

*the*  
fleece  
at RULEHOLME

# Weddings

A decorative flourish consisting of a horizontal branch with several leaves, positioned below the word "Weddings".

Pricing List  
2024 / 25

# wedding packages

## lakeland

A 3-course Wedding Breakfast From  
Our Menu Selector

A Glass of Prosecco Per Guest On  
Arrival, Or For The Toasts

A Glass Of Wine Per Person To  
Accompany The Meal

Evening Lakeland Buffet  
*See evening buffet options for details*

Accommodation In Our Lincoln Suite  
For The Newly-Wed Couple

Discounted Rooms For Your Guests  
*additional evening guests charged at  
£25 per person*

**£99.50 per person**

## pennine

A Reception Drink For Your Guests  
*Prosecco / Aperol Spritz / Peroni / Corby  
Ale / Pimms / Elderflower Fizz (choose 2)*

A 3-Course Wedding Breakfast From  
Our Menu Selector

Half-Bottle Of Wine Per Person To  
Accompany The Meal

A Glass Of Prosecco Per Guest For  
The Toasts

Evening Food Pennine Buffet  
*see evening buffet options for details*

Accommodation In Our Lincoln Suite  
For The Newly-Wed Couple

Complimentary Bottle Of Laurent  
Perrier La Cuvée In Your Suite

A Complimentary Stay On Your First  
Anniversary  
*including dinner & breakfast*

Discounted Rooms For Your Guests  
*additional evening guests charged at  
£30 per person*

**£119.50 per person**

# all packages include

Services Of Our Dedicated Wedding Planner

Complimentary Menu Tasting For The Happy Couple

Room Hire Of Our Hadrian Suite

Wedding Exclusivity

Use of High Quality White Tablecloths & Napkins, Crockery, Cutlery & Glassware

Master of Ceremonies

Evening Disco (for weddings of more than 100 daytime guests)

# guests allocations

Sunday - Thursday Celebrations: Minimum 30 Daytime Guests

Friday - Saturday Celebrations: Minimum 60 Daytime Guests

# menu

please choose one from each course

## starters

### Salmon Ballotine

*pickled beetroots, caviar crème fraiche, micro rocket + additional supplement*

**Chicken Liver & Foie Gras Parfait**  
*red onion marmalade, toasted brioche + additional supplement*

**Blue Cheese Cheesecake**  
*parma ham + braised figs*

**Plum Tomato, Confit Onion & Mozzarella Galette**  
*basil pesto (v)*

**Smoked Chicken Caesar Salad**  
*parmesan, garlic croutons*

**Galantine of Chicken & Smoked Duck**  
*sultanas + tarragon, mango puree, pancetta, pine nuts and pea shoots*

**Trio of Salmon**  
*hot smoked, treacle cured, poached, pickled shallots, horseradish panna cotta*

**Roasted Red Pepper & Aubergine Roulade**  
*whipped goats' cheese, rocket*

**Ham Hock Terrine**  
*pease pudding, piccalilli, thyme crackers*

**Blue Cheese Salad**  
*serrano ham, poached pear, walnuts and croutons*

**Cod & Chorizo Fish Cakes**  
*tomato and red pepper ragout, salsa verde*

**Chicken Liver Pate**  
*sour dough, spiced pear and apple chutney*

**Smoked Salmon**  
*cucumber, dill + crème fraiche, thyme tuile*

**Soup Of Your Choice**

Please note:  
The Lakeland Package Menu Selector  
includes menu items in **bold** only.  
To Upgrade, Please Speak To A Member Of  
Our Weddings Team

## mains

**Roast Fillet of Cumbrian Pork**  
*sage + onion stuffing, baby leeks, onions and carrots, grain mustard mash*

**Slow Braised Beef Cheek in Red Wine**  
*glazed root vegetables, parmentier potatoes*

**Roasted Fillet of Cumbrian Beef**  
*dauphinoise potatoes, charred shallots, carrots, fricassee of woodland mushrooms, truffle jus + additional supplement*

