

Arnos Manor Hotel

Opal Menu

Choose one selection from each course to complete your menu

Starters

Roasted Vine Tomato Soup
Cream of Leek and Potato Soup
Chicken Liver Parfait with Orange and Redcurrant Dressing
Seasonal Melon and Fresh Fruits with Berry Coulis
Smoked Mackerel Rilette with Rustic Bread



Main Course

Roast Loin of Pork with Roast Potatoes, Apple Sauce and Roast Gravy
Traditional Roast Turkey with Chipolata, Homemade stuffing,
Cranberry Sauce and Roast Potatoes
Traditional Roast Chicken with Chipolata, Roast Potatoes and Roast Gravy
Supreme of Chicken in a rich Mushroom Sauce with Roast Baby Potatoes
Baked Fillet of Salmon with New Potatoes and Hollandaise Sauce
Tomato and Spinach Pancake baked with Mozzarella

Served with selection of seasonal vegetables



Desserts

Homemade Apple Pie served with Custard or Cornish Clotted Cream
Profiteroles filled with Cream served with Chocolate Sauce
Sticky Toffee Pudding with Caramel Sauce with Callistick Vanilla Ice Cream
Fruits of the Forest Cheesecake with Berry Coulis
Meringue Nest filled with Fresh Fruits and Vanilla Cream



Freshly brewed Tea or Coffee with Mint Chocolates

With your Inclusive Drinks Package

Glass of Bucks Fizz or Pimms on Arrival
Glass of Specially Selected Red or White House Wine with the meal
Glass of Cordoniu Sparking Wine for the Toast



£42.00 per person

Prices are valid for weddings taking place before 31st December 2009
And are inclusive of VAT

Arnos Manor Hotel

Sapphire Menu

Choose one selection from each course to complete your menu

Starters

Cream of Forest Mushroom Soup
Carrot and Coriander Soup
Duck and Pork Pate with spiced Apple and Cinnamon Chutney
Prawn Cocktail with baby Gem lettuce and Marie Rose Sauce
Smoked Chicken Salad with Mango and Pineapple Mayonnaise



Main Course

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes and Roast Gravy
Pork Medallions served with Creamed Potatoes and Calvados Sauce
Breast of Chicken with Asparagus in a White Wine Cream Sauce
Escalope of Turkey in Lemon Breadcrumbs with Black Pepper Mash
Baked Cod topped with a Herb Crust, Creamed Leeks and Crushed New Potatoes

Served with selection of seasonal vegetables



Desserts

Crème Brulee with Shortbread Biscuits
Chocolate Brownie served with Callistick Pistachio Ice Cream
Lemon Tart with Raspberry Coulis
Fruits of the Forest Cheesecake with Berry Coulis
Tropical Fruit Salad in a Candy Basket



Freshly brewed Tea or Coffee with Chocolate Mints

With your Inclusive Drinks Package

Glass of Bucks Fizz or Pimms on Arrival
Two glasses of Specially Selected Red or White House Wine
Glass of Cordoniu Sparkling Wine for the Toast



£47.00 per person

Prices are valid for weddings taking place before 31st December 2009
And are inclusive of VAT

Arnos Manor Hotel

Garnet Menu

Choose one selection from each course to complete your menu

Starters

Cream of Forest Mushroom Soup
Pressed Chicken and Leek Terrine with Balsamic Reduction
Smoked Salmon and Prawn Roulade with Cucumber Dressing
Smoked Duck Breast with fresh Orange Salad
Goats Cheese Salad with Apple and Walnut Dressing



Main Course

Fillet of Beef Wellington with Forest Mushrooms served with Potato Gratin
Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes and Roast Gravy
Roast Rack of Lamb with Wholegrain Mustard Crust and Redcurrant Sauce
Pan Fried Duck Breast with Braised Red Cabbage and Red Wine Sauce
Sole Roulade with Prawn Mousse and Chive Butter Sauce
Roquefort, Spinach and Red Onion Tart with New Potatoes and Rocket Salad

Served with selection of seasonal vegetables



Dessert

Dark Chocolate Tart served with Cornish Clotted Cream
Tropical Fruit Salad in a Candy Basket
White Chocolate Cheesecake served with Fruit Compote
Meringue Nest filled with Fresh Fruits and Vanilla Cream
Lemon Tart with Raspberry Coulis



