceremony Room

£350

Dining Room from

£100

Chair covers

£1 each

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**

Come and discuss your requirements with us.

Telephone: 01926492286

Email: peter@aldersonhouse.co.uk

www.aldersonhouse.co.uk

Alderson House

23 High Street

Warwick

CV34 4AX



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