**Rump of Local Lamb**  
*braised little gem lettuce, peas, onions, boulangère potatoes*

**Breast of Free-Range Chicken**  
*sage mash, roasted carrots, French beans, creamed leeks*

**Roast Breast of Chicken**  
*stuffed with mozzarella, wrapped in parma ham, provençale vegetables, fine beans, garlic potatoes*

**Slow Cooked Blade of Beef Bourguignon**  
*savoy cabbage, carrot, creamed potatoes*

**Fillet of Local Pork**  
*creamied cabbage + bacon, fondant potato, charred onion, carrot*

**Roast Sirloin of Cumbrian Beef**  
*roasted roots, duck fat potatoes, Yorkshire pudding, pan juices*

**Roasted Fillet of Cod**  
*mussel, shrimp + smoked haddock chowder*

**Pan Fried Fillet of Sea Trout**  
*scallion crushed potatoes, green beans + tender stem broccoli, chive beurre blanc*

**Grilled Fillet of Halibut**  
*mushrooms, tomato, herb crust, olive oil potatoes, wilted greens, butter sauce*

**Grilled Fillet of Stone Bass**  
*heritage potatoes, celeriac, kale, red wine jus*

**Pan Seared Fillet of Salmon**  
*fricassee of vegetables, mussels, saffron potatoes, sauce vierge*

## desserts

**Selection of Artisan Cheese & Biscuits**  
*fruit bread, chutney & oatcakes + additional supplement*

**Baileys Infused Crème Brûlée**  
*chocolate chip cookie*

**Lemon & Raspberry Iced Soufflé**  
*raspberry compote*

**White Chocolate & Mint Panna Cotta**  
*strawberry & black pepper compote, apricot biscotti*

**Peach Melba Macaron**  
*fresh peaches, raspberries, raspberry sorbet*

**Dark Chocolate Truffle Torte**  
*pistachio ice cream, pistachio tuile*

**Paris-Brest**  
*crème patisserie, hazel nut ice cream, warm chocolate sauce*

**Warm Pear & Almond Tart**  
*vanilla custard, almond milk ice cream*

**Raspberry Shortcake**  
*crème diplomate, raspberry sorbet*

**Glazed Lemon Tart**  
*textures of raspberries.*

**Vanilla Panna Cotta**  
*fruit compote, white chocolate crumb*

**Dark Chocolate Pave**  
*cherries, honeycomb, vanilla ice cream*

**Sticky Toffee Pudding**  
*butter scotch sauce, vanilla ice cream*

**Dark Chocolate & Raspberry Tart**  
*raspberry compote, raspberry sorbet*

**Mango Cheesecake**  
*pineapple, kiwi, rum caramel, coconut ice cream*

# vegetarian & extras

## vegetarian

Salad of Baked Beetroots  
*fine beans, potatoes, and hazelnuts*

Sun Blushed Tomato & Red Pepper Arancini  
*basil creme fraiche*

Warm Goats Cheese Tart  
*pear & pickled walnut salad*

Sweet Potato & Kale Fritter  
*aioli*

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Harissa Roasted Butternut Squash  
*hummus, cous cous salad, flatbread*

Sautéed Potato Gnocchi  
*tomato, leek + shallot fondue, micro rocket*

Roasted Provencal Vegetables  
*bulgur wheat, pesto, tomato + black olive coulis*

Pea & Asparagus Risotto  
*pea shoots, goats cheese beignet, crispy leeks*

## sorbet

*£3.95 per person*  
*please select one - 1 scoop per person*

Mango, Pink Gin, & Passion

Coconut & Lemon Grass

Raspberry, Raspberry Vodka, & Mint

Kir Royale

Strawberry And Black Pepper

## after dinner

Tea & Coffee  
*£3.00 per person*

Petit Fours  
*£3.50 per person*

## kids

Children under the age of 12 years are priced at 50% of the adult price package

Tomato Soup

Seasonal Fruit & Melon  
*strawberry sauce*

Garlic Bread  
*with cheese*

Vegetable Crudities  
*hummus dip*

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Roast Breast of Chicken  
*broccoli, mashed potatoes & gravy*

Battered Cod  
*chips & peas*

Toad in the Hole  
*mash, peas & gravy*

Macaroni Cheese & Garlic Bread

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Chocolate Brownie  
*chocolate ice, chocolate sauce*

Sticky Toffee Pudding  
*butterscotch sauce, vanilla ice cream*

Selection of Ice Cream

Fresh Fruit Salad

## non-alcoholic drinks package

Fruit Punch on Arrival

A Soft Drink of Your Choice with the Wedding Breakfast

Glass of Sparkling Elderflower for Toast

# canapés

## canapés

Please Select A Maximum of 4 - £13.95 per person.