Freshly brewed Tea or Coffee with Chocolate Mints

With your Inclusive Drinks Package

Glass of Bucks Fizz, Pimms or Sparkling Wine Kir Royale
Two glasses of Hardy's The Riddle Chardonnay-Semillion or Shiraz Cabernet
Glass of Louis Dornier NV Champagne for the toast



£57.00 per person

Prices are valid for weddings taking place before 31st December 2009
And are inclusive of VAT

Arnos Manor Hotel

Wedding Buffet Menu Selector

Starters

Cream of Forest Mushroom Soup
Carrot and Sweet Potato Soup
Duck and Pork Terrine with Spiced Apple and Cinnamon Chutney
Prawn Cocktail with Baby Gem Lettuce and Marie Rose Sauce
Smoked Chicken Salad with Mango and Pineapple Mayonnaise
Seasonal Melon and Fresh Fruits with Berry Coulis



Main Course

Cold Buffet Selection

Roast Sirloin of Beef, Honey Glazed Ham, Roast Turkey Breast,
Poached Salmon, Seafood Platter

Salad Selection

Tomato and Red Onion, Mixed Leaf, Beetroot and Pine nuts, Cous Cous and
Roasted Vegetables, Pasta with Green Herb Dressing, Cucumber and Minted
Yoghurt,
Rocket and Balsamic Dressing, Coleslaw

Hot Buffet Selection

Thai Green Chicken Curry, Coq au Vin, Sweet and Sour Chicken,
Braised Beef and Mushroom, Slow Cooked Belly of Pork with Cider Gravy,
Fillet of Salmon with Saffron Sauce

Vegetarian Selection

Roast Red Pepper Stuffed with Mushroom Pilaff, Thai Green Vegetable Curry,
Gratin of Gnocchi with Chargrilled Vegetables,
Mixed Vegetable Tempura with Hoi Sin Sauce

All hot dishes are served with seasonal vegetables and potatoes, rice or pasta



Desserts

Crème Brulee with Shortbread Biscuits
Warm Chocolate Brownie served with Callestick Pistachio Ice Cream
Lemon Tart with Raspberry Coulis
Fruits of the Forest Cheesecake with Berry Coulis
Tropical Fruit Salad in a Brandy Snap Basket



Freshly Brewed Tea or Coffee with Mint Chocolates

Please see following page for package details and prices

Arnos Manor Hotel

Wedding Buffet Packages

Peridot Buffet

Select one choice from the Starter Course * Three selections from the Cold Buffet, One Hot Dish, One Vegetarian Dish and Four Salads * Select one choice from the Dessert Course * Freshly brewed Tea or Coffee with Mint Chocolates

With your Inclusive Drinks Package

Glass of Bucks Fizz or Pimms on Arrival
Glass of Specially Selected Red or White House Wine with the meal
Glass of Cordoniu Sparking Wine for the Toast

£44.00 per person



Emerald Buffet

Select two choices from the Starter Course * Four selections from the Cold Buffet, Two Hot Dishes, One Vegetarian Dish and Four Salads * Select two choices from the Dessert Course * Freshly brewed Tea or Coffee with Mint Chocolates

With your Inclusive Drinks Package

Glass of Bucks Fizz or Pimms on Arrival
Two glasses of Specially Selected Red or White House Wine
Glass of Cordoniu Sparking Wine for the Toast

£49.00 per person



Amethyst Buffet

Select three choices from the Starter Course * Four selections from the Cold Buffet, Three Hot Dishes, One Vegetarian Dish and Four Salads * Select three choices from the Dessert Course * Freshly brewed Tea or Coffee with Mint Chocolates

With your Inclusive Drinks Package

Glass of Bucks Fizz, Pimms or Sparkling Wine Kir Royale
Two glasses of Hardy's The Riddle Chardonnay-Semillion or Shiraz Cabernet
Glass of Louis Dornier NV Champagne for the toast

£59.00 per person



Prices are valid for weddings taking place before 31st December 2009
And are inclusive of VAT

Arnos Manor Hotel

Evening Celebrations

If you wish to extend your celebrations into the evening, perhaps inviting further guests to help you celebrate your special day to the end, we can help create the perfect evening reception for you.



