


WEDDING CELEBRATIONS



Congratulations on your engagement and welcome to Marshall Meadows Hotel. With the stunning backdrop of our beautiful gardens and our outstanding reputation for service and care, Marshall Meadows is the perfect Borders wedding venue.

Marshall Meadows has a civil wedding license and our magnificent Border Suite with adjoining conservatory can accommodate up to 180 guests with entertainment and banqueting facilities second to none.

Find out about our Exclusive Use option and put up your guests in our 19 bedrooms to create a real house-party feel, then unwind after your special day in our superb bridal suite.

**Marshall Meadows, Berwick-upon-Tweed, Northumberland TD15 1UT
Tel: 01289 331133 * Fax: 01289 331438
Email: info@marshallmeadowshotel.co.uk * www.marshallmeadowshotel.co.uk**



COUNTRY HOUSE HOTEL

YOUR SPECIAL DAY

Marshall Meadows offers a completely flexible food, beverage and accommodation combination from which you can plan your ideal celebration.

To help your choice we have included menu options for the Wedding Breakfast, Evening Buffet and provided accompanying drinks packages. These are combined in our three special wedding packages: The Rose, The Thistle and The Best of the Borders.

You may prefer to design your own special day, in which case invite you to select from our exciting range of House Specialities.

THE VENUE

The Borders Suite with the terraces, gardens and adjoining conservatory, has every facility the perfect wedding celebration requires.

Completely flexible, it provides elegant at table seating for up to 120 guests for meals and speeches, yet in the evening transforms into a dance floor with stage for up to 160 guests.

Hire of Border Suite, Conservatory, staff and attendants - £330

CELEBRATION MENUS

First choose one of our three differently priced menus. Then select one dish from each course to form a set menu. We will always offer a vegetarian option.

DRINKS PACKAGES

A welcome drink, wines to accompany the meal and of course the toast itself.

BUFFET MENUS

A delicious selection of hot and cold dishes ideal for your evening reception.

HOUSE SPECIALITIES

Canapes, Buffet a la carte, Butties & Burgers, Barbecues, Hog Roast, Seafood Platters, Afternoon Tea

ACCOMMODATION

Special overnight bed and breakfast arrangements for your friends and family



COUNTRY HOUSE HOTEL

CELEBRATION MENU A

£28.50 Per Person

Starters

TOMATO & BASIL OR CARROT AND CORIANDER SOUP

MELON BALLS WITH FRESH RASPBERRIES

served with a raspberry sorbet

CHEF'S MACKEREL PATE

served with onion chutney and melba toast

NORTH ATLANTIC AND KING PRAWNS

served with a 'Bloody Mary' sauce on a bed of rocket

Main Courses

CORN FED CHICKEN BREAST

wrapped in Parma Ham- served with a white wine and tomato compote

RIB ROAST OF BORDERS BEEF & YORKSHIRE PUDDING

served with a homemade jus

EYEMOUTH HADDOCK & SMOKED SALMON PAUPIETTE

served with a hollandaise sauce

PORK FILLET AND CARAMELISED PEARS

served with a stilton sauce

Desserts

APPLE PIE

served with your choice of custard or ice cream

HOMEMADE CHEESECAKE

chocolate & orange, white chocolate & blueberry or traditional lemon

STICKY TOFFEE PUDDING

served with your choice of ice cream or custard

SORBET TRIO

raspberry, orange and lemon

Marshall Meadows, Berwick-upon-Tweed, Northumberland TD15 1UT. Tel: 01289 331133

Fax: 01289 331438 Email: info@marshallmeadowshotel.co.uk www.marshallmeadowshotel.co.uk



COUNTRY HOUSE HOTEL

CELEBRATION MENU B

£35 Per Person

Starters

MUSHROOM AND STILTON OR COCK-A-LEEKIE SOUP

BURNMOUTH CRAB AND SALMON FISHCAKES

served with a lime and ginger dressing

HAGGIS PARCEL

served in filo pastry with a whisky, cream and demi-glace sauce

CHEF'S CHICKEN LIVER PATE

served with a plum compote and oatcakes

Main Courses

BORDERS LAMB SHANK

slow roasted, topped with a red wine & rosemary jus

BORDERS CHICKEN

Ballotine of chicken breast served with a chicken mousse
and a white wine and tarragon sauce

