

The *Palladian* WEDDING *Package*

January - December 2025

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



LEIGH COURT

Leigh Court, Abbots Leigh, Bristol BS8 3RA

www.leighcourt.co.uk 01275 373 393 enquiry@leighcourt.co.uk



The Palladian Package

JANUARY - DECEMBER 2025



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



THE
Reception

CANAPÉS OR MINI BITES OF FUN

(As we like to call them)

THREE EACH £10.50pp

FOUR EACH £13.50pp

FIVE EACH £16.00pp

MEAT

Sticky honey & grain mustard sausage.

Smoked chicken 99" Cornetto.

Mini cheese & bacon burgers, tomato relish.

Ham & cheese toastie with truffle oil.

Persian pulled lamb, pomegranate, feta & pistachio.

Korean chicken, sesame, baby gem & pink ginger.

FISH

Puffed cracker, cured salmon, cucumber, coriander.

Cornish crab, apple sticks, tarragon mayonnaise gougères.

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

Smoked haddock & pea arancini, seaweed aioli.

VEGETARIAN

Cheese & wild mushroom toastie with truffle oil.

Cheese gougères, whipped goats cheese.

Asparagus & sun-dried tomato tart.

Butternut squash & blue cheese arancini.

Crispy potato, chive & potato purée.

VEGAN

Marinated celeriac, avocado, nasturtium leaf.

Tarragon & orange rice crispy cake.

Beetroot muffin, seeds.

Tapioca crisp, carrot & pumpkin, caraway.



EXCLUSIVE

**We have designed with Epic Caterers a simple & exclusive menu for our couples.
Please choose one dish from each course.**

TO START

Roasted butternut squash soup, smoked paprika, warm bread.
Chicken liver parfait, chefs chutney, sourdough shards, dressed leaves.
Caramelised shallot & goats cheese tart.

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TO FOLLOW

Roasted breast of chicken, sour cream & chive mashed potato, seasonal roasted veg,
garlic cream sauce.
Pressed brisket of beef, horseradish mashed potato, seasonal roasted veg, beef jus.
Crispy belly pork, fennel & apple salad, roasted baby new potatoes, sticky apple jus.
Cauliflower, cumin & lentil pie, cheddar mash potato, crushed peas.

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TO FINISH

Dark chocolate brownie, vanilla ice cream.
Eton mess, fresh berries, smashed meringue, Chantilly cream.
Sticky toffee pudding, toffee sauce, vanilla ice cream.

FOOD FOR LITTLE PEOPLE

Two Courses: £19.00

Three Courses: £27.50

STARTERS

Cheesy twists, hummus dip with a little person salad
Garlic bread doughballs, garlic dip
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

DESSERT

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