Evening Finger Buffet Menu

Selection of filled Baguettes and Wraps
Salmon, Chive and Cream Cheese Tartlet
Tomato, Mozzarella and Basil Bruchetta
Cajun spiced Chicken Wings
Curried Vegetable Samosas
Baby Roast Potatoes with Rosemary and Rock Salt
BBQ Spare Ribs

£12.50 per person

Additional items @ £1.95 per person

Thai spiced Chicken Pieces
Mini Baked Potato filled with Chilli and melted Cheese
Salmon Goujons
Vegetable Kebabs
Breaded Tiger Prawns

Desserts @ £1.95 per person

A selection of mini desserts are available, choose from the following:
Chocolate Brownie
Profiteroles with Chocolate Sauce
Fruit Tartlets



Entertainment

We can host a range of entertainment and can assist where necessary, to include:

Disco
Karaoke
Bands
Soloists

Prices are valid for weddings taking place before 31st December 2009
And are inclusive of VAT

Arnos Manor Hotel

The Finishing Touches...

Detailed below are some little extras that you may wish to add to your package to make your special day even more perfect. If you have any thoughts or ideas that are not covered in our literature, we are more than happy to discuss them with you.

Canapés

Crab and Coriander Tartlet with King Prawn
Marinated Beef and Goats Cheese Croute
Asparagus and Parma Ham Bundles
Sun Blushed Tomato and Mozzarella Roulade (v)
Chicken and Tarragon Tartlet
Smoked Salmon and Dill with Caviar
Salmon and Lobster Mousse wrapped in Nori Seaweed

£9.50 per person

Thai Prawn and Coriander Mousse
Curried Vegetable and Herb Filo (v)
Feta and Olive Croute with fresh Pesto
Cherry Tomato stuffed with Rocket and Goats Cheese Mousse (v)
Chicken Liver and Cognac Croute
Cajun Chicken Brochette
Avocado and Walnut Tartlet (v)

£7.95 per person

Smoked Salmon, Cream Cheese and Watercress Croute
Avocado and Walnut Tartlet (v)
Chicken Liver and Cognac Croute
Chinese style Prawn Mousse flavoured with Pickled Ginger
Black Olive Tappenade with Artichoke (v)

£4.50 per person

Additional Canapés

Served hot

Mini Fish and Chips
Baby Sausage and Mash with Red Onion Confit
Baked Pate and Onion Puffs
Smoked Salmon and King Prawn Filo
Haloumi and Cherry Tomato Brochettes (v)

Supplement of £2.00 per person per option

Arnos Manor Hotel

Premium Drinks Package

Glass of Pink Champagne with a Strawberry or Champagne Kir Royale
Half a bottle of Errazuriz Sauvignon Blanc or Cabernet Sauvignon with the meal
Glass of Moet et Chandon Brut Imperial NV for the Toast

Supplement charge

Opal Menu and Peridot Buffet - £11.00 per person

Sapphire Menu and Emerald Buffet - £8.00 per person

Garnet Menu and Amethyst Buffet - £5.00 per person

Additional Drinks

Still or Sparkling Mineral Water £3.50

Orange Juice £5 per jug

Flowers

You may provide your own, or the hotel can give you details of our local florist –. Alternatively, you may like balloons instead of flowers, and we will be happy to put you in touch with the right people.

Table Linen

White Linen is included free of charge. Coloured linen and chair covers can be arranged, subject to availability

Arnos Manor Hotel

Civil Ceremonies

The Bristol City Council has granted us approval as a venue for the solemnisation of marriages.

The Following Suites have been approved.

Jubilee

A beautiful room complete with original stucco ceiling and bay window. This room is ideal for smaller weddings and can hold up to 24 people.

£250.00 Room hire

Chapel

This is an impressive suite and suitable for the wedding ceremonies for up to 90 Guests.

The room is a large elegant suite with stunning original features.

£300.00 Room Hire

Orangery Suite

A lovely room with ground floor entrance, natural daylight and air conditioning and can seat up to a maximum of 150 guests. The room is light and airy, bringing a nice fresh feel to your ceremony.

£500.00 room hire

Please note it is your responsibility to book the registrar. The room hire rates quoted above are exclusive of the fee payable to the Registrar

Bookings for civil ceremonies at The Arnos Manor Hotel can only be made if followed by a Wedding reception at the hotel.

The room hire charge is only applicable if you are holding your civil ceremony at Arnos Manor Hotel.