ROAST SIRLOIN OF BEEF & YORKSHIRE PUDDING

topped with a homemade jus

LEMON SOLE & SMOKED SALMON PAUPIETTE

poached in white wine, topped with a hollandaise sauce

Desserts

CHOCOLATE COINTREAU MOUSSE

with Chantilly Cream

FRESH FRUIT SALAD

laced with Galliano liqueur, with fresh pouring cream

HIGHLAND SHORTBREAD AND RASPBERRY STACK

served with vanilla ice cream and a toffee sauce

RASPBERRY PAVLOVA

a meringue nest with fresh cream and raspberries with a raspberry coulis

Marshall Meadows, Berwick-upon-Tweed, Northumberland TD15 1UTel: 01289 331133

Fax: 01289 331438 Email: info@marshallmeadowshotel.co.uk www.marshallmeadowshotel.co.uk



COUNTRY HOUSE HOTEL

CELEBRATION MENU C

£44 Per Person

Starters

CULLEN SKINK OR ASPARAGUS AND GINGER SOUP

HOT SMOKED SALMON WITH BURNMOUTH CRAB

served with horseradish and dill crème fraîche

EYEMOUTH PRAWNS (LANGOUSTINES)

sautéed in white wine, lemon and garlic

CHEF'S PORK AND PORT LIVER PATE

served with an orange zest compote and warm toast

Main Courses

RACK OF NORTHUMBRIAN LAMB

topped with a red wine & rosemary jus

ROAST SADDLE OF VENISON

served with a Drambuie, shallot and demi-glace jus

SEA BASS PARCELS

whole sea bass seasoned with lemon, white wine,

dill & butter and baked in a paper parcel

CONFIT OF DUCK

served with a Port and plum compote

Desserts

MEADOWS DESSERTTRIO

Chocolate Mousse, Crème Brulee and Chocolate Brownie

CRANACHAN

fresh raspberries layered with whisky, toasted oats & fresh whipped cream

POACHED PEARS

Williams's pears poached in red wine & brown sugar,

served with a vanilla mascarpone

WHITE CHOCOLATE AND RASPBERRY TART

served with a refreshing sorbet

Marshall Meadows, Berwick-upon-Tweed, Northumberland TD15 1UT. Tel: 01289 331133

Fax: 01289 331438 Email: info@marshallmeadowshotel.co.uk www.marshallmeadowshotel.co.uk



COUNTRY HOUSE HOTEL

DRINKS PACKAGES

These packages may all be adapted to suit your personal preferences

SELECTION A

£13.50 Per Person

The Arrival Glass of White, Red, or Rose Wine, or Fresh Orange Juice

The Meal White Wine - Sauvignon Blanc; Red Wine - Merlot
(Approximately half a bottle per person)

The Toast Glass of Prosecco

SELECTION B

£18.50 Per Person

The Arrival Glass of Buck's Fizz or Fresh Orange Juice

The Meal White Wine - Pinot Grigio; Red Wine - Rioja
(Approximately half a bottle per person)

The Toast Glass of Prosecco

SELECTION C

£25 Per Person

The Arrival Glass of Prosecco

The Meal White Wine - Sancerre; Red Wine - Bordeaux Superieur
(Approximately half a bottle per person)

The Toast Glass of House Champagne

CORKAGE CHARGES

Per Bottle (75cl)

Wine £7.50; Sparkling Wine £10; Champagne £12.50.

Please note that no spirits or fortified wines may be brought into the hotel

Marshall Meadows, Berwick-upon-Tweed, Northumberland TD15 1UT Tel: 01289 331133 o Fax:
01289 331438 Email: info@marshallmeadowshotel.co.uk www.marshallmeadowshotel.co.uk



COUNTRY HOUSE HOTEL

BUFFET MENUS

SELECTION A

£12 Per Person

Assorted Sandwiches
Lemon Chicken Goujons
Haddock Goujons
Homemade oven baked Pizzas
Spicy Potato Wedges with a sweet chilli dip

SELECTION B

£17.50 Per Person

Assorted Filled Wraps
Chicken Pieces in a hickory sauce
Honey Roasted Ham (hand sliced) with crusty bread
Scottish Smoked Salmon and King Prawn Platter with a 'Bloody Mary' sauce
Chicken and Mushroom Fricasse
Vegetable Kebabs
Basmati Rice

SELECTION C

£22.50 Per Person

Trio of scottish salmon, cold smoked, hot smoked and gravlax
Eyemouth Prawns (langoustines in white wine lemon and a hint of garlic)
Burnmouth Crab and Smoked Haddock Fishcakes
Cajun Chicken
Honey Roasted Ham
Beef Stroganoff
Caesar Salad
Vegetable Kebabs
White Chocolate and Orange Cheesecake

