

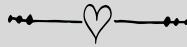
Pryors Hayes...

The perfect day of your dreams.



Canapes

Sample Menu



Drinks Packages



Optional Extras



Canapes



*Thai Style King Prawn
with Chilli, Ginger & Lemongrass*

*Smoked Salmon Cream Cheese & Caviar
Blini*

Smoked Cheddar & Mustard Croquettes

Teriyaki Chicken & Sesame Skewer

Belly Pork with Pickled Apple Sauce

Beetroot, Hummus & Falafel Wraps

Olive, Pesto & Tomato Bruschetta

Mini Roasted Red Pepper Tartlets



£10 per head (includes 3 selection Canapes)

Hog Roast – from £25.00 per head

Price will be quoted at time of event

Hand carved Hog, Coleslaw, Homemade Stuffing, Homemade Apple Sauce, Brioche Rolls & Homemade Potato Wedges.

Late Night Munchies – from £10 per head

Ideal for soaking up the bubbly consumed throughout the day.

Our favourites are Stone baked Pizza and Wedges, Sausage Baps, Steak Burgers with Caramelised Onions and of course the good old Bacon Butty.



Allergy information- Please speak to a member of staff about dietary requirements

Select your menu from one course £38.00 per person

Our Wedding Breakfast choice, also includes the amazing all season indoor Pryors

BBQ from £38.00

Traditional 3 courses set menu from £48.00 per person

Starters



Smooth Chicken Liver and Brandy Parfait, with Red Onion and Cranberry Chutney served with Toasted Brioche

Pressed Duck and Fig Terrine, Spiced Apple Chutney and Walnut Toast

Traditional Smoked Salmon, Capers, Shallot and Quail Egg Salad with Brown Bread and Butter

Sundried Tomato and Bocconcini with Sundried Tomato Salad, Herb Oil and Aged Balsamic Dressing

Cream of Wild Mushroom Soup with Spinach and Ricotta Tortellini

Prawn, Mango and Crayfish Tian with Crème Fraiche and Caviar, Soused Cucumber and Lemon and Dill Dressing



Allergy information- Please speak to a member of staff about dietary requirements

Main Courses



Braised Cheshire Shin of Beef 'Bourguignon' Celeriac Dauphinoise and Roasted Carrot

-

Marinated Roast Rump of Lamb, Hotpot Potato, Seasonal Vegetables and Thyme Jus

-

Supreme of Chicken Filled with Pork, Apple & Sage Stuffing, Honey Roasted Root Vegetables, Fondant Potato and Tarragon Sauce

-

Roast Tenderloin of Pork Wrapped in Bacon, Crispy Pork Belly Boulangerie Potato Baby Leeks and Sage Jus

-

Fillet of Seabass, Crushed Herb Potato Cake, Wilted Greens with Shrimp Beurre Noisette

-

Crispy Confit Black Treacle Pork Belly with Apple and Vanilla Puree, Pickled Vegetables

-

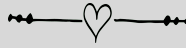
Roast Sweet Potato, Spinach and Coconut Curry with Pilau Rice and Poppadum (Vegan)

-

Mediterranean Vegetable Charlotte, Heritage Tomato and Potato Salad with Balsamic Reduction (Vegan)

Allergy information- Please speak to a member of staff about dietary requirements

Desserts



Glazed Lemon Tart with Chantilly Cream and Fresh Raspberries

Baked New York Style Chocolate Cheesecake with Macerated Berries

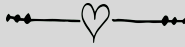
Vanilla Crème Brulee served with Zesty Lemon Shortbread

Sticky Toffee Date and Walnut Pudding, Toffee Sauce and Cheshire Ice Cream

Profiteroles Filled with Salted Caramel Cream, Hot Chocolate Sauce

Selection of Locally Sourced Cheeses, Chutney, Grapes & Cheese Biscuits. (Supplement charge)

Pryors Juniors From £25 per head



Especially for the little ones!

Starters

Cucumber & Pepper Dips (Vegetable Crudités and Hummus)

Garlic Bread

Main Courses

Homemade Breaded White Fish Goujons, Chips & Peas

Sausage, Buttered Mashed Potato, Peas & Gravy

Homemade Macaroni Cheese

Desserts

Ice Cream Sundae

Fresh Fruit Salad

Chocolate Brownie & Ice Cream

Wedding Breakfast BBQ, Afternoon Tea and more



If you want to break away from the traditional wedding day formalities, here at Pryors we love creating wonderful relaxed and chilled out receptions, more like garden parties than weddings... from meat feast BBQ's and beer, to table picnics, traditional afternoon teas and late-night munchies, we can design a menu for every special occasion.