Oak Smoked Salmon

*cream cheese, dill scone.*

Smoked Haddock & Leek Arancini

Smoked Mackerel Rilette

*fennel & cucumber*

Haggis Bon Bon

*arran mustard mayonnaise*

Thai Style Chicken Skewers

Prosciutto, Pear & Rocket Rolls

Beef Crostini

*tomato & horseradish*

Mini Greek Salad Cups (v)

Choux Bun Filled with Local Farmhouse Cheddar (v)

Cauliflower Fritter

*curried mayonnaise (v)*

Chocolate Dipped Strawberries

*dark & white chocolate*

## nibbles

Selection Of Vegetable Crisps £4.50

Sourdough Bread, Olive Oil & Balsamic £4.50

Mixed Olives, Feta & Sun Blushed Tomatoes £4.50

Crackling & Apple Sauce £4.50

## snacks

Mini Fish & Chips £6.95

Chicken Caesar Salad Cup £5.95

Mini Burger Selection Beef & Chicken £7.50

Mini Scones with Clotted Cream £5.75

evening buffet options

## lakeland

Selection of Mini Filled Buns  
Home Cumberland Sausage Rolls  
Mini Quiche Selection  
BBQ Chicken Wings  
Mini Pizzas  
Baby Baked Potatoes  
*sour cream + chive dip*  
Tossed Salad  
Coleslaw

## pennine

Hot filled Bacon & Sausage Buns  
Cold Meat Platter  
*pickles, bread selection*  
Tomato, Red Onion & Goats Cheese Bruschetta (v)  
Mediterranean Vegetable Brochettes (v)  
*basil pesto*  
Pork Pies  
*apple sauce*  
Tomato & Red Onion Salad  
Mixed Tossed Leaves  
Potato Salad



## hot sandwiches

£16.50 per person  
2 served per person  
all served on ciabatta bread with skinny fries

Smoked Bacon

Cumberland Sausage

Cajun Chicken & Sour Cream

Roast Beef

caramelized red onion, horseradish crème fraiche

Grilled Goats' Cheese & Mediterranean Vegetables  
balsamic

## hog roast

Speak to a member of the Weddings team for a quote to upgrade your package

Slow Cooked Locally Sourced Cumbrian Hog

slow cooked on the spit  
apple sauce  
crackling  
mixed salad  
celeriac & apple slaw  
floured baps  
mini baked potatoes

## bbq

£35 per person  
Speak to a member of the Weddings team for a quote to upgrade your package  
summer months only

Beef Burger Sliders

Chilli Lime Chicken

Salmon Skewers

Hots Dogs

caramelized onion

Vegetable Kebabs

Selection of Compound Salads

Mixed Leaves

Selection of Breads & Dips

# afternoon tea buffet

£25 per guest

*a selection of sandwiches*

Egg Mayo & Watercress

Coronation Chicken

Ham & Piccalilli

Cheese Savoury

Homemade Thyme & Rosemary Sausage Rolls

Caramelised Red Onion & Goat Cheese Quiche

Quiche Lorraine

Scones with Jam & Cream

A selection of Seasonal Cakes & Sweets

Tea & Coffee

# contact us

Reach out to us today and let the journey to your perfect wedding day begin.

Email your enquiries to:

[Weddings@thefleeceruleholme.com](mailto:Weddings@thefleeceruleholme.com)

Or

Email our Wedding & Events Manager Directly at:

[Jade.Lamb@thefleeceruleholme.com](mailto:Jade.Lamb@thefleeceruleholme.com)

Or

Or call us for any other enquires:

01228 832030