Marshall Meadows, Berwick-upon-Tweed, Northumberland TD15 1UT. Tel: 01289 331133
Fax: 01289 331438 Email: info@marshallmeadowshotel.co.uk www.marshallmeadowshotel.co.uk



COUNTRY HOUSE HOTEL

HOUSE SPECIALITIES

CANAPES

Cold Selection

- Cream Cheese and Chives £2.00
- Chicken Liver Pate with a Port and redcurrant compote £2.25
- Scottish Smoked Salmon served with lemon slices £2.50
- Parma Ham served on a crouton with garlic butter £2.75
- Mackerel Pate with onion chutney £2.75
- Mackerel Pate and King Scallop £4.00

Hot Selection

- Mozzarella and cherry tomato pizza bites £3.00
- Haggis Crispy Parcels £3.00
- Haddock Goujons - smoked and plain combination £3.25
- Smoked Haddock and Burnmouth Crab cakes £4.00
- Tempura King Prawns with a sweet chilli dip £4.25

Homemade Pizzas

- Oven baked and cooked to order our 8 inch pizzas are made 'Margherita' style with tomato sauce and grated cheese. £7.50 (per pizza)

- Additional Toppings £1.50 each
- Mushrooms, Ham, Pepperoni,
- Pineapple, Peppers, Chicken, Haggis

Hot Butties

- Served in a bap with relishes
- and build your own salad & cheese options
- Bacon Rashers £3.00
- Pork and Leek Sausages £3.00
- 4 oz Meadows Burger £5.00



COUNTRY HOUSE HOTEL

HOUSE SPECIALITIES

CELEBRATION OF THE SEA

A selection of locally caught and smoked seafood and fish from Eyemouth served with dressed salad leaves and fresh breads.

Eyemouth Prawns (langoustines)

Scottish Smoked Salmon

Hot Smoked Salmon

Gravlax

Dressed Burnmouth Crab

Smoked fillets of mackerel

£15.50

THE HOG ROAST

A whole succulent hog, spit roasted and served with baps, apple sauce, stuffing and dressed mixed leaf salad.

(Minimum 100 people)

£10.00

STOVIES

Sausage, corned beef, or beef trimmings £5.50

MARSHALL MEADOWS BARBECUE

Served with baps and a selection of dips and sauces, dressed mix leaf salad and grated cheddar

Pork and leek and Pork Sausages £2.20

4.oz Meadows Burger £5.00

Chicken pieces in hickory flavoured sauce £3.20

Cajun Chicken breast pieces £3.95

Pork Chops with Apple & Cider sauce £3.75

Lamb Chops marinated in Rosemary & Garlic £4.25

4 oz Sirloin Steak £6.95

KEBABS

Mediterranean Vegetables £3.25

Pork with peppers, red onion and pineapple £4.25

Lamb with mint peppers and red onion £4.50



COUNTRY HOUSE HOTEL

A LA CARTE BUFFET MENU

Selection of freshly made sandwiches and wraps £2.75

Haddock Goujons £2.95

Chicken Goujons £3.25

Chicken pieces in a hickory flavoured sauce £3.20

Cajun Chicken breast pieces £3.95

Honey Roast Ham - hand sliced £3.25

Smoked Haddock and Burnmouth Crab cakes £4.00

Scottish Smoked Salmon & King Prawns

with a 'bloody mary' sauce £4.25

Gravlax £4.25

Vegetable Stroganoff £4.25

Beef Stroganoff £4.50

Chicken and Mushroom Friccasse £4.50

Thai Red Curry (chicken or vegetable) £4.50

Lamb Meatballs served Kofta style with a mild curry sauce,
or Italian style in a tomato and basil sauce £5.00

SIDE DISHES

Crusty Bread and Butter £1.00

Basmati Rice £1.20

New Baby Potatoes in butter £1.20

Roast Potatoes cooked with rosemary and duck fat £1.20

Spicy Potato wedges with a sweet chilli dip £1.20

Penne served in a tomato and herb sauce £1.40

Mixed Leaf and Cherry Tomato Salad £1.40

DESSERTS

Apple Pie with ice cream or custard £4.25

Cheesecake

(Chocolate & Orange, White Chocolate & Blueberry or Lemon) £4.50

Fresh Fruit Salad and cream £3.75

Selection of Northumbrian locally sourced cheeses £3.95

Marshall Meadows, Berwick-upon-Tweed, Northumberland TD15 1UT. Tel: 01289 331133

Fax: 01289 331438 Email: info@marshallmeadowshotel.co.uk www.marshallmeadowshotel.co.uk



COUNTRY HOUSE HOTEL

CELEBRATIONS PACKAGES

All packages include

Hire of Border Suite, Conservatory and terraces, waiting staff, table linen, cake stand and knife, red carpet arrival.