Wedding Breakfast, All Seasons BBQ – from £38.00 per head

*An elegant way to enjoy the perfect indoor BBQ, served in the
Pryors Suite.*

*A selection of finest local meat, including Gourmet Burgers, Butcher's Sausages,
Pulled Pork, Chicken Breast & Mediterranean Vegetable Kebabs.*

*Assorted Breads, Balsamic, Olive oil & English Butter, Selection of Garden Salad
Platters, Coleslaw & Potato Salad.*

Allergy information- Please speak to a member of staff about dietary requirements

Afternoon Tea – from £38 per head



Our quintessential English Afternoon Tea package consisting of Finger Sandwiches, Selection of chef's Homemade Cakes & Freshly Baked Scones with Clotted Cream and

Tiptree Jam.

Pryors Premier Buffet From £38.00 per head

*Hand Carved Locally Sourced Cold Meats on a Platter,
Accompaniments & Garnish*

Selection of Freshly Baked Bread Rolls & Butter

Poached Salmon Supreme

Pickled Cucumber, Lemon & Dill

*Pieces of Tandoori Chicken Breast marinated in Tandoori
Spices, Mango Raita*

Caramelised Red Onion & Goats Cheese Tarte

Selection of Garden Salad Platters, Coleslaw & Potato Salad.

A Selection of Homemade Sweet Bites

Chocolate Brownie, Tiffin, Lemon Drizzle, Flapjack

Pryors Evening only



Buffet from £18 pp

Dressed Open Sandwiches Assorted Fillings on ciabatta bread

Mini Savouries Pastry Parcels Filled with a Selection of Vegetarian & Meat Centres

Fresh Garden Salad, Tomato, Cucumber, Peppers, Sweet Onion, Beetroot & Carrot

Mixed Indian Selection

Mini Style Bhaji, Samosa, Pakora, Mango Dip and Mint Raita

Mediterranean Pearl Couscous Salad

Large Pearl Couscous, Mediterranean Vegetables & Spices

Seasoned Potato Wedges

Hand-cut potato wedges, Deep Fried seasoned with Sea Salt & Cracked Black Pepper



Drinks Menu

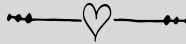


Arrival & Toast Drinks



Your reception and first drinks to toast your marriage are a wonderful way to create a good first impression for the celebrations ahead! Although you can't beat a good glass of bubbly, we offer many of our wedding couples some fun alternative options ... Pimm's, shots & G & T's to name but a few...

Table Drinks



We have an extensive selection of wines offering something to compliment every menu. Buckets of Beers, Still and Sparkling Water and jugs of fresh juices are a terrific addition to any wedding breakfast.

Wines from £20

Buckets of 8 bottles of Beer from £35.00

Jugs of Cordial £4

Bottles of Still or Sparkling Water £3

Optional Extras



*Civil Ceremony Set up/Hire of
Lounge/DJ*



*Pryors Suite Ceremony Room Set up/
Civil Ceremony Garden Set up
£500.00*

*Hire of Lounge £250.00/£500 full day
Evening DJ from £350.00*

Arranging a Civil Ceremony



To arrange a civil ceremony, the wedding couple must book a registrar directly with Cheshire West and Chester registrars, Email: chesterregisteroffice@cheshirewestandchester.gov.uk Telephone: 0300 123 7037

Bank Holiday Weddings



All bookings falling on a Bank Holiday are priced as a Saturday wedding. These prices are quoted as of January 2022 and may subject to change thereafter.

Allergy information- Please speak to a member of staff about dietary requirements

Room Hire



1st April 2022 to 31st October 2022

*Saturday £4,500.00 – Friday and Sunday £3,500.00 – Monday to Thursday
£3000.00*

1st November 2022 to 28th March 2023

*Saturday £4000.00 – Friday and Sunday £3,500.00 – Monday to Thursday
£2,500.00*

1st April 2023 to 31st October 2023

*Saturday £4,500.00 – Friday and Sunday £3,500.00 – Monday to Thursday
£3000.00*

1st November 2023 to 28th March 2024

*Saturday £4000.00 – Friday and Sunday £3,500.00 – Monday to Thursday
£2,500.00*

1st April 2024 to 31st October 2024

*Saturday £4,500.00 – Friday and Sunday £3,500.00 – Monday to Thursday
£3000.00*

Please request costings for the month of December Dates