



# THE *Palladian* WEDDING

Exchange your  
vows in a  
memorable way  
at our romantic  
West Country  
Estate



# The Palladian Package

JANUARY - DECEMBER 2026



**SATURDAY**

£8450 incl VAT  
60 people

January, February, March, November, December

**SUNDAY**

£7700 incl VAT  
60 people

January, February, March, November, December

**SUNDAY**

£9050 incl VAT  
60 people

April, May, June, July, August, September

\*Selected dates excluding bank holidays

## Includes:

- Exclusive use of Leigh Court ground floor rooms and surrounding lawns for your ceremony, reception and evening celebration
- Complimentary tasting session with Epic Caterers
- A 3 course wedding breakfast
- A welcome drink reception (prosecco & bottled beer)
- ½ Bottle of house wine per guest
- Toast sparkling wine
- Bottled still & sparkling water
- Evening Snack Old spot back bacon in soft rolls
- Cake stand & cake knife
- Chiavari Chairs
- Crisp white linen cloths, napkins, cutlery, glassware
- Table Number Stands
- Easel to display your table plan
- Garden Games (Quoits & Connect 4)
- Access to our recommended supplier list

**YOUR**  
*Reception*



# CANAPÉS

*Little bites, huge on flavour*

THREE EACH £10.50pp

FOUR EACH £13.50pp

FIVE EACH £16.00p

## *Chef's Signature Range*

Steak 'n' chips, chimichurri.  
(£1.50 Supplement)

Truffled lobster roll, caviar crème fraîche.  
(£2.50 Supplement)

Braised beef shin bon bon, mustard mayo.  
(£1.00 Supplement)

## *Soil & Sea*

Sticky honey & grain mustard sausage.  
Smoked chicken cornetto.

Mini cheese & bacon burgers, tomato relish.

Persian pulled lamb, pomegranate, feta & pistachio.

Mini jacket, chive crème fraîche, pancetta

Korean chicken, sesame, baby gem & pink ginger.

Green tea tart, cured salmon mousse, dill pearls.

Mini crab & prawn fishcake.

Mini fish & chips, pea purée, salt & vinegar.

Smoked haddock & pea arancini, seaweed aioli.

## *Vegetarian*

Rarebit toast stack, onion jam.

Cheese gougères, whipped goats cheese.

Asparagus & sun-dried tomato tart.

Butternut squash & blue cheese arancini.

Mini jacket potato, chive crème fraîche.

Goats cheese cornetto, beetroot.

## *Vegan*

Harissa hummus cornetto.

Fennel bhaji, pomegranate, turmeric.

Tapioca crisp, carrot & pumpkin, caraway.

Sticky Korean glazed "not" chicken.

Tomato & olive arancini.

# EXCLUSIVE MENU

A menu designed exclusively for your venue. Choosing 1 Starter, 1 Main & 1 Dessert for all your guests. Any guest with dietary requirements will be catered for separately.

## To Start

Carrot and orange soup, herb oil & warm bread.  
Chicken liver parfait log, homemade chutney, seeded shard, dressed leaves.  
Caramelised shallot & goats cheese tart Tatin, balsamic glaze & roquette.

## To Follow

Roasted breast of chicken, bubble & squeak, with crispy pancetta, chantenay carrots, garlic cream sauce.  
Pressed beef brisket, fondant potato, seasonal roasted vegetables, long parsnips, red onions, beef jus.  
Crispy belly pork, savoy cabbage, roasted baby new potatoes & sticky apple jus.  
Cauliflower cumin and lentil pie, cheddar mashed potato, crushed peas.

## To Finish

Dark chocolate brownie, fudge, Oreo, pretzel, dulcé de léche.  
Eton mess, fresh berries, smashed meringue and Chantilly cream trifle  
Seriously sticky toffee pudding, butterscotch sauce, vanilla bean ice cream.

*Want to upgrade your main course to something from the sharing range?*

## SHARING RANGE

### BBQ Plank:

Garlic & rosemary marinated flat iron steak, Cajun chicken, sticky mustard glazed British pork chop, celeriac, mooli & carrot salad, charred corn, green salad, charred potato with chicken salt, dips & dressings.  
**£5.00 Supplement**

### Persian Plank:

16hr slow roast rubbed lamb, rose petal & pistachio crust, oversized Turkish couscous, watermelon pomegranate & feta salad, falafel, halloumi sticks, Khobez bread & cucumber yoghurt.  
**£6.50 Supplement**

### Carvery Theatre:

Roasted sirloin with rosemary & horseradish, truffle roast potatoes, Yorkshire puddings, cauliflower cheese gratin, honey roasted parsnips & carrots, sticky jus.  
**£5.00 Supplement**

*Too delicious to decide on one?*

Offer your guests a choice between dishes £2.00 per person per course  
£4.00 per person 2 courses  
£5.00 per person 3 courses

**Food**  
for little  
people



Choose one dish from each course for all children, offer them a choice if you just cant choose for £2.00 per person per course or £5.00 for 3 courses.

**2 Courses: £23.50 3 Courses: £30.00**

**per person**

*Recommended for ages 1-8.*

**2 Courses: £30.00 3 Courses: £36.50**

**per person**

*Recommended for ages 9-16.*

## Starters

Cheesy twists, hummus dip with a little person salad.  
Garlic bread dough-balls, garlic butter  
Ham, cheese, crackers & grapes.

## Main Course

Gourmet sausage, mash & peas with gravy.  
Chicken goujons with fries & peas.  
Fish fingers, lemon mayo dip, peas & fries.  
Tomato & basil pasta with cheese (v).

## Dessert

Warm brownie & ice cream.  
Sweet shop ice cream sundae.  
Caramelised banana with custard.