COTSWOLD HOUSE

HOTEL & SPA

Winter Offer 2025/2026

Worth £7,200.00 for only £4,500.00 (£75.00pp)

For £4,500.00 hold your wedding at Cotswold House Hotel & Spa with a 3-course wedding breakfast, drinks, and evening reception for 60 guests.

- Personal contact with your wedding Coordinator throughout the run up to your special day
- Use of gardens for photographs and reception drinks
- Complementary room hire of the Montrose Suite for the ceremony and wedding breakfast
- A glass of prosecco for all guests for the drink's reception
- · Three course wedding breakfast
- Complimentary Menu Tasting for two
- Half a bottle of house wine per person for the wedding breakfast
- · A glass of prosecco for the toast
- · White table linen and napkins
- · Cake stand and knife
- · Bacon Rolls & Fries for the evening
- Complimentary suite for the happy couple on the night of the wedding
- Two classic double rooms for your parents/guests
- Duty Manager to act as toastmaster on the day

This package is available for selected dates in October to December 2025 and January to March 2026 (subject to availability)

Additional guests:

Day Guests - £80.00 per person | Evening Reception - £15.00 per person

Maximum capacity is 90 guests for the daytime and 120 for the evening reception

Offer applies to new enquiries only.

COTSWOLD HOUSE

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Seasonal Offer Menu

Cauliflower Velouté

croutons

Chicken Liver Parfait

autumn fruit chutney, sourdough

Scottish Smoked Mackerel Pâté

pickled cucumber, crostini

Roasted Delica Pumpkin & Spiced Ricotta Ravioli

Cotswold Free Range Chicken Breast

fondant potato, roscoff onion, kale, red wine jus

Stone Bass

creamed potato, tenderstem, prosecco sauce

Braised Blade of Beef

honey glazed carrot, beef fat mash potato, thyme Jus

Wild Mushroom & Truffle Risotto

perigold truffle, 24-month aged parmesan

Sticky Toffee Pudding

toffee sauce, vanilla ice cream

Chocolate Tart

mango gel, chocolate soil & mango sorbet

Coconut & Passionfruit Cheesecake

passion fruit sorbet

Classic Vanilla Crème Brûlée

shortbread biscuit