PLUS- An overnight stay for two in our Bridal Suite with breakfast.

THE BORDER ROSE CELEBRATION

DAYTIME

The Arrival -

Welcome glass of Red White or Rose Wine or Fresh Orange Juice

The Breakfast -

Three Course selection from Menu A

Wines -

Sauvignon Blanc, Merlot

The Toast -

Glass of Prosecco

EVENING

The Buffet -

Hot and Cold Selection menu A

The Party -

Borders Suite set cabaret style with dance floor and fully licensed bar.

PRICES 2014/15

	<u>Daytime</u>	<u>60 Guests</u>	<u>40 Guests</u>
	<u>Evening</u>	<u>100 Guests</u>	<u>80 Guests</u>
1st APRIL TO 30th SEPT	Weekends	£3,720	£2,640
1st OCT TO 31st MARCH	Weekends	£3,250	£2,310
YEAR ROUND	Mon-Thurs	£2,950	£1,950

Marshall Meadows, Berwick-upon-Tweed, Northumberland TD15 1UT. Tel: 01289 331133
Fax: 01289 331438 Email: info@marshallmeadowshotel.co.uk www.marshallmeadowshotel.co.uk



COUNTRY HOUSE HOTEL

CELEBRATION PACKAGES

THE BORDER THISTLE CELEBRATION

DAYTIME

The Arrival -

Bucks 'Fizz

The Breakfast -

3 courses selection from Menu B

Wines -

Pinot Grigio , Rioja

The Toast -

Glass of Prosecco

EVENING

The Buffet -

Hot and cold selection

Menu B

The Party Borders Suite set cabaret style
with dance floor and fully licensed bar

PRICES 2014/5

	<u>Daytime</u>	<u>60 Guests</u>	<u>40 Guests</u>
	<u>Evening</u>	<u>100 Guests</u>	<u>80 Guests</u>
1st April to 30th Sept	Weekends	£4,960	£3,540
1st Oct to 31st March	Weekends	£4,340	£3,100
Monday to Friday	Year Round	£3,960	£2,660

Marshall Meadows, Berwick-upon-Tweed, Northumberland TD15 1UT. Tel: 01289 331133
Fax: 01289 331438 Email: info@marshallmeadowshotel.co.uk www.marshallmeadowshotel.co.uk



COUNTRY HOUSE HOTEL

CELEBRATION PACKAGES

THE BEST OF THE BORDERS

DAYTIME

The Arrival -

Prosecco San Giovanni

The Breakfast -

3 courses selection from Menu C

Wines -

Sancerre, Bordeaux Superieur

The Toast -

Glass of Champagne

EVENING

The Buffet -

Hot and cold selection Menu C

The Party -

Borders Suite set cabaret style
with dance floor and fully licensed bar
Complimentary overnight stay
in the Four Poster Bridal Suite

PRICES 2014/15

	<u>Daytime</u>	<u>60 Guests</u>	<u>40 Guests</u>
	<u>Evening</u>	<u>100 Guests</u>	<u>80 Guests</u>
1st April to 30th Sept	Weekends	£6,390	£4,560
1st Oct to 31st March	Weekends	£5,590	£3,990
Monday to Friday	Year Round	£4,900	£3,490

Marshall Meadows, Berwick-upon-Tweed, Northumberland TD15 1UT. Tel: 01289 331133
Fax: 01289 331438 Email: info@marshallmeadowshotel.co.uk www.marshallmeadowshotel.co.uk



COUNTRY HOUSE HOTEL

ACCOMMODATION



Marshall Meadows has 19 elegantly appointed bedrooms.

All en-suite with every amenity.

Your friends and family can relax overnight and enjoy
a delicious borders breakfast in the morning.

Prices for 2 people sharing:

1st April to 30th September - £90

1st October to 31st March - £80

SPECIAL OFFER

Hire the whole hotel:

Exclusively yours for the day!

1st April to 30th Sept - £1,500

1st October to 31st March - £1,200

Marshall Meadows, Berwick-upon-Tweed, Northumberland TD15 1UT. Tel: 01289 331133

Fax: 01289 331438 Email: info@marshallmeadowshotel.co.uk www.marshallmeadowshotel.co.uk