



Dear Bride and Groom

Can I please take this opportunity to congratulate you on your engagement and thank you for your interest in the Foxfields Country Hotel as a venue for your special day.

If you didn't already know the hotel was taken over on the 1st November 2014 and is now privately owned by a family who are well-experienced in running hotels and organising fantastic weddings. We have great plans for the future, starting with beautifying the hotel and it's grounds by painting the whole building and working with our skilled gardener to plant beautiful flowers around the grounds and gardens. We also have exciting plans of completely refurbishing the restaurant, leisure club and gym facilities in the next few months to add a fabulous new wedding venue in the Ribble Valley area.

With a choice of four private function rooms , we can offer small intimate wedding celebrations from around 10 guests to more grand celebrations of up to 200. With the assistance of our Michelin trained head chef and extremely friendly staff, we will be dedicated to providing you with a celebration which is perfectly designed for you and your wishes.

Please take a look at our wedding brochure and call me for a chat about all the exciting things we will be able to offer for your big day or arrange a meeting with myself so we can discuss further.

I really look forward to hearing from you soon.

Kind Regards
David Haigh
gm@foxfieldshotel.co.uk



FOXFIELDS COUNTRY HOTEL

EST 1988

Planned to Perfection...

Our Foxfields wedding package includes.

A professional wedding planner, who will be on hand with planning right up until the big day.

A master of ceremonies

A red carpet arrival

The use of the stunning gardens with a back drop over the Ribble valley

The hire of the Pendle room and private bar

Linen napkins

Cake stand and knife

Easel for table plan display

Chair covers for your wedding breakfast.

Welcome drink on arrival – choose from bucks fizz, sparkling wine or pimm's

(speciality beers can be provided with a supplement)

A glass of house wine during the meal, Red, White or Rose

(Add extra bottles to your tables for £15.00 each)

A three course menu of your choice, with vegetarian and dietary options catered for

Tea and coffee with dipped strawberries to follow your wedding breakfast

A toast drink of sparkling wine (champagne upgrade £3.50 per person)

An evening buffet of bacon, sausage and chip tea cakes (upgrades are available)

Complimentary overnight accommodation for the bride and groom in our luxurious bridal suite



Canapés selection

Mini deep-fried cod in beer batter and tartar sauce

Mini Roast beef, Yorkshire pudding and horseradish

Duck and sesame spring rolls, Hoisin dipping sauce

Melon, feta, black olive and Parma ham skewers

Mini lamb kofta, yoghurt and mint dip

Mini chicken satay skewers, peanut and lime dressing

Tempura king prawn sweet chili dipping sauce

Mini shepherd's pie topped with cheesy mashed potato

Smoked salmon bilinis with crème fraîche

Mini bangers and mash with confit shallots

Mini beef burgers

3 Choices £4.95

4 Choices £5.50

5 Choices £6.00



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Wedding Menu 1

Platter of cantaloupe melon, Passion fruit syrup, raspberry sorbet.

Chicken liver pate red onion marmalade toasted brioche.

Choice of soup served with toasted crouton.

Goat's cheese, red onion tart rocket salad aged balsamic.



Oven roasted con-fed breast of chicken, dauphinoise potatoes, mushroom and a tarragon jus.

Braised shoulder if Bowland lamb with hotpot potatoes, shallot puree and a lamb jus

Crisp slow cooked belly pork, sage mash, Lancashire black pudding croquettes and a light pork jus.

Grilled fillet of Scottish salmon, buttered new potatoes, white wine cream sauce.

Mushroom and garden pea risotto finished with freshly shaved Parmesan and rocket salad.

All main courses are served with fresh market vegetables.



Sticky toffee pudding, butterscotch sauce vanilla ice cream.

Raspberry and strawberry Pavlova, vanilla scented cream, strawberry coulis.

Classic vanilla cream Brule, homemade shortbread biscuit

Apple and blackberry crumble with vanilla ice cream

Chocolate fudge brownie with chocolate sauce and orange sorbet

Wedding Menu 2

Choice of soup with toasted croutons

Pan fried wild forest mushrooms, cooked in garlic butter on top of a warm ciabatta slice

Smoked chicken, chorizo and black pudding salad, with crisp new potatoes and aged balsamic dressing

Deep fried Camembert with cranberry sauce and salad garnish

Ham hock terrine, Homemade Piccalilli toasted brioche.

Thai spiced fish cakes, stir fried vegetables teriyaki dipping sauce.

Stuffed portabella mushroom with wilted baby spinach glazed with smoked cheddar.



