New Years Eve 2027

New year, new chapter. Feel like royalty for the day as this package includes exclusive use of our 14th Century manor house, 50 beautiful bedrooms and our gorgeous Italian gardens. There is no better way to welcome in the New Year as you become one in the magic of the Manor House. It will truly be the best day of your lives!

£41,999

Included on your special day...

50 bedrooms for your friends and family
Exclusive use of our lounges, function rooms and Bybrook restaurant with private access to our grounds and Italian gardens for photographs
Chiavari chairs, linen and all table wear including glass wear, cutlery and crockery
Mulled wine & mulled cider drinks reception (two glasses per person) and canapés (four per person)
Three course set wedding breakfast
Half a bottle of wine per person
Taittinger toast (one glass per person) for the speeches
Bacon rolls & chunky chips in the evening
Ridgeview toast drink to welcome in the new year
Extended party license until 1am
Use of our dance floor
Complimentary menu & wine tasting for two
A complimentary Plush room the night before your wedding to include full Manor House breakfast for two
Guidance from your very own wedding specialist throughout the planning of your special day
Events Manager to look after you and provide a reassuring friendly face on your wedding day

P.S. You could save £10,000 of your package price by charging your guests £200 per room

* Above prices are based on 80 guests. Minimum number of 80 adults applies. Additional guests from £199 per person.
* Terms and conditions apply. Subject to availability.

Sample wedding breakfast menu

Starters

Butternut squash veloute, marinated shimeji mushrooms, toasted pumpkin seeds (VDF / GF)
Garden beetroot salad, whipped goats cheese, candied walnuts (V / GF)
Home made falafel, smoked aubergine, pipperade, roquet salad (VDF /GF)
Caramelised onion & goats cheese tart, roquet salad (V)
Cornish white crab salad, marinated mooli, compressed cucumber, avocado cream (GF)
Duck liver parfait, hazelnut and endive salad, sherry reduction, toasted brioche

Fish Course (Upgrade options available)

Slow cooked Organic salmon, marinated beetroot, potato and horseradish mousse (GF)
Fillet of cod, crushed celeriac, kale, mushroom espuma (GF)
Fillet of Cornish sea bass, pak choi, glazed fennel, sauce vierge (GF)

Main Course

Roast breast of Corn fed chicken, potato fondant, creamed cabbage, onions, bacon, chicken jus (GF)
Shoulder of Wiltshire Downlands lamb, creamed potato, garden greens, honey roasted carrots, lamb jus (GF)
Braised Stokes Marsh farm beef, horseradish potato, bourgignon garnish, braising juices (GF)
Roast fillet of Scottish salmon, Israeli cous cous, gem lettuce, sweet pepper sauce
Fillet of Cornish sea bream, creamed potatoes, broad beans, glazed fennel, citrus dressing (GF)
Roast cauliflower, spiced tomato, pearl barley, yoghurt, almonds (V/ GF)

Salt baked celeriac, cordyceps mushrooms, hazelnut, truffle cream (VDF)

A choice of sorbet (Upgrade options available)
Lemon Lime, Mandarin, Passion fruit, Strawberry, Raspberry, Pink Champagne, Mango, Coconut

Desserts

Vanilla crème brulee, lemon curd, raspberry sorbet (GF / V /NF)
Dark chocolate torte, caramel banana, coconut cream GF / V /NF)
Pear tart fine, candied walnuts, cardamom ice cream (V)
White chocolate cheesecake, baileys ice cream, blueberry jelly (V)
Chocolate and Caramel mousse, malt granola, milk ice cream (V)
Pineapple carpaccio, mango and passion fruit sorbet (VDF /GF /NF)
Bitter chocolate cake, raspberry sorbet (VDF/GF)

We require a set menu choice on behalf of all guests with the exception of any special dietary requirements