Pork fillet with garlic sautéed potatoes and a smoked bacon and sherry jus

Roasted Goosnargh duck breast, celeriac puree, dauphinoise potatoes finished with a duck jus

Lamb shank with red pesto mash, chargrilled vegetables and a tomato and basil jus

Grilled fillet of the North Sea hake with crushed new potatoes and a beurre blanc sauce

Roast sirloin of British beef, homemade Yorkshire puddings, and duck fat roast potatoes red wine jus.

Linguini of sundried tomatoes with roasted Mediterranean vegetables and finished with shaved parmesan.



Homemade pear and almond tart, vanilla ice cream.

Chocolate torte, pistachio ice cream, chocolate sauce.

Apricot glazed bread and butter pudding, whisky soaked sultanas with an orange scented crème anglaise

Profiteroles filled with vanilla cream and dipped in chocolate

Chocolate and Baily's cheese cake with espresso cream and biscotti crumb

Dinks Package

Two glasses of wine during your meal

Prosecco for a toast

Wedding Menu 2

Or why not try one of our dressed buffets for your wedding breakfast.



A choice of starters from menu 1 or 2



Carved Buffet

Platter of honey glazed Wiltshire ham

Platter of prime British sirloin of beef with horseradish cream

Platter of Scottish salmon with dill mayonnaise

Mixed leaf salad

Hot new potatoes

Home made coleslaw



A choice of a dessert from menu 1 or 2

Drinks Package

Two glasses of wine during your meal

Prosecco for a toast (upgrade to champagne for £3.50pp)

Wedding Menu 3

Selection of chef's canapés on arrival



A choice of homemade soup, with toasted croutons

Classic prawn cocktail, with king prawns coated in a cocktail sauce, crisp baby gem lettuce, cherry tomatoes and buttered brown bread

Chargrilled chicken caesar salad, shaved parmesan and crisp croutons

Seared scallops, with a pea puree and black pudding.

Platter of oak smoked salmon, truffle crème fraiche and capers, with brown bread and butter on the side.

Confit of boneless duck leg with oriental pancakes, stir fried vegetables, sweet chilli and coriander dressing.



Oven baked chicken breast, slow cooked boneless leg, dauphinoise potatoes with a wild mushroom and truffle jus

Roasted fillet of British beef, roasted chateaux potatoes, glazed root vegetables and a madero sauce.

Pan-fried sea bass, crushed new potatoes finished with a sauce vierge

Rack of Bowland lamb, dauphinoise potatoes, broad beans and peas, pancetta crisp finished with a lamb jus.

Hand rolled butternut squash ravioli, roasted butternut squash with pine nut and butter sauce



Any desserts from menu 1 or 2

Dark chocolate marquise, Raspberry gel and macerated raspberries

A tasting of mini desserts, mini sticky toffee pudding, mini Pavlova and a chocolate fondant.

Iced strawberry parfait with strawberry panacotta, and strawberry semi gel

Glazed lemon tart with raspberry sorbet and a warm raspberry compote.

Cheese and biscuits, chutney, grapes and walnut bread

Drinks Package

Two Glasses of wine during your meal

Prosecco for a toast (upgrade to champagne for £3.50pp)

Wedding Menu 3

Or why not try one of our dressed buffets for your wedding breakfast.

A choice of three canapés on arrival



A choice of starters from all menus



Carved Buffet

Platter of glazed ham

Decorated peppered sirloin beef with horseradish cream

Decorated Scottish salmon with dill mayonnaise

Roast turkey with cranberry sauce

Cascade of prawns and king prawns in a Marie rose

Buttered asparagus

Mixed leaf salad

Tomato, basil and pesto salad

Mediterranean pasta salad

Hot new potatoes

Homemade coleslaw

The carved buffet is served at the buffet satiation by our head chef.



A choice of a dessert from any menu

Drinks Package

Two Glasses of wine during your meal

Prosecco for a toast (upgrade to champagne for £3.50pp)



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Additional Extras...

Civil Ceremony £250.00

Cheese board with a selection of cheeses, chutney, grapes, celery, biscuits and walnut bread. £35.00 per table

Additional course £6.00

Choice of soup

Selection of sorbets

Buttered trout fillet with spinach and hollandaise sauce

Grilled lemon sole with caper butter sauce

Grilled sardines, chilli lemon served with toasted bread

Up lights for your wedding room £15.00 per light

Our resident DJ for the night £200.00

Choice of sash to match your bridal colours £0.75

Back drop £250

Beer kart £150

Sweet kart £150 based on 100 guests

Ken Robson, wedding pianist.

Arrival, civil ceremony, drinks reception and wedding breakfast - £295

Drinks reception and wedding breakfast £275



Included in the wedding package

Bacon/ sausages sandwiches

Dressed mixed salad

Hand cut triple cooked chunky chips

Choose two from the hot selections £3.95 supplement per head

Classic beef bourguignon, served with steamed rice

Chicken chasseur, served with aromatic rice and garlic ciabatta

Thai green chicken curry served with a warm naan bread and jasmine rice

Vegetable/ Traditional Beef lasagne served with garlic ciabatta

Traditional Lancashire Hot pot served with pickled cabbage

All served with chips and salad

£4.95 supplement per head

Piri-Piri spiced chicken drumsticks

Selection of pizzas

Homemade sausage rolls

Platter of homemade finger sandwiches

Dressed mixed salad

Garlic bread glazed with cheese



£4.95 supplement per head

Pulled Pork sandwiches

Hand cut triple cooked chips

Homemade coleslaw

Homemade sage and onion stuffing

Apple sauce

£6.95 supplement per head

Thai marinated chicken pieces

Poached Scottish salmon, dill mayonnaise

Honey and mustard glazed chipolatas

Smoked cheese and leek tartlet

Garlic ciabatta glazed with mozzarella

Tortilla chips, guacamole dip and red onion salsa

Tomato, mozzarella and basil salad and aged balsamic



BBQ £8.50 supplement per head

Andertons Aged beef Burgers

Marinated pork kebabs

Andertons pork and leek sausages with caramelised onions

Peri-peri spiced chicken drumsticks

Jacket potatoes

Coleslaw

Potato and spring onion Salads

Tapas style buffet £8.95 supplement per head

Small individual tapas dishes

Seafood paella

Patatas Bravas

Peppered crispy squid rings, lemon aioli

Garlic king prawns, chilli tomato ragout

Spring onion, chilli with succulent beef frittata

Marinated pordon peppers, smoked bacon, sweet vinegar tomatoes, smoked sea salt



Carved Buffet £12 supplement per head

Platter of glazed ham

Decorated peppered sirloin beef with horseradish cream

Decorated Scottish salmon with dill mayonnaise

Roast turkey with cranberry sauce

Cascade of prawns and king prawns in a Marie rose

Buttered asparagus

Mixed leaf salad

Tomato, basil and pesto salad

Mediterranean pasta salad

Hot new potatoes

Homemade coleslaw

The carved buffet is served at the buffet satiation by our head chef



Why not add a dessert £4 per head

Homemade Sticky Toffee Pudding served with Butterscotch Sauce and Honeycomb Ice-Cream

Apple and blackberry crumble served Crème Anglaise

Glazed Lemon tart served with raspberry sorbet

Fresh fruit salad with cream

Strawberry pavlova topped with vanilla scented cream, finished with a fruit coulis

Chocolate and orange cheese cake topped with a pistachio crumb

Cheese & biscuits (supplement £1.50pp)

Classic Spanish style doughnuts rolled in cinnamon sugar served with a selection of chocolate sauce, apple puree and vanilla cream dipping sauces



Memories that will live forever...

2015

January - March

Sunday -Thursday-£35.00 per person (no minimum numbers, additional evening guests £10.00)

Friday -Saturday-£40.00 per person (minimum 50 day guests, additional evening guests £7.50)

April-September

Sunday-Thursday-£50.00 per person (no minimum numbers additional evening guests £10.00)

Friday -Saturday-£60.00 per person (minimum 60 day guests, additional evening guests £10.00)

October—December

Sunday-Thursday-£45.00 per person (no minimum numbers additional evening guests £10.00)

Friday -Saturday-£50.00 per person (minimum 60 day guests, additional evening guests £10.00)

2016

January - March

Sunday -Thursday-£40.00per person (no minimum numbers, additional evening guests £10.00)

Friday -Saturday-£45.00 per person (minimum 50 day guests, additional evening guests £7.50)

April-September

Sunday-Thursday-£55.00 per person (no minimum numbers additional evening guests £10.00)

Friday -Saturday-£65.00 per person (minimum 60 day guests, additional evening guests £10.00)

October—December

Sunday-Thursday-£47.00 per person (no minimum numbers additional evening guests £10.00)

Friday -Saturday-£52.00 per person (minimum 60 day guests, additional evening guests £10.00)

Civil Ceremony fees – £250.00

All the above prices are based on menu 1, if you would like menu 2 there is a £7.50 supplement per head and menu 3, £10.00 supplement per head